

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			<del>I.10. Region of destination</del>		
	Code					
	I.11. Place of Dispatch			I.12. Place of destination		
	Name			Name		
	Address			Address		
	Approval Number			Approval Number		
Country			Country			
ISO Code			ISO Code			
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			
Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Frozen <input type="checkbox"/>			Accompanying document reference			
			Date of issue			
			Country			
			Place of issue			
I.19. Container No / Seal No						
I.20. Certified as						
Production <input type="checkbox"/>		Pharmaceutical use <input type="checkbox"/>		Fattening <input type="checkbox"/>		
Other <input type="checkbox"/>		Production of petfood <input type="checkbox"/>		Human consumption <input type="checkbox"/>		
Breeding <input type="checkbox"/>		Relaying <input type="checkbox"/>		Animal Feedingstuff <input type="checkbox"/>		
Technical use <input type="checkbox"/>				Breeding and production <input type="checkbox"/>		
				Slaughter <input type="checkbox"/>		
				Artificial reproduction <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 gross weight		
I.28. Description of consignment						
<b>1. 05 PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED</b>						
<b>0504</b> Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked						
<b>050400</b> Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked						
<b>05040000</b> Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked						
Commodity	Species	Quantity	Net weight	Package count		
Identification number			Identification system			

Part II: Certification	II. Health information		
	I, the undersigned official veterinarian, hereby certify, that the fresh ovine meat described in Part I of this certificate:		
	AH/T104B Territory requirements		
	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	<input type="checkbox"/> (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	<input type="checkbox"/> (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);]
	(*)AND/OR	<input type="checkbox"/> (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 (*) <input type="checkbox"/> [foot-and-mouth disease or] rinderpest; and	
	(*)EITHER	<input type="checkbox"/> (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	<input type="checkbox"/> (b)	that meet the GB requirements for holdings in territory/ies with supplementary guarantee code(s) (*) <input type="checkbox"/> [A] (*) <input type="checkbox"/> [J]; ]
	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	<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 territory/ies with code(s) (dd/mm/yyyy) into the territory described in AH/T from the 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/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 (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy).	
	(*)	<input type="checkbox"/> [(d) meets GB requirements for animals coming from territory/ies with supplementary guarantee code SG;]	
	AH/P002 Product requirements		

<b>Part II: Certification</b>	II. Health information		
	(*)EITHER <input type="checkbox"/> [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]		
	(*)AND/OR <input type="checkbox"/> [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) (*) <input type="checkbox"/> [A] (*) <input type="checkbox"/> [F] ;]		
	Animal Welfare		
	AW/001 Animal welfare		
	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 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 (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;		
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;			
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;			
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;			
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;			
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;			
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;			
PH/D004 Bovine spongiform encephalopathy (BSE)			
with regard to bovine spongiform encephalopathy (BSE):			
(*)EITHER (1) <input type="checkbox"/> [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 (*) <input type="checkbox"/> [is] (*) <input type="checkbox"/> [is not] derived from ovine or caprine mechanically separated meat and complies with GB regulations; and			
(*) <input type="checkbox"/> [(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) <input type="checkbox"/> [the country or region is classified with a controlled BSE risk and;			

<b>Part II: Certification</b>	II. Health information			
	(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 (3)	<input type="checkbox"/> [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;			
(c)	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 capital letters)	Qualification and title		
	Date of signature	Signature		
	Stamp			