Export Health Certificate

	I.1. Consignor		I.2. IMSOC Reference						
I	Name		I.2.a. Local Reference						
I	Address								
	Country								
ŀ	I.5. Consignee		I.3. Central competent authority						
					I.4. Local competent authority				
<u></u>	Address			,					
	Country		ISO Code						
30	·								
rart i : Details of consignment	I.7. Country of orig	gin	I.9. Country of	destination			ISO Code		
3									
히	I.8. Region of origin	n	Code	I.10. Region of	destination				
2 [2	I.11. Place of Dispa	itch		I.12. Place of destination					
<u>ਤ</u>	Name		Name						
۲	Address		Address						
::	Approval Number	•			Approval Number				
⊒۱	Country	ountry ISO Code			Country ISO Code				
ដ	I.13. Place of Loadi	ing			I.14. Date and	time of departure			
I	Name				In In Butto und	and of departure			
I	Address								
I	Approval Number	•							
I	Country ISO Code								
ļ									
_	I.15. Means of Tran	nsport			I.16 Entry Poir	nt			
	Mode	International	Identification						
	transport document								
ļ									
	I.18. Transport con				-	nying documents			
	Ambient Chilled Controlled Frozen temperature			ozen 🏻	Accompanyi				
			temperature —		ng document		Date o	of issue	
					reference		D1	. C	
							Place of issue	01	
Ì	I.19. Container No	/ Seal No			.!				
ļ									
	I.20. Certified as		731	7	Particular Durantina Duran			-	
- 1	Production ☐ Other ☐ Breeding ☐		Pharmaceutical use Production of petfood		Fattening □ Human consumption □		Breeding and production \square Slaughter \square		
			Relaying \square		Animal Feedingstuff		Artificial reproduction \square		
	recoing \square Relaying \square				7 Hillian I ccan	igotum 🗖	711 CITIC	au reproductio	
	I.21. For transit thi	rough a third co	ıntry 🗆		I.22. For transit through Member State(s)				
	Country		ISO Code		_				
	EU Exit Authority		BCP code		Country		ISO Code		
	EU Entry		BCP code	DCD d-					
ı	uthority						Tron m . 1		
	23. Total number of packages		I.24. Total quantity		I.25. Total net	weight	I.25. T	Total gross weight	
ŀ	L28. Description of	f consignment			1				
I.28. Description of consignment 1. 05 PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED									
			hs of animals (other than			of fresh chilled frozer	n salted	l in hrine drie	d or smoked
					_				
050400 Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in bramoked									
	05040000 (smoked	iuts, bladders ai	, whole and pie	ces thereof, fresh, chill	ed, froz	zen, salted, in b	rıne, dried or		
			ning	Ougantity		Not woight		Doolsono	
	Commodity	Spe	Ties	Quantity		Net weight		Package coun	-
	-	1							
	Identification nun	nber	Identification system						
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	II. Health info	rmation								
	I, the undersigned official veterinarian, hereby certify that the fresh poultry meat described in Part I of this certificate:									
	AH/T005 Animal territory (residency)									
	has been obtained from poultry which has been kept in:									
n	(*)EITHER [the territory(ies) of code(s) ;]									
ıtioı	(*)AND/OR	☐ [compartment(s) ;]								
Part II: Certification	since hatching or been imported as 'poultry other than ratites' from:									
	(*)EITHER (*) ☐ [(a) third country(ies) listed for that commodity;]									
	(*)AND/OR (*) □ [from Great Britain;]									
art	AH/T105 Territory requirements									
P	comes from:									
	(*)EITHER	\Box [the territory(ies) of code(s) ;	I							
	(*)AND/OR	\square [compartment(s) ;]								
	which at the date of issue of this certificate was (were) free from Newcastle Disease and:									
	(*)EITHER 🔲 [was (were) free from Highly Pathogenic Avian Influenza;]									
	(*)AND/OR	(*)AND/OR								
	AH/E400 Establishment requirement									
	has been ol	btained from poultry coming from establishme	nts:							
	(a)	which are not subject to any animal health restriction;								
	(b) within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;									
	AH/A100 Animal requirements (vaccination)									
	has been ol	nas been obtained from animals which:								
	(*)EITHER □ [has not been vaccinated against avian influenza;]									
	(*)AND/OR									
	AH/A301 Animal requirements (slaughter)									
	has been obtained from poultry that:									
	(a)	has been slaughtered on (dd/mm/yyyy); (dd/mm/yyyy);	n/yyyy) or between	(dd/mm/yyyy) and						
	(b)	has not been slaughtered under any animal-health scheme for the control or eradication of poultry diseases;								
	(c) during transport to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease;									
	(*) □ [AH/A400 Animal requirements (supplementary guarantee)									
	meets Great Britain requirements for animals coming from territory/ies with supplementary guarantee code(s) (*)									
	AH/P602 Product requirement									
	(a)	comes from an approved slaughterhouse which, at the time of slaughter, were not under restrictions owing to a suspected or confirmed outbreak of highly pathogenic avian influenza or Newcastle disease and within a 10 km radius of which there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;								
	(b) has not been in contact at any time during slaughter, cutting, storage or transport with poor of lower health status;									
	Animal Welfare									

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II. Health information

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

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I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat of poultry described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100A Establishment requirements

the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;

PH/P104 Production requirements

has been produced in compliance with the relevant GB regulation;

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/MK001 Marking requirements

the product(s) described in Part I of this certificate has (have) been marked in compliance with the relevant GB regulations;

PH/MB001A Microbiological criteria

the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in 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;

(*) Keep as appropriate.

Certifying Officer

Name (in capital letters)

Qualification and title

Date of signature Signature

Stamp

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