

Part I : Details of consignment	I.1. Consignor Name Address Country ISO Code		I.2. IMSOC Reference I.2.a. Local Reference	
	I.5. Consignee Name Address Country ISO Code		I.3. Central competent authority	
			I.4. Local competent authority	
	I.7. Country of origin	ISO Code	I.9. Country of destination	ISO Code
	I.8. Region of origin	Code	I.10. Region of destination	
	I.11. Place of Dispatch Name Address Approval Number Country ISO Code		I.12. Place of destination Name Address Approval Number Country ISO Code	
	I.13. Place of Loading Name Address Approval Number Country ISO Code		I.14. Date and time of departure	
	I.15. Means of Transport		I.16 Entry Point	
	Mode	International transport document	Identification	
	I.18. Transport conditions Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/>		I.17. Accompanying documents Accompanying document reference Date of issue Country Place of issue	
	I.19. Container No / Seal No			
	I.20. Certified as Pharmaceutical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Technical use <input type="checkbox"/> Pet food <input type="checkbox"/> Production of petfood <input type="checkbox"/> Other <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 _____	ISO Code _____	
EU Exit Authority _____	BCP code _____			
EU Entry Authority _____	BCP code _____			
I.23. Total number of packages	I.24. Total quantity	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				
#1.	Commodity	Quantity	Net weight	
Species	Identification number	Identification system	Package count	

Part II: Certification	II. Health information			
	II.1	Public Health Attestation		
		I, the undersigned official veterinarian declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EU) No 2017/625 and hereby certify that the meat of farmed non-domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families described in Part I was produced in accordance with those requirements, in particular that:		
	II.1.1	the meat 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 III of Annex III to Regulation (EC) No 853/2004;		
	II.1.3	the meat fulfils the requirements of Regulation (EU) No 2015/1375 laying down specific rules on official controls for Trichinella in meat, and in particular, has been subject to an examination by a digestion method with negative results;		
	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) No 2019/617;		
	II.1.5	(1) <input type="radio"/> [the carcass or parts of the carcass have been marked with a health mark in either accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]		
		(1) <input type="radio"/> or [the packages of meat 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 meat 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 meat has been stored and transported in accordance with the relevant requirements of Section I 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)	<input type="radio"/> 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)	<input type="radio"/> or	[(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		
		(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 (EU) No / , of (dd/mm/yyyy) , and]		
		(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)	<input type="radio"/> either	[have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]		
(1)	<input type="radio"/> or	[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;]		
II.2.3	has been obtained from animals coming from holdings:			

Part II: Certification	II. Health information				
		(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 10 km radius, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days,		
		(c)	in which regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;		
		II.2.4	has been obtained from animals which:		
	(1)	○ either	(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 conditions mentioned above,	
			(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, and	
			(c)	have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy)(3) ;]	
	(1)	○ or	(a)	have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:	
				–	in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to a slaughterhouse,
			–	the holding had been inspected and authorised by the competent authority for the slaughter of game,	
			–	the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1,	
			–	the animals were slaughtered between (dd/mm/yyyy) and (dd/mm/yyyy), (3)	
			–	the bleeding of the animals was performed correctly, and	
			–	the slaughtered animals were eviscerated within three hours of the time of slaughter, and	
		(b)	their carcasses have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0 °C and + 4 °C has been found on the arrival of the vehicle used for the transport;]		
	II.2.5	has been obtained from animals that have remained separate since birth from wild cloven-hoofed animals;			
	II.2.6	has been obtained in an establishment around which, within a radius of 10 km, 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.2.7	has been obtained and prepared without contact with other meats not complying with the requirements set out 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 provisions of EU retained law and have met				

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	requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009(4).			
	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, excluding offal and minced meat, of wild animals belonging to the Suidae, Tayassuidae, or Tapiridae families that are domestically kept or bred since birth in farms.			
	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 set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010.(5)
	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: 02.03, 02.08.90 or 05.04.	
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' or 'cuts'.	
Box reference	I.28:		Treatment type: If appropriate indicate deboned, or bone-in. 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 set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010.(5)	
(3)			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.	
(4)			Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.	
(5)			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				

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	Name (in capital letters)	Qualification and title	
	Date of signature	Signature	
	Stamp		