Model health certificate for fresh meat, excluding offal and minced meat, of wild solipeds belonging to the subgenus Hippotigris (zebra) (EQW)

GBHC376 v1.1 Aug-23

Part I. Details of	r dispatcr	lea cons			ference no	13 Conf	ral competent au	ıthority	
Name:	I.1 Consignor			I.2 Certificate reference no.			I.3 Central competent authority		
Address:			I.2.a N	ot in use		I.4 Loca	l competent auth	nority	
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	1.10 Region of	Code	
origin	code	origi	n	destination	code	destination			
I.11 Place of or	igin				I.12 Not in use				
Name:									
Approval number	er:								
Address:									
I.13 Place of loading					I.14 Date of dep	arture			
) `								
I.15 Means of transport					I.16 Entry BCP				
☐ Aeroplane									
Ship									
 □ Railway wagon									
☐ Road vehicle					I.17 Not in use				
Other				III NOUIT USE					
Identification:									
Documentation references:									

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

I.18 Description of commodity								
I.19 Commodity code (HS code)			I.21 Temperature of products Ambient Chilled Frozen			I.23 Identification of container / seal number		
I.20 Quantity			I.22 Number of packages			I.24 Type of packaging		
I.25 Commo	dity certified f	or				-1		
☐ Human co	onsumption							
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 Typ	-	Approval Number of Abattoir	Approval Number of Cutting Plant	Approval Number of Cold Store	Number of Packages	Net Weight
				Q-,				

Part II. Certification

Animal Health

I, the undersigned official veterinarian, hereby certify, that the fresh meat of wild solipeds described in Part I of this certificate:

AH/E202 Game handling establishment

has been obtained from wild 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/A307 Animal requirements (killing)

has been obtained from wild animals that were killed between	(dd/mm/yyyy) and
(dd/mm/yyyy) inside the territory/ies with code:;	

AH/P001 Product requirements

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

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 solipeds belonging to the subgenus *Hippotigris* (zebra) described in Part I of this certificate was produced in accordance with those provisions, in particular that:

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Fresh meat (excluding offal/minced)
of wild solipeds (EQW)
GBHC376

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

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/P108B Production requirements

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

PH/I003 Inspection

has been found fit for human consumption following 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 solipeds belonging to the subgenus *Hippotigris* (zebra).

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: 02.08.90 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 '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/E202 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 African horse sickness or glanders during the previous 40 days or, in the event of a case of such diseases, the preparation of meat for exportation to 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.

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AH/A307 Animal requirements (killing)

Dates of killing

Imports of this 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.

Territory code

Code of the 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.^(†)

AH/P001 Product requirements

No further notes for completion.

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/P108B Production requirements

The meat has been obtained in compliance with Section IV of Annex III of Regulation (EC) No 853/2004.

PH/I003 Inspection

Post-mortem inspection was carried out in accordance with 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.

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:

<u>List of trading partners with approved residue monitoring control plans for products of animal origin</u> (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:

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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-eucountries-approved-to-export-animals-and-animal-products-to-great-britain)

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