מדינת ישראל
STATE OF ISRAEL
MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT
VETERINARY SERVICES AND ANIMAL HEALTH

Model of a veterinary certificate to accompany poultry/feather/fish meals
Intended for export to Israel

Certificate number: _____

Exporting Country: UNITED STATES OF AMERICA
Responsible Ministry: UNITED STATES DEPARTMENT OF AGRICULTURE
Certifying Department: ANIMAL AND PLANT HEALTH INSPECTION SERVICE- VETERINARY SERVICES

I. **Identification**

1. Producer (name, approval number, address, city state & zip code):

_____

_____

2. Description of the product: _____
3. Product contains animal origin materials only from the following species: _____
4. Nature of packaging: _____
5. Number of packages: _____ Net Weight: _____
6. Lot/Batch production reference number: _____

II. **Origin**

1. Consignor (name and address):

_____

2. Port of Loading: _____
3. Means of Transport:_____ Flight/Ship: _____
4. Container Number: _____ Seal Number: _____

III. **Destination**

1. Place of Destination: _____
2. Consignee (name and address):

_____

_____

IV. **Declarations**

I, the undersigned Official Veterinarian authorized hereby certify that:

1. The product meets the requirements of the exporting country Laws and Regulations and may be freely sold for animal feeding in the said country.
2. The product / s was / were produced under the supervision of an official or accredited veterinarian.
3. A. No cases of the following diseases, specific to the species of origin of the certified product have been diagnosed within a radius of 30 kms from the processing plant during the last 6 months prior to shipment: foot-and-mouth disease, swine vesicular disease, rinderpest, and African swine fever.

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B. If the certified product is derived from avian materials either:

i. these *commodities* were processed in an avian influenza free country, *zone* or *compartment* from *poultry* which were kept in an avian influenza free country, *zone* or *compartment* from the time they were hatched until the time of *slaughter* or for at least the 21 days preceding *slaughter*; or

ii. these *commodities* have been processed either:

- with moist heat at a minimum temperature of 118ºC for minimum of 40 minutes; or
- with a continuous hydrolysing process under at least 3.79 bar of pressure with steam at a minimum temperature of 122ºC for a minimum of 15 minutes; or
- with an alternative rendering process that ensures that the internal temperature throughout the product reaches at least 74ºC;

and the necessary precautions were taken to avoid contact of the certified product with any source of the avian influenza virus.

C. If the certified product is derived from avian materials either:

i. these *commodities* were processed in a ND free country, *zone* or *compartment* from *poultry* which were kept in a ND free country, *zone* or *compartment* from the time they were hatched until the time of *slaughter* or for at least the 21 days preceding *slaughter*; or

ii. these *commodities* have been processed either:

- with moist heat at a minimum temperature of 118ºC for minimum of 40 minutes; or
- with a continuous hydrolysing process under at least 3.79 bar of pressure with steam at a minimum temperature of 122ºC for a minimum of 15 minutes; or
- with an alternative rendering process that ensures that the internal temperature throughout the product reaches at least 74ºC for a minimum of 280 seconds;

and the necessary precautions were taken to avoid contact of the certified product with any source of ND virus.

4. The product has been manufactured and packed complying with approved manufacturing practice, designed to render it free from pathogenic microorganisms.
5. The product was analyzed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards[1]:

   Salmonella: absence in 25 g: n = 5, c = 0, m = 0, M = 0

   Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1 g.
6. The establishment operates under a system of rules and regulations, taking into account HACCP principles, which are designed to produce a product fit for animal consumption.

[1] here:
n = number of samples to be tested;
m= threshold value for the number of bacteria: the result is considered satisfactory if the number of bacteria in all samples does not exceed m;
M= maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more: and
c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.

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7. The finished product does not contain and is not contaminated with any tissue of mammalian origin.
8. a. The end product was packed in new packaging material, or
   b. In case of dispatch as bulk transport, containers or any other means of transport were thoroughly cleaned and disinfected with a disinfectant approved by the competent authority before use.
9. The finished product was stored in enclosed storage and has undergone all precautions to prevent contamination with pathogenic agents after treatment.

_____ _____

Signature Date

_____

Name of Endorsing Official

_____

Title of Endorsing Official