

## Part I : Details of consignment

I.1. Consignor Name Address Country <span style="float: right;">ISO Code</span>			I.2. IMSOC Reference I.2.a. Local Reference		
I.5. Consignee Name Address Country <span style="float: right;">ISO Code</span>			I.3. Central competent authority I.4. Local competent authority		
I.7. Country of origin <span style="float: right;">ISO Code</span>			I.9. Country of destination <span style="float: right;">ISO Code</span>		
I.8. Region of origin <span style="float: right;">Code</span>			<del>I.10. Region of destination</del>		
I.11. Place of Dispatch Name Address Approval Number Country <span style="float: right;">ISO Code</span>			I.12. Place of destination Name Address Approval Number Country <span style="float: right;">ISO Code</span>		
I.13. Place of Loading Name Address Approval Number Country <span style="float: right;">ISO Code</span>			I.14. Date and time of departure		
I.15. Means of Transport Mode <span style="float: right;">International transport document</span> <span style="float: right;">Identification</span>			I.16 Entry Point		
I.18. Transport conditions Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <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 Number / Seal Number					
I.20. Certified as Human consumption <input type="checkbox"/>					
I.21. For transit through a third country <input type="checkbox"/> Country <span style="float: right;">ISO Code</span> EU Exit Authority <span style="float: right;">BCP code</span> EU Entry Authority <span style="float: right;">BCP code</span>			I.22. For transit through Member State(s) <input type="checkbox"/> Country <span style="float: right;">ISO Code</span>		
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>0203 Meat of swine, fresh, chilled or frozen</b>					
#1.	Commodity	Nature of commodity	Treatment type	Slaughterhouse	
Species		Cutting plant	Cold store	Package count	
		Net weight	Date of freezing	Batch number	

## II. Health information

I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this certificate:

## AH/T103 Territory requirements

has been obtained in the territory/ies with code:

which, at the date of issuing this certificate:

(a)

(\*)EITHER ☐ (a) [has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]

(\*)OR ☐ (b) (i) [has been free for 12 months from rinderpest, African swine fever, (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease]; and

(ii) has been considered free from (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

## AH/E005 Establishment requirements (holding)

has been obtained from animals coming from holdings;

(a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,

(b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,

(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

(\*) ☐ [(d) meets GB requirements for territory/ies with supplementary guarantee code (\*) ☐ [D] ];

## AH/E300B Establishment requirements (slaughterhouse)

has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into 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 ☐ [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]

(\*)AND/OR ☐ [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 ☐ [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

## AH/A600 Animal requirements (other)

has been obtained from animals that meet GB requirements for separation, transport and slaughter, and have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);

## AH/P001 Product requirements

has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;

## Animal Welfare

## AW/001A 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

## Part II: Certification

II. Health information

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] (\*) ☐ [minced meat] described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100A Establishment requirements

the establishments where the products come from operates under the HACCP principles in accordance with GB regulations;

PH/P100B Production requirements

the products have been produced in compliance with the relevant GB regulations;

PH/I001A 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 products have been marked in accordance with the GB regulations;

PH/MB001B Microbiological criteria

the products described in Part I of this certificate satisfy the relevant microbiological criteria set in 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/S101A Storage and transportation requirements

it has been stored and transported in accordance with the relevant GB regulations;

PH/D100A Trichinella requirements

the meat fulfils the requirements set out in the relevant GB regulations for Trichinella:

(\*)EITHER ☐ [has been subjected to examination by a digestion method with negative results];

(\*)AND/OR ☐ [has been subjected to a freezing treatment];

(\*)AND/OR ☐ [meets GB requirements for animals coming from a holding officially recognised as applying controlled housing conditions;]

(\*) Keep as appropriate.

