

**Model official certificate referred to in Article 11 of retained Regulation (EU) 2019/1793 for
the entry into Great Britain of certain food or feed**

GBHC176 v3.2 January 2023

Part I. Details of dispatched consignment					
I.1 Consignor / Exporter Name: Address: Tel:		I.2 Certificate reference no.		I.3 Central competent authority	
		I.2.a IPAFF reference no.		I.4 Local competent authority	
I.5 Consignee / Importer Name: Address: Tel:			I.6 Operator responsible for the consignment Name: Address:		
I.7 Country of origin	ISO code	I.8 Not in use	I.9 Country of destination	ISO code	I.10 Not in use
I.11 Place of dispatch Name: Address:			I.12 Place of destination Name: Address:		
I.13 Not in use			I.14 Date of departure Time of departure		
I.15 Means of transport <input type="checkbox"/> Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other Identification:			I.16 Entry BCP		
			I.17 Accompanying documents <input type="checkbox"/> Laboratory report No. Date of issuance: <input type="checkbox"/> Other Type: No:		

II.a. Certificate reference no.	II.b. IPAFF reference no.
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I.18 Transport conditions <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen	I.21 Not in use	I.24 Quantity Total number
I.19 Container No / Seal No	I.22 <input type="checkbox"/> For internal market	Total net weight (kg)
I.20 Goods certified as <input type="checkbox"/> Human consumption <input type="checkbox"/> Feedingstuff	I.23 Total number of packages	Total gross weight (kg)
I.25 Description of goods No _____ Code and CN title _____ Species (Scientific name) _____ Final consumer _____ Number of packages _____ Net weight _____ Batch number _____ Type of packaging _____ <input type="checkbox"/>		

Part II. Certification

II.I Health attestation

II.1 I, the undersigned, declare that I am aware of the relevant provisions of Regulation (EC) No 178/2002, Regulation (EC) No 852/2004, Regulation (EC) No 183/2005 and Regulation (EU) 2017/625, and I certify that:

- ⁽¹⁾ either **[II.1.1.]** ☐ the food of the consignment described above with the identification code
(indicate the identification code for the consignment referred to in Article 9(1) of Implementing Regulation (EU) 2019/1793) was produced in accordance with the requirements of Regulations (EC) No 178/2002 and (EC) 852/2004 and in particular:
- primary production of such food and associated operations listed in Annex I to Regulation (EC) No 852/2004 comply with the general hygiene provisions laid down in Part A of Annex I to Regulation (EC) No 852/2004;
 - ⁽¹⁾ ⁽²⁾ and, in the case of any stage of production, processing and distribution after primary production and related operations;
 - it has been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with the requirements of Annex II and,
 - it comes from (an) establishment(s) implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Regulation (EC) No 852/2004;]
- ⁽¹⁾ or **[II.1.2.]** ☐ the feed of the consignment described above with the identification code
(indicate the identification code for the consignment referred to in Article 9(1) of Implementing Regulation (EU) 2019/1793) and was produced in accordance with the requirements of Regulations (EC) No 178/2002 and (EC) 183/2005 and in particular:

II.a. Certificate reference no.	II.b. IPAFF reference no.

- primary production of such feed and associated operations listed in Article 5(1) of Regulation (EC) No 183/2005 comply with the provisions of Annex I to Regulation (EC) No 183/2005;
- ⁽¹⁾ ⁽²⁾ and, in the case of any stage of production, processing and distribution after primary production and related operations;
- it has been handled and, where appropriate, prepared, packaged and stored in a hygienic manner in accordance with the requirements of Annex II to Regulation (EC) No 183/2005 and,
- it comes from (an) establishment(s) implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Regulation (EC) No 183/2005.]

and

II.2 I, the undersigned, according to the provisions of Implementing Regulations (EU) 2019/1793, certify that:

⁽³⁾ *either* **[II.2.1. ☐ Certification for food and feed of non-animal origin listed in Annex II to Implementing Regulation (EU) 2019/1793, as well as for compound food listed in that Annex, due to contamination risk by mycotoxins**

- from the consignment described above, samples were taken in accordance with:
 - ☐ Commission Regulation (EC) No 401/2006 to determine the level of aflatoxins B1 and the level of total aflatoxin contamination for food
 - ☐ Commission Regulation (EC) No 152/2009 to determine the level of aflatoxins B1 for feed
- on (date), subject to laboratory analyses on (date) in the (name of laboratory) with methods covering at least the hazards identified in Annex II to Commission Implementing Regulation (EU) 2019/1793
- The details of the methods of laboratory analysis and all results are attached and show compliance with the Union legislation on maximum levels of aflatoxins.]

⁽³⁾ *or* **[II.2.2. ☐ Certification for food and feed of non-animal origin listed in Annex II to Commission Implementing Regulation (EU) 2019/1793, as well as for compound food listed in that Annex, due to contamination risk by pesticide residues**

- From the consignment described above, samples were taken in accordance with Commission Directive 2002/63/EC on (date), subject to laboratory analyses on (date) in the (name of laboratory) with methods covering at least the hazards identified in Annex II to Commission Implementing Regulation (EU) 2019/1793
- The details of the methods of laboratory analyses and all results are attached and show compliance with Union legislation on maximum residue levels of pesticides.]

⁽³⁾ *or* **[II.2.3. ☐ Certification for guar gum listed in Annex II Commission Implementing Regulation (EU) 2019/1793, including for compound food listed in that Annex, due to contamination risk by pentachlorophenol and dioxins**

- From the consignment described above, samples were taken in accordance with Commission Directive 2002/63/EC on (date), subject to laboratory analyses on (date) in the

..... (name of laboratory) with methods covering at least the hazards identified in Annex II to Commission Implementing Regulation (EU) 2019/1793

- The details of the methods of laboratory analyses and all results are attached and show that the goods do not contain more than 0.01 mg/kg pentachlorophenol (PCP).]

⁽³⁾ or [II.2.4. ☐ **Certification for food of non-animal origin listed in Annex II to Commission Implementing Regulation (EU) 2019/1793, as well as for compound food listed in that Annex due to the risk of microbiological contamination**

- from the consignment described above, samples were taken in accordance with Annex II to Commission Implementing Regulation (EU) 2019/1793 on (date), subject to laboratory analyses on (date) in the (name of laboratory) with methods covering at least the hazards identified in Annex II to Commission Implementing Regulation (EU) 2019/1793
- The details of the methods of laboratory analyses and all results are attached and show the absence of Salmonella in 25 g.

II.3 This certificate has been issued before the consignment to which it relates has left the control of the competent authority issuing it.

II.4 This certificate is valid during four months from the date of issue, but in any case, no longer than six months from the date of the results of the last laboratory analyses.

Notes

References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

See notes for completion in this Annex.

Part II:

- ⁽¹⁾ Delete or cross out as appropriate (e.g., if food or feed)
- ⁽²⁾ It applies only in the case of any stage of production, processing and distribution after primary production related operations.
- ⁽³⁾ Delete or cross out as appropriate in the case where you do not select this point for providing the certification.

The colour of the signature shall be different to that of the printing. The same rule applies to stamps other than to those that are embossed or are a watermark.

Certifying Officer

Name (in capital letters):

Qualification and title:

Date:

Stamp:

Signature: