Model health certificate chilled minced meat of domestic bovine animals (including Bison and Bubalus species and their cross-breeds) 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

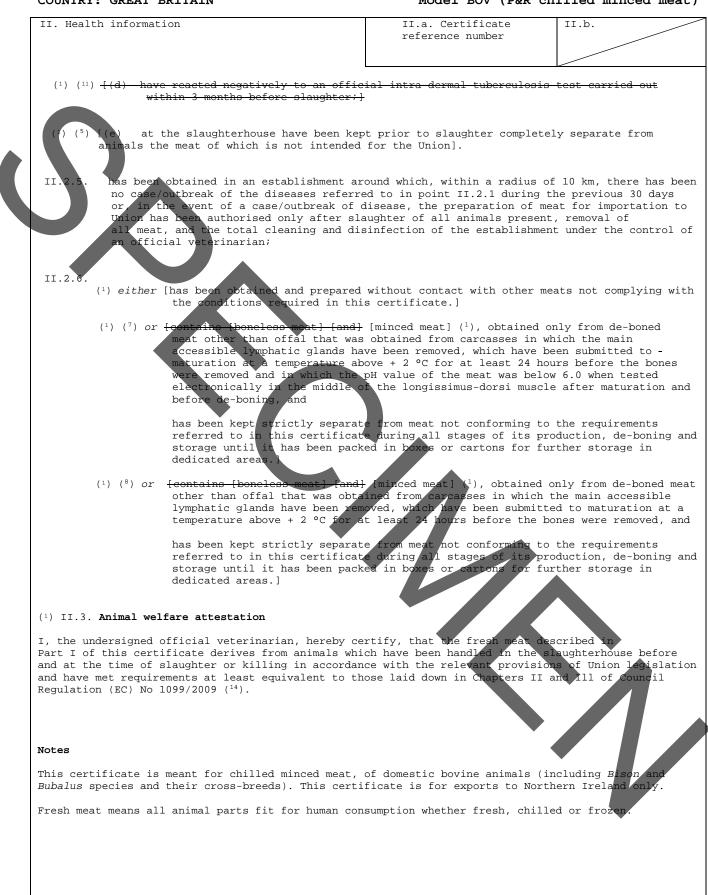
P&R Health certificate of chilled bovine minced meat to Northern Ireland

	I.1. Consignor			I.2	. Certificate	reference	I.2.a.		
	Name			num					
	Address								
bt	Tel								
e					I.3. Central Competent Authority				
E				DEP	DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS				
Б					. Local Compet				
ij.					MAL AND PLANT	HEALTH AGEN	NCY		
consignment	I.5. Consignee			I.6	•				
ō	Name								
	Address					_			
q									
e le	Postal Code								
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spatched	I.7. Country	ISO code I	.8. Region Cod	e I.9	. Country	ISO	I.10. Region	Code	
oa.	of origin		f origin		destination	code	of destination	on	
ຮີ									
di	GREAT BRITAIN	GB		NOR	THERN IRELAND				
	- 11 - 51 - 6			- 1	2				
of	I.11. Place of Name	origin		I.1	2.				
0	Address								
Ŋ	Address								
1					_				
aj									
Detai	Approval number								
De	I.13. Place of	loading		1.1	4. Date of dep	arture			
н	I.15. Means of				6. Point of En				
				1.1	6. POINT OF ER	itry in Nort	Lhern Ireland		
Part	Aeroplane	Ship Ra	ilway wagon						
aj									
ዋ	Road vel	nicle	Other	I.1	7.				
