# Model health certificate for fresh meat, including minced meat, of domestic bovine animals (including *Bison* and *Bubalus* species and their cross-breeds) from non-EU countries GBHC070X v3.2 January 2023

Part I. Details of dispatched consignment								
I.1 Consignor I.2 Certificate ref			ference no.	I.3 Cent	tral competent au	ıthority		
Name:								
Address:				I.4 Loca	al competent auti	nority		
							oo <b>p</b> o	, <b>,</b>
Tel:								
I.5 Consignee					I.6 Not in use			
Name:								
Address:								
Tel:								
I.7 Country of	ISO	I.8 Regi		Code	I.9 Country of	ISO	I.10 Region of	Code
origin	code	origi	n		destination	code	destination	
I.11 Place of or	rigin				I.12 Not in use			
Name:								
Approval number	er:							
Address:								
I.13 Place of loading				L14 Date of don	orturo			
1.13 I lace of loading				I.14 Date of depart	arture			
LAF Mann of transport								
I.15 Means of transport				I.16 Entry BCP				
Aeroplane								
Ship								
☐ Railway wagon								
☐ Road vehicle				I.17 Not in use				
Other								
Identification:								
Documentation references:								

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

I.18 Descrip	tion of commo	odity							
I.19 Commodity code (HS code)   I.21 Temper				Temperature	of products	I.23 Seal / 0	Container No.	ı	
			☐ Ambient						
			Chilled						
		 □ F	rozen						
I.20 Quantity	<b>y</b>			Number of p	ackages	I.24 Type o	I.24 Type of packaging		
				-	_			4	
I.25 Commo	dity certified f	or:							
☐ Human co	onsumption								
I.26 Not in us	se				I.27  For impe	ort or admiss	ion into Grea	t Britain	
I.28 Identification of the commodities									
Species (Scientific name)	Nature of Commodity	Treatn Typ		Approval Number of Abattoir	Approval Number of Cutting Plant	Approval Number of Cold Store	Number of Packages	Net Weight	
				Q-'					

### Part II. Health information

#### II.1 Public health attestation

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) 2017/625, (EU) No 2019/624, (EU) 2019/627 and (EC) No 999/2001 and certify that the meat of domestic bovine animals described in Part I was produced in accordance with those requirements, in particular that:

- **II.1.1** the [meat] [minced meat] <sup>(1)</sup> comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004
- **II.1.2** the meat has been obtained in compliance with Section I of Annex III to Regulation (EC) No 853/2004:
- (1) **II.1.3** [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18°C]
- **II.1.4** the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section 2 and Section 3 of Regulation (EU) 2019/627;
- **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) 2019/627;]

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

<sup>(1)</sup>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];

- the [meat] [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 **II.1.6** on microbiological criteria for foodstuffs:
- 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;
- the [meat] [minced meat] (1) has been stored and transported in accordance with the relevant **II.1.8** requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;
- II.1.9 with regard to bovine spongiform encephalopathy (BSE):

(1)(15)*either* [II.1.9 with regard to bovine spongiform encephalopathy (BSE):

- the country or region of dispatch is classified in accordance with Regulation (EC) (a) No 999/2001 as a country or region posing a negligible BSE risk as set out in a document published on gov.uk;
- (1) either [(b) the animals, from which the meat or minced meat was derived:
  - (i) were born, continuously reared and slaughtered in a country or region classified in accordance with Regulation (EC) No 999/2001as a country or region posing a negligible BSE risk as set out in a document published on gov.uk;
  - (ii) were 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 rodshaped instrument introduced into the cranial cavity;]
- <sup>(1)</sup>or the animals, from which the meat or minced meat was derived, were not (b) 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;]
- (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 (14);]
- (i) the meat or minced meat is derived from animals which originate from a [(c) country or region classified in accordance with Regulation (EC) No 999/2001 as a country or region posing a controlled or an undetermined BSE risk as set out in a document published on gov.uk;
  - (ii) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia;
  - (iii) 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 Article 13 or 15 of Regulation (EC) No 1760/2000 (3)];

(1)(15)either [(d) the meat or minced meat is derived from mechanically separated meat, obtained from bones of bovine animals which were born, continuously reared and slaughtered in a country or region classified in accordance with

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

Regulation (EC) No 999/2001 as a country or region posing a negligible BSE risk as set out in a document published on gov.uk and in which there have been no BSE indigenous cases;]

- the meat or minced meat is not derived from mechanically separated meat, obtained from bones of bovine animals;]
  - the animals, from which the meat or minced meat is derived, originate from a country or region classified in accordance with Regulation (EC) No 999/2001 as a country or region posing an undetermined BSE risk as set out in a document published on gov.uk;
    - (ii) the animals, from which the meat or minced meat is derived, have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
    - (iii) the meat or minced meat was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.]]

(1)(15) or [II.1.9 with regard to bovine spongiform encephalopathy (BSE):

- the country or region of dispatch is classified in accordance with Regulation (EC) No 999/2001 as a country or region posing a controlled BSE risk as set out in a document published on gov.uk;
- (b) the animals from which the bovine meat or minced meat Is derived were not been 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;
- 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 obtained from bones of bovine animals.]
- the carcasses, half carcasses or half carcasses cut 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 identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (3).]

