

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			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"/>					
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 1. 02 MEAT AND EDIBLE MEAT OFFAL 0204 Meat of sheep or goats, fresh, chilled or frozen					
#1.	Commodity	Nature of commodity	Treatment type	Slaughterhouse	Cutting plant
	Species	Cold store	Package count	Net weight	Date of freezing

Part II: Certification	II. Health information		
	I, the undersigned official veterinarian, hereby certify, that the fresh ovine meat described in Part I of this certificate:		
	AH/T104B 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 A;]	
	AH/E004 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 or rinderpest 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];]		
AH/E007 Establishment requirements (holding)			
has been obtained from animals coming from holdings not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks;			
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) Great Britain;]	(dd/mm/yyyy) into the territory described in AH/T from the that at that date was authorised to import this fresh meat into		
(*)AND/OR <input type="checkbox"/> [have been introduced on Great Britain;]	(dd/mm/yyyy) into the territory described in AH/T, from		
AH/A606 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 in AH/T104B, AH/A001, AH/E004 and AH/E007;		
(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/T104B.		
(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 SG;]		
AH/P002 Product requirements			

Part II: Certification

II. Health information

(*)EITHER ☐ [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]

(*)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/D004 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;

(c) the product does not contain and is not derived from specified risk material, in compliance with GB regulations;

(d) the product (*) ☐ [is] (*) ☐ [is not] derived from ovine or caprine 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 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;

Part II: Certification	II. Health information			
	(a)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and		
	(b)	the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with 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, in compliance with GB regulations;]		
	(*) Keep as appropriate.			
	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.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 ☐

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
0204 Κρέατα προβατοειδών ή αιγοειδών, νωπά, διατηρημένα με απλή ψύξη ή κατεψυγμένα

#1. Εμπόρευμα
Είδος

Nature of commodity
Ψυκτική αποθήκη

Είδος επεξεργασίας
Πλήθος πακέτων

Σφαγείο
Καθαρό βάρος

Μονάδα τεμαχισμού
Ημερομηνία κατάψυξης

Part II: Certification	II. Υγειονομικές πληροφορίες		
	I, the undersigned official veterinarian, hereby certify, that the fresh ovine meat described in Part I of this certificate:		
	AH/T104B 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 A;]	
	AH/E004 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 or rinderpest 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];]		
AH/E007 Establishment requirements (holding)			
has been obtained from animals coming from holdings not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks;			
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 territory/ies with code(s) _____ 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/A606 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 in AH/T104B, AH/A001, AH/E004 and AH/E007;		
(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/T104B.		
(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 SG;]		
AH/P002 Product requirements			

Part II: Certification

II. Υγειονομικές πληροφορίες

(*)EITHER ☐ [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]

(*)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/D004 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;

(c) the product does not contain and is not derived from specified risk material, in compliance with GB regulations;

(d) the product (*) ☐ [is] (*) ☐ [is not] derived from ovine or caprine 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 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;

Part II: Certification	II. Υγειονομικές πληροφορίες			
	(a)	the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and		
	(b)	the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with 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, in compliance with GB regulations;]		
	(*) Keep as appropriate.			
	Certifying Officer		Qualification and title	
	Name (in capital letters)		Υπογραφή	
	Ημερομηνία υπογραφής			
	Σφραγίδα			