	I.1. Consignor					I.2. IMSOC Ref	erence			
	Name	Address Country ISO Code				I.2.a. Local Reference				
	Address									
	Country									
	I.5. Consignee					I.3. Central co	mpetent a	uthority		
님	Name					I.4. Local competent authority				
١G	Address									
됦	Country		ISO Cod	le						
S	I.7. Country of orig	gin		ISC	O Code	I.9. Country of	destinatio	on	ISO Code	
<u>5</u>										
Part I : Details of consignment	I.8. Region of origi	n		Со	de	I.10. Region of	destinatio	<del>)n</del>		
IIIS	I.11. Place of Dispa	atch				I.12. Place of destination				
e:	Name					Name				
<u>-</u>	Address					Address				
ᅴᄃ	Approval Number Country	r	ISO Cod			Approval Number Country ISO Code				
ar La	country		130 Cou	le						
	I.13. Place of Load	ing				I.14. Date and time of departure				
	Name									
	Address									
	Approval Number	r	ISO Cod							
	Country ISO Code									
_	I.15. Means of Transport				I.16 Entry Point					
	Mode International Identification									
		document				-				
						_				
						_				
						_				
	I.18. Transport co	nditions				I.17. Accompanying documents Accompanying document reference				
	Chilled 🛛	Frozen 🗖	Controlled	An An	nbient 🛛					
					Date of issue					
						Country				
						Place of issue				
	I.19. Container No	/ Seal No								
	I.20. Certified as									
Human consumption 🗆										
				I.22. For transit through Member State(s)						
				Country		ISO Co				
	Country ISO Code   EU Exit BCP code				Country		150 00			
Authority										
	EU Entry BCP code				-					
	I.23. Total number of packages I.25. Total net weight			I.25. Total gross weight						
	I.28. Description o	f consignment		I				I		
	1. 02 MEAT AND E	,	FFAL							
0203 Meat of swine, fresh, chilled or frozen										
	#1. Commodity		ire of commodity		Treatment type		Slaughterh	iouse	Cutting plant	
	Species	Cold	store		Package count		Net weight	t	Date of freezing	
					1		1		1	

	II. Health info	rmation							
fication									
	II.1.	Public Health Attestation							
	I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No853/2004, (EU) 2017/625, (EU) 2019/624 and (EU) No 2019/627 and hereby certify that the meat of domestic swine described in Part I was produced in accordance with those requirements, in particular that:								
	II.1.1	the $\Box$ [meat] $\Box$ [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;							
	II.1.2	the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004							
	□ (1)II.1.3	The meat fulfils the requirements of Regulation (EC) No 2015/1375 laying down specific rules on official controls for Trichinella in meat, and in particular:							
		(1) either $\circ$ [has been subjected to an examination by a digestion method with negative results;]							
		(1) or $\circ$ [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) No 2015/1375;]							
		(1)(6) or $\circ$ [is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with Annex IV of Regulation (EC) No 2015/1375 or not weaned and less than 5 weeks of age.]							
	(1)II.1.4 [the minced meat has been produced in accordance with Section V of Annex III to Regulation ( 853/2004 and frozen to an internal temperature of not more than -18°C;]								
II.1.5. the meat has been found fit for human consum carried out in accordance with Section 2 and Se				nption following ante and post-mortem inspections Section 3 to Regulation (EU) No 2019/627;					
	II.1.6	(1) either $\circ$ [the carcass or parts of the carcass have been marked with a heath mark in accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]							
		(1) or $\circ$ [the packages of $\Box$ [meat] $\Box$ [minced meat] (1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]							
	II.1.7		at] 🗆 [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) no 2073/2005 ological criteria for foodstuffs;						
	II.1.8	the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29, are fulfilled.							
	II.1.9	the 🗇 [meat] 🗇 [minced meat] (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004							
II.2. Animal Health Attestation									
			cial veterinarian, hereby certify, tha						
	II.2.1	certificate:				the date of issuing this			
		(1) either $\circ$ [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]							
		(1)	or $\circ$ [(a) (i) has been free for 12 m mouth disease] (1), $\Box$ [classical sw		-				
(ii) has been considered free □ [ fever](1) and □ [swine vesicular without having had cases/outbrea meat by Commission regulation ( (dd/mm/yyyy), and					se] (1), since erwards, and	(dd/mm/yyyy),			
			(b) during the last 12 months no va and imports of domestic animals v territory;						
	II.2.2	.2.2 has been obtained from animals that:							
(1) either $\circ$ [have remained in the territory describe last three months before slaughter;]					oint II.2.1. sii	nce birth, or for at least the			

