## **EUROPEAN UNION**

	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					
					I.4. Local competent authority					
en	Address									
nm	Country ISO Code									
Part I : Details of consignment	I.7. Country of orig	in	ISO Code	I.9. Country of destination ISO Code						
S CO										
of	I.8. Region of origin		Code	I.10. Region of						
ils	I.11. Place of Dispa	tch		I.12. Place of destination						
eta	Name				Name					
Ã		Address				Address				
Ξ	Approval Number	•			Approval Number					
art	Country	Country ISO Code				Country ISO Code				
Р	I.13. Place of Loadi	.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 Identification									
	Mode	transport	lucilitication							
		document								
	Ambient Chilled Frozen Controlled				I.17. Accompanying documents					
					Commercial					
					document reference		Date of issue			
					Country		Place of			
	19. Container No / Seal No				issue					
	I.20. Certified as									
	Production of petfood  Fattening Human consumption		Production  Breeding  Cothern		Technical use 🗆 Pharmaceutical use 🗆 Breeding and production 🗖		Animal Feedingstuff 🗆 Slaughter 🗆 Artificial reproduction 🗆			
	Relaying	Iuman consumption D Other D			Breeding and production $\Box$ Artificial reproduction $\Box$					
	I.21. For transit through a third country				I.22. For trans	I.22. For transit through Member State(s)				
	Country ISO Code									
	EU Exit BCP code				Country		ISO Code			
	EU Entry		BCP code	BCD codo						
	Authority I.23. Total number	uthority 23. Total number of packages			I.25. Total net weight		I.25. Total gross weight			
	I.28. Description of consignment									
	1. 03 FISH AND CRUSTACEANS, MOLLUSCS AND OTHER AQUATIC INVERTEBRATES									
	0307 Molluscs, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; smoked molluscs, whether in shell or not, whether or not cooked before or during the smoking process:									
				Quantity		Net weight		Package count		
	Identification number				Identification system					

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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 (OI 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.

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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).								
mber according to your own classification.								
(street, town and post code) of the physical or legal nsignment is imported directly to in Great Britain.								
issuing this document.								
essel and approval number as listed in accordance with Article Delegated Regulation (EU) 2019/625 of 4 March 2019 gulation (EU) 2017/625 of the European Parliament and of the rd to requirements for the entry into the Union of ertain animals and goods intended for human consumption 9, p. 18) from which the fishery products are directly								
staging period.								
n in brine at -9°C or at a ning in accordance with the 7 of Annex III to Regulation other cases.								
e(s) using headings such as: 1504, 1516, 1518, 1603, 1604,								
rocessed.								
as applicable.								
Qualification and title Signature								
r r r r r r r r								