	Identification								
	Documentary ref								
	I.18. Descript:	ion of commodity	,			I.19. Commo	odity code (HS	code)	
	T 21 Tomporati	ure of products	I.20 Qua	ntitu		T 22 Manhor	r of packages		
	I.ZI. IEmperact	are or produces	1.20 Que	ancicy		1.22 Wulldel	I OI PACKAGES		
	Chilled 🔀								
	I.23. Seal/Cont	tainer No.				I.24. Type	of packaging		
						11			
	I.25. Commodity	y certified for:							
	Human Consumpt:	ion 🕅							
	_	_			•				
	I.26.				7. For import	or admissio	on into Norther	n Ireland	
					·				
	I.28. Identific	cation of the co	mmodities	וממ	roval Number o	f Establish	ments		
				E-E-1					
		Nature of	Treatment	Abatto	ir Cutting	Cold	Number of	Net	
	Species	Nature of			-				
	(Scientific	commodity	Туре		Plant	Store 🔻			
			Туре		Plant	Store	Packages	Weight	
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<pre>Public Health Attestation i, the undersimed official veterinarian declares that I an exerce of the relevant requirementary i resultations (EC) No 177/2002, (EC) No 852/2004, (EC) No 857/2004, (EC) No 8021/2004, Public Results of the second official veterinary in the second of decastic boyles and indicated as a second one with these requirements, in particular that: 1.11 the kneeck (minoed meat)(') comes from (an) establishment(s) implementing a programme based of how 1000 principles in accordance with Regulation (EC) No 852/2004; 1.1.1 the kneeck (minoed meat)(') comes from (an) establishment(s) implementing a programme based of how 2000/comes and accordance with Regulation (EC) No 852/2004; 1.1.1 the kneeck (minoed meat)(') has been found fit for human consumption following and and postform (blue 2019/2027) 1.1.2 () attribut the minod meat (1) has been found fit for human consumption following and and postform (blue 2019/2027) 1.1.3 () attribut the paysages of issert! (minoed meat)(') have been marked with an identification (how 2019/2027) 1.1.4 (b) 2013/2010 in microbiologial articles for foundation (EU) No 2013/2014 1.1.5 (b) attribut the paysages of issert! (minoed meat)(') have been marked with an identification in microbiologial articles for foundation (EU) No 2013/2014 1.1.6 (b) 2013/2016 microbiologial articles for foundation (EU) No 2013/2014 1.1.6 (b) 2013/2016 microbiologial articles for foundation (EU) No 2013/2014 1.1.6 (b) 2013/2016 microbiologial articles for foundation (EU) No 2013/2014 1.1.8 (b) 2013/2016 microbiologial articles for foundation (EU) the keellation (EU) No 2013/2016 microbiologial articles for foundation (EU) No 2013/2014 1.1.9 (b) No 2013/2016 microbiologial articles for foundation (EU) No 2013/2014 1.1.1 (b) with regard to bovine spontiform and properties of microbiol field in accordance with the relation (EU) No 2013/2016 microbiologial articles for foundation (EU) No 2013/2014 1.1.9 (b) the country or unreation of the decastified in accordance with the els</pre>	II. Health	information		II.a. Certificate reference number	II.b.
 I, the undersigned official veterinarian declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 853/2004, (EU) No 2019/624, (EU) 0865/2004, (EU) No 2019/624, (EU) 0865/2004 MERGET PART I was produced in accordance with these requirements, in particular that: IIII the insert (minculment)(') comes from (an) establishment(s) implementing a programme based of the INCOP principles in accordance with Regulation (EC) No 853/2004; III. 2 the mean particular based in compliance with Section I of Annex III to Regulation (EC) No 853/2004; III. 3 the minordiment has been produced in compliance with Section V of Annex Tr to regulation (EC) No 853/2004; III. 4 the minordiment has been produced in compliance with Section V of Annex Tr to regulation (EC) No 853/2004; III. 5 (') either the concentro carried out In accordance with Section 2 and Section of Remembring Particular CO No 853/2004; III. 5 (') either the concentro carried out In accordance with Section 2 and Section of Remembring Particular Transform the produced result of the approach with Article 48 and Annes II to Regulation (EC) No 8019/627; (i) or (the partnerse convirus the Article 48 and Annes II to Regulation (EC) No 863/2004; (i) or (the partnerse convirus the relevant criteria set out in Regulation (EC) No 803/2004 for microbiologistal criteria for foodstuffs; (i) or (the sector microbiologistal criteria for foodstuffs; (i) the sector microbiologistal criteria for foodstuffs; (i) the sector microbiologistal criteria for Annex III to Regulation (EC) No 853/2004; (ii) the annual from which the boylension of microbiologi at canaported in accordance with herital theorem and partner of sectors of the partner of provided by the residue plane submitted theorem and partner of sectors of thespector of provided by the residue plane submitted theorem an					
 II.1.5 the mean biabeau obtained in compliance with Section I of Annex III to Regulation (RC) No 853/2004; II.1.6 the mean biabeau obtained in a compliance with Section V of Annex 1II to Seculation (RC) No 853/2004; II.1.4. The fement definition of the second of the seco	Pu	olic Health Attestat	ion	L	
