

# Veterinary certificate to EU

**Part I : Details of consignment presented**

I.1. Consignor Name Address Postal code / Region Country	I.2. Certificate reference number	I.2.a. TRACES reference number :
	I.3. Central Competent Authority	
	I.4. Local Competent Authority	
	I.6 Person responsible for load in EU	
I.5. Consignee Name Address Postal code / Region Country		I.6 Person responsible for load in 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 Holding <input type="checkbox"/> Semen centre <input type="checkbox"/> Establishment <input type="checkbox"/> Name      Approval number Address Name      Approval number Address Name      Approval number Address		I.12. Place of destination
I.13 Place of loading Address      Approval number		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.17. No.(s) of CITES
I.18. Description of commodity		I.19. Commodity code (HS code)
I.21 Temperature of products Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.20. Total Gross weight
I.22. Number of packages		I.24. Type of packaging
I.23. Identification of container/Seal number		I.25. Commodity certified as: Breeding <input type="checkbox"/> Fattening <input type="checkbox"/> Slaughter <input type="checkbox"/> Approved bodies <input type="checkbox"/> Artificial reproduction <input type="checkbox"/> Quarantine <input type="checkbox"/> Game restocking <input type="checkbox"/> Registered horses <input type="checkbox"/> Pets <input type="checkbox"/> Circus <input type="checkbox"/> Relaying <input type="checkbox"/> Other <input type="checkbox"/> Humane consumption <input type="checkbox"/> Animal feedingstuff <input type="checkbox"/> Further process <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Technical use <input type="checkbox"/>
I.26. For transit to 3rd Country by EU		I.27. For import or admission into EU Definitive import <input type="checkbox"/> <input type="checkbox"/> Horses Re-entry <input type="checkbox"/> <input type="checkbox"/> Temporary admission horses <input type="checkbox"/> <input type="checkbox"/>
I.28. Identification of the commodity Species (scientific name)    Treatment type    Slaughterhouse    Cutting/manufacturing plant    Cold store    Number of packages    Type of packaging    Batch number    Nature of commodities    Net weight		

## II. Health information

II.a. Certificat reference number

II.b. TRACES reference number

## 1. Public Health attestation

I, the undersigned official veterinarian, hereby certify, that:

- 1.1. the fresh meat has been obtained, prepared, handled and stored under the health conditions governing production and control laid down in European Community legislation(8) and it is, therefore, considered as such to be fit for human consumption;  
and the minced meat was produced and deep-frozen in manufacturing establishments, in accordance with the requirements laid down in European Community legislation (8). (5)
- 1.2. the fresh meat, or the packages of meat, bear an official health mark to the effect that the meat has been wholly dressed and inspected in the establishments indicated under point I.28 that are approved for exportation to the European Community;
- 1.3. the means of transport and the loading conditions of this consignment meet the hygiene requirements laid down in European Community legislation (8);
- 1.4. with regard to bovine spongiform encephalopathy (BSE) (8),  
either the fresh meat does not contain bovine material other than those derived from animals born, continuously reared and slaughtered in the territory described under point I.7/1.8, and/or from animals born and continuously reared in the territory of (3) (9), and imported and slaughtered in the territory described under point I.7/1.8. (5) (9) or  
This product does not contain and is not derived from specified risk material as defined in Annex XI, section A, to Regulation (EC) No 999/2001 produced after 31 March 2001, or mechanically recovered meat obtained from bones of bovine, ovine or caprine animals produced after 31 March 2001. After 31 March 2001 the bovine, ovine and caprine animals, from which this product is derived, have not been 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. Carcasses, half carcasses and quarter carcasses may contain vertebral column on import; (5) (10)

