

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		Code	I.10. Region of destination	
	I.11. Place of Dispatch		I.12. Place of destination		
	Name		Name		
Address		Address			
Approval Number		Approval Number			
Country	ISO Code	Country			
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			
Frozen <input type="checkbox"/>	Chilled <input type="checkbox"/>	Ambient <input type="checkbox"/>	Controlled temperature <input type="checkbox"/>	Commercial document reference	
				Date of issue	
				Place of issue	
				Country	
I.19. Container No / Seal No					
I.20. Certified as					
Other <input type="checkbox"/>	Pharmaceutical use <input type="checkbox"/>	Production of petfood <input type="checkbox"/>	Human consumption <input type="checkbox"/>		
Pet food <input type="checkbox"/>	Technical use <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.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					
0206 Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen					
Of swine, frozen					
020649 Other					
02064900 Other than livers,					
Commodity	Species	Quantity	Net weight	Package count	
Identification number		Identification system			

Part II: Certification	II. Health information		
	Part II. Certification		
	Animal Health		
	I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this certificate:		
	AH/T103 Territory requirements		
	has been obtained in the territory/ies with code: _____ which, at the date of issuing this certificate:		
	(*)EITHER (*) <input type="radio"/> [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]		
	(*)OR (*) <input type="radio"/> [(a) (i) has been free for 12 months from rinderpest, African swine fever, (*) <input type="checkbox"/> [foot-and-mouth disease], (*) <input type="checkbox"/> [classical swine fever] and (*) <input type="checkbox"/> [swine vesicular disease]; and		
	(ii) has been considered free from (*) <input type="checkbox"/> [foot-and-mouth disease], (*) <input type="checkbox"/> [classical swine fever] and (*) <input type="checkbox"/> [swine vesicular disease] , since _____ (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by _____ 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;		
AH/E005 Establishment requirements (holding)			
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 AH/T,			
(b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T 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;			
(*) <input type="checkbox"/> [(d) meets GB requirements for territory/ies with supplementary guarantee code (*) <input type="checkbox"/> [D]];			
AH/E300B Establishment requirements (slaughterhouse)			
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 in AH/T 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;			
AH/A001 Animal requirements (residency)			
has been obtained from animals that:			
(*)EITHER <input type="checkbox"/> [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]			
(*)AND/OR <input type="checkbox"/> [have been introduced on _____ (dd/mm/yyyy) into the territory described in AH/T from the territory/ies with code(s) _____ that at that date was authorised to import this fresh meat into Great Britain;]			
(*)AND/OR <input type="checkbox"/> [have been introduced on _____ (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]			
AH/A600 Animal requirements (other)			
has been obtained from animals that meet GB requirements for separation, transport and slaughter, and have been slaughtered on _____ (dd/mm/yyyy) or between _____ (dd/mm/yyyy) and _____ (dd/mm/yyyy);			
AH/P001 Product requirements			
has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;			
Animal Welfare			
AW/001 Animal welfare			

Part II: Certification	<p>II. Health information</p>								
	<p>The product of animal origin 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 GB animal welfare requirements.</p> <p>Public Health</p> <p>I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat described in Part I of this certificate was produced in accordance with those requirements, in particular that:</p> <p>PH/E100B Establishment requirements the establishment(s) where the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;</p> <p>PH/P100 Production requirements the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] has been produced in compliance with the relevant GB regulations and, the minced meat has been frozen to an internal temperature of no more than -18°C;</p> <p>PH/I001 Inspection requirements the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;</p> <p>PH/MK002 Marking requirements the (*) <input type="checkbox"/> [carcass or parts of the carcass] (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] has been marked in accordance with the GB regulations;</p> <p>PH/MB001B Microbiological criteria the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] satisfies the relevant microbiological criteria set in the relevant GB regulations;</p> <p>PH/RP001 Residue plans the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;</p> <p>PH/S101 Storage and transportation requirements the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] has been stored and transported in accordance with the relevant GB regulations;</p> <p>PH/D001 Trichinella requirements the meat fulfils the requirements set out in the relevant GB regulations for Trichinella: (*)EITHER <input type="checkbox"/> [has been subjected to examination by a digestion method with negative results]; (*)AND/OR <input type="checkbox"/> [has been subjected to a freezing treatment]; (*)AND/OR <input type="checkbox"/> [meets GB requirements for animals coming from a holding officially recognised as applying controlled housing conditions;]</p> <p>(*) Keep as appropriate.</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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