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| Part I : Details of dispatched consignment | I.1. Consignor Name Address Country | | I.2. Certificate reference No GBR..... | | | | |
| | | | I.3. Central competent authority | | | | |
| | | | I.4. Local competent authority | | | | |
| | I.5. Safe Food for Canadians License Number: Name Address Country | | I.6. No.(s) of related original certificates No.(s) of accompanying documents | | | | |
| | I.7. Country of origin | ISO code | I.8. Region of origin | I.9. Country of destination | ISO code | | |
| | | | I.10. Region of destination | | | | |
| | I.11. Place of origin Name Address Approval number | | I.12. Place of destination | | | | |
| | I.13. Place of loading Name Postal code/ Region | | I.14. Date of departure | | | | |
| | I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification: Number(s): | | I.16. Entry Point | | | | |
| | | | I.17. CITES | | | | |
| I.18. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> | | I.19. Total Net Weight | I.20. Total number of packages | | | | |
| I.21. Seal/Container numbers | | | | | | | |
| I.22. Commodities certified for: Human consumption <input type="checkbox"/> | | | | | | | |
| I.23. | | | I.24. For Export <input type="checkbox"/> | | | | |
| I.25. Identification of the commodities Custom code and title: | | | | | | | |
| Product description | Slaughterhouse (name and number) | Manufacturing plant (name and number) | Cold store (name and number) | Number of packages | Type of package | Net weight | Shipping Mark |



Export Health Certificate for pig meat to Canada

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| II. Health information | I.2. Certificate reference number GBR | |
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Part II: Certification

II.1. I, the undersigned official veterinarian, hereby certify that the meat specified above has been prepared in an establishment certified for export to Canada and is derived from animals that have been examined and found, by *ante-mortem* and *post-mortem* inspection at the time of slaughter, to be free from diseases in compliance with Regulations (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 which have been recognised equivalent to the applicable Canadian laws and regulations and is fit for human consumption.

II.2. Additional certification statements for all pig meat derived from swine born and raised in a Member State of the EU and/or the UK.

I hereby certify that:

II.2.1. The pig meat is derived from animals which :

II.2.1.1. have not been in contact within the last 90 days with any animal from a country or zone not officially free of Foot and Mouth Disease (FMD), African Swine Fever (ASF) and Swine Vesicular Disease (SVD);

⁽¹⁾either **II.2.1.2.** have not been in contact within the last 90 days with any animal from a country or zone not officially free of Classical Swine Fever (CSF);]

⁽¹⁾or **II.2.1.2** were kept, within the last 90 days, on a premises which was not located in a CSF wild pig control area;]

⁽¹⁾or **II.2.1.2** were kept in a CSF wild pig control area which had undergone surveillance to verify absence of CSF in accordance with the Commission Decision 2008/855/EC, as amended;]

II.2.1.3. have been slaughtered in an approved establishment and were found to be free of any signs suggestive of CSF, FMD, ASF and SVD on *ante-mortem* and *post-mortem* inspection as dictated under point II.1.

II.2.2. Every precaution was taken to prevent direct or indirect contact during the slaughter, processing and packaging of the pig meat with any animal product or by-product derived from animals of a lesser zoosanitary status.

Notes

This certificate is meant for fresh meat, including minced meat and meat preparations, of domestic swine (*Sus scrofa*). Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

All pages must be signed and stamped and the certificate must be presented at least in English and/or French.

Part I

- Box reference I.1.: Indicate the details of the exporter.
- Box reference I.2.: This number is automatically generated by the system.
- Box reference I.5.: Indicate the details of the Safe Food for Canadians License holder
- Box reference I.11.: Place of origin: name and address of the dispatch establishment.
- Box reference I.15.: Indicate the names of the ships and, if known, the flight numbers of the aircraft. Separate information is to be provided in the event of unloading and reloading.
- Box reference I.19.: Indicate total net weight
- Box reference I.21.: For containers or boxes, the container number and the seal number affixed under the supervision of the competent authority must be included.
- Box reference I.25.:

Customs code and title: Use the appropriate Harmonised System (HS) code under the following heading: 02.03; 02.06; 02.09; 05.04; 05.11 or 15.01.

Product description: must be identical to that on the shipping carton. If the shipping carton is labelled as: Pork Leg, Boneless, then the description Pork Leg, Boneless must appear on the OMIC. If Pork Leg, Outside, Flat Cut is on the shipping carton, Pork Leg, Outside, Flat Cut must be on the OMIC; if Bone-in Pork Leg Butt Portion or Pork Loin Back Ribs are on the shipping carton, then they must appear as Bone-in Pork Leg Butt Portion or Pork Loin Back Ribs on the OMIC. Abbreviations and/or codes are not acceptable as part of the mandatory product description, e.g. the product description of Pork Leg, Boneless is not acceptable as Pork L, Bnls on the OMIC. The terms boneless or bone-in (whichever is applicable) must be included with the description on shipping carton labels of single ingredient meat cuts and therefore be



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| <p>presented on the OMIC.</p> <p>Slaughterhouse, Manufacturing plant and Cold store: Indicate the establishment name and approval number as expressed on the label.</p> <p>Type of packaging: Indicate the type of packaging according to UN Recommendation 21, the package type name used in international trade. Shipping marks are used to identify all shipping containers (cartons) within an imported shipment to the appropriate Official Meat Inspection Certificate (OMIC). Each shipping container in each imported lot must be clearly marked with an appropriate shipping mark.</p> <p>Part II</p> <ul style="list-style-type: none"> (1) Delete as appropriate. | | | | | | | | |
| <p>Official veterinarian</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Name (in capital letters):</td> <td style="width: 50%;">Qualification and title:</td> </tr> <tr> <td>Local Veterinary Unit:</td> <td>LVU N°: Date: Signature:</td> </tr> <tr> <td>Stamp:</td> <td></td> </tr> </table> | | | Name (in capital letters): | Qualification and title: | Local Veterinary Unit: | LVU N°: Date: Signature: | Stamp: | |
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