

Veterinary certificate to EU

Part I : Details of dispatched consignment	I.1. Consignor Name Address Country Phone		I.2. Certificate reference number		I.2.a. TRACES reference number :					
			I.3. Central Competent Authority							
			I.4. Local Competent Authority							
	I.5. Consignee Name Address Country Phone		I.6 Person responsible for the consignment in the EU							
	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		Approval number		I.12. Place of destination					
	I.13 Place of loading Address		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"/>		Identification:: Document:		I.16. Entry BIP in EU Name		BIP unit no.:			
I.21 Temperature of products Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.20. Quantity		I.22. Total Number of Packages						
I.23. Seal / Container No.										
I.25. Commodity certified for:										
I.26. For transit to 3rd Country by EU		I.27. For import or admission into EU				<input type="checkbox"/> Definitive import <input type="checkbox"/> Horses Re-entry <input type="checkbox"/> Temporary admission horses <input type="checkbox"/>				
I.28. Identification of the commodity										

II. Health information		II.a. Certificate reference number	II.b. TRACES reference number
Part II: Certification	II.1	Public Health Attestation	
		I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and certify that the meat of domestic ovine and caprine animals described in Part I was produced in accordance with those requirements, in particular that:	
		II.1.1 the meat / minced meat (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;	
	(1)	II.1.2 [the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation 853/2004;]	
	(1)	II.1.3 [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004, and frozen to an internal temperature of not more than -18°C;]	
		II.1.4 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Chapter II of Section I and Chapters II and IX of Section IV of Annex I to Regulation (EC) No 854/2004;	
	(1)	II.1.5 either [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]	
	(1)	or [the packages of meat / minced meat (1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]	
		II.1.6 the meat / minced meat (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;	
		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;	
	II.1.8 the meat / minced meat (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;		
(1)	either	[II.1.9. with regard to bovine spongiform encephalopathy (BSE):	
	(a)	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;	
(1)	either	[(b) the animals, from which the meat or minced meat is derived, were not 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;]	
(1)	or	[(b) the animals, from which the meat or minced meat is derived:	
	(i)	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;	
	(ii)	were 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;]	
	(c)	the meat or minced meat 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(*);	
(1)	either	[(d) the meat or minced meat is not derived from mechanically separated meat, obtained from bones of ovine or caprine animals;]	
(1)	or	[(d) the meat or minced meat is derived from mechanically separated meat obtained from bones of ovine or 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;]	
(1)		[(e) (i) the animals, from which the meat or minced meat is 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;	
	(ii)	the animals, from which the meat or minced meat is derived, have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;	
	(iii)	the meat or minced meat was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.]]	
(1)	or	[II.1.9. with regard to bovine spongiform encephalopathy (BSE):	
	(a)	the country or region is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk;	
	(b)	the animals from which the meat or minced meat is derived were not 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;	
	(c)	the meat or minced meat 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 ovine or caprine animals.]	
(1)	or	[II.1.9. with regard to bovine spongiform encephalopathy (BSE):	
	(a)	the country or region has not been classified in accordance with Decision 2007/453/EC or is classified as a country or region with an undetermined BSE risk;	
	(b)	the animals from which the meat or minced meat is derived were not fed meat-and-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;	
	(c)	the animals from which the meat or minced meat is derived were not 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;	
	(d)	the meat or minced meat does not contain and is not derived from:	
	(i)	specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;	
	(ii)	nervous and lymphatic tissues exposed during the deboning process;	
	(iii)	mechanically separated meat obtained from bones of ovine or caprine animals.]	
II.2.	Animal Health attestation		
	I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:		
	II.2.1 has been obtained in the territory/ies with code: (3) 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	
(1)	either	[(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;]	
(1)	or	[(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 Commission Regulation / /EC, of (dd/mm/yyyy) ;]	
(1)(4)	or	[(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic ovine and caprine animals;]	
	II.2.2 has been obtained from animals that:		
(1)	either	[have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]	
(1)	or	[have been introduced on (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code (3) that at that date was authorised to import this fresh meat into the Union;]	
(1)	or	[have been introduced on (dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State .]	
	II.2.3 has been obtained from animals coming from holdings:		

