

**Veterinary Certificate for the export of
Feathers and Finished Products containing Feathers
From the United States to South Africa**

Exporting Country: United States
Responsible Ministry: USDA, Animal and Plant Health Inspection Service
Certifying Department: Veterinary Services

I. Identification

A. Manufacturer (name and address):

B. Specify type of product: _____

C. Packaging/cartons bear the following markings: _____

II. Origin

A. Consignor (name and address):

B. Port of Loading: _____ Date of Loading: _____

C. Vessel/Aircraft: _____

III. Destination

A. Consignee (name and address):

IV. Declarations

I, the undersigned Official Veterinarian authorized by the Veterinary Services of the United States Department of Agriculture Animal and Plant Health Inspection Service, hereby certify after due inquiry, to the best of my knowledge and based on annual inspections and audits of available records that the following conditions apply to the feathers and finished products containing feathers covered by import permit No. _____:

The feathers and finished products containing feathers,

1. Are derived from¹:
 - a. poultry kept in a country, zone or compartment free from HPNAI since they were hatched or for at least the past 21 days,
 - b. poultry which have been slaughtered in an approved abattoir in a country, zone or compartment free from HPNAI and have been subjected to ante-mortem and post-mortem inspections and have been found free of any signs suggestive of NAI, or live poultry that did not show signs suggestive of NAI on the day of collection, and
 - c. feathers processed, to remove hatchery waste and fecal matter, in a NAI free country, zone or compartment.

OR

1. Have been processed to ensure destruction of avian influenza virus using one of the following methodsⁱ:
 - a. an approved method of treatment with ethylene oxide; OR
 - b. loosely placed on spaced supports in an airtight chamber and fumigated with formalin (40% formaldehyde) and potassium permanganate, in the proportion of 53 ml and 35 g respectively per cubic metre of air space in the chamber for a period of 24 hours, OR
 - c. exposed to moist heat at 110°C for a minimum period of 15 minutes, OR
 - d. exposed to a minimum temperature of 82°C, thoroughly cleaned and subjected to fumigation with formalin vapour, for a minimum period of 10 hours, OR
 - e. irradiated at 20kGy, OR
 - f. heated to a minimum temperature of 74°C

AND

2. The necessary precautions were taken to avoid contamination of the feathers or product after processing.
3. The products were packaged so that contamination during further handling, storage, and transport are prevented.

Signature of Official Veterinarian

Date

Name in Print

Official Seal

Designation

ⁱ Delete as appropriate