 II.1. The mean backene obtained in compliance with Section I of Annex III to Regulation (RC) No 853/2004; This is the minochameat has been produced in compliance with Section V of Annex 111 to Sequence 112 to Section 1020 No 853/2004; II.1.4. The Sense Laboration scarried out in accordance with Section 2 and Section of Regulation (RC) No 853/2004; II.1.5 (1) either the sense sector of the sense have been marked with a back have been marked with a back have been with Section 2 and Section of Regulation (RC) No 853/2004; (1) or [the propers of instil [minocd meat](1) have been marked with an identification in incordance with Section I of Annex II to Regulation (SC) No 834900(4); II.1.6. the fease-to minocd meat](1) satisfies the relevant criteria set out in Regulation (SC) No 834900(4); II.1.7. the guarantees covering live animals and moducts thereof provided by the residue plans submitted fub.coordance with Section Vof Annex II to Regulation (SC) No 833/2004; II.1.8. the fease-1 [minocd meat](1) has been stored and incordance with the relevant requirements of Section and Vorkstrively of Annex III to Regulation (SC) No 833/2004; II.1.9. with regard to bovine spongiform endephalowiny (BSE): (a) the country or region of Annextrial relevant of a accordance with Decision 2007/453/SC as a country or region point a controlled BS risk; (b) the animals from which the bovine meat of montal is derived w not killed after stunning by servicial of another with a first; (b) the animals from which the bovine meat of another into the cranial cavity, or by means of an onight into the cranial cavity, or by means of an onight into the cranial cavity. (i) either [(c) the meat or minoed meat does not contain and is not derived from specified risk material as defined in onight of the sequeated or moneed monte into the cranial cav	I, of 20 Pa	Regulations (EC) No 9/627 and (EC) No 9	99/2001 and certify t	52/2004, (EC) No 853/2004, (E That the meat of domestic boy	U) No 2019/624, (EU) ine animals described
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 If it is the minestenest has been produced in compliance with Section V of Annex IIV to resultation WCC No 653/2004; III.14. the freest-leminest experted on carried out in accordance with Section 2 and Section of Regulation (EWNNo 2019/627; III.15 (1) either the carcase typerts of the carcases have been marked with a heath mark in accordance with Activity 42 and Anney II to Regulation (EWNNo 2019/627; III.15 (1) either the carcase typerts of the carcases have been marked with a heath mark in accordance with Activity 42 and Anney II to Regulation (EW) No 2019/627; (1) or (the payledges of inset) (minest meat)⁽¹⁾ have been marked with an Identification mark Intraccordance with Section I of Anney II to Regulation (EC) No 2073/2004nn microbiological criteria for foodstuffs; III.16. the freeth (minest meat)(¹) satisfies the relevant criteria set out in Regulation (EC) No 2073/2004nn microbiological criteria for foodstuffs; III.17. the guarantees covering live animals and modules thereof provided by the residue plans submitted in accordance with Diroctive 96/23/EC, and in particular Article 2 thereof, and Decisorn 97/74/EC are fulfilled; III.18. the freeth (minest meat)(¹) has been stored and transported in accordance with the relevant requirements of Sections 1 and transported in accordance with the cleavar requirements of Sections 1 and transported on parking a controlled BS risk; (b) the animale from which the boylangeed controlled meth is derived w not killed after stuming by departion of and in both of Anney (BSE); (¹) either [(c) the meat or mineed meat does not contain and is not derived irrom specified risk material as defined in birth to a fame to do Regulation (EC) No 999/2001, or mechanical, the caranal account, and is not derived irrom specified risk material as defined in birth to a fame to do Regulation (EC) the meator minced meat does not contain and is not derived i	II.1.2. th		ained in compliance w	ith Section I of Annex III t	o Regulation (EC) No
 II.1.4. the meast it mined meat [1] has been found fit for human consumption following and postpropring happenetions carried out in accordance with Section 2 and Section of Regulation (SU) No 2019/627; II.1.5 (1) either filter presence upparts of the carease have been marked with a heath mark in accordance with Acticle 49 and Annex II to Regulation (EU) No 2019/627; (1) or [the purpages of inpart] [mined meat](1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 253/2004; II.1.6. the fmeatly(mined meat](1) satisfies the relevant criteria set out in Regulation (EC) No 253/2004 microbiological criteria for foodstuffs; II.1.7. the guarantees covering live animals and obducts thereof provided by the residue plans submitted in accordance with Directive 96/23/SC, and in particular Article 2 thereof, and Decision 20/7/47/EC are xulfilled; II.1.8. the fmeat] [mined meat](1) has been stored and transported in accordance with the relevant requirements of Sections 1 and Y betweetively of Annex III to Regulation (EC) No 853/2004; II.1.9. with regard to bovine spongiform endephaloxathy (BSE): (a) the country or region of dispatch is classified in accordance with Decision 2007/453/SC as a country or tendon poding a controlled BS risk; (b) the animals from which the boving meat or manced much is derived w not killed after stunning by incertation of neural narrows tissue by means of an elongator of star injected into the canail cavity; (i) either [(c) the meat or mined meat does not contain and is not derived from specified risk material as defined in word 1 of Annex Y is Regulation (EC) No 999/2001, or mechanically separated ment obtai from bones of boving animals.] (ii) either [(c) the meat or mineces or half carcassochat into pamere than three wholesale cuter, and quarters contain the sp		I.1.3. the minced me I to Regulation (EC)	No 853/2004;	in compliance with Section V	v of Annex
