	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											
<u></u>	Address					I.4. Local competent authority						
um	Country ISO Code											
Part I : Details of consignment	I.7. Country of orig	ISO Code	I.9. Country of	destinatio	n		ISO Code					
Ľ L	LO Desien of origin				Cada	I 10 Derion of						
0	I.8. Region of origin I.11. Place of Dispa				Code	I.10. Region of						
ii l	_	littii				I.12. Place of destination						
et	Name					Name						
Ω	Address					Address						
Ξ	Approval Number		100	Cada		Approval Number						
art	Country		150	Code		Country	Country ISO Code I.14. Date and time of departure					
Ъ,	I.13. Place of Loadi	ing				I.14. Date and						
	Name											
	Address											
	Approval Number											
	Country		ISO	Code								
	I.15. Means of Trar	isport International	Identificati			I.16 Entry Point						
	Mode											
		transport document										
	I.18. Transport con	ditions Chilled			_	I.17. Accompanying documents						
	Frozen 🗆	Chilled		Ambient		Accompanyi						
						ng Date of issue reference						
						Diaco of						
					Country issue							
	I.19. Container No	.19. Container No / Seal No										
	I.20. Certified as					I.22. For transit through Member State(s)						
	Other		Human con	sumption								
	I.21. For transit thr	rough a third c	ountry									
	Country		ISO Code									
	EU Exit Authority	U Exit BCP code						Country ISO Code				
	EU Entry Authority	authority BCP code										
	23. Total number of packages I.25. Total net weight					I.25. Total gross weight						
	128 Description of											
I.28. Description of consignment 1. 21 MISCELLANEOUS EDIBLE PREPARATIONS 2106 Food preparations not elsewhere specified or included												
										•		
	Commodity Species Nature of com				modity Treatment type Man			Manufacturing	g plant			
	Cold store Final consumer Package count				nt 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 vaccinated 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				ertify that the aqua	aculture animals or products		
		□ [VHS] (4) accordance	inate from a country/territory, zone or compartment declared free from (HS] (4) [IHN] (4) [ISA] (4) [KHV] (4) [White spot disease] in Indance with the relevant OIE Standard by the competent authority of r Intry, or via a process equivalent to Decision 2009/177					
		(i)	where the relevant diseases are notifiable to the compet and reports of suspicion of infection of the relevant dise immediately investigated by the competent authority,					
		(ii)	all introduction of species susceptible to the relevant dis from an area declared free of the disease, and					
		(iii)	species suse against the	-		es are not vaccinated		
II.2.3		ase (BKD), I	nfectious pa	r species susceptible to Spring vireamia of carp (SVC), Bacterial ectious pancreatic necrosis virus (IPN) and Infection with				
	I, the unders above,	signed offic	ed official inspector, hereby certify that the aquaculture animals					
		either (4) [□ [originate	from a cou	ntry/territory or p	art thereof:		
] (4) [BKD] (4) [IPN] is npetent authority and ion of the relevant disease(s) gated by the competent				
				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) either (4) □ [which, in the case of (4) □ [IPN] (4) □ [BKD], complies with requirements for disease free equivalent to those laid down in Decision 2009/177.] 					
			and/or (4) \Box [which, in the case of (4) \Box [SVC] (4) \Box [GS], complies with requirements for disease freedom laid down in the relevant O Standard.]					
			and/or (4) \Box [which, in the case of (4) \Box [SVC] (4) \Box [IPN] (4) \Box [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)		ed with animals from areas n the relevant disease by the rity.]]		

EU	ROPEAN UNION		(GB) Fishery products from the EU 2019-628 GBHC080E						
	II. Health information								
		🗆 [IPN] (4	 I) □ [in the case of wild aquatic animals susceptible to (4) □ [SVC] (4) (4) □ [BKD], have been subject to quarantine under conditions at least nt 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) \Box [in the case of eyed fish eggs for which GS requirements apply, en disinfected by a method demonstrated to be effective against GS.]]						
Ϊ	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.									
μ	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 reference 1.25:	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.						
		-	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		es factory vessel	, freeze	r vessel, reefer vessels, cold		
	Part II:									
(1) Part II.1 of this certificate does not apply to countries with special public health certificate down in equivalence agreements or other GB legislation.										
(2) Part II.2 of this certificate does not apply to:										
			(a)	non-viable crustaceans animals if returned to t						
			(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 packet and labelled for that purpose in accordance with Regulation (EC) No 853/2004							e of processing and packed		

	II. Health information								
	(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)	In order to be authorised into Great Britain, ze certificate) declared free from VHS, IHN, ISA, eradication programme, one of these statement susceptible to the disease(s) for which disease	KHV or white spot disease or v nts must be kept if the consign	vith a surveillance or ment contain species					
Part I		accessible at https://www.gov.uk/g	status of each farm and mollusc farming area in Great Britain are www.gov.uk/government/groups/fish-health-inspectorate#disease- sh-and-crustacea-in-england-and-wales						
		businesses-and-authorised-proces	ns/registers-of-authorised-aquaculture-production- essing-establishments/						
		https://www.gov.scot/publications/	https://www.gov.scot/publications/health-status-of-fish-and-shellfish-diseases-in-scotland/						
	(7)	Part II.2.3 of this certificate only applies to con I.10 of Part I of the certificate), which is regard eradication programme for SVC, BKD, IPN or 0	led as disease-free, or subject	to a surveillance or					
		1 0	l of The Aquatic Animal Health (England and Wales) Regulations 2009 or The Aquatic Animal otland) 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 Officer								
	Name (in cap Date of signa		Qualification and title Signature						
	Stamp								