<table>
<thead>
<tr>
<th>Part I : Details of dispatched consignment</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.1. Consignor</td>
</tr>
<tr>
<td>Name</td>
</tr>
<tr>
<td>Address</td>
</tr>
<tr>
<td>Country</td>
</tr>
<tr>
<td>Phone</td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td></td>
</tr>
</tbody>
</table>
II. Health information

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;

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;]

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;

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;]

II.1.6 or [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 meat / 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 (*);

II.1.8 the meat / minced meat 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;]

II.1.9 or [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;]

II.1.10 the meat / minced meat (1) has been stored and transported in accordance with the requirements set out in Annexes I, II and V of Regulation (EC) No 854/2004;]

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:

II.2.2 has been obtained from animals that:

II.2.3 has been obtained from animals coming from holdings:
Part II: Certification

II. Health information

(a) in which none of the animals present therein have been vaccinated against (foot-and-mouth disease or) 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 an area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and,

(1) (8) or

[ (d) where they have remained for at least 40 days before direct dispatch to the 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) (4);

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 (Ovis aries) and caprine animals (Capra hircus).

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

Part I:

- Box reference I.11: Place of origin: name and address of the dispatch establishment.
- Box reference I.13: 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.15: 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.21: For containers or boxes, the container number and the seal number (if applicable) should be included.

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 2007/455/EC.


(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.
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.

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.

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.