

Model health certificate for meat preparations (Decision 2000/572) GBHC115E/SM
Note- This is a draft form of certificate GBHC115E. This certificate reflects our intention to introduce legislation to temporarily remove the requirement for meat preparations to be frozen to an internal temperature of not more than -18°C after 31st December 2020.

COUNTRY: Countries subject to transitional import arrangements (*)

Health certificate to Great Britain, Channel Islands and Isle of Man

Part I: Details of dispatched consignment	I.1. Consignor Name Address		I.2. Certificate reference number		I.2.a.UNN						
	Tel.		I.3. Central Competent Authority								
			I.4. Local Competent Authority								
	I.5. Consignee Name Address		I.6.								
	Postal Code 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 Address		I.12.								
	Approval number										
	I.13. Place of loading		I.14. Date of departure								
	I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>		I.16. Entry BCP in Great Britain, Channel Islands or Isle of Man								
	Identification: Documentary references:		I.17.								
	I.18. Description of commodity										
			I.19. Commodity code (HS code)								
	I.21. Temperature of products Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.20. Quantity		I.22. Number of packages						
I.23. Identification of container/seal number:		I.24. Type of packaging									
I.25. Commodity certified for: Human consumption <input type="checkbox"/>											
I.26		I.27. For import or admission into Great Britain, Channel Islands and Isle of Man <input type="checkbox"/>									
		I.28. Identification of the commodities									
Species (Scientific Name)	Treatment type	Approval number of establishments			Number of packages	Net weight					
		Abattoir	Manufacturing plant	Cold store							

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Meat preparations: MP-PREP

II. Health information	II.a. Certificate reference number	II.b. UNN
<p>II.1.6. they satisfy the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</p>		
<p>II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;</p>		
<p>II.1.8. they have been stored and transported in accordance with the relevant requirements of Section V of Annex III to Regulation (EC) No 853/2004;</p>		
<p>▶⁽²⁾ ⁽²⁾ II.1.9. if containing material from bovine, ovine or caprine animals, the meat preparation is subject to the following conditions depending on the BSE risk category of the country of origin:</p>		
<p>⁽²⁾ either</p>	<p>[(1) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;</p>	
	<p>(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;</p>	
<p>⁽²⁾ either</p>	<p>[(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived:</p>	
	<p>(a) were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;</p>	
	<p>⁽²⁾[(b) have been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]</p>	
<p>⁽²⁾ or</p>	<p>[(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been slaughtered, after stunning, by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]</p>	
	<p>(4) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;</p>	
<p>⁽²⁾ either</p>	<p>(5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine animals;]</p>	
<p>⁽²⁾ or</p>	<p>(5) the meat preparation of bovine, ovine and caprine origin is derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine animals which were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk and in which there has been no BSE indigenous cases;]</p>	
	<p>⁽²⁾[(6) (a) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing an undetermined BSE risk;</p>	
	<p>(b) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed with meat-and-bone meal or greaves, as defined in the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code, and</p>	

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Meat preparations: MP-PREP

II. Health information	II.a. Certificate reference no	II.b.UNN
<p>(²) or</p> <p>[(1) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk;</p> <p>(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;</p> <p>(3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been killed, after stunning, by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;</p> <p>(4) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]</p>		
<p>(²) or</p> <p>[(1) the country or region of dispatch has not been classified in accordance with Decision 2007/453/EC or is classified as a country or region with an undetermined BSE risk;</p> <p>(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;</p> <p>(3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed meat-and-bone meal or greaves derived from ruminants, as defined in the OIE Terrestrial Animal Health Code;</p> <p>(4) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been killed, after stunning, by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;</p> <p>(5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from:</p> <p>(a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;</p> <p>(b) nervous and lymphatic tissues exposed during the deboning process;</p> <p>(c) mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]</p>		

