

## Model health certificate for mechanically separated meat of poultry (POU-MSM)

GBHC332 v1.0 Jul-24

Part I. Details of dispatched consignment							
<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> Address				<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: Document:				<b>I.16 Entry BCP</b>			
				<b>I.17 Not in use</b>			

Poultry mechanically separated meat  
GBHC332

<b>II.a. Certificate reference no.</b>	<b>II.b.</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 Seal / Container No.</b>		
<b>I.20 Quantity</b>		<b>I.22 Number of packages</b>		<b>I.24 Not in use</b>		
<b>I.25 Commodity certified for</b> <input type="checkbox"/> Human consumption						
<b>I.26 Not in use</b>				<b>I.27</b> <input type="checkbox"/> For import or admission into Great Britain		
<b>I.28 Identification of the commodities</b>						
Species (Scientific name)	Treatment type	Approval number of Abattoir	Approval Number of Manufacturing 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 mechanically separated meat of poultry described in Part I of this certificate:

#### **AH/T005 Animal territory (residency)**

has been obtained from poultry which has been kept in:

(\*) **EITHER** [the territory(ies) of code(s) .....;]

(\*) **AND/OR** [compartment(s) .....;]

since hatching or been imported as 'poultry other than ratites' from:

(\*) **EITHER** [(a) third country(ies) listed for that commodity;]

(\*) **AND/OR** [from Great Britain;]

#### **AH/T105 Territory requirements**

has been obtained from poultry which has been kept in:

(\*) **EITHER** [the territory(ies) of code(s) .....;]

(\*) **AND/OR** [compartment(s) .....;]

which at the date of issue of this certificate was (were) free from Newcastle Disease and:

<b>II.a. Certificate reference no.</b>	<b>II.b.</b>
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(<sup>o</sup>) **EITHER** [was (were) free from Highly Pathogenic Avian Influenza;]

(<sup>o</sup>) **AND/OR** [was (were) not free from highly pathogenic or low pathogenic avian influenza but where these have occurred meet the relevant GB requirements;]

**AH/E400 Establishment requirement**

has been obtained from poultry coming from establishments:

- (a) which are not subject to any animal health restriction;
- (b) within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;

**AH/A100 Animal requirements (vaccination)**

has been obtained from animals which:

(<sup>o</sup>) **EITHER** [has not been vaccinated against avian influenza;]

(<sup>o</sup>) **AND/OR** [has been vaccinated against avian influenza in accordance with GB requirements using:  
..... (name and type of used vaccine(s)) at the age of  
..... weeks;]

**AH/A301 Animal requirements (slaughter)**

has been obtained from poultry that:

- (a) has been slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy);
- (b) has not been slaughtered under any animal-health scheme for the control or eradication of poultry diseases;
- (c) during transport to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease;

(<sup>o</sup>) **[AH/A400 Animal requirements (supplementary guarantee)**

meets Great Britain requirements for animals coming from territory/ies with supplementary guarantee code(s) (<sup>o</sup>)[VI] (<sup>o</sup>)[X] ;]

**AH/P602 Product requirement**

- (a) comes from an approved slaughterhouse which, at the time of slaughter, were not under restrictions owing to a suspected or confirmed outbreak of highly pathogenic avian influenza or Newcastle disease and within a 10 km radius of which there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;
- (b) has not been in contact at any time during slaughter, cutting, storage or transport with poultry or meat of lower health status;

**Animal Welfare**

**AW/001A 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 mechanically separated meat of poultry described in Part I of this certificate was produced in accordance with those requirements, in particular that:

**PH/E100A Establishment requirements**

the establishments where the products come from operate under the HACCP principles in accordance with GB regulations;

**Poultry mechanically separated  
meat  
GBHC332**

<b>II.a. Certificate reference no.</b>	<b>II.b.</b>
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**PH/P100E Production requirements**

the mechanically separated meat has been produced in compliance with the relevant GB regulations, and specifically with the requirements referred under code: (\*)[A] or (\*)[B];

**PH/I007 Inspection requirements**

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

**PH/MK001A Marking requirements**

the products described in Part I of this certificate have been marked in compliance with the relevant GB regulations;

**PH/MB001B Microbiological criteria**

the products described in Part I of this certificate 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/S101B Storage and transportation requirements**

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

**PH/MS300 Labelling requirements**

it has a mark on the label denoting that it is made only from fresh meat from animals slaughtered in slaughterhouses and from cutting plants approved for exporting to Great Britain;

(\*) 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 assimilated in Great Britain (assimilated EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website ([legislation.gov.uk](http://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 poultry mechanically separated meat

'Mechanically separated meat' or 'MSM' means the product obtained by removing meat from flesh-bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure.

