	I.1. Consignor						I.2. IMSOC Reference						
	Name				I.2.a. Local Reference								
	Address												
	Country ISO Code												
	I.5. Consignee						I.3. Central co	mpetent a	uthority				
	Name						I.4. Local com						
en	Address												
gnm	Country												
Part I : Details of consignment	.7. Country of origin ISO Code						I.9. Country of	destinatio	n		ISO Code		
of (I.8. Region of origi	n				Code	I.10. Region of destination						
ls (I.11. Place of Dispa						I.12. Place of destination						
tai	Name						Name						
<u>e</u>	Address						Address	Address					
$\overline{}$	Approval Number	•					Approval Number						
rt I	Country			ISO	Code		Country			ISO Code			
Pai	I.13. Place of Load	ing					I.14. Date and time of departure						
	Name						1.14. Date and time of departure						
	Address												
	Approval Number	•											
	Country			ISO	Code								
	145 34												
	I.15. Means of Trai	-	.1	T.J			I.16 Entry Poir	nt					
	Mode International Identification transport												
		document											
	I.18. Transport conditions				I.17. Accompanying documents								
	Frozen	Chille	ed 🗆		Ambient		Commercial						
						document Date of issue reference							
							Place of						
							Country issue						
	I.19. Container No												
	I.20. Certified as												
	Other 🗆			Human con	sumption								
	101 For the sit the						122 For transit through Member State(s)						
	I.21. For transit the Country	rougn a third		ISO Code			I.22. For transit through Member State(s)						
	EU Exit						Country ISO Code						
	Authority			BCP code									
	EU Entry Authority			BCP code									
	I.23. Total number	of packages	;		I.25. Tota	l net weight							
	I.28. Description of	-											
	1. 03 FISH AND CF 0303 Fish, froze												
	Commodity Species Nature of com				modity	Treatmer	nt type	Manufacturing	g plant				
	Cold store Final consumer Package count				tt Net weight Batch number								

II. Health information

II.1. (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, Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs and Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying Certification down specific hygiene rules for food of animal origin 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) ij No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and Part 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) and certify that the fishery products described above were produced in accordance with those requirements, in particular that they:

- come 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,
- 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,
- satisfy the health standards laid down in Section VIII, Chapter V of Annex III to Regulation (EC) No 853/2004 and the criteria laid down in Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs;
- have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004;
- have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004,
- fulfil the guarantees covering live animals and products thereof, if of aquaculture origin, provided by the residue plans approved by the appropriate authority where applicable. and
- have satisfactorily undergone the official controls laid down in Articles 69 to 71 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.
- II.2 (2)(4) Animal health attestation for fish and crustaceans of aquaculture origin
 - - I, the undersigned official inspector, hereby certify that the aquaculture animals or products thereof referred to in Part I of this certificate:
 - (5) originate from a country/territory, zone or compartment declared free from (4) \Box [EHN] (4) \Box [taura syndrome] (4) \Box [yellowhead disease] in accordance with the relevant OIE Standard by the competent authority of my country, or via a process equivalent to Decision 2009/177
 - (i) where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority,
 - (ii) all introduction of species susceptible to the relevant diseases come from an area declared free of the disease, and

