## EUROPEAN UNION

	I.1. Consignor			I.2. IMSOC Reference					
	Name								
	Address			I.2.a. Local Reference					
	Country ISO Code								
	I.5. Consignee			I.3. Central competent authority					
님	Name			I.4. Local competent authority					
e	Address								
	Country		ISO Code						
÷ŝj	I.7. Country of orig	gin	ISO Code	I.9. Country of destination	ISO Code				
뒹	1.7. Country of origin 150 Code			1.5. Country of destination					
<b>Part I : Details of consignment</b>	I.8. Region of origin Code			I.10. Region of destination					
				I.12. Place of destination					
	I.11. Place of Dispatch								
	Name			Name Address					
뭐	Address Approval Number			Approval Number					
뒨	Country ISO Code			Country	ISO Code				
Pa	100 coute								
	I.13. Place of Loading			I.14. Date and time of departure					
	Name								
	Address								
	Approval Number								
	Country ISO Code								
	I.15. Means of Tra	nsport		I.16 Entry Point					
			Identification						
		transport document							
		uocument		-					
				-					
				-					
				_					
	I.18. Transport conditions			I.17. Accompanying documents					
	Ambient 🗆	Controlled	Chilled 🛛 🛛 Frozen 🗆	Accompanying document reference					
		temperature 🗆		Date of issue					
				Country					
			Place of issue						
	I.19. Container No	/ Seal No							
	I.20. Certified as								
		, <b>–</b>							
	Breeding and proc		Artificial reproduction	Slaughter 🗆 🔄	Technical use 🗆				
	Human consumpt	ion 📙	Animal Feedingstuff 🗆	Pharmaceutical use 🛛	Other 🗆				
	Production 🗆		Relaying 🗆	Fattening 🗆	Production of petfood $\Box$				
	Breeding 🗆								
	I.21. For transit through a third country			I.22. For transit through Member State(s)					
	Country ISO Code			Country	ISO Code				
	EU Exit		BCP code						
	Authority		PCD and						
				-					
	I.23. Total number	r of packages	I.24. Total quantity	I.25. Total net weight	I.25. Total gross weight				
	128 Description o	f consignment	<u> </u>		<u> </u>				
	I.28. Description of consignment								
	1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES								
	1601 Sausages and similar products, of meat, meat offal or blood; food p    #1.  Commodity  Quantity								
				Net weight	Package count				
	pecies Identification number		Identification system						
					-				

II. Health information

## II.1. Public health attestation

I, the undersigned, declare that I am aware of the relevant provisions of Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1), Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1) and Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (OJ L 139, 30.4.2004, p. 55) and Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation) (OJ L 95, 7.4.2017, p. 1), and

I certify that the reptile meat described above was produced in accordance with these requirements, in particular:

- that the reptile meat comes from (an) establishment(s) implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 852/2004;
- that the reptile meat has been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with the requirements of Annex II to Regulation (EC) No 852/2004;
  - that Salmonella has been controlled in the reptile meat using sampling and testing procedures providing at least equivalent guarantees as the requirements once laid down in Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L338, 22.12.2005, p. 1);
    - that the reptile meat is obtained from animals that have satisfactorily undergone ante-mortem and post-mortem inspection laid down in Article 73 of Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls (OJ L 131, 17.5.2019, p. 51).
      - (1) if crocodile or alligator meat, that the carcass has been tested negative during post-mortem inspection for the presence of Trichinella spp. in accordance with Commission Implementing Regulation (EU) 2015/1375 of 10 August 2015 laying down specific rules on official controls for Trichinella in meat (OJ L 212, 11.8.2015, p. 7); and
        - that, when applicable, the food has been authorised on the Union market in accordance with Article 6 of Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015 on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001 (OJ L327, 11.12.2015, p. 1) and listed in the Union list of novel foods.

Notes

(\*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland.

References to European Union legislation within this certificate are references to direct EU legislation which has

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	II. Health info	rmation				
	been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018).					
	References to Great Britain in this certificate include Channel Islands and Isle of Man.					
	Part I:					
Ţ	-	Box reference I.16: Do not use this box until the end of the transitional staging period.				
Part II: Certification	-	Box reference 1.25: Insert the appropriate HS/CN code(s) such as 0208 50 00, 0210 93 00, 1506, 1601, 1602 or 1603.				
Part II:						
: C	(1)	Delete as appropriate.				
Part II	-	The colour of the stamp and signature must be different from that of the other particulars in the certificate.				
	Certifying Off					
	Name (in capi Date of signat		Qualification and title Signature			
	Stamp		orginature			