II. Health information		II.a. Certificate reference number	II.b. TRACES reference number
	(a)	in which none of the animals present therein have been vaccinated against [foot-and-mouth disease or](5) rinderpest,	
	(b)	not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks, and	
(1)	either	[(c) in and around which, in an area of 10 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days;]	
(1)(4)	or	[(c) where there is no official restriction for health reasons and in and around which, in area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and,	
	(d)	where they have remained for at least 40 days before direct dispatch to the slaughterhouse;]	
(1)(8)	or	[(d) where they have remained for at least 40 days before passing through one assembly centre approved by the competent veterinary authority without coming into contact with animals of a different health status prior to subsequently going directly to a slaughterhouse;]	
	II.2.4 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 requirements set out in points II.2.1, II.2.2 and II.2.3,	
	(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 point II.2.1,	
	(c)	have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy) (6);	
	II.2.5 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 II.2.1 during the previous 30 days or, in the event of a case/outbreak of disease, the preparation of meat for importation into the Union 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;		
	II.2.6		
(1)	either	[has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]	
	(1)(4)	or contains boneless meat and minced meat (1), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the longissimus-dorsi muscle after maturation and before de-boning, and	
	has been kept strictly separate from meat not conforming to the requirements set out in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]		
(1)(7)	or	[contains boneless meat and minced meat (1), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed, and	
	has been kept strictly separate from meat not conforming to the requirements set out in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]		
	II.3. Animal welfare attestation		
	I, the undersigned official veterinarian, hereby certify, that the fresh meat 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 the relevant provisions of Union legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009.		
Notes	This certificate is meant for fresh meat, including minced meat, of domestic ovine animals (<i>Ovis aries</i>) and caprine animals (<i>Capra hircus</i>).		
	Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.		
Part I:			
·	Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Regulation (EU) No 206/2010.		
·	Box reference I.11: Place of origin: name and address of the dispatch establishment.		
·	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 BIP of entry into the Union.		
·	Box reference I.19: Use the appropriate HS code: 02.04, 02.06, or 05.04. In addition, for those territories of origin without the entry "A" or "F" in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, the HS code 15.02 may also be used when appropriate.		
·	Box reference I.20: Indicate total gross weight and total net weight		
·	Box reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included.		
·	Box reference I.28: Nature of commodity: Indicate "carcass-whole", "carcass-side", "carcass-quarters", "cuts", "offal" or "minced meat".		
·	Minced meat is de-boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.		
·	Box reference I.28: Treatment type: If appropriate, indicate "de-boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.		
Part II:			
(1)	Keep as appropriate		
(2)	List of countries in the Annex to Decision 2007/453/EC.		
(3)	Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010.		
(4)	Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, with the entry "A".		
(5)	Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is authorised to import into the Union matured de-boned meat which fulfils the supplementary guarantees described in Note (4).		
(6)	Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for importation into the Union of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the Union against imports of this meat from this third country, territory or part thereof.		

Part II: Certification	II. Health information	II.a. Certificate reference number	II.b. TRACES reference number		
	<p>(7) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, with the entry "F". The matured de-boned meat shall not be authorised for importation into the Union until 21 days after the date of slaughter of the animals.</p> <p>(8) Alternative guarantee may be provided when allowed for by the entry "J" in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010.</p> <p>(*) The removal of specified risk material is not required if the meat or minced meat derives from animals born, continuously reared and slaughtered in a third country or region of a third country classified in accordance with Decision 2007/453/EC as posing a negligible BSE risk.'</p>				
<p>Official veterinarian or official inspector</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;"> <p>Name (in Capital):</p> <p>Local Veterinary Unit:</p> <p>Date:</p> <p>Stamp</p> </td> <td style="width: 50%; border: none;"> <p>Qualification and title:</p> <p>LVU N°:</p> <p>Signature:</p> </td> </tr> </table>				<p>Name (in Capital):</p> <p>Local Veterinary Unit:</p> <p>Date:</p> <p>Stamp</p>	<p>Qualification and title:</p> <p>LVU N°:</p> <p>Signature:</p>
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