

Part I : Details of consignment	I.1. Consignor		I.2. IMSOC Reference		
	Name		I.2.a. Local Reference		
	Address				
	Country	ISO Code			
	I.5. Consignee		I.3. Central competent authority		
	Name		I.4. Local competent authority		
	Address				
	Country	ISO Code			
	I.7. Country of origin		ISO Code	I.9. Country of destination	
				ISO Code	
	I.8. Region of origin		Code	I.10. Region of destination	
	I.11. Place of Dispatch		I.12. Place of destination		
	Name		Name		
	Address		Address		
Approval Number		Approval Number			
Country	ISO Code	Country		ISO Code	
I.13. Place of Loading		I.14. Date and time of departure			
Name					
Address					
Approval Number					
Country	ISO Code				
I.15. Means of Transport		I.16 Entry Point			
Mode	International transport document	Identification			
I.18. Transport conditions		I.17. Accompanying documents			
Ambient <input type="checkbox"/>	Chilled <input type="checkbox"/>	Frozen <input type="checkbox"/>	Controlled temperature <input type="checkbox"/>	Accompanying document reference	
				Date of issue	
				Country	
				Place of issue	
I.19. Container No / Seal No					
I.20. Certified as					
Fattening <input type="checkbox"/>	Animal Feedingstuff <input type="checkbox"/>	Relaying <input type="checkbox"/>	Production of petfood <input type="checkbox"/>		
Breeding and production <input type="checkbox"/>	Human consumption <input type="checkbox"/>	Production <input type="checkbox"/>	Other <input type="checkbox"/>		
Slaughter <input type="checkbox"/>	Breeding <input type="checkbox"/>	Pharmaceutical use <input type="checkbox"/>	Artificial reproduction <input type="checkbox"/>		
Technical use <input type="checkbox"/>					
I.21. For transit through a third country <input type="checkbox"/>		I.22. For transit through Member State(s) <input type="checkbox"/>			
Country	ISO Code	Country			
EU Exit Authority	BCP code	ISO Code			
EU Entry Authority	BCP code				
I.23. Total number of packages	I.24. Total quantity	I.25. Total net weight	I.25. Total gross weight		
I.28. Description of consignment					
1. 16 PREPARATIONS OF MEAT, OF FISH OR OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES					
1605 Crustaceans, molluscs and other aquatic invertebrates, prepared or preserved					
Commodity	Species	Quantity	Net weight	Package count	
Identification number		Identification system			

Part II: Certification	II. Health information		
	II.1 Public health attestation		

I, 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 certify that the fishery products described above were produced in accordance with those requirements, in particular that the vessel appears on the list of vessels from which imports to the Union are permitted (being 'EU-listed');
- the vessel has a programme based on the hazard analysis and critical control points (HACCP) principles to control hazards in accordance with Article 5 of Regulation (EC) No 852/2004;
- the fishery products have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII, Chapters I to IV of Annex III to Regulation (EC) No 853/2004. Viscera and parts that may pose a danger to public health have been removed as quickly as possible and kept apart from products intended for human consumption;
- the fishery products satisfy the health standards laid down in Section VIII, Chapter V of Annex III to Regulation (EC) No 853/2004 and, where appropriate, the criteria laid down in Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1);
- the fishery products have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004;
- the fishery products have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004;
- the fishery products fulfil the guarantees covering live animals and products thereof, if of aquaculture origin, provided by the residue plans submitted in accordance with Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC (OJ L 125, 23.5.1996, p. 10), and in particular Article 29 thereof; and
- frozen fishery products have been kept at a temperature of not more than -18°C in all parts of the product, except whole fish initially frozen in brine intended for the manufacture of canned food which may be kept at a temperature of not more than -9°C.

Part II: Certification	II. Health information							
	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 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. See notes in Annex II of Commission Implementing Regulation (EU) 2019/628 of 8 April 2019 concerning model official certificates for certain animals and goods and amending Regulation (EC) No 2074/2005 and Implementing Regulation (EU) 2016/759 as regards these model certificates (OJ L 131, 17.5.2019, p. 101). Part I:							
	<ul style="list-style-type: none"> - Box reference I.2: - Box reference I.5: - Box reference I.7: - Box reference I.11: - Box reference I.16: - Box reference I.20: - Box reference I.25: - Box reference I.25: 	<ul style="list-style-type: none"> A unique document number according to your own classification. The name and address (street, town and post code) of the physical or legal person to whom the consignment is imported directly in Great Britain. The country whose flag is being flown by the vessel issuing this document. The name of the vessel and approval number as listed in accordance with Article 10 of Commission Delegated Regulation (EU) 2019/625 of 4 March 2019 supplementing Regulation (EU) 2017/625 of the European Parliament and of the Council with regard to requirements for the entry into the Union of consignments of certain animals and goods intended for human consumption (OJ L 131, 17.5.2019, p. 18) from which the fishery products are directly imported. Do not use this box until the end of the transitional staging period. Tick 'Canning industry' for whole fish initially frozen in brine at -9°C or at a temperature higher than -18°C and intended for canning in accordance with the requirements of Section VIII, Chapter I; Part II, point 7 of Annex III to Regulation (EC) No 853/2004. Tick 'Human consumption' for the other cases. Insert the appropriate Harmonised System (HS) code(s) using headings such as: 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 0511, 1504, 1516, 1518, 1603, 1604, 1605 or 2106. Treatment type: specify whether chilled, frozen or processed. 						
	(*) includes fishing vessel, factory vessel, freezer and reefer vessel as applicable.							
	Certifying Officer <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;">Name (in capital letters)</td> <td style="width: 50%; border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">Date of signature</td> <td style="border: none;">Signature</td> </tr> <tr> <td style="border: none;">Stamp</td> <td style="border: none;"></td> </tr> </table>		Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp	
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Date of signature	Signature							
Stamp								