Certifying Officer

Name (in capital letters)

Date

Stamp

Qualification and title

Signature

Del I

I.1. Avsändare Namn Adress Land ISO-kod			I.2. Imsoc-referens I.2.a. Local Reference		
I.5. Mottagare Namn Adress Land ISO-kod			I.3. Central behörig myndighet I.4. Lokal behörig myndighet		
I.7. Ursprungsland ISO-kod			I.9. Country of destination ISO-kod		
I.8. Region of origin Kod			<del>I.10. Destinationsregion</del>		
I.11. Place of Dispatch Namn Adress Godkännande nummer Land ISO-kod			I.12. Destinationsplats Namn Adress Godkännande nummer Land ISO-kod		
I.13. Lastningsort Namn Adress Godkännande nummer Land ISO-kod			I.14. Date and time of departure		
I.15. Transportmedel Typ Dokument Identifikation			I.16 Entry Point		
I.18. Transport conditions Controlled temperature <input type="checkbox"/> Kyld <input type="checkbox"/> Rumstemperatur <input type="checkbox"/> Fryst <input type="checkbox"/>			I.17. Åtföljande dokument Dokumenttyp Bifogad fil referens Datum för utfärdande Land Utfärdandeort		
I.19. Containernr/Förseglingens nr					
I.20. Certified as Livsmedel <input type="checkbox"/>					
I.21. For transit through a third country <input type="checkbox"/> Land ISO-kod EU Exit Authority BCP code EU Entry Authority BCP code			I.22. For transit through Member State(s) <input type="checkbox"/> Land ISO-kod		
I.23. Totalt antal förpackningar		I.25. Total nettovikt		I.25. Total bruttovikt	
I.28. Description of consignment 1. 02 KÖTT OCH ÄTBARA SLAKTBIPRODUKTER 0203 Kött av svin, färskt, kylt eller fryst					
#1.	Varor	Nature of commodity	Typ av behandling	Slakteri	
Arter		Styckningsanläggning	Kyl-/frysanläggning	Förpackningsantal	
		Nettovikt	Datum för infrysning	Partnummer	

II. Hälsouppgifter

I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this certificate:

AH/T103 Territory requirements

has been obtained in the territory/ies with code:

which, at the date of issuing this certificate:

(a)

(\*)EITHER ☐ (a) [has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]

(\*)OR ☐ (b) (i) [has been free for 12 months from rinderpest, African swine fever, (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease]; and

(ii) has been considered free from (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

AH/E005 Establishment requirements (holding)

has been obtained from animals coming from holdings;

(a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,

(b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,

(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

(\*) ☐ [(d) meets GB requirements for territory/ies with supplementary guarantee code (\*) ☐ [D] ];

AH/E300B Establishment requirements (slaughterhouse)

has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into 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 ☐ [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]

(\*)AND/OR ☐ [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 ☐ [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

AH/A600 Animal requirements (other)

has been obtained from animals that meet GB requirements for separation, transport and slaughter, and have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);

AH/P001 Product requirements

has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;

Animal Welfare

AW/001A 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

## Part II: Certification

II. Hälsouppgifter

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] (\*) ☐ [minced meat] described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100A Establishment requirements

the establishments where the products come from operates under the HACCP principles in accordance with GB regulations;

PH/P100B Production requirements

the products have been produced in compliance with the relevant GB regulations;

PH/I001A 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 products have been marked in accordance with the GB regulations;

PH/MB001B Microbiological criteria

the products described in Part I of this certificate satisfy the relevant microbiological criteria set in 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/S101A Storage and transportation requirements

it has been stored and transported in accordance with the relevant GB regulations;

PH/D100A Trichinella requirements

the meat fulfils the requirements set out in the relevant GB regulations for Trichinella:

(\*)EITHER ☐ [has been subjected to examination by a digestion method with negative results];

(\*)AND/OR ☐ [has been subjected to a freezing treatment];

(\*)AND/OR ☐ [meets GB requirements for animals coming from a holding officially recognised as applying controlled housing conditions;]

(\*) Keep as appropriate.

