

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			I.10. Region of destination		
	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"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/>			Accompanying document reference			
			Date of issue			
			Country			
			Place of issue			
I.19. Container No / Seal No						
I.20. Certified as						
Production of petfood <input type="checkbox"/>		Production <input type="checkbox"/>		Technical use <input type="checkbox"/>		
Fattening <input type="checkbox"/>		Breeding <input type="checkbox"/>		Animal Feedingstuff <input type="checkbox"/>		
Human consumption <input type="checkbox"/>		Other <input type="checkbox"/>		Pharmaceutical use <input type="checkbox"/>		
Relaying <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	Country		ISO 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						
1. 05 PRODUCTS OF ANIMAL ORIGIN, NOT ELSEWHERE SPECIFIED OR INCLUDED						
0504 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			

II. Health information

Part II. Certification

Animal Health

I, the undersigned official veterinarian, hereby certify, that the meat product, treated stomachs, bladders and intestines described in Part I of this certificate:

Part II: Certification

AH/P100 Product requirements

- (*) EITHER [consists of meat and/or meat products derived from a single species and has undergone the treatment satisfying the relevant conditions;]
- (*) AND/OR [consists of meat of more than one species and, after such meat has been mixed, the entire product has subsequently undergone a treatment at least as severe as that required for the meat components of the meat product;]
- (*) AND/OR [has been prepared from meat of more than one species and each meat component has previously undergone a treatment prior to mixing which meets the relevant treatment requirements for meat of that species;]

AH/P301 Product requirements

contains the following meat constituents and meets the criteria indicated below:

Species	Treatment	Origin (C)
(A)	(B)	

[AH/P400 Product requirements (ruminants)]

has been prepared from fresh meat from domestic bovine animals; domestic sheep and goats; domestic equine animals; domestic porcine animals; farmed non-domestic animals other than suidae and solipeds; wild non-domestic animals other than suidae and solipeds; wild non-domestic suidae; wild non-domestic solipeds and the fresh meat used in the production of the meat products:

- (*) EITHER [has undergone a non-specific treatment and:
- (*) EITHER [satisfies the relevant GB animal and public health requirements and originates in a third country, or part thereof in the case of regionalisation under retained EU law;]
- (*) AND/OR [originates in Great Britain;]]
- (*) AND/OR [has undergone the required specific treatment for the species concerned, is derived from animals coming from a holding not subject to restrictions for the specific diseases mentioned in the appropriate health certificate(s) and within a 10 km radius of which no outbreaks of such diseases have occurred in the last 30 days;]

[AH/P420 Product requirements (domestic poultry)]

contains fresh meat of domestic poultry, including farmed or wild game birds, that:

- (*) EITHER [has undergone a non-specific treatment and:
- (*) EITHER [satisfies the animal health requirements laid down in the health certificate for the import of fresh meat of domestic poultry into GB (GBHC330);]
- (*) AND/OR [originates in Great Britain satisfying the requirements of Article 3 of Directive 2002/99/EC;]]
- (*) AND/OR [originates in a listed third country for 'poultry and poultry products', comes from holdings or in the case of wild game-birds killed in territories where within a 10 km radius, 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 and has undergone the specific treatment laid down for the third country of origin or part thereof for the meat of the species concerned set out in Tables 2 or 3, as appropriate, in a document relating to 'meat products' as published on gov.uk, in accordance with Decision 2007/777/EC;]

Part II: Certification	II. Health information			
	<input type="checkbox"/> (*)AND/OR	[originates in a listed third country for ‘poultry and poultry products’, comes from holdings or in the case of wild game-birds killed in territories where within a 10 km radius, 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 and has undergone the specific treatment referred to in points B, C or D in a document relating to ‘meat products’ as published on gov.uk, in accordance with Decision 2007/777/EC provided that such treatment is more severe than that indicated in Tables 2 and 3 of that document;]		
	<input type="checkbox"/> (*)AND/OR	[has undergone the specific treatment referred to in points B, C or D in a document relating to ‘meat products’ published on GOV.UK, laid down for the third country of origin or part thereof for the meat of the species concerned in Tables 2 or 3, as appropriate, of that document and:		
	<input type="checkbox"/> (*)EITHER	[originates in Great Britain satisfying the requirements of Article 3 of Directive 2002/99/EC;]		
	<input type="checkbox"/> (*)AND/OR	[[originates in a third country listed in a document relating to ‘poultry and poultry products’ published on GOV.UK for the import into Great Britain of meat of poultry and comes from holdings or in the case of wild game-birds killed in territories, where within a 10km radius, 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/P440 Product requirements (lagomorphs and other land mammals) is derived from fresh meat from lagomorphs and other land mammals that satisfies the relevant GB animal health and public health requirements and has come from a holding not subject to restrictions for animal diseases affecting the animals concerned within a 10 km radius of which no outbreaks of such diseases have occurred in the last 30 days;]		
		AH/P604 Product requirements has been handled such that after treatment all precautions to avoid contamination have been taken;		
		[AH/P605 Product requirements contains only poultry meat that was derived from poultry which had not been vaccinated with a live vaccine against Newcastle disease within 30 days prior to slaughter;]		
		Public Health I, the undersigned, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat products, treated stomachs, bladders and intestines described in Part I of this certificate were produced in accordance with those provisions, 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;		

