Model health certificate for fresh meat, excluding offal and minced meat, of farmed nondomestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae (RUF)

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Part I. Details of dispatched consignment									
I.1 Consignor			I.2 Certificate reference no.			I.3 Central competent authority			
Name:	Name:						<u> </u>		
Address:			1221	lot in use		14 Local compotent authority			
			1.2.a N	I.2.a Not in use			I.4 Local competent authority		
Tel:									
I.5 Consignee					I.6 Not in use				
Name:									
Address:									
Tel:									
I.7 Country of	ISO	I.8 Reg	ion of	Code	I.9 Country of	ISO	I.10 Region of	Code	
origin	code	origi			destination	code	destination		
I.11 Place of or	igin	•			I.12 Not in use				
Name:									
Approval numbe	er:								
Address:				$\sim$					
I.13 Place of loading				I.14 Date of departure					
I.15 Means of transport				I.16 Entry BCP					
Aeroplane									
☐ Ship									
🗌 Railway wagon									
Road vehicle				I.17 Not in use					
Other									
Identification:									
Documentation references:									

Fresh meat (excluding offal/minced)
of farmed non-domestic ruminants
(RUF)
GBHC373

I.18 Description of commodity									
I.19 Commodity code (HS code)			I.21	Temperature	e of products	I.23 Seal / Container No.			
			A	mbient					
				chilled					
			F	rozen					
I.20 Quantity			I.22	Number of p	oackages	I.24 Type of packaging			
I.25 Commodity certified for									
Human consumption									
<b>I.26</b> Not in u	se				I.27 For import or admission into Great Britain 🗌				
I.28 Identification of the commodities									
Species (Scientific name)	Nature of Commodity	Treatm Type		Approval Number of Abattoir	Approval Number of Cutting Plant	Approval Number of Cold Store	Number of Packages	Net Weight	
				$\delta$	*				

# Part II. Certification

# **Animal Health**

I, the undersigned official veterinarian, hereby certify, that the fresh meat of farmed non-domestic ruminants described in Part I of this certificate:

# AH/T104A Territory requirements

has been obtained in the territory/ies with code: ..... which, at the date of issuing this certificate:

# AH/E003 Establishment requirements (holding)

has been obtained from animals coming from holdings:

- (a) in which none of the animals present therein have been vaccinated against <sup>(\*)</sup>[foot-and-mouth disease or] rinderpest;
- (\*) *EITHER* [(b) in which 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;]
- (\*) **AND/OR** [(b) that meet the GB requirements for holdings in territory/ies with supplementary guarantee code A; ]
  - (c) where regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of brucellosis during the previous six weeks;

### AH/E300A Establishment requirements (slaughterhouse)

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 AH/T 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;

### AH/A001 Animal requirements (residency)

has been obtained from animals that:

- (\*) *EITHER* [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]

# AH/A050 Animal requirements (separation)

<sup>(\*)</sup>[has been obtained from animals that have remained since birth or for the last 3 months separate from wild cloven-hoofed animals;]

#### AH/A604 Animal requirements (other)

has been obtained from animals which:

- <sup>(\*)</sup>*EITHER* <sup>(\*)</sup>[(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 conditions referred to in AH/T, AH/A001 and AH/E003;]
  - (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 AH/T; and]
- (\*) AND/OR (\*) [(a) meet the alternative GB requirement set out in the notes for completion; and]

### **AH/P002 Product requirements**

- (\*) *EITHER* [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;]
- (\*)*AND/OR* [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) <sup>(\*)</sup>[A] <sup>(\*)</sup>[F];]

#### **Animal Welfare**

#### AW/001 Animal welfare

The product of animal origin 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 GB animal welfare requirements.

#### **Public Health**

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the fresh meat of farmed animals of the order *Artiodactyla* (excluding bovine animals (including *Bison* and *Bubalus* species and their cross-breeds), *Ovis aries, Capra hircus, Suidae* and *Tayassuidae*), and of the families of *Rhinocerotidae* and *Elephantidae* described in Part I of this certificate was produced in accordance with those provisions, in particular that:

#### PH/E100A Establishment requirements

the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;

#### **PH/P105 Production requirements**

it has been obtained in compliance with the hygienic conditions set out in relevant GB regulations;

#### PH/I001 Inspection requirements

the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;

#### PH/MK003 Marking requirements

<sup>(\*)</sup>[the carcass or parts of the carcass] <sup>(\*)</sup>[the packages of meat] have been marked in accordance with the GB regulations;

#### PH/MB001A Microbiological criteria

the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in GB regulations;

#### PH/RP001 Residue plans

the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;

### PH/S100 Storage and transportation requirements

it has been stored and transported in accordance with relevant GB regulations;

#### PH/D301 Chronic Wasting Disease (CWD)

<sup>(\*)</sup>[with regard to Chronic Wasting Disease (CWD), this product contains or is derived exclusively from meat, excluding offal and spinal cord, of wild cervid animals which have been examined for Chronic Wasting Disease by histopathology, immunohistochemistry or other diagnostic method recognised by the competent authority with negative results and is not derived from animals coming from a herd where Chronic Wasting Disease has been confirmed or is officially suspected;]

<sup>(\*)</sup> Keep as appropriate.

### **Official Veterinarian**

By signing this certificate, I certify that the requirements laid out above and in the accompanying notes for completion have been met.

Name (in capital letters):

Qualification and title:

Date:

Signature:

Stamp:

#### Part III. Notes for completion

These notes for completion must be read and understood by the certifying officer before signing the certificate. Notes are set out in sections that correspond to the sections in the certificate. By signing this certificate, certifiers are verifying that the consignment meets the requirements set out in the certificate and any relevant corresponding notes for completion.

