MODEL ANIMAL HEALTH/OFFICIAL CERTIFICATE FOR THE ENTRY INTO THE UNION OF FRESH MEAT INTENDED FOR HUMAN CONSUMPTION, EXCLUDING MECHANICALLY SEPARATED MEAT, OF DOMESTIC BOVINE ANIMALS (MODEL BOV)

UNTRY			Animal he	alth/Official certificate to the E
I.1	Consignor/Exporter	I.2	Certificate reference	I.2a IMSOC reference
	Name			
	Address	I.3	Central Competent Authority	QR CODE
	Country ISO cour	ntry code I.4	Local Competent Authority	
I.5 I.7 I.8 I.11	Consignee/Importer Name	I.6	Operator responsible for the con Name	nsignment
	Address		Address	
	Country ISO cour	ntry code	Country	ISO country code
I.7	Country of origin ISO cour	ntry code I.9	Country of destination	ISO country code
1.8	Region of origin Code	I.10	Region of destination	Code
I.11	Place of dispatch	I.12	Place of destination	
	Name Registration/Appr	roval No	Name	Registration/Approval N
	Address		Address	
	Country ISO country code		Country	ISO country code
I.13	Place of loading	I.14	Date and time of departure	
I.15	Means of transport	I.16	Entry Border Control Post	
	□ Aircraft □ Vessel	I.17	Accompanying documents	
	☐ Railway ☐ Road vehicle		Туре	Code
	Identification		Country Commercial document reference	ISO country code
I.18	Transport conditions	ent	☐ Chilled	□ Frozen
	Container number/Seal number	a 13	.T.	
I.19	Container No	Seal N	NO.	
I.19 I.20	Container No Certified as or for	Seal N	NO	
		Seal N	NO	
	Certified as or for ☐ Products for human	I.22	□ For internal market	

I.24 Total	number of packages	1.25	Total quantity		I.26	Total net weig	ght/gross wei	ght (kg)
I.27 Descri	ption of consignment							
CN code	Species							
	Cold store		Identification mark	Туре	of packa	ging		Net weight
Slaughterhouse	Treatment type		Nature of commodity	Numb	er of pa	ckages		Batch No
☐ Final consumer	Date of collection/producti	on	Manufacturing plant	numbe	er of	egistration		

Part II: Certification

Certificate model BOV

II. Health information II.a Certificate reference II.b IMSOC reference

II.1. Public health attestation [to delete when the Union is not the final destination of the fresh meat]

I, the undersigned official veterinarian declare that I am aware of the relevant requirements of Regulation (EC) No 999/2001 of the European Parliament and of the Council^A, Regulation (EC) No 178/2002 of the European Parliament and of the Council^B, Regulation (EC) No 852/2004 of the European Parliament and of the Council, Regulation (EU) 2017/625 of the European Parliament and of the Council, Commission Delegated Regulation (EU) 2019/624 and Commission Implementing Regulation (EU) 2019/627^D and hereby certify that the fresh meat⁽²⁾ of domestic bovine animals (including Bison and *Bubalus* species and their cross-breeds) described in Part I was produced in accordance with these requirements, in particular that:

- II.1.1. the [meat] [minced meat]⁽¹⁾ comes from (an) establishment(s) applying general hygiene requirements and implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 852/2004, regularly audited by the competent authorities and being listed as an EU approved establishment;
- II.1.2. the meat has been obtained in compliance with Section I of Annex III to Regulation (EC) No 853/2004;
- (¹) II.1.3. [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than 18 °C;]
- II.1.4. the meat has been found fit for human consumption following ante-mortem and post-mortem inspections carried out in accordance with Articles 8 to 19, 24, 29, 30, 33 to 35, 37 and 38 of Implementing Regulation (EU) 2019/627 and Articles 3, 4, 5, 7 and 8 of Delegated Regulation (EU) 2019/624:
- II.1.5. (1) *either*[the carcase or parts of the carcase have been marked with a health mark in accordance with Article 48 and Annex II of Implementing Regulation (EU) 2019/627;]
 - (¹) or [the packages of [meat] [minced meat] (¹) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]
- II.1.6. the [meat] [minced meat] (¹) satisfies the relevant criteria laid down in Commission Regulation (EC) No 2073/2005^E;
- II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Article 29 of Council Directive 96/23/EC^F, are fulfilled and the concerned animals and products are listed in Commission Decision 2011/163/EU^G for the concerned country of origin;
- II.1.8. the [meat] [minced meat] (¹) has been produced under conditions guaranteeing compliance with the maximum residue levels for pesticides laid down in Regulation (EC) No 396/2005 of the European Parliament and of the Council^H, and the maximum levels for contaminants laid down in Commission Regulation (EC) No 1881/2006¹.

