

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		ISO Code	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			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"/>			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						
1. 05 PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED						
0504 Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked						
050400 Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked						
05040000 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		

II. Health information			
Part II: Certification	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) No 853/2004, (EU) 2017/625, (EU) 2019/624, (EU) 2019/627 and (EC) No 999/2001 and certify that the meat of domestic ovine and caprine animals described in Part I was produced in accordance with those requirements, in particular that:	
	(1)	II.1.1.	the <input type="radio"/> [meat] <input type="radio"/> [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;
	(1)	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.	<input type="checkbox"/> [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18 °C;]
		II.1.4	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) 2019/627;
	(1)	II.1.5.	<input type="radio"/> either [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) 2019/627;]
			<input type="radio"/> or [the packages of <input type="radio"/> [meat] <input type="radio"/> [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.1.6.	the <input type="radio"/> [meat] <input type="radio"/> [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;
		II.1.7.	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 thereof, are fulfilled;
		II.1.8.	the <input type="radio"/> [meat] <input type="radio"/> [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;
	(1)	II.1.9	with regard to bovine spongiform encephalopathy (BSE):
		either <input type="radio"/>	with regard to bovine spongiform encephalopathy (BSE):
	[II.1.9		
(1)		(a)	the country or region of dispatch is classified in accordance with Regulation (EC) No 999/2001 as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk;(10)
(1)		either <input type="radio"/>	the animals, from which the meat or minced meat is derived, were
		[(b)	not slaughtered after stunning, by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]
(1)		or <input type="radio"/>	[(b) the animals, from which the meat or minced meat is derived:
		(i)	were born, continuously reared and slaughtered in a country or region classified in accordance with Regulation (EC) No 999/2001 as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk;(10)
		(ii)	were slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]
		(c)	the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;(9)
(1)		either <input type="radio"/>	the meat or minced meat is not derived from mechanically separated
		[(d)	meat, obtained from bones of ovine or caprine animals;]

Part II: Certification	II. Health information			
	(1)	or <input type="radio"/> [(d)	the meat or minced meat is derived from mechanically separated meat obtained from bones of ovine or caprine animals which were born, continuously reared and slaughtered in a country or region classified in accordance with Regulation (EC) No 999/2001 as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk,(10) and in which there have been no BSE indigenous cases;]	
	(1)	<input type="checkbox"/> [(e)	(i)	the animals, from which the meat or minced meat is derived, originate from a country or region classified in accordance with Regulation (EC) No 999/2001 as posing an undetermined BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk;(10)
			(ii)	the animals, from which the meat or minced meat is derived, have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
			(iii)	the meat or minced meat was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.]]
(1)	or <input type="radio"/> [II.1.9.	with regard to bovine spongiform encephalopathy (BSE):		
		(a)	the country or region is classified in accordance with Regulation (EC) No 999/2001 as posing a controlled BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk;(10)	
		(b)	the animals from which the meat or minced meat is derived were not killed after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;	
		(c)	the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of ovine or caprine animals.]	
(1)	or <input type="radio"/> [II.1.9.	with regard to bovine spongiform encephalopathy (BSE):		
		(a)	the country or region has not been classified, or is classified in accordance with Regulation (EC) No 999/2001 as posing an undetermined BSE risk, as set out in a document relating to 'BSE risk status' published on gov.uk;(10)	
		(b)	the animals from which the meat or minced meat is derived were not fed meat-and-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;	
		(c)	the animals from which the meat or minced meat is derived were not killed after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;]	
		(d)	the meat or minced meat does not contain and is not derived from:	
		(i)	specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;	
		(ii)	nervous and lymphatic tissues exposed during the deboning process;	

