

IMPORT CONDITIONS FOR MEAT AND MEAT PRODUCTS INTO KENYA (ALL)

Provided that:-

1. ANIMAL HEALTH ATTESTATION

- i. The cattle/sheep/goats/pigs/poultry of which the meat was derived were drawn from regions or farms known to be free for at least 6 months from all the infectious and contagious diseases.
- ii. The animals from which meat was derived were subjected to thorough ante mortem and post mortem inspection by official veterinarian and found to be free from symptoms of all contagious and infectious disease/lesions, and that having been unconditionally passed were found sound, wholesome and fit for human consumption.
- iii. That cattle/sheep/goats/pigs/poultry from which the meat, meat products, and meat by-products was derived originated from the country of origin.

PUBLIC HEALTH ATTESTATION

- i. The slaughterhouses(s) where the cattle/sheep/goats/pigs/poultry were slaughtered/is approved and designated as Export Slaughterhouse(s) by the highest veterinary authorities of the country of origin and have a control/establishment number and are under constant supervision by the same authorities.
- ii. The Processing plants where the meat and meat products is packed, labelled and loaded and which are outside the Export slaughterhouses, are designated as exported plants by the highest Veterinary Authorities of country of origin, and have a control establishment number and are under constant supervision by the competent authority.
- iii. That the slaughtering dressing, handling, packing, loading of the meat was done under the most proper hygiene conditions in accordance with the basic sanitary rules and regulations of the recommended international Code of Hygienic practices of fresh meat CAC/RCP 11-1976, Rev.1 (1993) in Codex Alimentarius Vol. (1994).
- iv. The meat and meat products does not contain foreign substances of chemical residues in concentrations injurious to human health.
- v. The meat was detained in the cold stores of abattoir for a period of not less than seven (7) days after slaughter to the temperature of 0-1°C prior to its transportation to Kenya.
- vi. That the meat inspection procedures and hygiene practices are in accordance with the “Code of Practice for the ante mortem judgment of slaughter animals and meat” of FAO/WHO Codex Alimentarius Commission ALINORM 85/32).

3. The meat shall be transported direct from the abattoir of the country of origin to Kenya.
4. There shall be no transshipment unless stated in non-manipulation certificates.
5. The imported meat shall be transported from the abattoir of the country of origin to your cold stores by means that conform to the rules and regulations of the Meat Control Act (Transport of Meat Regulations) of Kenya.
6. Every consignment **must** be accompanied by a Veterinary health certificate, indicating the number of the designated export slaughterhouse or processing plant the meat was processed.

This permit is valid for **one** consignment only and **must** be presented to the Veterinary Officer at the port of entry into Kenya.

SPECIMEN