II. Health ir	nformation									
	II.2.1 from	ave been introduced on the territory with code Great Britain ;]		(dd/mm/yyyy) into the territory described under point (2) that at that date was authorised to import this fresh						
		ave been introduced on າ Great Britain]	(dd/mm/yyyy) into the terri	(dd/mm/yyyy) into the territory described under point						
II.2.3	has been o	has been obtained from animals coming from holdings;								
		(a) in which none of the animals present therein have been vaccinated against the diseases referred to in point II.2.1,								
		(b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days,								
		(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;								
		(1)(3)[(d) where an undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of importing pig meat into Great Britain;]								
II.2.4	has been o	has been obtained from animals that:								
		(a) have remained separate sinc	e birth from wild cloven-hoofed	animals,						
		(b) have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions set out in points II.2.1, II.2.2. and II.2.3,								
		(c) at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1, and								
		(d) have been slaughtered on (dd/mm/yyyy) and	(dd/mm/yyyy) or bet (dd/mm/yyyy). (4);	tween						
II.2.5	case/outbr case of dis after slaug	bebtained in an establishment arou reak of the diseases referred to in ease, the preparation of meat for ther of all animals present, remo- ment under the control of an offici	point II.2.1 during the previous - importation into Great Britain h val of all meat, and the total clea	40 days or, in the event of a as been authorised only						
II.2.6		n obtained and prepared without contact with other meats not complying with the conditions l in this certificate.								
II.3.	Animal we	elfare attestation								
derives f in accord	rom animals v lance with the	cial veterinarian, hereby certify, which have been handled in the s e relevant provision of retained E apters II and III of Council Regula	laughterhouse before and at the U law and have met requiremer	e time of slaughter or killing						
Notes										
(*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland .										
Union leg	gislation with	ritain in this certificate include Ch in this certificate are references t w as defined in the European Un	o direct EU legislation which has	-						
This certificate is meant for fresh meat, including minced meat, of domestic swine (Sus scrofa).										
Fresh me	eat means all a	animal parts fit for human consu	mption whether fresh, chilled or	frozen.						
Part I:										
—	Box reference	Provide the code of territory as 206/2010	appearing in Part 1 of Annex 2 to	o Regulation (EU) No						

II. Health info	rmation							
	Ination							
_	Box Reference I.11:	place of origin: name and address of the dispatch establishment.						
_	Box Reference I.15:	Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BCP of entry into Great Britain.						
_	Box reference I.16:	Do not use this box until the end of the transitional staging period.						
—	Box reference I.19:	For containers or boxes, the container number and the seal number (if applicable) should be included.						
_	Box reference I.25:	Indicate total gross weight and total net weight.						
—	Box reference I.28:	Use the appropriate HS code: 02.03, 02.06, 02.09, 05.04 or 15.01.						
_	Box reference I.28:	Nature of commodity: indicate 'carcass-whole', 'carcass-side', 'carcass-quarters', 'cuts' or 'minced meat'						
		Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.						
_	Box reference I.28:	Treatment type: if appropriate, indicate 'deboned'; 'bone in'; 'matured' and/or 'minced'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.						
Part II:								
(1)	Keep as ap	propriate						
(2)	Code of the	e territory as it appears in Part 1 of Annex 2 to Regulation (EU) No 206/2010.						
(3)		tary guarantees to be provided when required in column 5 'SG' as Part 1 of Annex 2 to (EU) No 206/2010, with the entry 'D'.						
		aste means: all waste from food intended for human consumption from restaurants, catering kitchens, including industrial kitchens and household kitchens of the farmer or persons s.						
(4)	Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for importation into Great Britain of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by Great Britain against imports of this meat from this third country, territory or part thereof.							
(5)								
(6) Only for third countries with the entry 'K' in column 'SG' in Part 1 of Annex 2 to Regulation (EU) No 206/2010.								
Certifying Offi Name (in capi Date of signati	tal letters)	Qualification and title Signature						