Part II: Certification	II. Health information		
		(iii)	mechanically separated meat obtained from bones of ovine or caprine animals.]
	II.2 . Animal health attestation		
	I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:		
	II.2.1	has been obtained in the territory/ies with code:	(2) which, at the date of issuing this certificate:
	(1)	(a)	has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and
	(1)	either (b)	has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]
	(1)	or (b)	has been considered free from foot-and-mouth disease since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EU) No / , of (dd/mm/yyyy);]
	(1)(3)or	or (b)	vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]
	II.2.2.	has been obtained from animals that:	
(1)	either (b)	[have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]	
(1)	or (b)	[have been introduced on (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code (2) that at that date was authorised to import this fresh meat into Great Britain ;];	
(1)	or (b)	[have been introduced on (dd/mm/yyyy) into the territory described under point II.2.1, from Great Britain.]	
II.2.3	has been obtained from animals coming from holdings:		
(1)	(a)	in which none of the animals present therein have been vaccinated against <input type="checkbox"/> [foot-and-mouth disease or] (4)rinderpest,	
(1)	(b)	not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks, and	
(1)	either (c)	in and around which, in an area of 10km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days;]	
(1)(3)	or (c)	where there is no official restriction for health reasons and in and around which, in an area of 50km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and,	
(1)(7)	(d)	where they have remained for at least 40 days before direct dispatch to the slaughterhouse;]	
(1)(7)	or (d)	where they have remained for at least 40 days before passing through one assembly centre approved by the competent veterinary authority without coming into contact with animals of a different health status prior to subsequently going directly to a slaughterhouse;]	
II.2.4.	has been obtained from animals which:		
	(a)	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 requirements set out in points II.2.1, II.2.2. and II.2.3,	

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(b) 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.

(c) have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy). (5);

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 30 days or, in the event of a case/outbreak 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(1) either [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]

(1)(3) or [contains [boneless meat] [and] [minced meat] (1), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the longissimus-dorsi muscle after maturation and before de-boning, and

has been kept strictly separate from meat not conforming to the requirements set out in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]

(1)(6) or [contains [boneless meat] [and] [minced meat] (1), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2 °C for at least 24 hours before the bones were removed, and

has been kept strictly separate from meat not conforming to the requirements set out in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]

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 provisions 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.(8)

Notes

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) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

This certificate is meant for fresh meat, including minced meat, of domestic Ovine animals (*Ovis aries*) and caprine animals (*Capra hircus*).

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

Part I:

— Box Provide the code of territory as it appears in a document relating to 'fresh meat of ungulates' reference published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.(11)
I.8:

Part II: Certification	II. Health information		
	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.19:	Use the appropriate HS code: 02.04, 02.06 or 05.04. In addition, for those territories of origin without the entry "A" or "F" in column 5 "SG" of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010,(11) the HS code 15.02 may also be used when appropriate.	
	Box reference I.20:	Indicate total gross weight and total net weight.	
	Box reference I.23:	For containers or boxes, the container number and the seal number (if applicable) should be included.	
	Box reference I.28:	Nature of commodity: Indicate "carcass-whole", "carcass-side", "carcass-quarters", "cuts", "offal" or "minced meat". Minced meat is de-boned 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 a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.(11)		
(3)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010,(11) with the entry "A".		
(4)	Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is authorised to import into Great Britain matured de-boned meat which fulfils the supplementary guarantees described in Note (3).		
(5)	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.		
(6)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010,(11) with the entry "F". The matured de-boned meat shall not be authorised for importation into Great Britain until 21 days after the date of slaughter of the animals.		
(7)	Alternative guarantee may be provided when allowed for by the entry "J" in column 5 "SG" of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.(11)		
(8)	Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.		
(9)	The removal of specified risk material is not required if the meat or minced meat derives from animals born, continuously reared and slaughtered in a third country or region of a third country classified in accordance with Regulation (EC) No 999/2001 as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk.(10)		

EUROPEAN UNION

Part II: Certification	II. Health information	
	(10)	A document relating to the 'Bovine Spongiform Encephalopathy (BSE) risk status' of approved trading partners published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here: Animal health status of countries approved to export animals and animal products to Great Britain - data.gov.uk
	(11)	A document relating to 'fresh meat of ungulates' for EU and EFTA states published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here: EU and EFTA states approved to export animals and animal products to Great Britain - data.gov.uk
	Certifying Officer	
	Name (in capital letters)	Qualification and title
	Date of signature	Signature
	Stamp	