 additions with Article 18 and Annex II to Regulation (EU) No 2019/627:1; (1) or [the packages of inect] [minced meat](¹) have been marked with an identification much imaccordance with Section I of Annex II to Regulati (EC) No 857/2004;] II.1.6. the fmeath (minced meat](¹) satisfies the relevant criteria set out in Regulation (EC) No 2073/2008 on microbiological criteria for foodstuffs; II.1.7. the guarantees covering live animals and poducts thereof provided by the residue plans submitted itlaccordance with Directive 96(23/EC, and in particular Article 2 thereof, and Decision 97/744/EC are fulfilled; II.1.8. the fmeath [minced meat](¹) has been stored and transported in accordance with the relevant requirements of Sections 1 and Vreshertively of Annex III to Regulation (EC) No 853/2004; II.1.9. with regard to bovine spongiform encephalopathy (BSE): (a) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region pocking a controlled BS risk; (b) the animals from which the bovinteneat or minced meath is derived w not killed after stunning by (aretration of neutral methods are triaked are cavity; (i) either [(c) the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1 of Anney to Regulation (EC) No 999/2001, or mechanicathy separated meth obtait from bones of bovine animals.] (ii) either [(c) the carcasses, half carcasses or half carcasses of interiment with encoded from specified risk material as defined in point 1 of Anney to material orbit be than three wholecale cuts, and quarters contain here operating from the bovintenes of an quarters contain here operated from specified risk material as defined in point 1 of Anney to material orbit be than three wholecale cuts on half careasses of the boline form specified risk material as defined		and post-m	ortem inspections car	ried out in accordance with	
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<pre>plans submitted in accordance with Directive 96/23/EC, and in particular Article 2 thereof, and Decision 97/747/EC are fulfilled: II.1.8. the [meat] [minced meat](¹) has been stored and transported in accordance with the relevant requirements of Sections 7 and Vrespertively of Annex III to Regulation (EC) No 853/2004; II.1.9. with regard to bovine spongiform encephalopathy (BSE):</pre>	II				
<pre>relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004; II.1.9. with regard to bovine spongiform encephalonathy (BSE):</pre>	II	plans submi	tted in accordance wit	th Directive 96/23/EC, and i	
 (a) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BS risk; (b) the animals from which the bovine meat or minced meat is derived w not killed after stunning by Laceration of central hervous tissue by means of an elongated rod-shaped instrument introduced i the cranial cavity, or by means of gas injected into the cranial cavity; (¹) either [(c) the meat or 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 obtai from bones of bovine animals.] (⁺) or [(c) the carcasses, half carcasses or half carcasses gut into no specified risk material couts, and quarters contain no specified risk material of the carcasses or wholesale cuts, of carcasses of unimits of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Artice 	II	relevant re	quirements of Section		
Decision 2007/453/EC as a country or region posing a controlled BS risk; (b) the animals from which the bovine meat or minced meat is derived w not killed after stunning by faceration of central nervous tissue by means of an elongated rod-shaped instrument introduced i the cranial cavity, or by means of gas injected into the cranial cavity; (1) either [(c) the meat or minced meat does not contain and is not derived from specified risk material as defined in goint 1 of Annax V to Regulation (EC) No 999/2001, or mechanically separated meat obtai from bones of bovine animals.] (²) or [(c) the carcasses, half carcasses or half carcasses gut into no more than three wholesale cuts, and quarters contain no specified risk material column, including derival root ganglia. The carcasses or wholesale cuts of carcasses of drivals aged over 30 months and containing vertebral column are idontified by a clearly visible red stripe on the label referred to in Artice	II	.1.9. with regard	to bovine spongiform	encephalopathy (BSE):	
