

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		
	I.8. Region of origin			I.10. Region of destination		
	Code					
	I.11. Place of Dispatch			I.12. Place of destination		
Name			Name			
Address			Address			
Approval Number			Approval Number			
Country			Country			
			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"/> Controlled temperature <input type="checkbox"/> Frozen <input type="checkbox"/>			Commercial 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						
1. 02 MEAT AND EDIBLE MEAT OFFAL						
0207 Meat and edible offal, of the poultry of heading 0105, fresh, chilled or frozen						
Commodity	Species	Slaughterhouse	Cutting plant	Cold store		
Package count			Net weight			

Part II: Certification	II. Health information		
	<p>I, the undersigned Official veterinarian hereby certify that:</p> <ol style="list-style-type: none"> 1. The poultry meat described in this certificate, which is exported to the Republic of Moldova comes from (an) establishments(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004. 2. The poultry meat has been produced in compliance with the conditions set out in Annex III to Regulation (EC) No 853/2004. 3. The poultry meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with article 18 of Regulation (EU) 2017/625. 4. The poultry meat has been marked with an identification mark in accordance with Annex II to Regulation (EC) No 853/2004. 5. The poultry meat satisfies the relevant criteria set out in Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. 6. The guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Regulation (EU) 2017/625 are fulfilled. 7. The poultry meat described in this certificate was obtained from birds originating from an EU Member State, or (a) zone(s)/region(s) thereof, free from: <ol style="list-style-type: none"> a. Newcastle disease as regulated by Commission Delegated Regulation (EU) 2020/687; b. highly pathogenic avian influenza as regulated by Delegated Regulation (EU) 2020/687; 8. The poultry meat described in this certificate originates from a slaughterhouse approved by the competent authority of the country of origin: <ol style="list-style-type: none"> a. of which the approval has not been suspended or withdrawn; b. which, at the time of slaughter, was not subject to any animal health restriction imposed by the competent authority of the country of origin regarding highly pathogenic avian influenza and Newcastle disease; c. of which within a 10 km radius (including, where appropriate, the territory of a neighbouring country) there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days; d. of which the meat has not been in contact at any time during slaughter, cutting, storage or transport with poultry or meat of lower veterinary-sanitary state. 9. The poultry meat has been obtained from poultry coming from establishments: <ol style="list-style-type: none"> a. which are not restricted regarding any poultry disease; b. within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least 30 days prior to slaughter in accordance with EU Regulations concerned. 10. It has been obtained from poultry: <ol style="list-style-type: none"> a) that has been kept on the territory of a country/region/administrative territory/compartiment referred to in point 7 since hatching or has been imported to such territory as a day-old chicks, as breeding and/or productive poultry or as slaughter poultry; b) has been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy); <ul style="list-style-type: none"> ○ either c) (1) has not been vaccinated against avian influenza; ○ or c) (1) has been vaccinated against avian influenza using (Indicate name and type of used vaccine) at the age of weeks; d) has not been slaughtered under any animal-health scheme for the control or eradication of poultry diseases; e) during any time of transportation to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease; f) In case of poultry vaccinated against Newcastle disease, only the vaccines officially approved (registered) by the competent authority of the country of origin were used. Import, manufacture and circulation of vaccine must be done under the control of competent authority of the country of origin. 		

Part II: Certification	II. Health information								
	<p>11. It derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Council Regulation (EC) No 1099/2009.</p> <p>Notes:</p> <p>Part I:</p> <p>Box I.19: Either seal- or container number or both are to be indicated in this box.</p> <p>Box I.25: Indicate total gross weight and total net weight.</p> <p>Box I.28: "CN code": use the appropriate Harmonized System (HS) code of the World Customs Organisation: 02.07, 02.08 or 05.04.</p> <p>Part II:</p> <p>(1) Delete as appropriate.</p> <p><u>Signature and stamp must be different color that in the printed certificate.</u></p>								
<p>Certifying Officer</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;">Name (in capital letters)</td> <td style="width: 50%; border: none;">Qualification and title</td> </tr> <tr> <td style="border: none;">Date of signature</td> <td style="border: none;">Signature</td> </tr> <tr> <td style="border: none;">Stamp</td> <td style="border: none;"></td> </tr> </table>				Name (in capital letters)	Qualification and title	Date of signature	Signature	Stamp	
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