

Model health certificate for chilled minced meat of domestic ovine animals (*Ovis aries*) and domestic caprine animals (*Capra hircus*) to Northern Ireland.

Certificate established in accordance with the unilateral declarations of the United Kingdom endorsed by the Joint Committee of 17 December 2020

COUNTRY: GREAT BRITAIN

P&R Health certificate for export of chilled ovine/caprine minced meat to Northern Ireland

Part I: Details of dispatched consignment	I.1. Consignor Name Address Phone			I.2. Certificate reference number		I.2.a.	
	I.5. Consignee Name Address Postal Code Phone			I.6.			
	I.7. Country of origin GREAT BRITAIN		ISO code GB	I.8. Region of origin		I.9. Country of destination NORTHERN IRELAND	
	I.11. Place of origin Names Address Approval number		I.12.				
	I.13. Place of loading			I.14. Date of departure			
	I.15. Means of transport Aeroplane Ship Railway wagon Road vehicle Other			I.16. Point of Entry in Northern Ireland			
	I.17.						
	I.18. Description of commodity					I.19. Commodity code (HS code)	
	I.21. Temperature of products Chilled <input checked="" type="checkbox"/>		I.20. Quantity		I.22. Number of packages		
	I.23. Seal/Container No.					I.24. Type of packaging	
I.25. Commodity certified for: Human consumption <input checked="" type="checkbox"/>							
I.26.			I.27. For import or admission into Northern Ireland <input checked="" type="checkbox"/>				
I.28. Identification of the commodities							
Approval Number of Establishments							
Species (Scientific Name)	Nature of commodity	Treatment type	Abattoir	Cutting plant	Cold store	Number of packages	Net weight

Part II: Certification	II. Health information	II.a. Certificate reference number	II.b.
	<p>II.1. Public Health Attestation</p> <p>I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) No 2019/624, (EU) No 2019/627 and (EC) No 999/2001 and certify that the meat of domestic ovine and caprine animals described in Part I was produced in accordance with those requirements, in particular that:</p> <p>II.1.1. the meat [minced meat]⁽¹⁾ comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</p> <p>(¹)II.1.2. the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.3. the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.4. the meat [minced meat]⁽¹⁾ has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section 2 and Section 3 to Regulation (EU) No 2019/627;</p> <p>II.1.5. (¹)either {the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;}</p> <p>(¹) or [the packages of meat [minced meat]⁽¹⁾ have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]</p> <p>II.1.6. the meat [minced meat]⁽¹⁾ satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</p> <p>II.1.7. 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;</p> <p>II.1.8. the meat [minced meat]⁽¹⁾ has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.9. with regard to bovine spongiform encephalopathy (BSE):</p> <p>(a) the country or region is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk;</p> <p>(b) the animals from which the meat or minced meat is derived were not killed after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;</p> <p>(c) the minced meat does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of ovine or caprine animals.]</p>		

II. Health information

II.a. Certificate
reference number

II.b.

II.2. Animal Health attestation

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

II.2.1. has been obtained in the territory/ies 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

⁽¹⁾ either [(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;]⁽¹⁾ or [(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 Commission regulation (EU) No/....., of (dd/mm/yyyy);]⁽¹⁾ ⁽⁴⁾ or [(b) 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(dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code⁽³⁾ that at that date was authorised to import this fresh meat into the Union;]⁽¹⁾ or [have been introduced on(dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State.....]

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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) not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks, and
- ⁽¹⁾either [(c) in and around which, in an area of 10km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days;]
- ⁽¹⁾⁽⁴⁾or [(c) —where there is no official restriction for health reasons and in and around which, in an area of 50km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and,
- (d) —where they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
- ⁽¹⁾⁽⁸⁾or [(d) —where they have remained for at least 40 days before passing through one assembly centre approved by the competent veterinary authority without coming into contact with animals of a different health status prior to subsequently going directly to a slaughterhouse;]

II.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 requirements set out in points II.2.1, II.2.2. and II.2.3,
- (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 point II.2.1.
- (c) have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy). ⁽⁶⁾;

II.2.5. 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 II.2.1 during the previous 30 days or, in the event of a case/outbreak of disease, the preparation of meat for importation into the Union 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;

II.2.6

⁽¹⁾either [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]

⁽¹⁾⁽⁴⁾or [contains minced 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 set out in this certificate 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.]

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OVI (P&R minced meat)

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(¹)(⁷)or [contains minced 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

has been kept strictly separate from meat not conforming to the requirements set out in this certificate 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.]

(¹) II.3. Animal welfare attestation

I, the undersigned official veterinarian, hereby certify, that the fresh meat 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 the relevant provisions of EU legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 (⁹).

Notes

This certificate is meant for chilled minced meat, of domestic Ovine animals (*Ovis aries*) and caprine animals (*Capra hircus*). This certificate is for exports to Northern Ireland only.

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

Part I:

- Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex 2 to Regulation (EU) No 206/2010.
- 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 Designated Point of Entry into Northern Ireland.
- Box reference I.19: Use the appropriate HS code: 02.04, 02.06 or 05.04. In addition, for those territories of origin without the entry "A" or "F" in column 5 "SG" of Part 1 of Annex 2 to Regulation (EU) No 206/2010, the HS code 15.02 may also be used when appropriate.
- 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", "cuts", "offal" or "minced meat". Minced meat is de-boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.
- Box reference I.28: Treatment type: if appropriate, indicate 'deboned'; 'bone in'; 'matured' and/or 'minced'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

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Part II:

(¹) Keep as appropriate.

(²) List of countries in the Annex to Decision 2007/453/EC.

(³) Code of the territory as it appears in Part 1 of Annex 2 to Regulation (EU) No 206/2010.

(⁴) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex 2 to Regulation (EU) No 206/2010, 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 authorised to import into the Union matured de-boned meat which fulfils the supplementary guarantees described in Note (⁴).

(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 importation into Great Britain of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the Union against imports of this meat from this third country, territory or part thereof.

(⁷) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex 2 to Regulation (EU) No 206/2010, with the entry "F". The matured de-boned meat shall not be authorised for importation into the Union until 21 days after the date of slaughter of the animals.

(⁸) Alternative guarantee may be provided when allowed for by the entry "J" in column 5 "SG" of Part 1 of Annex 2 to Regulation (EU) No 206/2010.

(⁹) Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.

(**) The removal of specified risk material is not required if the meat or minced meat derives from animals born, continuously reared and slaughtered in a third country or region of a third country classified in accordance with Decision 2007/453/EC as posing a negligible BSE risk.

Official Veterinarian

Name (in capital letters):

Date:

Stamp:

Qualification and title:

Signature: