EUROPÄISCHE UNION

ľ	.1. Versender				I.2. IMSOC-Bezugsnummer			
	Name				I.2.a. Lokale Bezugsnummer			
	Adresse							
	Land ISO-							
	Ländercode							
-	I C. Farafia and				I 2 Zontrolo Z	uständiga Pahärda		
ľ	I.5. Empfänger				I.3. Zentrale zuständige Behörde			
	Name			I.4. Zuständige örtliche Behörde				
	Adresse Land ISO-							
	Lanu		Ländercode					
ŀ								
-	I.7. Ursprungsland ISO- Ländercode			I.9. Bestimmu	ngsland		ISO- Ländercode	
					L 10. Derting des Destingener south			
-	I.8. Ursprungsregion Code					s Bestimmungsorts		
ŀ	I.11. Versandort				I.12. Bestimmungsort			
	Name				Name			
	Adresse				Adresse			
	Zulassungsnumm	er			Zulassungsnummer			
	Land		ISO- Ländercode		Land ISO- Ländercode			
			Lunderbout					
	I.13. Ladeort				I.14. Datum und Uhrzeit des Abtransports			
	Name							
	Adresse							
	Zulassungsnumm	er						
	Land		ISO-					
			Ländercode					
	I.15. Transportmit	tel			I.16 Entry Poir	ıt		
[Тур	Dokument	Identifikation					
	-)F							
ľ								
Ì								
ľ								
	I.18. Beförderungs	hedingungen			I.17. Begleitdo	kumente		
1	Umgebungstemp	Gekühlt 🗌	Gefroren 🗆 🛛 Co	ntrolled	Bezugsnum			
	Umgebungstemp Gekühlt Gefroren Controlled eratur den temperature I			mer des Ausstellungs				
				mer des Begleitdoku ments		datum		
							Ausstellungs	
					Land		ort	
	I.19. Containernun	.19. Containernummer/Plombennummer						
	I.20. Waren zertifi	riort für/olo						
			Draduction [Tachnicche Vo	muandung 🗖	Futtermittel 🛛	
	Production of petfood Production Mast Breeding Menschlicher Verzehr Sonstiges		Technische Verwendung 🗆 Pharmazeutische Verwendung 🗆		Schlachtung			
			8		Breeding and production \Box		Künstliche Vermehrung 🗆	
	Vermittlung 🗆				breeuing anu		Kullstiltlie vermen	
	I.21. Für die Durchfuhr durch ein Drittland				I.22. Für die D	urchfuhr durch Mitglie	edstaaten 🛛	
	ISO-				-			
			Ländercode					
	EU Exit Authority		BCP code		Country		ISO- Ländercode	
	EU Entry						Lander could	
Ŀ	Authoriťy		BCP code				1	
	I.23. Gesamtanzah	l an Packungen	I.24. Gesamtmenge		I.25. Nettogesa	mtgewicht	I.25. Bruttogesamtg	ewicht
-								
	I.28. Angaben zur versendeten Sendung							
		05 ANDERE WAREN TIERISCHEN URSPRUNGS, ANDERWEIT WEDER GEI						
	0504 Därme, Blasen und Mägen von anderen Tieren als Fischen, ganz oder geräuchert		der zerteilt, frisch, gekühlt, gefroren, g		gesalzen, in Salzlake, getrocknet			
					· · · · · · · · · · · · · · · ·		Dockymaconach	
	Erzeugnis	Art		Menge		Nettogewicht	Packungsan	zahl
l								
	Identifikationsnummer			Identifikations	ssystem			
ſ								
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	II. Gesundheits	sinformationer	l					
	I, the undersigned official veterinarian, hereby certify, that the fresh ovine meat described in Part l of this certificate:							
	AH/T104B Territory requirements							
Part II: Certification	has been obtained in the territory/ies with code: which, at the date of issuing this certificate:							
	(a) has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and							
	(*)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;]					
	(*)AND/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 , of . (dd/mm/yyyy);]					
Ä	(*)AND/OR 🛛 [(b) meets GB requirements for territory/ies with supplementary guarantee code A;]							
	AH/E004 Establishment requirements (holding)							
	has been obtained from animals coming from holdings:							
	(a) in which none of the animals present therein have been vaccinated against (*) [foot-and-mouth disease or] rinderpest; and							
	(*)EITHER	*)EITHER [(b) in which 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;]						
	(*)AND/OR	□ [(b)						
	AH/E007 Es	AH/E007 Establishment requirements (holding)						
		has been obtained from animals coming from holdings not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks;						
	AH/E300A Establishment requirements (slaughterhouse)							
	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 AH/T 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;							
	AH/A001 Animal requirements (residency)							
	has been obtained from animals that:							
	(*)EITHER [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]							
							described in AH/T from the mport this fresh meat into	
		□ [have b Great Brita	een introduced on in];	(d	d/mm/yyyy) into the to	erritory	described in AH/T, from	
	AH/A606 Animal requirements (other)							
	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 in AH/T104B, AH/A001, AH/E004 and AH/E007;							
		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 AH/T104B.						
	(c)	have been	slaughtered on (d (dd/mm/yyyy).	ld/m	m/yyyy) or between		(dd/mm/yyyy) and	
		(*) 🛛 [(d) meets GB requirements for animals coming from territory/ies with supplementary guarantee code SG;] AH/P002 Product requirements						