'Poultry' means farmed birds, including birds that are not considered as domestic, but which are farmed as domestic animals, with the exception of ratites.

### **Part I**

- |                     |   |
|---------------------|---|
| Box reference I.8:  | Provide the code for the zone or the compartment of origin, if necessary, as defined under code in column 2 as set out in a document relating to 'poultry and poultry products' published on <a href="http://gov.uk">gov.uk</a> , in accordance with Regulation (EC) No 798/2008. (†)                                     |
| Box reference I.11: | Name, address and approval number of the establishment of dispatch.   |
| Box reference I.15: | Indicate the registration number(s) of railway wagons and lorries, the names of ships and, if known, the flight numbers of aircraft. In the case of transport in containers or boxes, the total number of these and their registration and where there is a serial number of the seal it has to be indicated in box I.23. |
| Box reference I.19: | Use the appropriate Harmonised System (HS) code of the World Customs Organisation: 02.07, 02.08 or 05.04.   |
| Box reference I.28: | <i>Treatment type</i> : Code "A" if chilled indicate the use by date (dd/mm/yyyy) or if frozen indicate the best before end date (mm/yyyy).<br>If Code "B", indicate the date of freezing (dd/mm/yyyy) and the use by date (dd/mm/yyyy).  |

### **Part II**

#### **AH/T005 Animal territory (residency)**

'Poultry other than ratites' means

- day-old chicks
- breeding and productive poultry
- slaughter poultry, or
- poultry for restocking game supplies

**Mechanically separated poultry meat  
(POU-MSM)  
GBHC332**

**For territory code:**

Insert code of the territory as it appears in column 2 of the document relating to 'poultry and poultry products' published on GOV.UK, in accordance with Regulation (EC) No 798/2008.<sup>(†)</sup>

If the meat comes from 'poultry other than ratites' originating either in Great Britain or (a) third country(ies) listed in the document referred to above then the code of Great Britain or the country(ies) or of territory(ies) of those country(ies) and the code of the third country slaughtering the poultry shall be indicated.

**For compartment(s):**

Insert the name of compartment(s).

**For the second "either" attestation referring to the import of 'poultry other than ratites' from third countries:**

By certifying this attestation you are confirming that the meat has been obtained from 'poultry other than ratites' that were imported from (a) third country(ies) listed for that commodity as set out in a document relating to 'poultry and poultry products' published on GOV.UK, in accordance with Regulation (EC) No 798/2008.<sup>(†)</sup>

**AH/T105 Territory requirements**

**For territory code:**

Insert code of the territory as it appears in column 2 of the document relating to 'poultry and poultry products' published on GOV.UK, in accordance with Regulation (EC) No 798/2008.<sup>(†)</sup>

For countries or territories with the entry 'N' in column 6 of the document referred to above for meat of poultry (POU): In the case of an outbreak of Newcastle disease, imports may continue to be authorised from the third country or territory with no change in the third country code or territory code. However, imports into Great Britain from any areas which are placed under official restrictions by the competent authority of the third country or territory concerned due to an outbreak of that disease shall be automatically prohibited.

**For compartment(s):**

Insert the name of compartment(s)

Freedom from highly pathogenic avian influenza is as defined in Article 2(16) of Regulation (EC) No 798/2008.

Freedom from Newcastle disease is as defined in point (18) of Article 2 of Regulation (EC) No 798/2008.

