



Health certificate for reptile meat (REP)

GBHC384 v1.1 Aug-23

Part I. Details of dispatched consignment							
I.1 Consignor Name: Address: Tel:		I.2 Certificate reference no.		I.3 Central competent authority			
		I.2.a Not in use		I.4 Local competent authority			
I.5 Consignee Name: Address: Tel:				I.6 Operator responsible for the consignment Name: Address: Tel:			
I.7 Country of origin	ISO code	I.8 Region of origin	Code	I.9 Country of destination	ISO code	I.10 Region of destination	Code
I.11 Place of origin Name: Approval number: Address:				I.12 Place of destination Name: Address:			
I.13 Place of loading				I.14 Date of departure Time of departure			
I.15 Means of transport <input type="checkbox"/> Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other Identification:				I.16 Entry BCP			
				I.17 Accompanying documents Type No			

II.a. Certificate reference no.	II.b.
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I.18 Transport conditions <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen		I.19 Container No / Seal No				
I.20 Goods certified as <input type="checkbox"/> Human consumption						
I.21 Not in use		I.22 Not in use				
I.23 Total number of packages	I.24 Quantity Total number	Total net weight (kg)	Total gross weight (kg)			
I.25 Identification of the commodities						
No	Code and CN title					
Species (scientific name)	Manufacturing plant	Cold store	Number of packages	Net weight	Batch No	Type of packaging
<input type="checkbox"/> Final consumer						

Part II. Certification

Public Health

I, the undersigned, declare that I am aware of the relevant requirements of the GB regulations, and certify that the reptile meat 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/I006 Inspection requirements

has been produced from animals that have satisfactorily undergone ante-mortem and post-mortem inspections in accordance with the GB regulations;

PH/S201 Storage and transportation requirements

the product(s) described in Part I of this certificate has (have) been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with GB regulations;

II.a. Certificate reference no.	II.b.
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PH/MS401 Trichinella and novel food requirements

(*)[if crocodile or alligator meat, the carcass has been tested negative during post-mortem inspection for the presence of *Trichinella spp.* in accordance with relevant GB regulations; and
when applicable, the food has been authorised on the market in accordance with Article 6 of Regulation (EU) 2015/2283 and listed in the Union list of novel foods;]

PH/D201 Salmonella requirements

Salmonella has been controlled in the meat using sampling and testing procedures providing at least equivalent guarantees as the requirements once laid down in relevant GB regulation;

(*) Keep as appropriate.

Certifying Officer

By signing this certificate, I certify that the requirements laid out above and in the accompanying notes for completion have been met.

Name (in capital letters):

Qualification and title:

Date:

Signature:

Stamp:

Part III. Notes for completion

These notes for completion must be read and understood by the certifying officer before signing the certificate. Notes are set out in sections that correspond to the sections in the certificate. By signing this certificate, certifiers are verifying that the consignment meets the requirements set out in the certificate and any relevant corresponding notes for completion.

These notes do not need to be printed as part of a paper certificate that accompanies the consignment or in any electronic copy of the certificate.

References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

References to GB requirements refer to the requirement(s) of Great Britain as set out in the accompanying notes for completion.

Part I

Box reference I.25: Insert the appropriate HS/CN code(s) such as 0208 50 00, 0210 93 00, 1506, 1601, 1602 or 1603.

Part II

Public Health

By signing this certificate, you, the undersigned, are certifying that the requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EU) No 2017/625 have been met.

PH/E100A Establishment requirements

The establishment(s) where the product(s) come(s) from must operate under a programme based on the HACCP principles implemented in accordance with Article 5 of Regulation (EC) No 852/2004.

PH/I006 Inspection requirements

The reptile meat has been obtained from animals that have satisfactorily undergone ante-mortem and post-mortem inspection laid down in Article 73 of Regulation (EU) 2019/627.

PH/S201 Storage and transportation requirements

The product(s) described in Part I of this certificate has (have) been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with the requirements of Annex II of Regulation (EC) No 852/2004.

PH/MS401 Trichinella and novel food requirements

If crocodile or alligator meat, the carcass must have been tested negative during post-mortem inspection for the presence of *Trichinella spp.* in accordance with Commission Implementing Regulation (EU) 2015/1375.

PH/D201 Salmonella requirements

Sampling and testing procedures providing at least equivalent guarantees as the requirements once laid down in Commission Regulation (EC) No 2073/2005 have been used to control *Salmonella* in the reptile meat.