

DRAFT VETERINARY HEALTH CERTIFICATE FOR IMPORT OF POULTRY MEAT AND POULTRY MEAT PRODUCTS INTO INDIA

I. General Information

1. Veterinary Health certificate No: Date:	2. Competent Authority 2.1 Ministry: 2.2 Department: 2.3 Contact Details and Email:				
3. Name of the product: 3.1 Date of Manufacturing/packaging: 3.2 Best before (if applicable): 3.3 Date of expiry: 3.4 Temperature of the product:	4. Quantity with details: 4.1 Invoice No. and Date: 4.2 Type of packaging: 4.3 No. of packages: 4.4 Net weight: 4.5 Lot no./Batch No: 4.6 Seal No: 4.7 Identification of Container:				
5. Consignor / exporter Name: Address: Tel. no. and Email:					
6. Consignee /importer: Name: Address: Tel. no. and Email:					
7. Country of origin:	ISO Code:				
8. Place of loading:					
9. Country of Destination:	ISO Code:				
10. Declared Port of Entry					
11. Mode of Transport:					
12. Identification of the product as described below:					
a)	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;"> Description of the product along with HS code: </td> <td style="width: 50%;"> Intended purpose: </td> </tr> <tr> <td style="height: 40px;"></td> <td></td> </tr> </table>	Description of the product along with HS code:	Intended purpose:		
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I. Sanitary Information

The undersigned official veterinarian certifies that the product (Poultry Meat Products) described above satisfies the following requirements: -

- i. The product is obtained from the poultry originated and kept in Avian Influenza and New Castle Disease (NDV) free country, zone or compartment (since they were hatched or at least the past 21 days in case of NDV).
(The country freedom shall be as per WOAHA listing and the name with detail of the free zone or compartment shall be approved and listed under WOAHA)

Note: In case of compartment/zone, the name, approval/registration number with validity shall be mentioned in the Official Veterinary Health Certificate (VHC) and the approval/registration certificate with surveillance and biosecurity protocol shall be attached with VHC.

- ii. The product originates from poultry which did not show any clinical sign and symptoms of any infectious/contagious diseases related to the source bird species including Avian Influenza, NDV, Infectious bronchitis, Infectious Laryngotracheitis, Mycoplasmosis, Salmonellosis, Fowl Typhoid and Pullorum Disease, Infectious Bursal Disease and had undergone ante- and post-mortem inspections with favourable results, which have been slaughtered for human consumption at an abattoir approved by the National Veterinary Authority of the country of origin in accordance with WOAHA Chapter 6.3.
- iii. The poultry meat or meat products comes from poultry slaughtered in approved abattoirs/processing plants where no meat other than poultry meat has been processed during production of fresh meat or added to the meat products at any stage during production and processing.
- iv. The product came from the poultry which have not been kept in the infected zone and establishment for the diseases related to source bird species and have not been derived from the source bird species slaughtered/culled as part of an eradication/control program for any disease related to source bird species.
- v. The poultry meat come from an establishment which comply with the biosecurity procedures referred to in WOAHA Chapter 6.5 of TAHC and Guidelines for the control of Campylobacter and Salmonella in chicken meat (CAC/GL 78-2011).
- vi. The establishment of production shall have the system of monitoring of the quantities and usage patterns of antimicrobial agents used in birds as per WOAHA Chapter 6.9 of TAHC.
- vii. The establishment of production shall have the procedure for prevention, detection and control of salmonella in poultry as per WOAHA Chapter 6.6 of TAHC.

- viii. The poultry meat has been processed to ensure the destruction of Avian Influenza virus by following time/temperature combinations as per WOAHA Article 10.4.24:

Products	Core temperature °C	Time
Poultry meat	60.0	507 seconds
	65.0	42 seconds
	70.0	3.5 seconds
	73.9	0.51 seconds

These time/temperature combinations are indicative of a range that achieves a 7-log₁₀ reduction of avian influenza virus infectivity. When supported by scientific evidence, variations of these time/temperature combinations may be used if they achieve equivalent inactivation of the virus.

- ix. The poultry meat products has been processed to ensure the destruction of NDV virus by following below time/temperature combinations as per WOAHA Article 10.9.21:
- a) Core temperature of 65.0 degree centigrade for 39.8 seconds
 - b) Core temperature of 70.0 degree centigrade for 3.6 seconds
 - c) Core temperature of 74.0 degree centigrade for 0.5 second
 - d) Core temperature of 80.0 degree centigrade for 0.03 second

(The listed temperatures are indicative of a range that achieves a 7-log kill. Where scientifically documented, variances from these times and temperatures may also be suitable when they achieve the inactivation of the virus).

- x. The consignment(s) destined to India do not contain beef and beef products in any form.
- xi. The source poultry birds have never been fed with feeds produced by containing materials of internal organs, blood meal and tissues originated from cows and their progenies (except milk and milk products).
- xii. The exporting country has system in place to demonstrate that the residues of pesticides, drugs, mycotoxins and chemicals in the meat and meat products are in compliance with the limits prescribed by the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 of India.
- xiii. The product complies with the standards including microbiological requirements as specified under the Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011 of India.
- xiv. The entire consignment of meat or meat products is prepared, packed, held in an Avian Influenza and NDV free country, zone or compartment and transported prior to export under good hygienic practice and an effective food safety control system, implemented within the context of HACCP systems where appropriate and in accordance with the

requirements specified in Schedule 4, as applicable, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 (India) and such other guidelines as specified from time to time under the provisions of the Food Safety and Standards Act, 2006.

- xv. Regular inspection/ monitoring of checks in according with FSS Act, 2006, rules and regulations made there under and as per the criteria specified by FSSAI.

Conditions for transport / storage: Frozen / Chilled / Ambient / _____.
Temperature required during storage and transportation: _____.

- xvi. Adequate precautions were taken after collection, processing and during transit to avoid contact and contamination of product with any potential source of infection related to source poultry. The product is packed in new, fresh, clean packing material and the materials are not exposed to any products with potential source of infectious materials. The packaging material used shall be in accordance with the FSS (Packaging) regulation, 2018 (India).

Official stamp:

Signature _____

Official Veterinarian	
Name:	Designation:
Address, Telephone and Email:	
Date:	

Post import clearance requirements:

1. On arrival in India the consignment and the documents will be examined by Animal Quarantine and Certification Services. Department of Animal Husbandry and Dairying, Government of India.
2. The samples shall be taken for testing of Avian Influenza and NDV by ICAR-NIHSAD in case imported from Avian Influenza and NDV infected country.
3. In case the documents are not conforming to the requirements and the product is not as per protocol or tested positive for any disease, appropriate action shall be taken by the Department of Animal Husbandry and Dairying, Government of India at the cost of importing agency as per the notification S.O. 2666 (E) dated 16.10.2014.

File No.: L-110109(4)/12/2017-Trade (5391)

Date: 21st August, 2025