

## 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	<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 Mode International transport document Identification			I.16 Entry Point		
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.25. Total net weight		I.25. Total gross weight	
I.28. Description of consignment <b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b> <b>0206</b> Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen <b>020610</b> Of bovine animals, fresh or chilled <b>02061098</b> other than Thick skirt and thin skirt					
#1.	Commodity	Nature of commodity	Treatment type	Slaughterhouse	Cutting plant
	Species	Cold store	Package count	Net weight	

Part II: Certification	II. Health information			
	I, the undersigned official veterinarian, hereby certify, that the fresh bovine meat described in Part I of this certificate:			
	AH/T104C 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(s) (*) <input type="checkbox"/> [A] (*) <input type="checkbox"/> [H];]	
	AH/E002 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 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] (*) <input type="checkbox"/> [F] (*) <input type="checkbox"/> [H]; ]		
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 territory/ies with code(s) (dd/mm/yyyy) into the territory described in AH/T from the that at that date was authorised to import this fresh meat into Great Britain;]			
(*)AND/OR	<input type="checkbox"/> [have been introduced on Great Britain;]	(dd/mm/yyyy) into the territory described in AH/T, from		
AH/A603 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 AH/T104C, AH/A001 and AH/E002;			
(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/T104C.			
(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(s) (*) <input type="checkbox"/> [E] (*) <input type="checkbox"/> [H]; ]			
AH/P002 Product requirements				
(*)EITHER	<input type="radio"/> [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]			

## Part II: Certification

## II. Health information

(\*)AND/OR ☐ [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) (\*) ☐ [A] (\*) ☐ [F] ;]

## Animal Welfare

## AW/001 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.

## Public Health

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat described in Part I of this certificate was produced in accordance with those requirements, in particular that:

## PH/E100B Establishment requirements

the establishment(s) where the (\*) ☐ [meat] (\*) ☐ [minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;

☐ (\*)PH/P100 Production requirements

the (\*) ☐ [meat] (\*) ☐ [minced meat] has been produced in compliance with the relevant GB regulations and, the minced meat has been frozen to an internal temperature of no more than -18°C;

## PH/I001 Inspection requirements

the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;

## PH/MK002 Marking requirements

the (\*) ☐ [carcass or parts of the carcass] (\*) ☐ [meat] (\*) ☐ [minced meat] has been marked in accordance with the GB regulations;

## PH/MB001B Microbiological criteria

the (\*) ☐ [meat] (\*) ☐ [minced meat] satisfies the relevant microbiological criteria set in the relevant GB regulations;

## 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;

## PH/S101 Storage and transportation requirements

the (\*) ☐ [meat] (\*) ☐ [minced meat] has been stored and transported in accordance with the relevant GB regulations;

## PH/D001 Bovine spongiform encephalopathy (BSE)

with regard to bovine spongiform encephalopathy (BSE):

(\*)EITHER (1) ☐ [the country or region is classified with a negligible BSE risk and;

(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; and in the case of carcasses, and parts of the carcasses containing the vertebral column, including the dorsal root ganglia, they meet GB regulations;

(c) the product (\*) ☐ [is] (\*) ☐ [is not] derived from mechanically separated meat and complies with GB regulations; and

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

(i) they, have not been fed with meat-and-bone meal or greaves, and

(ii) the product was produced and handled in compliance with the GB regulations with regard to contamination with nervous and lymphatic tissues;]]

(\*)AND/OR (2) ☐ [the country or region is classified with a controlled BSE risk and;

(a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and

II. Health information			
Part II: Certification	(b)	the product does not contain and is not derived from specified risk material, or mechanically separated meat. In the case of carcasses, and parts of the carcasses containing the vertebral column, including dorsal root ganglia, they meet the GB regulations;]	
	(*)AND/OR (3)	<input type="checkbox"/> [the country or region is classified with an undetermined BSE risk and;	
	(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; and in the case of carcasses, and parts of the carcasses containing the vertebral column, including dorsal root ganglia, they meet GB requirements;]	
	(*) 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			I.10. Περιφέρεια προορισμού		
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.25. Συνολικό καθαρό βάρος		I.25. Συνολικό μεικτό βάρος	
I.28. Description of consignment 1. 02 ΚΡΕΑΤΑ ΚΑΙ ΠΑΡΑΠΡΟΪΟΝΤΑ ΣΦΑΓΙΩΝ, ΒΡΩΣΙΜΑ 0206 Παραπροϊόντα σφαγίων βρώσιμα, βοοειδών, χοιροειδών, προβατοειδών, αιγοειδών, αλόγων, γαϊδουριών ή μουλαριών, νωπά, διατηρημένα με απλή ψύξη ή κατεψυγμένα 020610 Βοοειδών, νωπά ή διατηρημένα με απλή ψύξη 02061098 εκτός από στύλοι διαφράγματος και διάφραγμα					
#1.	Εμπόρευμα	Nature of commodity	Είδος επεξεργασίας	Σφαγείο	Μονάδα τεμαχισμού
Είδος		Ψυκτική αποθήκη	Πλήθος πακέτων	Καθαρό βάρος	

Part II: Certification	II. Υγειονομικές πληροφορίες		
	I, the undersigned official veterinarian, hereby certify, that the fresh bovine meat described in Part I of this certificate:		
	AH/T104C 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(s) (*) <input type="checkbox"/> [A] (*) <input type="checkbox"/> [H];]		
	AH/E002 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 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] (*) <input type="checkbox"/> [F] (*) <input type="checkbox"/> [H]; ]			
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 _____ 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/A603 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 AH/T104C, AH/A001 and AH/E002;			
(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/T104C.			
(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(s) (*) <input type="checkbox"/> [E] (*) <input type="checkbox"/> [H]; ]			
AH/P002 Product requirements			
(*)EITHER <input type="radio"/> [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]			

## Part II: Certification

II. Υγειονομικές πληροφορίες

(\*)AND/OR ☐ [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) (\*) ☐ [A] (\*) ☐ [F] ;]

Animal Welfare

AW/001 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.

Public Health

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100B Establishment requirements

the establishment(s) where the (\*) ☐ [meat] (\*) ☐ [minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;

☐ (\*)PH/P100 Production requirements

the (\*) ☐ [meat] (\*) ☐ [minced meat] has been produced in compliance with the relevant GB regulations and, the minced meat has been frozen to an internal temperature of no more than -18°C;

PH/I001 Inspection requirements

the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;

PH/MK002 Marking requirements

the (\*) ☐ [carcass or parts of the carcass] (\*) ☐ [meat] (\*) ☐ [minced meat] has been marked in accordance with the GB regulations;

PH/MB001B Microbiological criteria

the (\*) ☐ [meat] (\*) ☐ [minced meat] satisfies the relevant microbiological criteria set in the relevant GB regulations;

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;

PH/S101 Storage and transportation requirements

the (\*) ☐ [meat] (\*) ☐ [minced meat] has been stored and transported in accordance with the relevant GB regulations;

PH/D001 Bovine spongiform encephalopathy (BSE)

with regard to bovine spongiform encephalopathy (BSE):

(\*)EITHER (1) ☐ [the country or region is classified with a negligible BSE risk and;

(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; and in the case of carcasses, and parts of the carcasses containing the vertebral column, including the dorsal root ganglia, they meet GB regulations;

(c) the product (\*) ☐ [is] (\*) ☐ [is not] derived from mechanically separated meat and complies with GB regulations; and

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

(i) they, have not been fed with meat-and-bone meal or greaves, and

(ii) the product was produced and handled in compliance with the GB regulations with regard to contamination with nervous and lymphatic tissues;]]

(\*)AND/OR (2) ☐ [the country or region is classified with a controlled BSE risk and;

(a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and

Part II: Certification	II. Υγειονομικές πληροφορίες		
	(b) the product does not contain and is not derived from specified risk material, or mechanically separated meat. In the case of carcasses, and parts of the carcasses containing the vertebral column, including dorsal root ganglia, they meet the GB regulations;]		
	(*)AND/OR (3) <input type="checkbox"/> [the country or region is classified with an undetermined BSE risk and;		
	(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; and in the case of carcasses, and parts of the carcasses containing the vertebral column, including dorsal root ganglia, they meet GB requirements;] (*) Keep as appropriate.		
	Certifying Officer Name (in capital letters) Ημερομηνία υπογραφής Σφραγίδα	Qualification and title Υπογραφή	