These notes do not need to be printed as part of a paper certificate that accompanies the consignment or in any electronic copy of the certificate.

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.

References to GB requirements refer to the requirement(s) of Great Britain as set out in the accompanying notes for completion.

This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals of the order Artiodactyla (excluding bovine animals (including *Bison* and *Bubalus* species and their cross-breeds), *Ovis aries, Capra hircus, Suidae* and *Tayassuidae*), and of the families Rhinocerotidae and Elephantidae, that are domestically kept or bred since birth or for the last three months in farms.

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 set out in a document relating to fresh meat of ungulates as published on gov.uk in accordance with Regulation (EU) No 206/2010. <sup>(†)</sup>
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 BCP of entry into Great Britain.
Box reference I.19:	Use the appropriate HS code: 02.06, 02.08.90 or 05.04.
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:	<i>Nature of commodity</i> : Indicate 'carcass-whole', 'carcass-side', 'carcass-quarters', or 'cuts'.
Box reference I.28:	<i>Treatment type</i> : If appropriate, indicate 'deboned'; 'bone in' and/or 'matured'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

# Part II

#### **Animal Health**

#### AH/T104A Territory requirements

Insert territory code as it appears in the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010.<sup>(†)</sup>

For territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 "SG" of the document referred to above.

By entering this code you are certifying the following requirements are met where applicable to the consignment:

#### Fresh meat (excluding offal/minced) of farmed non-domestic ruminants (RUF) GBHC373

"A": The consignment contains only matured de-boned meat from this territory. Vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals in this territory.

# AH/E003 Establishment requirements (holding)

Delete the foot and mouth disease vaccination requirement 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 guarantee "A".

For holdings in territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 "SG" of the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010.<sup>(†)</sup>

By entering this code you are certifying the following requirements are met where applicable to the consignment:

"A": 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 guarantee "A".

The meat is obtained from animals coming from holdings in which there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 50 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and, where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse.

### AH/E300A Establishment requirements (slaughterhouse)

No further notes for completion.

#### AH/A001 Animal requirements (residency)

If required, insert territory code as it appears in the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010.<sup>(†)</sup>

# AH/A050 Animal requirements (separation)

This attestation is not necessary for farmed game animals kept permanently in Arctic regions.

#### AH/A604 Animal requirements (other)

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.

# Alternative GB requirements

By including this attestation you are certifying that the product has been obtained from animals:

- (i) which have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:
  - in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to a slaughterhouse,
  - the holding had been inspected and authorised by the competent authority for the slaughter of game animals,
  - the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases referred to in AH/T,
  - · the bleeding of the animals was performed correctly, and
  - the slaughtered animals were eviscerated within three hours of the time of slaughter, and

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(ii) the carcasses of which have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0°C and +4°C has been found on the arrival of the vehicle used for the transport.

#### AH/P002 Product requirements

For product originating in territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 "SG" of the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010.<sup>(†)</sup>

By entering this code you are certifying the following requirements are met where applicable to the consignment:

- "A": contains boneless meat and/or 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 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.
- "F": contains boneless meat and/or 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 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. The matured deboned meat shall not be allowed for importation into Great Britain until 21 days after the date of slaughter of the animals.

#### **Animal Welfare**

#### AW/001 Animal welfare

Animal must be handled 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 Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.

#### **Public Health**

By signing this certificate, you, the official veterinarian, are certifying that the 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 have been met.

# PH/E100A Establishment requirements

The establishment(s) where the product(s) come(s) from must operate under a programme based on the HACCP principles implemented in accordance with Article 5 of Regulation (EC) No 852/2004.

### **PH/P105** Production requirements

The meat has been obtained in compliance with Section III of Annex III of Regulation (EC) 853/2004.

# PH/I001 Inspection requirements

The meat has been found fit for human consumption following ante-mortem and post-mortem inspections carried out in accordance with Section 2 and Section 3 of Regulation (EU) 2019/627.

#### PH/MK003 Marking requirements

The carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II of Regulation (EU) 2019/627.

The packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004.

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### PH/MB001A Microbiological criteria

The microbiological criteria set out in Regulation (EC) No 2073/2005 have been met.

#### PH/RP001 Residue plans

The country of origin listed in Part 1 must have a residue monitoring plan approved by GB, submitted in accordance with Directive 96/23/EC, providing guarantees on the residue status covering live animals and products thereof, and in particular Article 29.

A list of trading partners with approved residue plans can be found at:

List of trading partners with approved residue monitoring control plans for products of animal origin (Available at: https://s3.eu-west-

1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

### PH/S100 Storage and transportation requirements

The meat meets the requirements for storage and transport as per Section I of Annex III of Regulation (EC) No 853/2004.

# PH/D301 Chronic Wasting Disease (CWD)

Supplementary guarantees regarding fresh meat obtained from cervids to be provided when required in column 5 'SG' as set out a document relating to 'fresh meat of ungulates' published on GOV.UK<sup>(†)</sup>, in accordance with Regulation (EU) No 206/2010, with the entry 'G'.

<sup>(†)</sup>The document(s) referred to above can be found at:

<u>EU and EFTA countries approved to export animals and animal products to Great Britain</u> (Available at: https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-eftacountries-approved-to-export-animals-and-animal-products-to-great-britain)

### Non-EU countries approved to export animals and animal products to Great Britain

(Available at: https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eucountries-approved-to-export-animals-and-animal-products-to-great-britain)

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