

**Model health certificate for fresh meat, excluding offal and minced meat, of farmed non-domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families (SUF)**

GBHC377 v1.1 Aug-23

<b>Part I. Details of dispatched consignment</b>							
<b>I.1 Consignor</b> Name: Address: Tel:		<b>I.2 Certificate reference no.</b>		<b>I.3 Central competent authority</b>			
		<b>I.2.a Not in use</b>		<b>I.4 Local competent authority</b>			
<b>I.5 Consignee</b> Name: Address: Tel:				<b>I.6 Not in use</b>			
<b>I.7 Country of origin</b>	<b>ISO code</b>	<b>I.8 Region of origin</b>	<b>Code</b>	<b>I.9 Country of destination</b>	<b>ISO code</b>	<b>I.10 Region of destination</b>	<b>Code</b>
<b>I.11 Place of origin</b> Name: Approval number: Address:				<b>I.12 Not in use</b>			
<b>I.13 Place of loading</b>				<b>I.14 Date of departure</b>			
<b>I.15 Means of transport</b> <input type="checkbox"/> Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other Identification: Documentation references:				<b>I.16 Entry BCP</b>			
				<b>I.17 Not in use</b>			

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II.a. Certificate reference no.	II.b.
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<b>I.18 Description of commodity</b>							
<b>I.19 Commodity code (HS code)</b>		<b>I.21 Temperature of products</b> <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen			<b>I.23 Identification of container / seal number</b>		
<b>I.20 Quantity</b>		<b>I.22 Number of packages</b>			<b>I.24 Type of packaging</b>		
<b>I.25 Commodity certified for</b> <input type="checkbox"/> Human consumption							
<b>I.26 Not in use</b>				<b>I.27 <input type="checkbox"/> For import or admission into Great Britain</b>			
<b>I.28 Identification of the commodities</b>							
Species (Scientific name)	Nature of Commodity	Treatment Type	Approval Number of Abattoir	Approval Number of Cutting Plant	Approval Number of Cold Store	Number of Packages	Net Weight

## Part II. Certification

### Animal Health

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

#### AH/T103 Territory requirements

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

<sup>(\*)</sup>**EITHER** <sup>(\*)</sup>**[(a)]** has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]

<sup>(\*)</sup>**OR** <sup>(\*)</sup>**[(a) (i)]** has been free for 12 months from rinderpest, African swine fever, <sup>(\*)</sup>[foot-and-mouth disease], <sup>(\*)</sup>[classical swine fever] and <sup>(\*)</sup>[swine vesicular disease]; and

**(ii)** has been considered free from <sup>(\*)</sup>[foot-and-mouth disease], <sup>(\*)</sup>[classical swine fever] and <sup>(\*)</sup>[swine vesicular disease], since ..... (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by ..... of ..... (dd/mm/yyyy); and]

**(b)** during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

<b>II.a. Certificate reference no.</b>	<b>II.b.</b>
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**AH/E006 Establishment requirements (holding)**

has been obtained from animals coming from holdings;

- (a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,
- (b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,
- (c) in which 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 porcine brucellosis during the previous six weeks;

**AH/E300B Establishment requirements (slaughterhouse)**

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 in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into 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;]
- (\*) **AND/OR** [have been introduced on ..... (dd/mm/yyyy) into the territory described in AH/T from the territory/ies with code(s) ..... that at that date was authorised to import this fresh meat into Great Britain;]
- (\*) **AND/OR** [have been introduced on ..... (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

**AH/A605 Animal requirements (other)**

has been obtained from animals that have remained separate since birth from wild cloven-hoofed animals and:

- (\*) **EITHER** (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 mentioned above;
- (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;
- (c) have been slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy);]
- (\*) **OR** (a) have been slaughtered between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy), on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement containing the information listed in the notes for completion, and
- (b) their carcasses 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/P001 Product requirements**

has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;

<b>II.a. Certificate reference no.</b>	<b>II.b.</b>
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### **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 meat of farmed non-domestic animals belonging to the *Suidae*, *Tayassuidae*, or *Tapiridae* families 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**

(\*)[the carcass or parts of the carcass] (\*)[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/D107 Trichinella requirements**

the meat fulfils the requirements set out in relevant GB regulations for *Trichinella*, in particular, has been subject to an examination by a digestion method with negative results;

(\*) 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:

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### **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 belonging to the *Suidae*, *Tayassuidae*, or *Tapiridae* families that are domestically kept or bred since birth 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' 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: 02.03, 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: *Nature of commodity*. Indicate 'carcass-whole', 'carcass-side', 'carcass-quarters' or 'cuts'.
- Box reference I.28: *Treatment type*: If appropriate indicate deboned, or bone-in. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

### **Part II**

#### **Animal Health**

##### **AH/T103 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>

##### **AH/E006 Establishment requirements (holding)**

No further notes for completion.

##### **AH/E300B Establishment requirements (slaughterhouse)**

No further notes for completion.

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**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/A605 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.

**Written Statement**

A written statement by an official veterinarian must have been provided in case the animals were slaughtered at the holding of origin, confirming 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,
- 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,
- date or dates of slaughter,
- the bleeding of the animals was performed correctly, and
- the slaughtered animals were eviscerated within three hours of the time of slaughter.

**AH/P001 Product requirements**

No further notes for completion.

**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 and (EU) No 2017/625 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-](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

[1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf](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/D107 Trichinella requirements**

This can be certified only if the meat fulfils the requirements of Regulation (EU) No 2015/1375 laying down specific rules on official controls for *Trichinella* in meat.

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

[EU and EFTA countries approved to export animals and animal products to Great Britain](#)

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