Part II: Certification	II. Health information		
	<p>the products described in Part 1 have a mark on the label denoting that they are made only from fresh meat from animals slaughtered in slaughterhouses approved for exporting to Great Britain or in slaughterhouses specially for delivery of meat for required treatment in compliance with GB regulations;</p> <p>PH/D003 Bovine spongiform encephalopathy (BSE)</p> <p>(*) [if containing material from bovine, ovine or caprine animals the following conditions must be met:</p> <p><input type="checkbox"/> (*)EITHER (1) [the country or region is classified with a negligible BSE risk and;</p> <p>(a) the animals from which the products were derived passed ante and post-mortem inspections;</p> <p>(b) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;</p> <p>(c) the product does not contain and is not derived from specified risk material in compliance with GB regulations;</p> <p>(d) the product (*) \circ [does not contain and is not derived] or (*) \circ [is derived] from bovine, ovine or caprine mechanically separated meat and complies with GB regulations; and</p> <p>(*) [(e) if the animals originate from a country or region classified with an undetermined BSE risk and:</p> <p>(i) they have not been fed with meat-and-bone meal or greaves, and</p> <p>(ii) the product was produced and handled in compliance with GB regulations with regard to contamination with nervous and lymphatic tissues;]]</p> <p><input type="checkbox"/> (*)AND/OR (2) [the country or region is classified with a controlled BSE risk and;</p> <p>(a) the animals from which the products were derived passed ante and post-mortem inspections;</p> <p>(b) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;</p> <p>(c) the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations; and</p> <p><input type="checkbox"/> (*) [(d) the intestines were sourced from a country or region with negligible BSE risk, and are derived from animals that were born, continuously reared and slaughtered in a country with negligible BSE risk and that passed ante and post-mortem inspections; and</p> <p>\circ (*)EITHER (*) [(i) if the intestines were sourced from a country where there have been BSE indigenous cases, the animals were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants has been enforced;]</p> <p>\circ (*)OR (*) [(ii) if the intestines were sourced from a country where there have been BSE indigenous cases, the meat products do not contain and are not derived from specified risk material in accordance with GB regulations;]]]</p> <p><input type="checkbox"/> (*)AND/OR (3) [the country or region is classified with an undetermined BSE risk and;</p> <p>(a) the animals from which the products were derived passed ante and post-mortem inspections;</p> <p>(b) the animals were not fed meat-and-bone meal or greaves derived from ruminants;</p> <p>(c) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;</p> <p>(d) 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; and</p> <p><input type="checkbox"/> (*) [(e) the intestines were sourced from a country or region with negligible BSE risk, and are derived from animals that were born, continuously reared and slaughtered in a country with negligible BSE risk and that passed ante and post-mortem inspections, and</p> <p>\circ (*)EITHER (*) [(i) if the intestines were sourced from a country where there have been BSE indigenous cases, the animals were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants has been enforced;]</p> <p>\circ (*)OR (*) [(ii) if the intestines were sourced from a country where there have been BSE indigenous cases, the meat products do not contain and are not derived from specified risk material in accordance with GB regulations;]]]</p>		

Part II: Certification	II. Health information		
	<p>(*) [if the product contains material from domestic solipeds, the following must be met: <input type="checkbox"/> (*EITHER [the meat was obtained from domestic solipeds slaughtered in a third country in compliance with GB regulations regarding: • period of residence in the third country before slaughter; • administration of certain substances; and • monitoring of certain residues and substances;] <input type="checkbox"/> (*AND/OR [the meat of domestic solipeds used in the products was imported from Great Britain;]]</p> <p>[PH/D103 Trichinella requirements the meat products have been obtained from meat from domestic porcine animals which: <input type="checkbox"/> (*EITHER [has been subjected to examination by a digestion method with negative results] <input type="checkbox"/> (*AND/OR [has been subject to a freezing treatment]; <input type="checkbox"/> (*) [is derived from domestic porcine animals either coming from a holding officially recognised as AND/OR applying controlled housing conditions in accordance with GB regulations or not weaned and less than 5 weeks old;]]</p> <p>[PH/D104 Trichinella requirements the meat products have been obtained from horse meat or wild boar meat which meets the GB regulations in regards trichinella controls;] (* Keep as appropriate.</p>		
Certifying Officer			
Name (in capital letters)		Qualification and title	
Date of signature		Signature	
Stamp			