

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			I.9. Country of destination		
	ISO Code			ISO Code		
	I.8. Region of origin			<del>I.10. Region of destination</del>		
	Code					
	I.11. Place of Dispatch			I.12. Place of destination		
	Name			Name		
Address			Address			
Approval Number			Approval Number			
Country			Country			
ISO Code			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						
Human consumption <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			Country			
ISO Code			ISO Code			
EU Exit Authority			BCP code			
EU Entry Authority			BCP code			
I.23. Total number of packages		I.25. Total net weight		I.25. Total gross weight		
I.28. Description of consignment						
<b>1. 05 PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED</b>						
<b>0504</b> Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked						
Commodity	Species	Nature of commodity	Treatment type	Slaughterhouse		
Cutting plant	Cold store	Package count	Net weight	Date of freezing		

Part II: Certification	II. Health information		
	<p>II.1. Public Health Attestation</p> <p>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:</p> <p>II.1.1 the <input type="checkbox"/> [meat] <input type="checkbox"/> [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</p> <p>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</p> <p><input type="checkbox"/> (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:</p> <p style="padding-left: 40px;">(1) either <input type="checkbox"/> [has been subjected to an examination by a digestion method with negative results;]</p> <p style="padding-left: 40px;">(1) or <input type="checkbox"/> [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) No 2015/1375;]</p> <p style="padding-left: 40px;">(1)(6) or <input type="checkbox"/> [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.]</p> <p>(1)II.1.4 <input type="checkbox"/> [the minced meat has been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18°C;]</p> <p>II.1.5. the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section 2 and Section 3 to Regulation (EU) No 2019/627;</p> <p>II.1.6 (1) either <input type="checkbox"/> [the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]</p> <p style="padding-left: 40px;">(1) or <input type="checkbox"/> [the packages of <input type="checkbox"/> [meat] <input type="checkbox"/> [minced meat] (1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]</p> <p>II.1.7 the <input type="checkbox"/> [meat] <input type="checkbox"/> [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) no 2073/2005 on microbiological criteria for foodstuffs;</p> <p>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.</p> <p>II.1.9 the <input type="checkbox"/> [meat] <input type="checkbox"/> [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</p>		
<p>II.2. Animal Health Attestation</p> <p>I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:</p> <p>II.2.1 has been obtained in the territory/ies with code: (2) which, at the date of issuing this certificate:</p> <p>(1) either <input type="checkbox"/> [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]</p> <p>(1) or <input type="checkbox"/> [(a) (i) has been free for 12 months from rinderpest, African swine fever, <input type="checkbox"/> [foot-and-mouth disease] (1), <input type="checkbox"/> [classical swine fever](1) and <input type="checkbox"/> [swine vesicular disease](1), and</p> <p style="padding-left: 40px;">(ii) has been considered free <input type="checkbox"/> [foot-and-mouth disease] (1), <input type="checkbox"/> [classical swine fever](1) and <input type="checkbox"/> [swine vesicular disease] (1), since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission regulation (EC) No / of (dd/mm/yyyy), and]</p> <p style="padding-left: 40px;">(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;</p> <p>II.2.2 has been obtained from animals that:</p> <p>(1) either <input type="checkbox"/> [have remained in the territory described under point II.2.1. since birth, or for at least the last three months before slaughter;]</p>			

Part II: Certification	II. Health information		
		(1) or <input type="radio"/> [have been introduced on II.2.1 from the territory with code meat into Great Britain ;]	(dd/mm/yyyy) into the territory described under point (2) that at that date was authorised to import this fresh
		(1) or <input type="radio"/> [have been introduced on II.2.1, from Great Britain]	(dd/mm/yyyy) into the territory described under point
	II.2.3	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 obtained from animals that:	
		(a) have remained separate since 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) or between (dd/mm/yyyy) and (dd/mm/yyyy). (4);		
II.2.5	has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;		
II.2.6	has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.		
II.3.	Animal welfare attestation		
I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provision of retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 (5).			

II. Health information			
<b>Part II: Certification</b>	Notes		
	(*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland .		
	References to Great Britain in this certificate include Channel Islands and Isle of Man. 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).		
	This certificate is meant for fresh meat, including minced meat, of domestic swine ( <i>Sus scrofa</i> ).		
	Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.		
	Part I:		
	—	Box reference I.8:	Provide the code of territory as appearing in Part 1 of Annex 2 to Regulation (EU) No 206/2010
	—	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'	
—	Box reference I.28:	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 appropriate		
(2)	Code of the territory as it appears in Part 1 of Annex 2 to Regulation (EU) No 206/2010.		
(3)	Supplementary guarantees to be provided when required in column 5 'SG' as Part 1 of Annex 2 to Regulation (EU) No 206/2010, with the entry 'D'.		
	Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.		

<b>Part II: Certification</b>	II. Health information	
	(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)	Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.
	(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 Officer	
	Name (in capital letters)	Qualification and title
	Date of signature	Signature
	Stamp	