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II. Health information	II.a. Certificate reference number	II.b.UNN
<p>▶⁽¹⁾ ⁽²⁾ [II.1.10. if containing material from domestic solipeds, the fresh meat used in the preparation of the meat preparations: <i>either</i> ⁽²⁾ [was obtained from domestic solipeds which immediately prior to slaughter had been kept for at least six months or since birth, if slaughtered at an age of less than six months, or since importation as food producing equidae from the United Kingdom, if imported less than six months prior to slaughter, in a third country:</p> <p>(a) in which the administration to domestic solipeds:</p> <p>(i) of thyrostatic substances, stilbenes, stilbene derivatives, their salts and esters, oestradiol 17B and its ester-like derivatives is prohibited;</p> <p>(ii) of other substances having oestrogenic, androgenic or gestagenic action and of beta-agonists is only allowed for:</p> <p>– therapeutic treatment as defined in Article 1 of Directive 96/22/EC, where applied in conformity with Article 4(2) of that Directive, or</p> <p>– zootechnical treatment as defined in Article 1(2)(c) of Directive 96/22/EC, where applied in conformity with Article 5 of that Directive; and</p> <p>(b) which has had, at least during the six months prior to slaughter of the animals, a plan for the monitoring of the groups of residues and substances referred to in Annex I to Directive 96/23/EC which covers equidae born in and imported into the third country and was approved in accordance with the fourth subparagraph of Article 29(1) of Directive 96/23/EC;]]</p> <p><i>and/or</i> ⁽²⁾ [was imported from the United Kingdom.]] ◀</p>		
<p>II.2. Animal Health attestation</p>		
<p>I, the undersigned, certify that the meat preparations described above:</p> <p>consist of meat derived from the species referred to in Part I box reference I.28</p> <p>– that is eligible for export to Great Britain as fresh meat and that satisfy all the relevant animal health import requirements laid down in Regulation(s)⁽²⁾⁽³⁾,</p> <p><i>and/or</i></p> <p>– that originate in Great Britain ⁽²⁾⁽⁴⁾</p> <p><i>and</i></p> <p>⁽²⁾⁽⁵⁾ - [meat in accordance with Commission Implementing Decision 2014/709/EU concerning animal health control measures relating to African swine fever in certain EU Member States.]</p>		
<p>II.3. Animal welfare attestation</p>		
<p>I, the undersigned official veterinarian, hereby certify, that the meat preparations ⁽¹⁾ described in Part I of this certificate are derived from meat from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions in retained EU legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 ⁽⁵⁾. ◀</p>		
<p>Notes</p>		
<p>(*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland.</p>		

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II. Health information

II.a. Certificate reference no

II.b.UNN

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).

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

Part I:

- Box reference I.7: name of the country of origin which must be the same as the country of export.
- Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the border control post of entry into Great Britain
- Box reference I.16: Do not use this box until the end of the transitional staging period.
- ▶⁽³⁾ - Box reference I.19: Use the appropriate Harmonised System (HS) code of the World Customs Organisation: 02.07, 02.10, 16.01 or 16.02. ◀
- Box reference I.20: Indicate total gross weight and total net weight.
- Box reference 1.21: Frozen corresponds to an internal temperature of not more than - 18°C.
- Box reference 1.23: For containers or boxes, the container number and the seal number (if applicable) should be included.
- Box reference 1.28: "Species": select among species described in Part II (A);
"Treatment type": storage life (dd/mm/yyyy);
"Cold store": give the address(es) and approval number(s) of approved cold stores if necessary.

Part II:

- ⁽¹⁾ Meat preparations as laid down in point I.15 of Annex 1 to Regulation (EC) No 853/2004.
- ⁽²⁾ Keep as appropriate.
- ⁽³⁾ Comply with the animal health conditions as laid down in Regulation 206/2010 and/or Regulation 798/2008 and/or Regulation 119/2009. Only meat from the concerned exporting third country can be utilised in the manufacture of the meat preparations.
- ⁽⁴⁾ Only meat of species and categories for which imports from the concerned third country are authorised by Great Britain can be sourced from Great Britain for utilisation in the manufacture of the meat preparations.
- ⁽⁵⁾ Only for EU territories with the entry 'L' in column 'SG' in Part 1 of Annex 2 to Regulation (EU) No 206/2010, as published on gov.uk.
- The colour of the stamp and signature must be different from that of the other particulars in the certificate.
- Note for the importer: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border control post.

Official Veterinarian

Name (in capital letters):

Qualification and title:

Date:

Signature:

Stamp: