

Part I : Details of consignment	I.1. Consignor Name Address Country <span style="float:right">ISO Code</span>			I.2. IMSOC Reference I.2.a. Local Reference		
	I.5. Consignee Name Address Country <span style="float:right">ISO Code</span>			I.3. Central competent authority		
				I.4. Local competent authority		
	I.7. Country of origin <span style="float:right">ISO Code</span>			I.9. Country of destination <span style="float:right">ISO Code</span>		
	I.8. Region of origin <span style="float:right">Code</span>			<del>I.10. Region of destination</del>		
	I.11. Place of Dispatch Name Address Approval Number Country <span style="float:right">ISO Code</span>			I.12. Place of destination Name Address Approval Number Country <span style="float:right">ISO Code</span>		
	I.13. Place of Loading Name Address Approval Number Country <span style="float:right">ISO Code</span>			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 Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Frozen <input type="checkbox"/>			I.17. Accompanying documents Document Type Accompanying document reference Date of Issue Country Place of issue		
	I.19. Container Number / Seal Number					
	I.20. Certified as Human consumption <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 _____					
EU Entry Authority _____	BCP code _____					
I.23. Total number of packages		I.25. Total net weight		I.25. Total gross weight		
I.28. Description of consignment						
#1. Commodity	Nature of commodity	Treatment type	Cutting plant	Cold store		
Species	Package count	Net weight	Batch number			

<b>Part II: Certification</b>	<p>II. Health information</p>	
	<p>Part II. Certification</p> <p>Animal Health</p> <p><input type="checkbox"/> (*)Animal health attestation for live bivalve molluscs of aquaculture origin</p> <p>I, the undersigned official Certifying Officer, hereby certify that the live bivalve molluscs referred to in Part I of this certificate:</p> <p><input type="checkbox"/> (*)[AH/T150 Territory requirements originate from a country, territory, zone or compartment declared free from (*) <input type="checkbox"/> [Bonamia exitiosa] (*) <input type="checkbox"/> [Perkinsus marinus] (*) <input type="checkbox"/> [Mikrocytos mackini] and comply with the relevant GB requirements;]</p> <p><input type="checkbox"/> (*)[AH/T151 Territory requirements originate from a country, territory, zone or compartment declared free from (*) <input type="checkbox"/> [Martellia refringens] (*) <input type="checkbox"/> [Bonamia ostreae] and comply with the relevant GB requirements;]</p> <p><input type="checkbox"/> (*)[AH/T152 Territory requirements originate from a country, territory, zone or compartment declared free from Ostreid herpesvirus 1 <math>\mu</math>var (OsHV-1<math>\mu</math>var) and comply with the relevant GB requirements;]</p> <p>AH/P501 Transport and labelling requirements</p> <p>(a) the live bivalve molluscs referred to in Part I of this certificate are placed under conditions, including water quality, that do not alter their health status,</p> <p>(b) the transport container prior to loading is clean and disinfected or previously unused; and</p> <p>(c) the consignment is identified in accordance with GB requirements;</p> <p>Public Health</p> <p>I, the undersigned declare that I am aware of the relevant requirements of the GB Regulations, and certify that the (*) <input type="checkbox"/> [live bivalve molluscs] (*) <input type="checkbox"/> [live echinoderms] (*) <input type="checkbox"/> [live tunicates] (*) <input type="checkbox"/> [live marine gastropods] described in Part I of this certificate were produced in accordance with those requirements, in particular that:</p> <p>PH/E100A Establishment requirements</p> <p>the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;</p> <p>PH/P110 Production requirements</p> <p>have been harvested, handled and where necessary relayed, purified, transported and packaged in compliance with relevant GB regulations and in the case of Pectinidae, marine gastropods and Holothuroidea that are not filter feeders harvested outside classified production areas, that these products comply with the specific requirements laid down in GB regulations;</p> <p>PH/P111 Health standards</p> <p>satisfy the health standards laid down in relevant GB regulations;</p> <p>PH/I004 Inspection requirements</p> <p>have satisfied the relevant official controls laid down by GB regulations;</p> <p>PH/MK007 Marking requirements</p> <p>have been marked and labelled in accordance with relevant GB regulations;</p> <p>PH/RP003 Residue plans</p> <p>if of aquaculture origin, 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/S105B Storage and transportation requirements</p> <p>have been wrapped, packaged, stored and transported in compliance with relevant GB regulations;</p> <p>(*) Keep as appropriate.</p>	
	<p>Certifying Officer</p> <p>Name (in capital letters) <span style="float: right;">Qualification and title</span></p> <p>Date <span style="float: right;">Signature</span></p> <p>Stamp</p>	