(1)(15) or [II.1.9 with regard to bovine spongiform encephalopathy (BSE):

- the country or region of dispatch has not been classified in accordance with Regulation (EC) No 999/2001 or is classified as a country or region with an undetermined BSE risk, as set out in a document published on gov.uk;
- the animals from which the meat or minced meat is derived were not fed meatand-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
- (c) 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 rodshaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;

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

- (1) either **((d)** 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;
  - (ii) nervous and lymphatic tissues exposed during the deboning process;
  - (iii) mechanically separated meat obtained from bones of bovine animals.]
- the carcasses, half carcasses or half carcasses cut 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 identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (3).]]

#### II.2 Animal health attestation

	in Part I:	described	that the fresh meat	hereby certify.	fficial veterinarian.	I. the undersigned
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- - has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and
- 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)(4) or **[(b)** vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals:]
- has a systematic vaccination programme against foot and mouth disease and from herds where the efficacy of this vaccination programme is controlled by the competent veterinary authority through a regular serological surveillance indicating adequate antibody levels and which also demonstrates the absence of foot and mouth virus circulation:]
- has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place and is controlled by the competent veterinary authority through a regular surveillance demonstrating the absence of foot and mouth infection:]
- **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;]

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

- **II.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] (6) rinderpest, and
- 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,]
- there is no official restriction for animal 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;]
- 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;]
- there is no official restriction for animal 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;]
  - animals have not been introduced during the last 3 months from areas not approved by Great Britain:
    - (e) animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals;
    - the holdings in question are listed as approved holdings, following a favourable competent authorities' inspection and official report <sup>(9)</sup>, and inspections are regularly carried out by the competent authorities to ensure that the relevant requirements provided for in Regulation (EU) No 206/2010 are respected.]
- **II.2.4** has been obtained from animals which:
  - 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 referred to in point 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,
- (1)(11) [(d) have reacted negatively to an official intra-dermal tuberculosis test carried out within 3 months before slaughter;]
- (1)(5) **[(e)** at the slaughterhouse have been kept prior to slaughter completely separate from animals the meat of which is not intended for Great Britain].

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

- II.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 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 to Great Britain 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)(7) or [contains [boneless meat] [and] [minced meat] (1), 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 referred to 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)(8) or [contains [boneless meat] [and] [minced meat] (1), 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 referred to 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.]

#### **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 retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 (13).

#### 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.

This certificate is meant for fresh meat, including minced meat, of domestic bovine animals (including *Bison* and *Bubalus* species and their cross-breeds)

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 a document relating to 'fresh meat of

ungulates' published on gov.uk, in accordance with Regulation (EU) No

206/2010.(16)

Box reference I.11: Place of origin: name and address of the dispatch establishment.

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

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 BCP of entry into Great Britain.

Box reference I.19: Use the appropriate HS code: 02.01, 02.02, 02.06 or 05.04. In addition, for those

territories of origin without the entry "A" or "F" in column 5 "SG" as set out in a

document relating to 'fresh meat of ungulates' published on gov.uk(16) in

accordance with 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) must be included.

Box reference I.28: Nature of commodity: Indicate "carcass-whole", "carcass-side",

"carcassquarters", "cuts", "offal" or "minced meat".

Minced meat is deboned 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 (mm/yy) of freezing of the cuts/pieces'.

#### Part II:

(1) Keep as appropriate.

- Code of the territory as it appears in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010. (16)
- (3) The number of bovine carcasses or wholesale cuts of carcasses, from which removal of the vertebral column is required shall be added to the Common Health Entry Document (CHED) referred to in Article 56 of Regulation (EU) 2017/625.
- (4) Only matured de-boned meat fulfilling the supplementary guarantees referred to in footnote (7).
- (5) Supplementary guarantees regarding import of matured de-boned meat to be provided when required in column 5 "SG" with the entry "H" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010. (16)
- Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A. O or C, and this country is allowed to import into Great Britain matured de-boned meat which fulfils the supplementary guarantees described, in footnote (7).
- Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" with the entry "A" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010<sup>(16)</sup>.
- (8) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" with the entry "F" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010. (16) The matured de-boned meat shall not be allowed for importation into Great Britain until 21 days after the date of slaughter of the animals.

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

- (9) The list of approved holdings provided by the competent authority is reviewed on a regular basis and kept up to date by the competent authority. The UK government will ensure that this list of approved holdings is made publicly available for information purposes.
- 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 Great Britain against imports of this meat from this third country, territory or part thereof.
- Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" with the entry "E"\_as set out\_in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010 (16). Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC.
- Alternative guarantee may be provided when allowed for by the entry "**J**" in column 5 "SG" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010. (16)
- (13) Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.
- (14) 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\_Regulation (EC) No 999/2001 as posing a negligible BSE risk as set out in a document published on gov.uk (15).
- <sup>(15)</sup> A document relating to 'Bovine Spongiform Encephalopathy (BSE) risk status' of approved trading partners published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:
  - Animal health status of countries approved to export animals and animal products to Great Britain data.gov.uk
- (16) A document relating to 'fresh meat of ungulates' for non-EU countries published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:

Non-EU countries approved to export animals and animal products to Great Britain - data.gov.uk

Official Veterinarian	
Name (in capital letters):	Qualification and title:
Date:	Signature:
Stamp:	