<pre>not killed after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced i the cranial cavity, or by means of gas injected into the cranial cavity; (1) either [(c) the meat or 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 obtai from bones of bovine animals.] (1) or [(c) the carcasses, half carcasses or half carcasses out into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including doral root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identifie by a clearly visible red stripe on the label referred to in Artic</pre>			Decision 2007/45	egion of dispatch is classif 3/EC as a country or region ;	ied in accordance with posing a controlled BS
specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtain from bones of bovine animals.] (³) or [(c) the carcasses, half carcasses or half carcasses out into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identifie by a clearly visible red stripe on the label referred to in Artic			not killed after tissue by means of the cranial cavit	stunning by laceration of a of an elongated rod-shaped i	entral nervous nstrument introduced in
than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Artic		(1) either	specified risk manual risk manual regulation (EC)	material as defined in point No 999/2001, or mechanical	1 of Annex V to
material other than the vertebral column, including dorpal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Artic		(1) or	• (•) • • • • • • • • • • • • • •		
by a clearly visible red stripe on the label referred to in Artic			material other (than the vertebral column, i	ncluding dorsal root
			by a clearly vi	sible red stripe on the labe	l referred to in Artic
			10 01 10 01 1 .cg		,

II. Health information		II.a. Certificate reference number	II.b.
II.2. Animal Health atte	estation		
I, the undersigned offic	rial veterinarian hereby (certify, that the fresh meat d	escribed in Dart I:
r, the undersigned offic	tat vecerinarian, nereby (certify, that the flesh meat o	lestible in fait i.
	obtained in the territory issuing this certificate:	/ies with code:	$(^{2})$ which, at the
	oeen free for 12 months fro ination against this diseas	om rinderpest, and during the se has taken place, and	same period no
	been free for 12 months fr vaccination against this d	om foot-and-mouth disease, and isease has taken place;]	d during the same peric
		foot-and-mouth disease since reaks afterwards, and authoris	
by (No	_
(00)			
$\binom{1}{4}$ or $\binom{1}{2}$ vacc	ination programmes against	foot-and-mouth disease are be	aing officially carried
	and controlled in domestic		ang officially carried
(1) (⁵) or [(b) has	a systematic vaccination p	rogramme against foot and mout	h disease and from
hero	ds where the efficacy of the	his vaccination programme is only through a regular serological	controlled by the
	icating adequate antibody : mouth virus circulation:]	levels and which also demonstr	ates the absence of fo
no	vaccination against this d	om foot-and-mouth disease, and isease has taken place and is	controlled by the
	petent veterinary authority ence of foot and mouth info	y through a regular surveillan action:]	ice demonstrating the
11.2.2. has been of	otained from animals that:		
(1) either		rritory described under point t three months before slaught	
	or for at least the las	st three months before staught	
(1) or		(dd/mm/yyyy) into to m the territory with code	
	_	import this fresh meat into the	
(1) or	[have been introduced on	(dd/mm/yyyy) into t	the territory described
, ,		om the EU Member State	

II. Health information	II.a. Certificate reference number	II.b.
II.2.3. has been obtained from animals coming	g from holdings in which:	
(a) None of the animals present there disease or] (⁶) rinderpest, and	in have been vaccinated agains	st [foot-and-mouth
(1) either [(b) in these holdings, and in the ho has been no case/outbreak of for 30 days,]		
(1) (7) or [(b) there is no official restriction holdings and in the holdings sit no case/outbreak of foot-and-mor and,	cuated in their vicinity withi	n 25 km, there has bee
(c) they have remained for at least	40 days before direct dispate	h to the slaughterhous
<pre>(1)(13) or [(c) they have remained for at least 4 approved by the competent veter animals of a different health s slaughterhouse;]</pre>	rinary authority without comin	g into contact with
<pre>(1)(8) or [(b) there is no official restriction holdings and in the holdings si no case/outbreak of foot-and-mo months, and</pre>	ituated in their vicinity with	in 10 km, there has be
(c) they have remained for at least	40 days before direct dispate	h to the slaughterhous
(1) (5) [(d) animals have not been introduced the EU;	during the last 3 months from	n areas not approved by
(e) animals are identified and regis Certification of Origin for bovi		of Identification and
(f) the holdings in question are list competent authorities' inspection carried out by the competent auth provided for in Regulation (EU) N	n and official report(⁹), and norities to ensure that the re	inspections are regula
II.2.4. has been obtained from animals which:		
(a) have been transported from their hole loading, to an approved slaughterhou comply with the conditions referred	se without contact with other	animals which did not
(b) at the slaughterhouse, have passed as before slaughter and, in particular, point II.2.1,		-
<pre>(c) have been slaughtered on ((dd/mm/yyyy) (¹⁰);</pre>	(dd/mm/yyyy) or between	(dd/mm/yyyy) and



	II.a. Certificate reference number	II.b.