URUPAISC	HE UNION (GB) Ovine and caprine fresh meat/minced meat (OVI) GBHC320 (V1.0)							
II. Gesundhe	itsinformationen							
(*)EITHER	(*)EITHER [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]							
(*)AND/OI	(*)AND/OR [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) (*) [A] (*) [F] ;]							
	Animal Welfare							
AW/001 A	nimal welfare							
the slaugh	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.							
Public He	Public Health							
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:								
PH/E100B Establishment requirements								
	the establishment(s) where the (*) \Box [meat] (*) \Box [minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;							
PH/P100 P	roduction requirements							
	[meat] (*) [[minced meat] has been produced in compliance with the relevant GB regulations and, the eat has been frozen to an internal temperature of no more than -18°C;							
PH/I001 Inspection requirements								
	nas been found fit for human consumption following ante-mortem and post-mortem inspections in ee with GB regulations;							
PH/MK002 Marking requirements								
the (*) \Box [carcass or parts of the carcass] (*) \Box [meat] (*) \Box [minced meat] has been marked in accordance the GB regulations;								
PH/MB001B Microbiological criteria								
the (*) [meat] (*) [minced meat] satisfies the relevant microbiological criteria set in the relevant GB regulations;								
PH/RP001 Residue plans								
the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfil accordance with GB regulations;								
PH/S101 Storage and transportation requirements								
the (*) [meat] (*) [minced meat] has been stored and transported in accordance with the relevant GB regulations;								
PH/D004 H	PH/D004 Bovine spongiform encephalopathy (BSE)							
with regard to bovine spongiform encephalopathy (BSE):								
(*)EITHER (1) [the country or region is classified with a negligible BSE risk and;								
(a)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;							
(c)	the product does not contain and is not derived from specified risk material, in compliance with GB regulations;							
(d)	the product (*) □ [is] (*) □ [is not] derived from ovine or caprine mechanically separated meat and complies with GB regulations; and							
(*) [(d) if the animals originate from a country or region classified with an undetermined BSE risk:								
(i) they have not been fed with meat-and-bone meal or greaves, and								
(ii)	the product was produced and handled in compliance with GB regulations with regard to contamination with nervous and lymphatic tissues;]]							
(*)AND/OR (2)								
(*)AND/OI								

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	II. Gesundheit	sinformationen					
Part II: Certification	(a)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and					
	(b)	the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations;]					
	(*)AND/OR	R (3) [the country or region is classified with an undetermined BSE risk and;					
	(a)	the animals were not fed meat-and-bone meal or greaves derived from ruminants;					
	(b)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;					
		the product does not contain and is not derived from specified risk material, nervous and lymphatic tissues exposed during the deboning process; or mechanically separated meat, in compliance with GB regulations;]					
	(*) Keep as appropriate.						
	Certifying Officer						
	Name (in cap		Qualification and title				
	Datum der Unterzeichnung Stempel		Unterschrift				