

**REPUBLIQUE FRANCAISE**  
**MINISTERE DE L'AGRICULTURE, DE LA PECHE ET DE L'ALIMENTATION**  
**DIRECTION GENERALE DE L'ALIMENTATION**  
**SERVICE DE LA QUALITE ALIMENTAIRE ET DES ACTIONS VETERINAIRES ET PHYTOSANITAIRES**

*Sous-Direction de l'Hygiène Alimentaire*

**Bureau** : Maîtrise sanitaire de la production laitière  
et

dans la seconde transformation

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*Note de Service DGAL/SDHA/ N97-8096*

*du* 28 MAI 1997

SB/SB- N° 75

**N O T E**

**DE**

**S E R V I C E**

**Objet** : *Exportation de produits transformés à base de viande vers l'Afrique du Sud.*

Annule et remplace la note de service DGAL/SDHA n° 8144 du 5 juillet 1996

J'ai l'honneur de vous faire connaître les conditions d'exportation vers l'Afrique du Sud de produits transformés à base de viande fabriqués en France. Seules les denrées ayant subi un traitement thermique (conserves, semi-conserves et plats cuisinés à base de viande) sont concernées par la présente note.

Contrairement aux abattoirs et ateliers de découpe de volaille ou d'animaux de boucherie soumis à un agrément spécifique délivré par les autorités sanitaires sud-africaines, les établissements de transformation, sous réserve qu'ils possèdent un agrément communautaire, ne sont pas soumis à l'obtention préalable d'un agrément pour exporter vers ce pays. **Par contre, les établissements de transformation ont obligation de se fournir en matières premières auprès d'abattoirs et ateliers de découpe agréés, par les services sanitaires sud-africains, pour exporter vers leur pays.** La liste des abattoirs et ateliers de découpe possédant cet agrément paraît régulièrement au *Journal officiel de la République*

**Plan de diffusion :**

**Pour exécution :**

- Directeurs des Services Vétérinaires Départementaux

**Pour information :**

- Préfets  
- Contrôleurs Généraux des Services Vétérinaires  
- D.R.A.F.  
- D.D.A.F.  
- Brigade Nationale d'Enquêtes Vétérinaires

Toutefois, les produits transformés destinés à être exportés vers l'Afrique du Sud devront, lors de chaque expédition, être accompagnés du certificat dont le modèle figure en annexe de la présente note. Ce document, complété et signé par le vétérinaire inspecteur chargé du contrôle de l'établissement exportateur ou par le directeur des services vétérinaires, devra être présenté au service de contrôle sud-africain lors de l'entrée des denrées (à une date et à un poste de douane pré-définis) sur le territoire de l'Afrique du Sud. L'exportateur pourra se le procurer auprès des services vétérinaires sud-africains (Department of Agriculture/Directorate of Animal Health/Import-Export Control/Private Bag X 138/Pretoria, 0001/Republic of South Africa). Ce certificat est en cours de traduction, une version bilingue sera bientôt disponible.

L'établissement exportateur doit également se conformer aux exigences du permis d'importation (modèle ci-joint). Ce permis d'importation est demandé par l'importateur. Il n'est valable que 6 mois et uniquement pour un seul envoi

Pour le Chef du Service  
de la Qualité Alimentaire et  
des Actions Vétérinaires et Phytosanitaires  
l'Adjoint

Monique ELOIT



**DEPARTMENT OF AGRICULTURE  
REPUBLIC OF SOUTH AFRICA**

**Directorate of Animal Health  
Import-Export Control  
Private Bag X138  
Pretoria, 0001  
Republic of South Africa**

**Tel: (27)-012-3197514  
Fax: (27)-012-3298292  
Contact person:**

Permit no: 13/1/1/28/2/  
Valid from: .....  
Expiry date: .....

IMPORTER:  
**SPECIMEN COPY**

**VETERINARY IMPORT PERMIT FOR HEAT TREATED MEAT PRODUCTS  
(issued in terms of the Animal Diseases Act, 1984)**

Authority is hereby granted to import into South Africa, the heat treated meat products as stipulated under point 2.3:

from (country): .....  
produced at (plant name and number): .....  
through port of entry .....