Part I		
- Box reference I.8: Provide the Regulation (EU) No 206/2010.	code of territory as appearing in t	Part 1 of Annex 2 to
- Box reference I.ll: Place of c	rigin: name and address of the dispa	atch establishment.
(aircraft) or name (ship) is	on number (railway wagons or contain to be provided. In case of unloading int of Entry into Northern Ireland.	
- Box reference I. 16: Do not us	e this box until the end of the tran	isitional staging period.
those territories of origin w	propriate HS code: 02.01, 02.02, 02 thout the entry "A" or "F" in colum , the HS code 15.02 may also be use	nn 5 "SG" of Part 1 of Annex
- Box reference I.20: Indicate t	otal gross weight and total net weight	ght.
 Box reference 1.23: For contai applicable) must be included. 	ners or boxes, the container number	and the seal number (if
 Box reference I.28: Nature of quarters", "cuts", "offal" or 	commodity: Indicate "carcass-whole" "minced meat".	, "carcass-side", "carcass-
	at has been minced into fragments a lated muscle (including the adjoining	
- Box reference I.28: Treatment	type: If appropriate, indicate "debo	oned"; "bone in"; "matured"
Part II:		
(¹) Keep as appropriate.		
$(^2)$ Code of the territory as it a	ppears in Part 1 of Annex 2 to Regul	lation (EU) No 206/2010.
	s or wholesale cuts of carcasses, fr shall be added to the Common Health Regulation (EU) 2017/625	
(4) Only matured de-boned meat ful	filling the supplementary guarantee	es referred to in footnote (7
	ding import of matured de-boned mea Annex 2 to Regulation (EU) No 206/2	-
serotypes A. O or C, and this	atry carries out vaccination against country is allowed to import into t mentary guarantees described, in foc	the Union matured de-boned

Model BOV (P&R chilled minced meat)

II. Health information	II.a. Certificate reference	II.b.
	number	
(⁷) Supplementary guarantees regarding mea required in column 5 "SG" of Part 1 o "A".		_
(8) Supplementary guarantees regarding mea required in column 5 "SG" of Part 1 o entry "F". The matured de-boned meat until 21 days after the date of slaug	f Annex 2 to Regulation (ELI) No shall not be allowed for importa-	206/2010, with the
(*) The list of approved holdings provided basis and kept up to date by the comp list of approved holdings is made pub	etent authority. The Commission	will ensure that this
(10) Date or dates of slaughter. Imports or animals slaughtered either prior to t of the third country, territory or pa period where restrictive measures hav from this third country, territory or	he date of authorisation for import and thereof referred to in boxes is been adopted by the Union again	ortation into the Union I.7 and I.8, or during a
(¹¹) Supplementary guarantees concerning to 5 "SG" of Part 1 of Annex 2 to Regula tuberculosis test to be carried out i 64/432/EEC.	tion (EU) No 206/2010, with the e	entry "E". Intra-dermal
(12) List of countries in the Annex to Dec	ision 2007/453/EC.	
(¹³) Alternative guarantee may be provided Part 1 of Annex 2 to Regulation (EU)		J" in column 5 "SG" of
<pre>(14) Council Regulation (EC) No 1099/2009 time of killing.</pre>	of 24 September 2009 on the prot	ection of animals at the
(**) The removal of specified risk material animals born, continuously reared and slaught classified in accordance with Decision 2007/4	tered in a third country or regio	n of a third country
Official Veterinarian		•
Name (in capital letters):	Qualification and t	itle:
Date:	Signature:	
Stamp:		
L		