

Part I : Details of consignment	I.1. Consignor Name Address Country ISO Code			I.2. IMSOC Reference I.2.a. Local Reference		
	I.5. Consignee Name Address Country ISO Code			I.3. Central competent authority		
				I.4. Local competent authority		
	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 Name Address Approval Number Country ISO Code			I.12. Place of destination Name Address Approval Number Country ISO Code		
	I.13. Place of Loading Name Address Approval Number Country ISO Code			I.14. Date and time of departure		
	I.15. Means of Transport			I.16 Entry Point		
	Mode	International transport document	Identification			
	I.18. Transport conditions Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Frozen <input type="checkbox"/> Controlled temperature <input type="checkbox"/>			I.17. Accompanying documents Document Type Accompanying document reference Date of Issue Country Place of issue		
	I.19. Container No / Seal No					
	I.20. Certified as Other <input type="checkbox"/> Production <input type="checkbox"/> Slaughter <input type="checkbox"/> Fattening <input type="checkbox"/> Production of petfood <input type="checkbox"/> Relaying <input type="checkbox"/> Breeding <input type="checkbox"/> Human consumption <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Animal Feedingstuff <input type="checkbox"/> Artificial reproduction <input type="checkbox"/> Breeding and production <input type="checkbox"/> Technical use <input type="checkbox"/>					
I.21. For transit through a third country <input type="checkbox"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____			I.22. For transit through Member State(s) <input type="checkbox"/> Country _____ ISO 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. 16 PREPARATIONS OF MEAT, OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES, OR OF INSECTS 1602 Other prepared or preserved meat, meat offal or blood						
#1.	Commodity	Nature of commodity	Slaughterhouse	Manufacturing plant	Cold store	
	Species	Package count	Net weight	Batch number	Quantity	

Part II: Certification	<p>II. Health information</p>								
	<p>Part II. Certification</p> <p>Animal Health</p> <p>I, the undersigned official veterinarian, hereby certify, that the meat product, treated stomachs, bladders and intestines described in Part I of this certificate:</p> <p>AH/P100 Product requirements</p> <p><input type="checkbox"/> [consists of meat and/or meat products derived from a single species and has undergone the treatment (*)EITHER satisfying the relevant conditions;]</p> <p><input type="checkbox"/> [consists of meat of more than one species and, after such meat has been mixed, the entire product has (*)AND/OR subsequently undergone a treatment at least as severe as that required for the meat components of the meat product;]</p> <p><input type="checkbox"/> [has been prepared from meat of more than one species and each meat component has previously (*)AND/OR undergone a treatment prior to mixing which meets the relevant treatment requirements for meat of that species;]</p> <p>AH/P301 Product requirements</p> <p>contains the following meat constituents and meets the criteria indicated below:</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 100px;">Species</td> <td style="width: 100px;">Treatment</td> <td style="width: 100px;">Origin (C)</td> </tr> <tr> <td>(A)</td> <td>(B)</td> <td></td> </tr> </table>	Species	Treatment	Origin (C)	(A)	(B)			
Species	Treatment	Origin (C)							
(A)	(B)								
	<p><input type="checkbox"/> [AH/P400 Product requirements</p> <p>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:</p> <p><input type="checkbox"/> [has undergone a non-specific treatment and: (*)EITHER</p> <p><input type="checkbox"/> [satisfies the relevant GB animal and public health requirements and originates in a third country, or (*)EITHER part thereof in the case of regionalisation under retained EU law;]</p> <p><input type="checkbox"/> [originates in Great Britain;] (*)AND/OR</p> <p><input type="checkbox"/> [has undergone the required specific treatment for the species concerned, is derived from animals (*)AND/OR 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;]</p> <p><input type="checkbox"/> [AH/P420 Product requirements (domestic poultry)</p> <p>contains fresh meat of domestic poultry, including farmed or wild game birds, that:</p> <p><input type="checkbox"/> [has undergone a non-specific treatment and: (*)EITHER</p> <p><input type="checkbox"/> [satisfies the animal health requirements laid down in the health certificate for the import of fresh meat (*)EITHER of domestic poultry into GB (GBHC330);]</p>								

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	<p><input type="checkbox"/> [originates in Great Britain satisfying the requirements of Article 3 of Directive 2002/99/EC;] (*)AND/OR</p> <p><input type="checkbox"/> [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;]</p> <p><input type="checkbox"/> [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;]</p> <p><input type="checkbox"/> [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:</p> <p><input type="checkbox"/> [originates in Great Britain satisfying the requirements of Article 3 of Directive 2002/99/EC;] (*)EITHER</p> <p><input type="checkbox"/> [[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;]]</p> <p><input type="checkbox"/> [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;</p> <p><input type="checkbox"/> [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;]</p> <p>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:</p> <p>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;</p> <p>(*) <input type="checkbox"/> [PH/P121 Production requirements (treated intestines) the treated stomachs, bladders and intestines have been produced in accordance with GB regulations;]</p> <p>PH/MK006 Marking requirements the products described in Part 1 have been marked in compliance with the GB regulations;</p> <p>PH/MB001A Microbiological criteria the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in GB regulations;</p> <p>PH/RP001 Residue plans</p>		

Part II: Certification	<p>II. Health information</p> <p>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/S001 Storage and transportation requirements</p> <p>the meat products have been loaded and transported in accordance with the relevant GB regulations;</p> <p>PH/MS003 Raw materials requirements</p> <p>the products described in Part 1 have been produced from raw material in accordance with GB regulations;</p> <p>PH/MS301 Labelling requirements</p> <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>(*) <input type="checkbox"/> [if containing material from bovine, ovine or caprine animals the following conditions must be met:</p> <p><input type="checkbox"/> (1) [the country or region is classified with a negligible BSE risk and;</p> <p>(*)EITHER</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 (*) <input type="checkbox"/> [does not contain and is not derived] or (*) <input type="checkbox"/> [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"/> (2) [the country or region is classified with a controlled BSE risk and;</p> <p>(*)AND/OR</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><input type="checkbox"/> (*) [(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>(*)EITHER</p> <p><input type="checkbox"/> (*) [(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"/> (3) [the country or region is classified with an undetermined BSE risk and;</p> <p>(*)AND/OR</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</p>		
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Part II: Certification	<p>II. Health information</p>		
	<p>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 style="margin-left: 20px;">o (*) [(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 style="margin-left: 20px;">o (*) [(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"/> [if the product contains material from domestic solipeds, the following must be met:</p> <p style="margin-left: 20px;"><input type="checkbox"/> [the meat was obtained from domestic solipeds slaughtered in a third country in compliance with GB regulations regarding:</p> <ul style="list-style-type: none"> • period of residence in the third country before slaughter; • administration of certain substances; and • monitoring of certain residues and substances;] <p style="margin-left: 20px;"><input type="checkbox"/> [the meat of domestic solipeds used in the products was imported from Great Britain;]]</p> <p>(*) AND/OR</p> <p>(*) <input type="checkbox"/> [PH/D103 Trichinella requirements</p> <p>the meat products have been obtained from meat from domestic porcine animals which:</p> <p style="margin-left: 20px;"><input type="checkbox"/> [has been subjected to examination by a digestion method with negative results]</p> <p>(*) EITHER</p> <p style="margin-left: 20px;"><input type="checkbox"/> [has been subject to a freezing treatment];</p> <p>(*) AND/OR</p> <p style="margin-left: 20px;"><input type="checkbox"/> (*) [is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with GB regulations or not weaned and less than 5 weeks old;]]</p> <p>(*) <input type="checkbox"/> [PH/D104 Trichinella requirements</p> <p>the meat products have been obtained from horse meat or wild boar meat which meets the GB regulations in regards trichinella controls;]</p> <p>(*) Keep as appropriate.</p>		
	<p>Certifying Officer</p> <p>Name (in capital letters)</p> <p>Date of signature</p> <p>Stamp</p>	<p>Qualification and title</p> <p>Signature</p>	