

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 <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Mode</td> <td style="width: 20%;">International transport document</td> <td style="width: 60%;">Identification</td> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>			Mode	International transport document	Identification													I.16 Entry Point		
Mode	International transport document	Identification																		
I.18. Transport conditions Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <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 No / Seal No																				
I.20. Certified as Human consumption <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Other <input type="checkbox"/> Technical use <input type="checkbox"/> Production of petfood <input type="checkbox"/> Pet food <input type="checkbox"/>																				
I.21. For transit through a third country <input type="checkbox"/> Country ISO Code EU Exit Authority BCP code EU Entry Authority BCP code			I.22. For transit through Member State(s) <input type="checkbox"/> Country ISO Code																	
I.23. Total number of packages		I.24. Total quantity		I.25. Total net weight																
I.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0207 Meat and edible offal, of the poultry of heading 0105, fresh, chilled or frozen																				
#1.	Commodity	Quantity	Net weight	Package count																
Species		Identification number	Identification system																	

II. Health information

Part II. Certification

Animal Health

I, the undersigned official veterinarian, certify that the raw materials described in Part I of this certificate consist of animal products that satisfy the animal health requirements below and:

☐ (*)[AH/T003 Territory health requirements

have been obtained in the country(ies) or region(s) thereof of:

☐ (*)[]

(*)EITHER

☐ (*)[] from: ;]

(*)AND/OR

AH/E408 Establishment requirements

☐ (*)[(a) animals that come from holdings and have remained in that territory since birth or for at least the last three months before slaughter; and

☐ [(i) are derived from and eligible for export to Great Britain as fresh meat of ungulates and that satisfy the relevant GB animal health import requirements;]

☐ (*)[(ii) are derived from and eligible for export to Great Britain as fresh meat wild leporidae, of certain wild land mammals and of farmed rabbits and the veterinary certification requirements, satisfying all the GB animals health requirements;]

☐ [(b) poultry that have remained in that territory since hatching or have been imported as day-old chicks or slaughter poultry from (a) third country(ies) and comply with GB import health requirements;]

☐ [(c) animals that have been killed in the wild in that territory and captured and killed in an area:

(i) in which within 25 km there has been no case/outbreak of any of the following diseases for which the animals are susceptible: foot and mouth disease, rinderpest, Newcastle disease or highly pathogenic avian influenza during the prior 30 days, nor of classical or African swine fever during the prior 40 days; and

(ii) that is situated at a distance that exceeds 20 km from the borders separating another territory of a country or part thereof, which is not authorised on these dates to export these raw materials into Great Britain; and

(iii) in which after killing were transported within 12 hours for chilling either to a collection centre and immediately afterwards to a game-handling establishment, or directly to a game-handling establishment;]

AH/E409 Establishment requirements (additional)

have been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of diseases that the animals are susceptible to;

AH/A250 Animal requirements (inspection)

☐ (*)[if of bovine, ovine and caprine animal origin, except for hides and skins of ruminants, they have been derived from animals which passed ante-mortem and post-mortem inspections;]

AH/A350 Animal requirements (storage)

have been transported in clean and sealed containers or lorries;

AH/P003 Production requirements

have been obtained and prepared without contact with other materials that do not comply with the conditions required above, and have been handled so as to avoid contamination with pathogenic agents;

Public Health

I, the undersigned, declare that I am aware of the relevant requirements of the GB regulations, and certify that the raw materials described in Part I of this certificate were produced in accordance with those requirements, in particular that:

PH/MS004 Raw material requirements

☐ (*)[if of bovine, ovine and caprine animal origin, except for hides and skins of ruminants, they have been

Part II: Certification

II. Health information

derived from animals which passed ante-mortem and post-mortem inspections;]

[the raw materials are

- ☐ [derived from domestic and farmed ruminant animals, pigs and poultry animals which were
(*) EITHER slaughtered in a slaughterhouse and have been found fit for human consumption following ante and post-mortem inspections;]
- ☐ [derived from killed wild game animals whose carcasses have been found to be fit for human
(*) AND/OR consumption following post-mortem inspection;]
- ☐ [fish materials derived from plants that manufacture fishery products for human consumption which
(*) AND/OR are authorised for export;]
- PH/D008 Bovine spongiform encephalopathy (BSE)
- ☐ (*) [if of bovine, ovine and caprine animal origin, except for hides and skins of ruminants:
- ☐ (1) [the country or region is classified with a negligible BSE risk and;
- (*) EITHER
- (a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;
- (b) the product does not contain and is not derived from specified risk material in compliance with GB regulations;
- (c) if the product contains or is derived from bovine, ovine or caprine mechanically separated meat that it complies with GB regulations; and
- ☐ (*) [(d) if the animals originate from a country or region classified with an undetermined BSE risk and:
- (i) they have not been fed with meat-and-bone meal or greaves, and
- (ii) the product was produced and handled in compliance with GB regulations with regard to contamination with nervous and lymphatic tissues;]]
- ☐ (2) [the country or a region is classified with a controlled BSE risk and;
- (*) AND/OR
- (a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and
- (b) the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations;]
- ☐ (3) [the country or a region is classified with an undetermined BSE risk and;
- (*) AND/OR
- (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; and
- (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)

Date of signature

Stamp

Qualification and title

Signature

Μέρος I

I.1. Αποστολέας Όνομα Διεύθυνση Χώρα Κωδικός ISO			I.2. Κωδικός αναφοράς IMSOC I.2.a. Local Reference		
I.5. Παραλήπτης Όνομα Διεύθυνση Χώρα Κωδικός ISO			I.3. Κεντρική αρμόδια αρχή (ΚΑΑ) I.4. Local competent authority		
I.7. Χώρα προέλευσης		Κωδικός ISO	I.9. Country of destination		Κωδικός ISO
I.8. Region of origin			Κωδικός		
I.11. Place of Dispatch Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO			I.12. Τόπος προορισμού Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO		
I.13. Τόπος φόρτωσης Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO			I.14. Date and time of departure		
I.15. Μέσο μεταφοράς Τύπος Έγγραφο Ταυτοποίηση			I.16 Entry Point		
I.18. Transport conditions σε θερμοκρασία περιβάλλοντος Controlled temperature Σε ψύξη Κατεψυγμένα			I.17. Συνοδευτικά έγγραφα Document Type Κωδικός αναφοράς του εμπορικού εγγράφου Ημερομηνία έκδοσης Χώρα Τόπος έκδοσης		
I.19. Εμπορευματοκιβώτιο αριθ./ Σφραγίδα αριθ.					
I.20. Certified as Κατανάλωση από τον άνθρωπο Φαρμακευτική χρήση Άλλο Τεχνική χρήση Production of petfood Τροφές για ζώα συντροφιάς					
I.21. For transit through a third country Country EU Exit Authority EU Entry Authority Κωδικός ISO BCP code BCP code			I.22. For transit through Member State(s) Country Κωδικός ISO		
I.23. Συνολικός αριθμός δεμάτων		I.24. Συνολική ποσότητα		I.25. Συνολικό καθαρό βάρος	I.25. Συνολικό μεικτό βάρος
I.28. Description of consignment 1. 02 ΚΡΕΑΤΑ ΚΑΙ ΠΑΡΑΠΡΟΪΟΝΤΑ ΣΦΑΓΙΩΝ, ΒΡΩΣΙΜΑ 0207 Κρέατα και παραπροϊόντα σφαγίων βρώσιμα, νωπά, διατηρημένα με απλή ψύξη ή κατεψυγμένα, πουλερικών της κλάσης 0105					
#1.	Εμπόρευμα	Ποσότητα	Καθαρό βάρος	Πλήθος πακέτων	
Είδος		Αναγνωριστικός αριθμός	Σύστημα ταυτοποίησης		

II. Υγειονομικές πληροφορίες

Part II. Certification

Animal Health

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(*)EITHER

☐ (*)[] from: ;]

(*)AND/OR

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☐ [(b) poultry that have remained in that territory since hatching or have been imported as day-old chicks or slaughter poultry from (a) third country(ies) and comply with GB import health requirements;]

☐ [(c) animals that have been killed in the wild in that territory and captured and killed in an area:

(i) in which within 25 km there has been no case/outbreak of any of the following diseases for which the animals are susceptible: foot and mouth disease, rinderpest, Newcastle disease or highly pathogenic avian influenza during the prior 30 days, nor of classical or African swine fever during the prior 40 days; and

(ii) that is situated at a distance that exceeds 20 km from the borders separating another territory of a country or part thereof, which is not authorised on these dates to export these raw materials into Great Britain; and

(iii) in which after killing were transported within 12 hours for chilling either to a collection centre and immediately afterwards to a game-handling establishment, or directly to a game-handling establishment;]

AH/E409 Establishment requirements (additional)

have been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of diseases that the animals are susceptible to;

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AH/P003 Production requirements

have been obtained and prepared without contact with other materials that do not comply with the conditions required above, and have been handled so as to avoid contamination with pathogenic agents;

Public Health

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PH/MS004 Raw material requirements

☐ (*)[if of bovine, ovine and caprine animal origin, except for hides and skins of ruminants, they have been

Part II: Certification

II. Υγειονομικές πληροφορίες

derived from animals which passed ante-mortem and post-mortem inspections;]

[the raw materials are

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- ☐ [derived from killed wild game animals whose carcasses have been found to be fit for human
(*)AND/OR consumption following post-mortem inspection;]
- ☐ [fish materials derived from plants that manufacture fishery products for human consumption which
(*)AND/OR are authorised for export;]

PH/D008 Bovine spongiform encephalopathy (BSE)

☐ (*)[if of bovine, ovine and caprine animal origin, except for hides and skins of ruminants:☐ (1) [the country or region is classified with a negligible BSE risk and;

(*)EITHER

- (a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;
- (b) the product does not contain and is not derived from specified risk material in compliance with GB regulations;
- (c) if the product contains or is derived from bovine, ovine or caprine mechanically separated meat that it complies with GB regulations; and

☐ (*)[(d) if the animals originate from a country or region classified with an undetermined BSE risk and:

- (i) they have not been fed with meat-and-bone meal or greaves, and
- (ii) the product was produced and handled in compliance with GB regulations with regard to contamination with nervous and lymphatic tissues;]]

☐ (2) [the country or a region is classified with a controlled BSE risk and;

(*)AND/OR

- (a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and
- (b) the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations;]

☐ (3) [the country or a region is classified with an undetermined BSE risk and;

(*)AND/OR

- (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; and
- (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

Ημερομηνία υπογραφής

Υπογραφή

Σφραγίδα