

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 _____				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 <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <tr> <th style="width: 20%;">Mode</th> <th style="width: 20%;">International transport document</th> <th style="width: 60%;">Identification</th> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>				Mode	International transport document	Identification																I.16 Entry Point _____			
Mode	International transport document	Identification																							
I.18. Transport conditions Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/>				I.17. Accompanying documents Commercial document reference _____ Date of issue _____ Country _____ Place of issue _____																					
I.19. Container No / Seal No _____																									
I.20. Certified as Other <input type="checkbox"/> Production of petfood <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Technical use <input type="checkbox"/> Pet food <input type="checkbox"/> Human consumption <input type="checkbox"/>																									
I.21. For transit through a third country <input type="checkbox"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____				I.22. For transit through Member State(s) <input type="checkbox"/> Country _____ ISO 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 0206 Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen 020610 Of bovine animals, fresh or chilled 02061098 other than Thick skirt and thin skirt																									
Commodity _____		Species _____		Nature of commodity _____		Treatment type _____																			
Cutting plant _____		Cold store _____		Package count _____		Net weight _____																			

II. Health information			
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) No 2019/624, (EU) 2019/627 and (EC) No 999/2001 and certify that the meat of domestic bovine animals described in Part I was produced in accordance with those requirements, in particular that:			
Part II: Certification	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	
	II.1.2.	the meat has been obtained in compliance with 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 of Regulation (EU) 2019/627;	
	II.1.5.	(1)either <input type="radio"/> [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;] (1) or <input type="radio"/> [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.1.6.	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;	
	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="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;	
	II.1.9.	with regard to bovine spongiform encephalopathy (BSE):	
	(1)	either <input type="radio"/> [II.1.9	with regard to bovine spongiform encephalopathy (BSE):
	(a)	the country or region of dispatch is classified as a country or region posing a negligible BSE risk in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) 999/2001(15);	
(1)	(15)either <input type="radio"/>	(b)	the animals, from which the meat or minced meat was derived:
		(i)	were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001;
		(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;]
(1)(15)or	<input type="radio"/> [(b)	the animals, from which the meat or minced meat was derived, were 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)(15)	either <input type="radio"/> [(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 (14);]

Part II: Certification	II. Health information			
	(1)(15)or	○ [(c)	(i) the meat or minced meat is derived from animals which originate from a country or region classified as posing a controlled or an undetermined BSE risk;] in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001; (ii) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia; (iii) the carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (3)];
	(1)(15)	either ○	[(d)	the meat or minced meat is derived from mechanically separated meat, obtained from bones of bovine animals which were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001, and in which there have been no BSE indigenous cases;]
	(1)(15)or	○ [(d)	the meat or minced meat is not derived from mechanically separated meat, obtained from bones of bovine animals;]
	(1)(15)	□ [(e)	(i) the animals, from which the meat or minced meat is derived, originate from a country or region classified as posing an undetermined BSE risk in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001; (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)(15)or	○ [II.1.9.	with regard to bovine spongiform encephalopathy (BSE):	
		(a)	the country or region of dispatch is classified as posing a controlled BSE risk in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001;	
	(b)	the animals from which the bovine meat or minced meat is derived were not been 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;		

Part II: Certification	II. Health information			
	(1)	either ○ [(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 bovine animals.]	
	(1)	or ○ [(c)	the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (3).]	
	(1)	or ○ [II.1.9.	with regard to bovine spongiform encephalopathy (BSE):	
		(a)	the country or region of dispatch has not been classified, or is classified as a country or region with an undetermined BSE risk, in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001;	
		(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;	
	(1)	either ○ [(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;	
		(iii)	mechanically separated meat obtained from bones of bovine animals.]	
	(1)	or ○ [(d)	the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (3).]	

