### Part I: Details of dispatched consignment

#### I. 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.10. Region of destination Code

#### I.11. Place of origin
- **Name:**
- **Approval number:**
- **Address:**

#### I.12. Place of destination

#### I.13 Place of loading
- **Address:**

#### I.14 Date of departure

#### I.15. Means of transport
- **Aeroplane**
- **Ship**
- **Railway wagon**
- **Road vehicle**
- **Other**

#### I.16. Entry BIP in EU
- **Name:**
- **BIP unit no.:**

#### I.17. No.(s) of CITES

#### I.18. Temperature of products
- **Ambient**
- **Chilled**
- **Frozen**

#### I.19. Place of departure

#### I.20 Quantity

#### I.21. Total Number of Packages

#### I.22. Seal / Container No.

#### I.23. Identification of the commodity

#### I.24. Definitive import

#### I.25. Horses Re-entry

#### I.26. Temporary admission horses

#### I.27. For import or admission into EU
- **Definitive import**
- **Horses Re-entry**
- **Temporary admission horses**

#### I.28. Identification of the commodity
II. Health information

II.1 Public Health Attestation

I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and hereby certify that the meat of farmed animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-bred), Ovis aries, Capra hircus, Susidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae described above was produced in accordance with those requirements, in particular that:

II.1.1 the meat 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 accordance with the conditions set out in Section III of Annex III to Regulation (EC) No 853/2004;

II.1.3 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section I, Chapter II and Section IV, Chapters VII and IX of Annex I to Regulation (EC) No 854/2004;

II.1.4 (1) either [the carcass or parts of the carcass have been marked with a health mark in accordance with Section I, Chapter III of Annex I to Regulation (EC) No 854/2004.] (1) or [the packages of meat(1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004.]

II.1.5 the meat satisfies the relevant criteria set out in Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.6 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.2 Animal Health attestation

I, the undersigned official veterinarian, hereby certify, that the fresh meat described above:

II.2.1 has been obtained in the territory with code: (2) 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

(b) (1) either has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place; or

(c) (1) or has been considered free from foot-and-mouth disease since (date), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Decision / EC, of (date);

(d) (1)(4) or vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine 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 (date) into the territory described under point II.2.1, from the territory with code (2), at which that date was authorised to export this fresh meat to the European Community.]

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

(a) in which none of the animals present therein have been vaccinated against [foot-and-mouth disease or] (5) rinderpest,

(b) where 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 brucellosis during the previous six weeks, and

(c) (1) either 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 [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

(d) where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse.]

II.2.4 has been obtained from animals:

(1) either

(a) which 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) which 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 mentioned under point II.2.1 above, and

(c) which have been slaughtered on or between (6);]

(1) or

(a) which have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:

- in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to an slaughterhouse, - the holding had been inspected and authorised by the competent authority for the slaughter of game animals, - the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above, - the bleeding of the animals was performed correctly, and - the slaughtered animals were evacuated within three hours of the time of slaughter, and

(b) the carcasses of which 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;

(1)(7) II.2.5 [has been obtained from animals that have remained separate since birth from wild cloven-hoofed animals.]

II.2.6 has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned under point II.2.1 above during the previous 30 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community has been authorized 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.2.7 (1) either [has been obtained and prepared without contact with other meats not complying with the conditions required above.]

(1)(4) or [contains boneless meat, 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 mentioned above 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.]
contains boneless meat, 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 \(+2\)^\circ \mathrm{C}\ for at least 24 hours before the bones were removed, and has been kept strictly separate from meat not conforming to the requirements mentioned above 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.]

Notes
This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Susidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae, that are domestically kept or bred since birth in farms.

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.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 EU.
Box reference I.19: Use the appropriate HS code: 02.06 or 02.08.90
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” or “cuts”

Part II:

Supplementary guarantees regarding fresh meat obtained from cervids to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), with the entry "G".

(1) Code of the territory as it appears in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended)
(2) Keep as appropriate
(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 Council Decision 79/542/EEC (as last amended) 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 allowed for export to the European Community matured de-boned meat which fulfills the supplementary guarantees described under footnote (4) above.
(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 exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.
(7) Not necessary for farmed game animals kept permanently in Arctic regions.
(8) 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 Council Decision 79/542/EEC (as last amended), with the entry "P". The matured de-boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.

Official veterinarian or official inspector

Name (in Capital): [Official veterinarian or official inspector's name]
Local Veterinary Unit: [Local Veterinary Unit]
Date: [Date]
Stamp [Stamp]

Qualification and title: [Official veterinarian or official inspector's qualification and title]
LVU N°: [Local Veterinary Unit Number]
Signature: [Signature]