

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"/>				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	Slaughterhouse		
Species		Cutting plant	Cold store	Package count		
		Net weight	Date of freezing	Batch number		

	II. Health information		
Part II: Certification	I, the undersigned official veterinarian, hereby certify, that the fresh ovine and caprine meat described in Part I of this certificate:		
	AH/T104B Territory requirements		
	has been obtained in the territory/ies with code: _____ which, at the date of issuing this certificate:		
	(a)	has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and	
	(*)EITHER <input type="checkbox"/>	[(b) has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]	
	(*)AND/OR <input type="checkbox"/>	[(b) has been considered free from foot-and-mouth disease since _____ (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by _____, of _____ . (dd/mm/yyyy);]	
	(*)AND/OR <input type="checkbox"/>	[(b) meets GB requirements for territory/ies with supplementary guarantee code A;]	
	AH/E004 Establishment requirements (holding)		
	has been obtained from animals coming from holdings:		
	(a)	in which none of the animals present therein have been vaccinated against (*) <input type="checkbox"/> [foot-and-mouth disease or] rinderpest; and	
(*)EITHER <input type="checkbox"/>	[(b) in which in these holdings, and in the holdings situated in their vicinity within 10 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days;]		
(*)AND/OR <input type="checkbox"/>	[(b) that meet the GB requirements for holdings in territory/ies with supplementary guarantee code(s) (*) <input type="checkbox"/> [A] (*) <input type="checkbox"/> [J];]		
AH/E007 Establishment requirements (holding)			
has been obtained from animals coming from holdings not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks;			
AH/E300A Establishment requirements (slaughterhouse)			
has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point AH/T during the previous 30 days or, in the event of a case/outbreak of disease, the preparation of meat for importation to Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;			
AH/A001 Animal requirements (residency)			
has been obtained from animals that:			
(*)EITHER <input type="checkbox"/>	[have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]		
(*)AND/OR <input type="checkbox"/>	[have been introduced on _____ (dd/mm/yyyy) into the territory described in AH/T from the _____ territory/ies with code(s) _____ that at that date was authorised to import this fresh meat into Great Britain;]		
(*)AND/OR <input type="checkbox"/>	[have been introduced on _____ (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]		
AH/A606 Animal requirements (other)			
has been obtained from animals which:			
(a)	have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions referred to in in AH/T104B, AH/A001, AH/E004 and AH/E007;		
(b)	at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in AH/T104B.		
(c)	have been slaughtered on _____ (dd/mm/yyyy) or between _____ (dd/mm/yyyy) and _____ (dd/mm/yyyy).		
(*) <input type="checkbox"/>	[(d) meets GB requirements for animals coming from territory/ies with supplementary guarantee code SG;]		
AH/P002 Product requirements			

Part II: Certification	II. Health information		
	<p>(*)EITHER <input type="checkbox"/> [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;]</p> <p>(*)AND/OR <input type="checkbox"/> [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) (*) <input type="checkbox"/> [A] (*) <input type="checkbox"/> [F] ;]</p> <p>Animal Welfare</p> <p>AW/001A Animal welfare</p> <p>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.</p> <p>Public Health</p> <p>I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the (*) <input type="checkbox"/> [meat] (*) <input type="checkbox"/> [minced meat] described in Part I of this certificate was produced in accordance with those requirements, in particular that:</p> <p>PH/E100A Establishment requirements</p> <p>the establishments where the products come from operates under the HACCP principles in accordance with GB regulations;</p> <p>PH/P100C Production requirements</p> <p>the products have been produced in compliance with the relevant GB regulations;</p> <p>PH/I001A Inspection requirements</p> <p>the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;</p> <p>PH/MK002 Marking requirements</p> <p>the products described in Part I of this certificate have been marked in accordance with the GB regulations;</p> <p>PH/MB001B Microbiological criteria</p> <p>the products described in Part I of this certificate satisfy the relevant microbiological criteria set in GB regulations;</p> <p>PH/RP001 Residue plans</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/S101A Storage and transportation requirements</p> <p>it has been stored and transported in accordance with the relevant GB regulations;</p> <p>PH/D004 Bovine spongiform encephalopathy (BSE)</p> <p>with regard to bovine spongiform encephalopathy (BSE):</p> <p>(*)EITHER (1) <input type="checkbox"/> [the country or region is classified with a negligible BSE risk and;</p> <p>(a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;</p> <p>(*)[(b) <input type="checkbox"/> if the animals originate from a country or region classified with an undetermined BSE risk:</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>(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"/> [is] (*) <input type="checkbox"/> [is not] derived from ovine or caprine mechanically separated meat and complies with GB regulations; and</p> <p>(*)AND/OR (2) <input type="checkbox"/> [the country or region is classified with a controlled BSE risk and;</p> <p>(a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and</p> <p>(b) the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations;]</p> <p>(*)AND/OR (3) <input type="checkbox"/> [the country or region is classified with an undetermined BSE risk and;</p>		

Part II: Certification	II. Health information			
	(a)	the animals were not fed meat-and-bone meal or greaves derived from ruminants;		
	(b)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;		
	(c)	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;]		
	(*) Keep as appropriate.			
	Certifying Officer			
	Name (in capital letters)		Qualification and title	
	Date		Signature	
	Stamp			