



Health certificate for mechanically separated meat of poultry (POU-MSM)

GBHC332 v1.0 Jul-24

Part I. Details of dispatched consignment							
I.1 Consignor Name: Address: Tel:		I.2 Certificate reference no.		I.3 Central competent authority FASFC / FAVV / AFSCA			
		I.2.a Not in use		I.4 Local competent authority			
I.5 Consignee Name: Address: Tel:				I.6 Not in use			
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 Not in use			
I.13 Place of loading Address				I.14 Date 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: Document:				I.16 Entry BCP			
				I.17 Not in use			

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I.18 Description of commodity						
I.19 Commodity code (HS code)	I.21 Temperature of products <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen	I.23 Seal / Container No.				
I.20 Quantity	I.22 Number of packages	I.24 Not in use				
I.25 Commodity certified for <input type="checkbox"/> Human consumption						
I.26 Not in use				I.27 <input type="checkbox"/> For import or admission into Great Britain		
I.28 Identification of the commodities						
Species (Scientific name)	Treatment type	Approval number of Abattoir	Approval Number of Manufacturing Plant	Approval Number of Cold Store	Number of Packages	Net Weight

Part II. Certification

Animal Health

I, the undersigned official veterinarian, hereby certify that the mechanically separated meat of poultry described in Part I of this certificate:

AH/T005 Animal territory (residency)

has been obtained from poultry which has been kept in:

(***EITHER** [the territory(ies) of code(s);]

(***AND/OR** [compartment(s);]

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;]

AH/T105 Territory requirements

has been obtained from poultry which has been kept in:

(***EITHER** [the territory(ies) of code(s);]

(***AND/OR** [compartment(s);]

which at the date of issue of this certificate was (were) free from Newcastle Disease and:

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- (*)**EITHER** [was (were) free from Highly Pathogenic Avian Influenza;]
(*)**AND/OR** [was (were) not free from highly pathogenic or low pathogenic avian influenza but where these have occurred meet the relevant GB requirements;]

AH/E400 Establishment requirement

has been obtained from poultry coming from establishments:

- (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 obtained from animals which:

- (*)**EITHER** [has not been vaccinated against avian influenza;]
(*)**AND/OR** [has been vaccinated against avian influenza in accordance with GB requirements using:
..... (name and type of used vaccine(s)) at the age of
..... weeks;]

AH/A301 Animal requirements (slaughter)

has been obtained from poultry that:

- (a) has been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);
- (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) (*)[VI] (*)[X] ;]

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 poultry or meat of lower health status;

Animal Welfare

AW/001A 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 mechanically separated 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 establishments where the products come from operate under the HACCP principles in accordance with GB regulations;

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PH/P100E Production requirements

the mechanically separated meat has been produced in compliance with the relevant GB regulations, and specifically with the requirements referred under code: (*)[A] or (*)[B];

PH/I007 Inspection requirements

is derived from meat which has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;

PH/MK001A Marking requirements

the products described in Part I of this certificate have been marked in compliance with the relevant GB regulations;

PH/MB001B Microbiological criteria

the products described in Part I of this certificate 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;

PH/S101B Storage and transportation requirements

it has been stored and transported in accordance with the relevant GB regulations;

PH/MS300 Labelling requirements

it has a mark on the label denoting that it is made only from fresh meat from animals slaughtered in slaughterhouses and from cutting plants approved for exporting to Great Britain;

(*) Keep as appropriate.

Official Veterinarian

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: