

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 0203 Meat of swine, 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, hereby certify, that the fresh meat of farmed non-domestic animals described in Part I of this certificate:

AH/T103 Territory requirements

has been obtained in the territory/ies with code:

which, at the date of issuing this certificate:

(*)EITHER ☐ (*)[(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]

(*)OR ☐ (*)[(a) (i) has been free for 12 months from rinderpest, African swine fever, (*) ☐ [foot-and-mouth disease], (*) ☐ [classical swine fever] and (*) ☐ [swine vesicular disease] ; and

(ii) has been considered free from (*) ☐ [foot-and-mouth disease] , (*) ☐ [classical swine fever] and (*) ☐ [swine vesicular disease] , since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

AH/E006 Establishment requirements (holding)

has been obtained from animals coming from holdings;

(a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,

(b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,

(c) in which regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

AH/E300B Establishment requirements (slaughterhouse)

has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into 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 ☐ [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]

(*)AND/OR ☐ [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 ☐ [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

AH/A605 Animal requirements (other)

has been obtained from animals that have remained separate since birth from wild cloven-hoofed animals and:

(*)EITHER ☐ (*)[(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 mentioned above;

(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/T, and;

(c) have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);]

(*)OR ☐ (*)[(a) have been slaughtered between (dd/mm/yyyy) and

Part II: Certification	II. Health information			
	<p>(dd/mm/yyyy), on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement containing the information listed in the notes for completion, and</p> <p>(b) their carcasses have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0°C and + 4°C has been found on the arrival of the vehicle used for the transport;]</p> <p>AH/P001 Product requirements</p> <p>has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;</p> <p>Animal Welfare</p> <p>AW/001 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 meat of farmed non-domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families described in Part I of this certificate was produced in accordance with those provisions, 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/P105 Production requirements</p> <p>it has been obtained in compliance with the hygienic conditions set out in relevant GB regulations;</p> <p>PH/I001 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/MK003 Marking requirements</p> <p>(*) <input type="checkbox"/> [the carcass or parts of the carcass] (*) <input type="checkbox"/> [the packages of meat] have been marked in accordance with the GB regulations;</p> <p>PH/MB001A Microbiological criteria</p> <p>the product(s) described in Part I of this certificate satisfies (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/S100 Storage and transportation requirements</p> <p>it has been stored and transported in accordance with relevant GB regulations;</p> <p>PH/D107 Trichinella requirements</p> <p>the meat fulfils the requirements set out in relevant GB regulations for Trichinella, in particular, has been subject to an examination by a digestion method with negative results;</p> <p>(*) Keep as appropriate.</p>			
Certifying Officer				
Name (in capital letters)		Qualification and title		
Date of signature		Signature		
Stamp				

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 0203 Κρέατα χοιροειδών, νωπά, διατηρημένα με απλή ψύξη ή κατεψυγμένα					
#1.	Εμπόρευμα	Ποσότητα	Καθαρό βάρος	Πλήθος πακέτων	
Είδος		Αναγνωριστικός αριθμός	Σύστημα ταυτοποίησης		

II. Υγειονομικές πληροφορίες

Part II. Certification

Animal Health

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(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

AH/E006 Establishment requirements (holding)

has been obtained from animals coming from holdings;

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(c) in which regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

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has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into 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;

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Part II: Certification	II. Υγειονομικές πληροφορίες		
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Certifying Officer Name (in capital letters) Ημερομηνία υπογραφής Σφραγίδα		Qualification and title Υπογραφή	