Model health certificate for fresh meat, excluding offal and minced meat, of wild nondomestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families (SUW)

GBHC378 v1.1 Aug-23

Part I. Details of dispatched consignment									
I.1 Consignor			I.2 Cei	rtificate re	ference no.	I.3 Cent	tral competent a	uthority	
Name:									
Address:			I.2.a N	lot 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 Regi	ion of	Code	I.9 Country of	ISO	I.10 Region of	Code	
origin	code	origi		Code	destination	code	destination	Code	
I.11 Place of or	rigin				I.12 Not in use				
Name:	-								
Approval numbe	er:								
Address:									
				2					
				\subset					
			X						
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	:							

I.18 Descrip	tion of commo	odity						
I.19 Commodity code (HS code)				Temperature Ambient Chilled Frozen	e of products	I.23 Identification of container / seal no.		
I.20 Quantity			I.22 Number of packages			I.24 Type of packaging		
I.25 Commo	dity certified f	or:						
🗌 Human co	onsumption						\sim	
I.26 Not in use					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
				2				

Part II. Certification

Animal Health

I, the undersigned official veterinarian, hereby certify, that the fresh meat of wild suidae 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:

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

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

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AH/E201 Game handling establishment

has been obtained from animals which after killing were transported within 12 hours for chilling ^(*)[to a collection centre, and immediately afterwards] to an approved game-handling establishment that meets GB requirements;

AH/A306 Animal requirements (killing)

AH/P001 Product requirements

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

^(*)[AH/P606 Product requirements

has been obtained from carcasses on which the following test for classical swine fever was carried out and provided negative results:

^(*) EITHER	[virus isolation from blood (EDTA);]	
^(*) OR	[virus isolation from samples of	;]
	Financia of	

() **OR** [immunofluorescence for viral antigen on samples of;]]

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 wild 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/P108C Production requirements

it has been obtained in accordance with the relevant GB regulations;

PH/I002 Inspection requirements

it has been found fit for human consumption following post-mortem inspection 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;

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^(*) 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 belonging to the *Suidae, Tayassuidae*, or *Tapiridae* families that are killed or hunted in the wild.

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

After importation, unskinned carcasses must be conveyed without delay to the processing establishment of destination.

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.
	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:	<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 'matured' or 'unskinned'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.
	Box reference I.28:	Abattoir: any abattoir or game handling establishment.
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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.^(†)

AH/E201 Game handling establishment

GB requirements

The approved game handling establishment must be 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 40 days

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or, in the event of a case of disease, the preparation of meat for importation into Great Britain has been authorised only after removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian.

AH/A306 Animal requirements (killing)

Dates of killing:

Imports of the meat shall not be authorised when obtained from animals killed or hunted 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.

GB requirements:

Killing took place:

- (a) at a distance that exceeds 20km from the borders of a country or part thereof, which is not authorised during this period for importing this fresh meat into Great Britain,
- (b) in an area where during the last 60 days, there has been no restrictions for the diseases referred to in point AH/T.

AH/P001 Product requirements

No further notes for completion.

AH/P606 Product requirements

Supplementary guarantees to be provided when required 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 with the entry 'C'^(†). For such purpose, in tests other than EDTA, the samples to be used are a sample of tonsil and of spleen plus a sample of ileum or kidney and a sample of at least one of the following lymph nodes: retropharyngeal, parotid mandibular or mesenteric. The samples used shall be indicated.

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/P108C Production requirements

The meat has been obtained in accordance with Section IV of Annex III of Regulation (EC) 853/2004, and in particular:

- (i) before skinning, it has been stored and handled separately from other food and not frozen; and
- (ii) after skinning, it has undergone a final inspection as referred to in PH/I.

PH/I002 Inspection requirements

Post-mortem inspection was carried out in accordance with Section 2 and 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.

PH/MB001A Microbiological criteria

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

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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/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.

^(†)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)

<u>Non-EU countries approved to export animals and animal products to Great Britain</u> (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)