Part II: Certification

II. Health information									
(iii) species susceptible to the relevant diseases are not vaccinate against the relevant diseases.]									
II.2.2	(3)(4) □ [Requirements for species susceptible to viral haemorrhagic septicaemia (VHS), infectious haematopoietic necrosis (IHN), infectious salmon anaemia (ISA), koi herpes virus (KHV) and white spot disease intended for Great Britain, or a zone or compartment therein declared disease free or subject to a surveillance or eradication programme for the relevant disease								
	I, the unders thereof refe				by certify that the aquaculture animals or products ate:				
		□ [VHS] (4) accordance) 🗆 [IHN] (4	nent declared free from (4) [White spot disease] in ompetent authority of my //177					
		(i)	and reports	s of suspicio	on of infection of th	ses are notifiable to the competent authority of infection of the relevant disease must be by the competent authority,			
		(ii)		-	cies susceptible to free of the disease	the relevant diseases come e, and			
		(iii)	-	susceptible to the relevant diseases are not vaccinated the relevant diseases.]					
II.2.3	(4)(7) [Requirements for species susceptible to Spring vireamia of carp (SVC), Bacterial kidney disease (BKD), Infectious pancreatic necrosis virus (IPN) and Infection with Gyrodactylus salaris (GS)								
	I, the unders above,	signed offic	cial inspecto	r, hereby co	ertify that the aqua	aculture animals referred to			
	either (4) 🗆 [originate from a country/territory or part thereof:								
				(are) are n reports of s	\Box [SVC] (4) \Box [GS] (4) \Box [BKD] (4) \Box [IPN] is otifiable to the competent authority and suspicion of infection of the relevant disease(s) mediately investigated by the competent				
				where all a the relevan country/te	nt disease(s) introd rritory or part the	ls of species susceptible to luced into that reof comply with the of this certificate,			
						the relevant disease(s) are levant disease(s), and			
			(d)	ase of (4)					
			and/or (4) [which, in the case of (4) [SVC] (4) with requirements for disease freedom laid down in the Standard.]						
			and/or (4) [which, in the case of (4) [SVC] (4) [IPN] (4) [BKD], comprises one individual farm which under the supervision of the competent authority:						
			(i) has been emptied, cleansed and disinfected and fallowed in at least 6 weeks,						
			 (ii) has been restocked with animals from areas certified free from the relevant disease by the competent authority.]] 						

EU	ROPEAN UNION		(GB) Fishery products from the EU 2019-628 GBHC080E						
	II. Health information								
		and/or (4) [in the case of wild aquatic animals susceptible to (4) [[IPN] (4) [BKD], have been subject to quarantine under conditions equivalent to those laid down in Decision 2008/946/EC.]							
Part II: Certification		and/or (4) [in the case consignments for which GS requirements apply, have been held, immediately prior to export, in water with a salinity of at least 25 parts per thousand for a continuous period of at least 44 days and no other live aquatic animals of the species susceptible to GS have been introduced during that period.]							
Certif			(4) \Box [in the case of eyed fish eggs for which GS requirements apply, een disinfected by a method demonstrated to be effective against GS.]]						
Ϊ	II.2.4	II.2.4 Transport and labelling requirements							
Par		I, the undersigned official inspector, hereby certify that:							
		II.2.4.1	the aquaculture animals referred to above are placed under conditions in which the water quality does not alter their health status,						
		II.2.4.2	prior to loading the transport container or well boat is clean and disinfected or previously unused; and						
		II.2.4.3	the consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes 1.7 to 1.11 of Part I of this certificate, and the following statement:						
		'(4) □ [Fi	ish] (4) 🔲 [Crustaceans] intended for human consumption in Great						

'(4) \Box [Fish] (4) \Box [Crustaceans] intended for human consumption in Great Britain'.

