

Part I : Details of consignment	I.1. Consignor Name Address Country		I.2. IMSOC Reference I.2.a. Local Reference		
	I.5. Consignee Name Address Country		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	<del>I.10. Region of destination</del>	
	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 Frozen <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <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	Treatment type	Slaughterhouse	Cutting plant	
Species		Cold store	Package count	Net weight	
		Batch number	Expiration Date	Date of freezing	

<b>Part II: Certification</b>	<p>II. Health information</p> <p>I, the undersigned official veterinarian, hereby certify that the mechanically separated meat of poultry described in Part I of this certificate:</p> <p>AH/T005 Animal territory (residency) has been obtained from poultry which has been kept in:</p> <p><input type="checkbox"/> [the territory(ies) of code(s) ;] (*EITHER</p> <p><input type="checkbox"/> [compartment(s) ;] (*AND/OR</p> <p>since hatching or been imported as 'poultry other than ratites' from:</p> <p><input type="checkbox"/> [(a) third country(ies) listed for that commodity;] (*EITHER</p> <p><input type="checkbox"/> [from Great Britain;] (*AND/OR</p> <p>AH/T105 Territory requirements has been obtained from poultry which has been kept in:</p> <p><input type="checkbox"/> [the territory(ies) of code(s) ;] (*EITHER</p> <p><input type="checkbox"/> [compartment(s) ;] (*AND/OR</p> <p>which at the date of issue of this certificate was (were) free from Newcastle Disease and:</p> <p><input type="checkbox"/> [was (were) free from Highly Pathogenic Avian Influenza;] (*EITHER</p> <p><input type="checkbox"/> [was (were) not free from highly pathogenic or low pathogenic avian influenza but where these have (*AND/OR occurred meet the relevant GB requirements;]</p> <p>AH/E400 Establishment requirement has been obtained from poultry coming from establishments:</p> <p>(a) which are not subject to any animal health restriction;</p> <p>(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;</p> <p>AH/A100 Animal requirements (vaccination) has been obtained from animals which:</p> <p><input type="checkbox"/> [has not been vaccinated against avian influenza;] (*EITHER</p> <p><input type="checkbox"/> [has been vaccinated against avian influenza in accordance with GB requirements using: (*AND/OR (name and type of used vaccine(s)) at the age of weeks;]</p> <p>AH/A301 Animal requirements (slaughter) has been obtained from poultry that:</p> <p>(a) has been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);</p> <p>(b) has not been slaughtered under any animal-health scheme for the control or eradication of poultry diseases;</p> <p>(c) during transport to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease;</p> <p><input type="checkbox"/> (*[AH/A400 Animal requirements (supplementary guarantee)</p> <p>meets Great Britain requirements for animals coming from territory/ies with supplementary guarantee code(s) (*)</p> <p><input type="checkbox"/> [VI] (*) <input type="checkbox"/> [X] ;]</p> <p>AH/P602 Product requirement</p>
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Part II: Certification	<p>II. Health information</p> <p>(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;</p> <p>(b) has not been in contact at any time during slaughter, cutting, storage or transport with poultry or meat of lower health status;</p> <p>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.</p> <p>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:</p> <p>PH/E100A Establishment requirements the establishments where the products come from operate under the HACCP principles in accordance with GB regulations;</p> <p>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: (*) <input type="checkbox"/> [A] or (*) <input type="checkbox"/> [B];</p> <p>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;</p> <p>PH/MK001A Marking requirements the products described in Part I of this certificate have been marked in compliance with the relevant GB regulations;</p> <p>PH/MB001B Microbiological criteria the products described in Part I of this certificate satisfy the relevant microbiological criteria set in GB regulations;</p> <p>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;</p> <p>PH/S101B Storage and transportation requirements it has been stored and transported in accordance with the relevant GB regulations;</p> <p>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;</p> <p>(*) Keep as appropriate.</p>		
	<p>Certifying Officer Name (in capital letters) Date Stamp</p>	<p>Qualification and title Signature</p>	