

Part I : Details of consignment	I.1. Consignor			I.2. IMSOC Reference		
	Name Address Country			I.2.a. Local Reference		
	Country ISO Code					
	I.5. Consignee			I.3. Central competent authority		
	Name Address Country			I.4. Local competent authority		
	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 Address Approval Number Country			Name Address Approval Number Country			
Country ISO Code			Country ISO Code			
I.13. Place of Loading			I.14. Date and time of departure			
Name Address Approval Number Country						
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"/>			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	ISO Code		Country			
EU Exit Authority	BCP code		ISO 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 0203 Meat of swine, fresh, chilled or frozen Fresh or chilled: 020319 Other Of domestic swine: 02031959 Other than 02031911; 02031913; 02031915; 02031955						
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	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 and (EU) 2017/627 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	<input type="checkbox"/> the [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;	
	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 (EU) 2015/1375 laying down specific rules on official controls for Trichinella in meat, and in particular:	
	(1) either ○	[has been subjected to an examination by a digestion method with negative results;]	
	(1) or ○	[has been subjected to a freezing treatment in accordance with Annex II to Regulation (EU) 2015/1375;]	
	(1)(6) or ○	[is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with Article 8 of Regulation (EU) 2015/1375 or not weaned and less than 5 weeks of age.] ◀	
	(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]	
	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 of Title III, Chapter II to Regulation (EU) 2019/627;	
	(1) II.1.6	(1)either ○ [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) 2019/627;]	
	(1) or ○	[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;]	
	II.1.7	<input type="checkbox"/> the [meat]/ <input type="checkbox"/> [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological 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	<input type="checkbox"/> [the 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.	
	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) either ○	[(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 ○	[(a) (i) has been free for 12 months from rinderpest, <input type="checkbox"/> [African swine fever] (1)(7), <input type="checkbox"/> [foot-and-mouth disease](1), <input type="checkbox"/> [classical swine fever](1)and <input type="checkbox"/> [swine vesicular disease](1), and		
	(ii) has been considered free from <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		

Part II: Certification	II. Health information	
	<input type="checkbox"/> [(1)(7)(iii) In the case of African swine fever, authorised to export this meat to Great Britain in accordance with Commission Implementing Decision 2014/709/EU (L 295, 11.10.2014, p. 63), as it applied on the 20 April 2021, and taking into account the regions of the EU affected by African swine fever which are published on GOV.UK: https://data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/animal-health-status-of-countries-approved-to-export-animals-and-animal-products-to-great-britain
	(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;]
	II.2.2	has been obtained from animals that:
	(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;]
	(1)	or <input type="checkbox"/> [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 <input type="checkbox"/> [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;
	(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)(4)	<input type="checkbox"/> [(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;	
(1)(7)	<input type="checkbox"/> [II.2.7 is produced in accordance with Commission Implementing Decision 2014/709/EU (L 295, 11.10.2014, p. 63), as it applied on the 20 April 2021, and taking into account the regions of the EU affected by African swine fever which are published on GOV.UK: https://data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/animal-health-status-of-countries-approved-to-export-animals-and-animal-products-to-great-britain]	
II.3 .	Animal welfare attestation	

Part II: Certification	II. Health information		
	<p>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).</p> <p>Notes</p> <p>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).</p> <p>References to Great Britain in this certificate include Channel Islands and Isle of Man.</p> <p>This certificate is meant for fresh meat, including minced meat, of domestic swine (<i>Sus scrofa</i>).</p> <p>Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.</p> <p>Part I:</p> <p>Box reference I.8: Provide the code of EU 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.(8)</p> <p>Box reference I.11: Place of origin: name and address of the dispatch establishment.</p> <p>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.</p> <p>Box reference I.16: Do not use this box until the end of the transitional staging period.</p> <p>Box reference I.19: Use the appropriate HS code: 02.03, 02.06, 02.09, 05.04 or 15.01.</p> <p>Box reference I.20: Indicate total gross weight and total net weight.</p> <p>Box reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included.</p> <p>Box reference I.28: Nature of commodity: indicate 'carcass-whole', 'carcass-side', 'carcass-quarters', 'cuts' or 'minced meat'</p> <p>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.</p> <p>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.</p> <p>Part II:</p> <p>(1) Keep as appropriate.</p> <p>(2) Code of the EU 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.(8)</p> <p>(3) Supplementary guarantees 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,(8) with the entry 'D'.</p> <p>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.</p>		

II. Health information				
Part II: Certification	(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' of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.(8)		
	(7)	Only for EU territories with the entry 'L' in column 'SG' of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.		
	(8)	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				