Certifying Officer

Name (in capital letters)

Datum

Stämpel

Qualification and title

Underskrift

Osa I

I.1. Lähettäjä Nimi Osoite Maa ISO-koodi			I.2. IMSOC-viite I.2.a. Local Reference		
I.5. Vastaanottaja Nimi Osoite Maa ISO-koodi			I.3. Toimivaltainen keskusviranomainen		
			I.4. Local competent authority		
I.7. Alkuperämaa ISO-koodi			I.9. Country of destination ISO-koodi		
I.8. Region of origin Koodi			<del>I.10. Määränpääalue</del>		
I.11. Place of Dispatch Nimi Osoite Hyväksyntänu mero Maa ISO-koodi			I.12. Määräpaikka Nimi Osoite Hyväksyntänu mero Maa ISO-koodi		
I.13. Lastauspaikka Nimi Osoite Hyväksyntänu mero Maa ISO-koodi			I.14. Date and time of departure		
I.15. Kuljetusväline			I.16 Entry Point		
Tyyppi			Asiakirja		
Tunnistetiedot					
I.18. Transport conditions Controlled temperature <input type="checkbox"/> Jäähdytetty <input type="checkbox"/> Ympäristö <input type="checkbox"/> Jäädytetty <input type="checkbox"/>			I.17. Mukana seuraavat asiakirjat Document Type Kaupalliset asiakirjojen viitenumerot Myöntämispäivä Maa Myöntämispaikka		
I.19. Kuljetuspäällyksen numero / sinetin numero					
I.20. Certified as Ihmisravinnoksi <input type="checkbox"/>					
I.21. For transit through a third country <input type="checkbox"/> Maa EU Exit Authority EU Entry Authority			I.22. For transit through Member State(s) <input type="checkbox"/> Maa		
ISO-koodi BCP code BCP code			ISO-koodi		
I.23. Pakkausten kokonaislukumäärä		I.25. Kokonaisnettopaino		I.25. Kokonaisbruttopaino	
I.28. Description of consignment 1. 02 LIHA JA MUUT SYÖTÄVÄT ELÄIMENOSAT 0203 Sianliha, tuore, jäähdytetty tai jäädytetty					
#1.	Tavara	Nature of commodity	Käsittelytapa	Teurastamo	
Laji		Leikkaamo	Kylmävarasto	Pakkausten lukumäärä	
		Nettopaino	Pakastuspäivä	Erän numero	

II. Terveystä koskevat tiedot

I, the undersigned official veterinarian, hereby certify that the fresh porcine meat described in Part I of this certificate:

AH/T103 Territory requirements

has been obtained in the territory/ies with code:

which, at the date of issuing this certificate:

(a)

(\*)EITHER ☐ (a) [has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]

(\*)OR ☐ (b) (i) [has been free for 12 months from rinderpest, African swine fever, (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease]; and

(ii) has been considered free from (\*) ☐ [foot-and-mouth disease], (\*) ☐ [classical swine fever] and (\*) ☐ [swine vesicular disease], since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by of (dd/mm/yyyy); and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

AH/E005 Establishment requirements (holding)

has been obtained from animals coming from holdings;

(a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,

(b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,

(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

(\*) ☐ [(d) meets GB requirements for territory/ies with supplementary guarantee code (\*) ☐ [D] ];

AH/E300B Establishment requirements (slaughterhouse)

has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into 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 ☐ [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]

(\*)AND/OR ☐ [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 ☐ [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

AH/A600 Animal requirements (other)

has been obtained from animals that meet GB requirements for separation, transport and slaughter, and have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy);

AH/P001 Product requirements

has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;

Animal Welfare

AW/001A 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



## Part II: Certification

II. Terveystä koskevat tiedot

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] (\*) ☐ [minced meat] described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100A Establishment requirements

the establishments where the products come from operates under the HACCP principles in accordance with GB regulations;

PH/P100B Production requirements

the products have been produced in compliance with the relevant GB regulations;

PH/I001A 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 products have been marked in accordance with the GB regulations;

PH/MB001B Microbiological criteria

the products described in Part I of this certificate satisfy the relevant microbiological criteria set in 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/S101A Storage and transportation requirements

it has been stored and transported in accordance with the relevant GB regulations;

PH/D100A Trichinella requirements

the meat fulfils the requirements set out in the relevant GB regulations for Trichinella:

(\*)EITHER ☐ [has been subjected to examination by a digestion method with negative results];

(\*)AND/OR ☐ [has been subjected to a freezing treatment];

(\*)AND/OR ☐ [meets GB requirements for animals coming from a holding officially recognised as applying controlled housing conditions;]

(\*) Keep as appropriate.

Certifying Officer

Name (in capital letters)

Päivämäärä

Leima

Qualification and title

Allekirjoitus