2. The importation is subject to the following conditions:

- 2.1 the consignment must be accompanied by this original permit;
- 2.2 a veterinary health certificate in the original, complying with the conditions as stated in the attached health certificate;
- 2.3 the products listed below are permitted for importation provided the indicated treatment requirements were complied and so stipulated on the certificate mentioned in paragraph 2.2:

Product description	Mass Cartons Volume	Treatment requirements	
		Innercore temperature	Dwell time

- 3. The arrival of the consignment at the port of entry must be reported immediately to the State Veterinarian/Quarantine Master at ..... Tel: .....  
fax: ..... He will inspect the consignment and documentation and if found satisfactory, release it to the importer. Under no circumstances may the goods be unloaded and/or taken into receipt without his written permission.
- 4. This permit is valid for six months and for ONE CONSIGNMENT ONLY.
- 5. This permit does not absolve the importer from any other permits or authority which might be required in terms of South Africa legislation.

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DIRECTOR OF ANIMAL HEALTH

NB: THE VALIDITY AND EXPIRY DATES ARE INDICATED IN THE TOP RIGHT HAND CORNER. FAILURE TO COMPLY WITH ANY OF THE CONDITIONS STIPULATED IN THE PERMIT OR CERTIFICATE. ISSUED IN TERMS OF THE PERMIT, MAY LEAD TO REFUSAL TO LAND THE CONSIGNMENT OR SEIZURE THEREOF.

VETERINARY HEALTH CERTIFICATE  
FOR HEAT TREATED PRODUCTS TO SOUTH AFRICA

CERTIFICATE NUMBER: .....

EXPORTING COUNTRY: .....

ISSUING AUTHORITY: .....

PRODUCT BEING CERTIFIED: .....

COUNTRY OF DESTINATION: Republic of South Africa

South African Veterinary Import Permit number .....

A. CONSIGNMENT DESCRIPTION:

1. Description of product .....
2. Number of packaging units .....
3. Net weight .....
4. Gross weight: .....
5. Product manufactured from (species): .....
6. Batch/Code numbers: .....
7. Production date: .....
8. Storage and transport temperature: .....
9. Storage life: .....
10. Nature of packaging: .....
- Markings of packaging: .....
12. Approval number, name and address of manufacturing plant:  
.....

B. DESTINATION OF PRODUCTS

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1. Place of dispatch (load port) .....
2. Country and place of destination (discharge port): .....
3. Means of transport (Voyage/flight number): .....
4. Bill of lading/Airway Bill number .....
5. Container number .....

6. Seal number: .....
7. Name and address of consignor
8. Name and address of consignee

.....

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IV HEALTH ATTESTATION:

I, the undersigned, official veterinarian of the issuing ~~supreme-veterinary~~ authority of .....(country), hereby certify that the products described above, meet the following requirements:

1. the meat products were manufactured from fresh meat or meat products, derived from animals born and raised in the country of origin and were slaughtered at an establishment in the country of origin which is approved by the supreme veterinary authorities for export purposes;
2. the animals; slaughtered at the establishment stipulated in paragraph 1, from which the meat, used in the production of these products, was derived; have been subjected to ante- and post-mortem examination and did not show any sign of infectious or contagious diseases;
3. any fresh pig meat, used in the manufacture of these meat products, has been examined and found free from Trichinosis; OR the country is free from Trichinosis;
4. the processing of products was done at establishment name and number ..... approved by the supreme veterinary authorities; and takes place under adequate hygienic conditions, which preclude contamination of raw materials and finished products; and where efficient and adequate checks are carried out to ensure maintenance of microbiological and hygiene standards, and efficacy of treatment; and where appropriate health marking and identification of products are carried out;
5. the manufacturing procedures were approved by the supreme veterinary authorities and were properly applied to ensure efficacy of treatment,
6. the said products, their wrappings or packaging, bear a mark proving that they all come from approved establishments;

- 7 the storage and transport conditions are in compliance with acceptable hygiene standards, to ensure temperature conservation relevant to the particular products;
- 8 the stipulated meat products have been subjected to the following heat treatments:

Product	Innecore temperature	Dwell time

Issued at ..... .. on

.....  
Signature of government veterinarian

Name and address of certifying officer in print:



official stamp

IMP.HEAT TX.MEAT.PROD: 5/96

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