**GB requirements where territories are not free of highly pathogenic or low pathogenic avian influenza:**

Following case(s) of highly pathogenic avian influenza, a 'stamping out' policy has been implemented to control the disease, and

- (i) adequate cleansing and disinfection had been carried out on all previously infected establishments; and
- (ii) following completion of the cleansing and disinfection referred to in point (i) of this paragraph, avian influenza surveillance has been carried out at least by randomised representative sampling of the populations at risk to demonstrate the absence of infection, (taking into account the specific epidemiological circumstances in relation to the occurred outbreak(s)), with negative results; and
- (iii) an opening date has been entered in column 6B in the list of approved countries ('Poultry and poultry products') published on GOV.UK, in accordance with Regulation (EC) No 798/2008.<sup>(†)</sup>

**AH/E400 Establishment requirement**

No further notes for completion.

**Mechanically separated poultry meat  
(POU-MSM)  
GBHC332**

**AH/A100 Animal requirements (vaccination)**

The Avian Influenza vaccination plan must comply with the requirements of Annex 5 of Regulation (EC) No 798/2008.

**AH/A301 Animal requirements (slaughter)**

Indicate date or dates of slaughter.

Imports of this meat shall not be allowed when obtained from poultry slaughtered in the territory or the compartment(s) referred to in AH/T105 during a period where restrictive measures have been adopted by Great Britain against imports of this meat from this territory or that (these) compartment(s).

**AH/A400 Animal requirements (supplementary guarantee)**

For holdings in territories that require Supplementary Guarantees insert the relevant code as it appears in column 5 of the document relating to 'poultry and poultry products' published on GOV.UK, in accordance with Regulation (EC) No 798/2008.<sup>(†)</sup>

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

“VI”: comes from slaughter poultry that:

- (a) have not been vaccinated with vaccines prepared from a Newcastle disease virus master seed showing a higher pathogenicity than lentogenic strains of the virus;
- (b) underwent a virus isolation test for Newcastle disease, carried out in an official laboratory at the time of slaughter on a random sample of cloacal swabs from at least 60 birds in each flock concerned and in which no avian paramyxoviruses with an Intracerebral Pathogenicity Index (ICPI) of more than 0.4 were found;
- (c) has not been in contact in 30 days preceding slaughter with poultry that does not fulfil the conditions in (a) and (b).

“X”: comes from slaughter poultry flocks which have been examined and tested in accordance with point 8 of Section I of Annex 3 to Regulation (EC) No 798/2008.

**AH/P602 Product requirement**

No further notes for completion.

**Animal Welfare**

**AW/001A Animal welfare**

Animal must be handled in accordance with the relevant provisions of assimilated 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 2017/625, (EU) No 2019/624 and (EU) No 2019/627 have been met.

**PH/E100A Establishment requirements**

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

**PH/P100E Production requirements**

The mechanically separated meat has been produced in compliance with Section V of Annex III, to Regulation (EC) No 853/2004.

The mechanically separated meat meets the specific requirements where applicable of the code:

“A”: produced in accordance with paragraph 3 of chapter III of Section V of Annex III to Regulation (EC) No 853/2004, and Annex IV to Regulation (EC) No 2074/2005.

**Mechanically separated poultry meat  
(POU-MSM)  
GBHC332**

“B”: produced in accordance with paragraph 4 of chapter III of Section V of Annex III to Regulation (EC) No 853/2004.

The mechanically separated meat originates from a country<sup>(†)</sup> approved to export mechanically separated meat of poultry to GB.

The mechanically separated meat must be

**EITHER** frozen to and kept at an internal temperature of not more than -18°C;

**OR** chilled to and kept and an internal temperature of not more than 2°C .

**PH/I001A Inspection requirements**

The mechanically separated meat has been derived from meat that has been found fit for human consumption following ante-mortem and post-mortem inspections carried out in accordance with Regulation (EU) No 2019/627 and Regulation (EU) No 2019/624.

**PH/MK001A Marking requirements**

The products described in Part I of this certificate has have been marked with an identification mark in compliance with Section I of Annex II to Regulation (EC) No 853/2004.

**PH/MB001B 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](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

(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/S101B Storage and transportation requirements**

The relevant requirements for storage and transport have been met in accordance with Section V to Annex III to Regulation (EC) No 853/2004.

**PH/MS300 Labelling requirements**

The labels affixed on the packaging of the products in Part I bear an identification mark to the effect that the products come wholly from fresh meat originating from establishments (slaughterhouses and cutting plants) approved for exporting to Great Britain.

<sup>(†)</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](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)

(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](https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/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>)