IMPORTANT NOTE: THIS INTERNAL MOVEMENT CERTIFICATE IS NOT AN EXPORT CERTIFICATE AND IS TO BE USED FOR INTERNAL MOVEMENT WITHIN THE UK ONLY

CERTIFICATE NUMBER: ...../...../.....
(FBO approval no / YYYY / serial number)

VETERINARY INTERNAL MOVEMENT CERTIFICATE (7833IMC) FOR THE MOVEMENT, WITHIN THE UK, OF BOVINE PRECURSOR MATERIAL OR FINISHED RAW GROUND BEEF PRODUCT (FRGBP) INTENDED FOR EXPORT TO CANADA

I. Identification of product

a) Description of product [fresh or frozen and for example: nature of packaging, weight and number of cartons or packages]:

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b) Unique identification number/s of production lots/batches (which were subjected to N60 sampling):

.....

c) Date(s) of *****slaughter .....

*****cutting .....

*****processing .....

*****packing .....

d) *****Month(s) and year(s) when frozen (if applicable):

.....

II. Origin and Destination of the product

a) Address(es) and official approval number(s) of the establishment(s) (*****cutting plant(s) /*****processing plant) from which the consignment will be dispatched (including where the precursor material was produced and sampled):

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b) Address(es) and official approval number(s) of the establishment(s) (*****processing plant / *****cold store(s)) to which the consignment will be dispatched:

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III. Health Attestation

I, the undersigned veterinarian, certify that:

(a) The products described in this document complies with EU meat hygiene requirements and with the health requirements in the EU harmonised certificate for beef to Canada with UK reference number 7833EHC particularly the following (as explained in guidance 7833NFG, which I have read and understood):

*EITHER

II.3.1. The meat derived from bovine and covered by this certificate is considered as precursor material for the preparation of finished raw ground meat, and was tested for the presence of *E. coli* O157:H7/NM according to procedures described in CFIA Annex O[1] of Chapter 4 of the Meat Hygiene Manual of Procedures;

*OR

II.3.1. The meat derived from bovine used for the preparation of raw ground meat covered by this certificate was tested for the presence of *E. coli* O157:H7/NM according to procedures described in CFIA Annex O[1] of Chapter 4 of the Meat Hygiene Manual of Procedures;]

AND

*EITHER

[II.3.2. The precursor material was submitted for testing in a laboratory accredited according to ISO 17025 standards[1] (i.e., a laboratory that is formally recognised by an accreditation body that is a signatory to the International Laboratory Accreditation Cooperation (ILAC) Mutual Recognition Agreement (MRA) as conforming to the requirements of ISO/IEC 17025:2005);

II.3.3. The test results[2] were recorded on a certificate of analysis indicating that *E. coli* O157:H7/NM was not detected;

II.3.4. The said certificate of analysis is issued in English and attached to this attestation;]

*OR

Arrangements have been made to submit the N60 samples for testing at a laboratory accredited according to ISO 17025 standards[1] and for the test results[2] in English to be forwarded to the certifying OV/veterinarian at the establishment specified at paragraph II (b);

(b) the establishments specified at paragraph II are approved for exports to Canada;

(c) a written declaration has been received from the operator of the establishment specified at paragraph II (a) where the precursor material was sampled stating that an RMOP has been agreed with FSA to undertake the sampling and testing for *E. coli* O157:H7/NM and that s/he is familiar with the N60 sampling procedure[1] and I have no reason to doubt that this procedure was not followed for every batch/lot of precursor material that was sampled.

***Delete as appropriate**

Veterinary practice stamp:

.....
Signature of Veterinarian

.....RCVS
Name in capital letters

.....
Telephone number of Veterinarian

Date: .....

***Establishment Approval Stamp:**

Notes:

[1]Annex O from the CFIA Manual of Procedures provides more information on this requirement - http://www.inspection.gc.ca/food/meat-and-poultry-products/manual-of-procedures/chapter-4/annex-o/eng/1370616273137/1370616333827. Currently, Campden BRI and AFBI Belfast are the only laboratories which offers such a test. It is important that operators and OVs familiarise themselves with the N60 method for sampling the precursor material and ensure the correct procedure is followed. A USDA FSIS video on N60 sampling can be found at https://www.youtube.com/watch?v=wlXizKqv70E . Certifying OVs must get in touch with the FSA OV at the establishment where the precursor material was sampled to confirm the N60 sampling procedure was followed.

[2]If the results are not negative (ie presumptive positive or confirmed positive), the FSA OV must be informed so that a) the HACCP and SSOP could be reviewed and b) risk-mitigation for the lot/batch in question can be pursued if appropriate.