Part II: Certification	II. Health information			
	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)(4)	or ○ [(b)	vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals:]	
	(1)(5)	or ○ [(b)	has a systematic vaccination programme against foot-and-mouth disease and from herds where the efficacy of this vaccination programme is controlled by the competent veterinary authority through a regular serological surveillance indicating adequate antibody levels and which also demonstrates the absence of foot-and-mouth virus circulation:]	
	(1)(5)	or ○ [(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 and is controlled by the competent veterinary authority through a regular surveillance demonstrating the absence of foot-and-mouth infection:]	
II.2.2.		has been obtained from animals that:		
(1)	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)	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 and have been resident in the territory from which they were moved since birth, or for at least 3 months before slaughter;]			
(1)	or ○ [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 in which:		
(1)	(a)	None of the animals present therein have been vaccinated against <input type="checkbox"/> [foot-and-mouth disease or] (6) rinderpest, and		
(1)	either ○ [(b)	in these holdings, and in the holdings situated in their vicinity within 10 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days,]		
(1)(7)	or ○ [(b)	there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 25 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 60 days, and,		

II. Health information			
Part II: Certification		(c)	they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
	(1)(12)	or ○ [(c) 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;]
	(1)(8)	or ○ [(b) there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 10 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 12 months, and
		(c)	they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
	(1)(5)	<input type="checkbox"/> [(d) animals have not been introduced during the last 3 months from areas not approved by Great Britain;
		(e)	animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals;
		(f)	the holdings in question are listed as approved holdings, following a favourable competent authorities' inspection and official report (9), and inspections are regularly carried out by the competent authorities to ensure that the relevant requirements provided for in Regulation (EU) No 206/2010 are respected.]
	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 conditions referred to in point II.2.1, II.2.2 and II.2.3,
		(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) (10);	
(1)(11)	<input type="checkbox"/> [(d)	have reacted negatively to an official intra-dermal tuberculosis test carried out within 3 months before slaughter;]	
(1)(5)	<input type="checkbox"/> [(e)	at the slaughterhouse have been kept prior to slaughter completely separate from animals the meat of which is not intended for Great Britain].	
II.2.5.	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 30 days or, in the event of a case/outbreak of disease, the preparation of meat for importation to 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.]	

Part II: Certification	II. Health information			
	(1)(7)	or <input type="radio"/> [contains <input type="checkbox"/> [boneless meat] <input type="checkbox"/> [and] <input type="checkbox"/> [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 referred to 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)(8)	or <input type="radio"/> [contains <input type="checkbox"/> [boneless meat] <input type="checkbox"/> [and] <input type="checkbox"/> [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 referred to 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.] or		
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 (13).				

Part II: Certification	II. Health information			
	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 bovine animals (including Bison and Bubalus species and their cross-breeds)			
	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 it appears in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) 206/2010.(16)	
	—	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: 02.01, 02.02, 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 Regulation (EU) No 206/2010(16), 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) must be included.		
—	Box reference I.28:	Nature of commodity: Indicate "carcass-whole", "carcass-side", "carcassquarters", "cuts", "offal" or "minced meat".		
		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 (mm/yy) of freezing 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 Regulation (EU) No 206/2010.(16)			
(3)	The number of bovine carcasses or wholesale cuts of carcasses, from which removal of the vertebral column is required shall be added to the Common Health Entry Document (CHED) referred to in Article 56 of Regulation (EU) 2017/625.			
(4)	Only matured de-boned meat fulfilling the supplementary guarantees referred to in footnote (7).			
(5)	Supplementary guarantees regarding import of matured de-boned meat to be provided when required in column 5 "SG", with the entry "H", as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010.(16)			
(6)	Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed to import into Great Britain matured de-boned meat which fulfils the supplementary guarantees described, in footnote (7).			

Part II: Certification	II. Health information			
	(7)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG", with the entry "A", as set in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010.(16)		
	(8)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG", with the entry "F", as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010.(16) The matured de-boned meat shall not be allowed for importation into Great Britain until 21 days after the date of slaughter of the animals.		
	(9)	The list of approved holdings provided by the competent authority is reviewed on a regular basis and kept up to date by the competent authority. The UK government will ensure that this list of approved holdings is made publicly available for information purposes.		
	(10)	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.		
	(11)	Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG", with the entry "E", as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010.(16) Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC.		
	(12)	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 Regulation (EU) No 206/2010.(16)		
	(13)	Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.		
	(14)	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 as posing a negligible BSE risk in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001.(15)		
	(15)	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		
	(16)	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				