## 2. Animal Health attestation

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

- 2.1. has been obtained in the territory 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
  - (b) 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; (5) or
  - (b) 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); (5) or
  - (b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals; (5) (11)
- 2.2. has been obtained from animals that :
  - have remained in the territory described under point 2.1 since birth, or for at least the last three months before slaughter; (5) and / or (5)
  - have been introduced on (date) into the territory described under point 2.1, from the territory with code (3) that at that date was authorised to export this fresh meat to the European Community; (5) and / or (5)
  - have been introduced on (date) into the territory described under point 2.1, from the EU Member State ; (5)
- 2.3. has been obtained from animals coming from holdings in which:
  - (a) None of the animals present therein have been vaccinated against foot-and-mouth disease or (13.) rinderpest, and
  - (b) either 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, (5) or
  - (b) there is no official restriction for health reasons and where, in these holdings and in the holdings situated in their vicinity within 25 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 60 days, and,
  - (c) they have remained for at least 40 days before direct dispatch to the slaughterhouse; (5) (12.) or
  - (b) there is no official restriction for health reasons and where, 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 12 months, and
  - (c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;(5) (17.)
- 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 conditions mentioned above,
  - (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 mentioned under point 2.1 above,
  - (c) have been slaughtered on or between and (14.)
  - (d) have reacted negatively to an official intra-dermal tuberculosis test carried out within 3 months before slaughter; (5) (16)
- 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 mentioned under point 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 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;
- 2.6. either has been obtained and prepared without contact with other meats not complying with the conditions required above (5) or  
contains boneless meat and minced meat (5), 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. (5) (12.) or  
contains boneless meat and minced meat (5), 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 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. (5) (15.) or
  - (a) contains only trimmed-offal which have matured at an ambient temperature of more than +2°C for at least three hours, or, in the case of diaphragm and masseter muscles, for at least 24 hours;
  - (b) has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, trimming and storage until it has been packed in boxes or cartons for further storage in dedicated areas; and
  - (c) has been packed in leak-proof and sealed boxes/containers which bear labels indicating "MEAT-OFFAL FOR HEAT-TREATMENT", the name and the address of the EU processing establishment of destination. (5) (17.)

<b>Part II: Certification</b>	II. Health information	II.a. Certificat reference number	II.b. TRACES reference number
	<p>3. Animal welfare attestation</p> <p>I, the undersigned official veterinarian, hereby certify, that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation (8).</p>		
<p>(1) Fresh meat means all parts, whether fresh, chilled or frozen, fit for human consumption of domestic cattle (<i>Bos taurus</i>, <i>Bison bison</i>, <i>Bubalus bubalis</i> and their cross-breeds), including deep-frozen minced meat.</p> <p>(2) Issued by the competent authority.</p> <p>(3) Country and code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).</p> <p>(4) The registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft. In case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated under point 1.22/1.23.</p> <p>(5) Keep as appropriate.</p> <p>(6) Complete if appropriate.</p> <p>(7) If appropriate, indicate "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces. Trimmed offal of domestic bovines must be exclusively those offal from which the bones, cartilage, trachea and main bronchi, lymphatic glands adhering connective tissue, fat and mucus have been completely removed. Whole masseter muscles, incised in accordance with paragraph 41, A (a) of Chapter VIII of Annex I to Council Directive 64/433/EEC (as last amended), are also permitted. Minced meat is meat which has been minced into fragments or passed through a spiral-screw mincer and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.</p> <p>(8) Regarding fresh meat, the provisions of Council Directive 72/462/EEC (as last amended) shall apply. From 8 June 2003, fresh meat shall come from establishments implementing checks on general hygiene, in accordance with Commission Decision 2001/471/EC (as last amended). For minced meat, those of Council Directive 94/65/EC are also applicable as last amended. Regarding welfare at slaughter, the provisions of Council Directive 93/119/EC (as last amended) shall apply. Regarding BSE, in accordance with the provisions of European Parliament and Council Regulation EC No 999/2001, (as last amended).</p> <p>(9) Only countries listed in Annex XI, Chapter A point 15 (b) to European Parliament and Council Regulation (EC) No 999/2001 (as last amended).</p> <p>(10) Insert the exact wording as laid down in Annex XI, Chapter A point 15 (b) to the European Parliament and Council Regulation No (EC) No 999/2001 (as last amended).</p> <p>(11) Only matured de-boned meat fulfilling the supplementary guarantees mentioned under (12.) below, or in the case of trimmed-offal fulfilling the supplementary guarantees mentioned under (17.) below.</p> <p>(13.) 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 or trimmed-offal, which fulfils the supplementary guarantees described under, respectively, (12.) or (17.) below.</p> <p>(12.) 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".</p> <p>(17.) Supplementary guarantees regarding matured trimmed offal 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 "B".</p> <p>(14) 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 (3), or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.</p> <p>(16) Supplementary guarantees concerning tuberculosis test, 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 "E". Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Council Directive 64/432/EEC (as last amended),</p> <p>(15.) 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 "F". 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.</p>			
<p>Official veterinarian or official inspector</p> <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>			