A Regulation (EC) No 999/2001 of the European Parliament and of the Council of 22 May 2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies (OJ L 147, 31.5.2001, p. 1).

Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1).

Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1).

Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls (OJ L 131, 17.5.2019, p. 51).

E Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1).

Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC (OJ L 125, 23.5.1996, p. 10).

G Commission Decision 2011/163/EU of 16 March 2011 on the approval of plans submitted by third countries in accordance with Article 29 of Council Directive 96/23/EC (OJ L 70, 17.3.2011, p. 40).

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC (OJ L 70, 16.3.2005, p. 1).

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ L 364, 20.12.2006, p. 5).

II.1.9. the [meat] [minced meat] (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;

- II.1.10. with regard to bovine spongiform encephalopathy (BSE):
 - (¹) either [the country or region of origin is classified in accordance with Commission Decision 2007/453/EC^J as a country or region posing a negligible BSE risk, and
 - (1) either [the animals from which the meat or minced meat is derived were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;]
 - (1) or [the animals from which the meat or minced meat is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk, and:
 - (1) either [(i) the meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V, point 1(a), to Regulation (EC) No 999/2001;]
 - (¹) or [(i) the carcases, half carcases or half carcases cut into no more than three wholesale cuts, and quarters contain no specified risk material as defined in Annex V, point 1(a), to Regulation (EC) No 999/2001 other than the vertebral column, including dorsal root ganglia, and the carcases or wholesale cuts of carcases of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 of the European Parliament and of the Council^K (³);]
 - (ii) the animals from which the meat or minced meat is derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]
 - (1) or [the animals from which the meat or minced meat is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing an undetermined BSE risk and:
 - (¹) either [(i) the meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V, point 1(a), to Regulation (EC) No 999/2001;]
 - (¹) or [(i) the carcases, half carcases or half carcases cut into no more than three wholesale cuts, and quarters contain no specified risk material as defined in Annex V, point 1(a), to Regulation (EC) No 999/2001 other than the vertebral column, including dorsal root ganglia, and the carcases or wholesale cuts of carcases of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (³);]
 - (ii) the animals from which the meat or minced meat is derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]

Commission Decision 2007/453/EC of 29 June 2007 establishing the BSE status of Member States or third countries or regions thereof according to their BSE risk (OJ L 172, 30.6.2007, p. 84)

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Regulation (EC) No 1760/2000 of the European Parliament and of the Council of 17 July 2000 establishing a system for the identification and registration of bovine animals and regarding the labelling of beef and beef products and repealing Council Regulation (EC) No 820/97 (OJ L 204, 11.8.2000, p. 1).

(iii) the animals from which the meat or minced meat is derived have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health^L;

- (iv) the meat or minced meat was produced and handled in a manner which ensures that they do not contain and were not contaminated with nervous and lymphatic tissues exposed during the deboning process;]]
- (1) or [the country or region of origin is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk, and
 - (a) the animals from which the meat or minced meat is derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity; and
 - (1) either [(b) the meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V, point 1(a) to Regulation (EC) No 999/2001; and]
 - (¹) or [(b) the carcases, half carcases or half carcases cut into no more than three wholesale cuts, and quarters contain no specified risk material as defined in Annex V, point 1(a), to Regulation (EC) No 999/2001 other than the vertebral column, including dorsal root ganglia, and the carcases or wholesale cuts of carcases of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (³); and]
 - (1) either [(c) the animals from which the meat or minced meat is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible or a controlled BSE risk;]
 - (1) or [(c) the animals from which the meat or minced meat is derived originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing an undetermined BSE risk and
 - (i) the animals from which the meat or minced meat is derived have not been fed with meat- and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
 - (ii) the meat or minced meat was produced and handled in a manner which ensures that it does not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process;]]
- (1) or [the country or region of origin has not been classified in accordance with Decision 2007/453/EC or is classified as a country or region with an undetermined BSE risk, and
 - (a) the animals from which the meat or minced meat is derived have not been:
 - slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;
 - (ii) fed meat-and-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
 - (1) either [(b) the meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V, point 1(a), to Regulation (EC) No 999/2001;]
 - (¹) or [(b) the carcases, half carcases or half carcases cut into no more than three wholesale cuts, and quarters contain no specified risk material as defined in Annex V, point 1(a), to Regulation (EC) No 999/2001 other than the vertebral column, including dorsal root ganglia, and the carcases or wholesale cuts of carcases of animals aged over 30 months and containing vertebral column are identified by a clearly visible