	II. Health info	rmation										
	Notes											
	See notes in Annex Il of Commission Implementing Regulation (EU) 2019/628 of 8 April 2019 concerning model official											
tion	certificates for certain animals and goods and amending Regulation (EC) No 2074/2005 and Implementing Regulation											
Part II: Certification	(EU) 2016/759 as regards these model certificates											
	(*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway, Switzerland, Iceland and the Faroe Islands.											
	References to Great Britain in this certificate include Channel Islands and Isle of Man.											
Par	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).										
	Part I: - Box Region of origin: For frozen or processed bivalve molluscs, indicate the reference production area. 1.8:											
		- Box Tick Canning industry' for whole fish initially frozen in brine at — 9 °C or at a reference temperature higher than - 18 °C and intended for canning in accordance with 1.20: the requirements of Section VIII, Chapter 1; point II(7) of annex III to Regulation										
				(EC) No 853/2004. Tick		-						
	Box Insert the appropriate Harmonised System (HS) code(s) using headings reference 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 0511, 1504, 1516, 1518, 1 1.25: 1605 or 2106.							J J				
		-	Box reference 1.25.	Nature of commodity: specify whether aquaculture or wild origin.								
				Treatment type: specify	y whe	ther live, chilled	, frozen	or processed.				
				Manufacturing plant: i store and processing pl	acturing plant: includes factory vessel, freezer vessel, reefer vessels, cold nd processing plant.							
	Part II:	Part II:										
(1) Part II.1 of this certificate does not apply to countries with special pur requirements laid down in equivalence agreements or other GB legis												
(2) Part II.2 of this certificate does not apply to:												
			(a)		non-viable crustaceans, meaning crustaceans that cannot survive as living animals if returned to the environment from which they were obtained,							
			(b)	fish which are slaughte	ered a	nd eviscerated b	oefore d	ispatch,				
			(c)	human consumption w	vithou whicl	it further process n comply with th	sing, pr	re placed on the market for ovided that they are packed sions for such packages in				
			(d)	with the Aquatic Anima Aquatic Animal Health purification centres or treatment system that	al Hea (Scot simil inacti er typ	alth (England and land) Regulation ar businesses wh vates the pathog bes of treatment	d Wales 2009, o tich are ens in o reducin	equipped with an effluent juestion, or where the g the risk of transmitting				
	(e) crustaceans which are intended for further processing before human consumption without temporary storage at the place of processing and pac and labelled for that purpose in accordance with Regulation (EC) No 853/20											

	II. Health information									
	(3)	3) Parts II.2.1 and II.2.2 of this certificate only apply to species susceptible to one or more of the diseases referred to in the heading of the point concerned. Susceptible species are listed in Annex 1A to Regulation (EC) No 1251/2008.								
	(4)	Keep as appropriate.								
ion	(5)	• • •	gnments of species susceptible to EHN, taura syndrome and/or yellowhead disease this t must be kept for the consignment to be authorised into Great Britain.							
Part II: Certification	(6)	certificate) declared free from VHS, IHN, ISA, eradication programme, one of these statemet	b be authorised into Great Britain, zone or compartment (boxes I.9 and I.10 of Part I of the) declared free from VHS, IHN, ISA, KHV or white spot disease or with a surveillance or n programme, one of these statements must be kept if the consignment contain species e to the disease(s) for which disease freedom or programme(s) apply(ies).							
Part I		accessible at https://www.gov.uk/g	Data on the disease status of each farm and mollusc farming area in Great Britain are accessible at https://www.gov.uk/government/groups/fish-health-inspectorate#disease- status-of-fish-shellfish-and-crustacea-in-england-and-wales							
		businesses-and-authorised-proces	ications/registers-of-authorised-aquaculture-production- l-processing-establishments/							
		https://www.gov.scot/publications/	health-status-of-fish-and-shell	lfish-diseases-in-scotland/						
	(7)	I.10 of Part I of the certificate), which is regard	nsignments intended for GB or part thereof (boxes I.9 and ded as disease-free, or subject to a surveillance or GS, and the consignment comprises species listed in							
		1 0	ule 1 of The Aquatic Animal Health (England and Wales) Regulations 2009 or The Aquatic Animal (Scotland) Regulations 2009 as susceptible to the disease(s) for which the disease-free status or							
		Part II.2.3 also applies to consignm species listed in Schedule 1 of The 2009 or The Aquatic Animal Healt Infection with GS, are present, wh part thereof listed in Annex I to De	Aquatic Animal Health (Engla h (Scotland) Regulations 2009 ere those consignments are in	nd and Wales) Regulations as species susceptible to tended for Great Britain or						
		are applicable, may be imported r certificate if they are intended for	Consignments of wild aquatic animals for which SVC, IPN and/or BKD related requirements are applicable, may be imported regardless of the requirements in Part II.2.3 of this certificate if they are intended for a quarantine facility complying with the requirements laid down in Decision 2008/946/EC.							
	- The colour of the stamp and signature must be different to that of the other particulars in the certificate.									
	Certifying Offi									
	Name (in cap Date of signa		Qualification and title Signature							
	Stamp									