L https://www.oie.int/en/standard-setting/terrestrial-code/access-online/

COUNTRY Certificate model BOV red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No $1760/2000(^{3});$ (c) the meat or minced meat does not contain and is not derived from nervous and lymphatic tissues exposed during the deboning process.] [II.1.11. it fulfils the requirements of Commission Regulation (EC) No 1688/2005^M.] $(^{4})$ II.2. Animal health attestation I, the undersigned official veterinarian, hereby certify that the fresh meat described in Part I: II.2.1. has been obtained in the **zone/s** with code/s:⁽⁵⁾ which, at the date of issue of this certificate is/are authorised for entry into the Union of fresh meat of bovine animals and listed in Part 1 of Annex XIII to Commission Implementing Regulation (EU) 2021/404^N and: in which infection with rinderpest virus has not been reported for a period of 12 months (a) before the date of slaughter of the animals from which the fresh meat was obtained, and during the same period vaccination against this disease has not been carried out; and $^{(1)}$ either [(b) in which foot and mouth disease has not been reported for a period of 12 months before the date of slaughter of the animals from which the fresh meat was obtained, and during the same period vaccination against this disease has not been carried out.] in which foot and mouth disease has not been reported since / / (dd/mm/yyyy).] $^{(1)(7)}$ or [(b)]in which foot and mouth disease has not been reported for a period of 12 months before the date of slaughter of the animals from which the fresh meat was obtained and a vaccination programme against foot and mouth disease is being carried out in kept bovine animals under the supervision of the competent authority of the third country or territory.] (1)(8) or [(b) in which foot and mouth disease has not been reported for a period of 12 months before the date of slaughter of the animals from which the fresh meat was obtained and a vaccination programme against foot and mouth disease is being carried out in kept bovine animals under the supervision of the competent authority of the third country or territory; this supervision includes the control of the efficacy of the vaccination programme through regular serological surveillance that indicates adequate antibody levels in the animals and demonstrates the absence of foot and mouth disease virus circulation in the zone.] (1)(9) or [(b) in which foot and mouth disease has not been reported for a period of 12 months before the date of slaughter of the animals from which the fresh meat was obtained, and during the same period vaccination against this disease has not been carried out and the absence of the disease is controlled by the competent authority of the third country or territory through a regular serological surveillance demonstrating the absence of foot and mouth disease virus circulation.] II.2.2. has been obtained from animals that: (1) either [have remained in the zone/s referred to under point II.2.1 since birth, or for at least 3 months before slaughter.] [have been introduced on $_{_{_{_{_{_{_{}}}}}}}$ / $_{_{_{_{_{_{_{}}}}}}}$ (dd/mm/yyyy) into the zone referred to under point II.2.1., from the zone with code $_{_{_{_{_{_{_{}}}}}}}$ - $_{_{_{_{_{_{_{}}}}}}}$ (state at that date was authorised for the $^{(1)}$ or

M

 $^{(1)}$ or

since birth, or for at least 3 months before slaughter.]

II.2.3. has been obtained from animals coming from **establishments**:

point II.2.1., from the Member State with ISO code .]

entry of fresh meat of bovine animals into the Union and where they have remained

[have been introduced on ___/__/ (dd/mm/yyyy) into the zone referred to under

M Commission Regulation (EC) No 1688/2005 of 14 October 2005 implementing Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards special guarantees concerning salmonella for consignments to Finland and Sweden of certain meat and eggs (OJ L 271, 15.10.2005, p. 17)

Commission Implementing Regulation (EU) 2021/404 of 24 March 2021 laying down the lists of third countries, territories or zones thereof from which the entry into the Union of animals, germinal products and products of animal origin is permitted in accordance with Regulation (EU) 2016/429 of the European Parliament and of the Council (OJ L 114, 31.3.2021, p. 1).

(a) registered by and under the control of the competent authority of the third country or territory and have a system in place to maintain and to keep records in accordance with Article 8 of Commission Delegated Regulation (EU) 2020/692°;

- (b) which receive regular animal health visits from a veterinarian for the purpose of the detection of, and information on, signs indicative of the occurrence of diseases, including the relevant listed diseases referred to in Annex I to Delegated Regulation (EU) 2020/692 and emerging diseases;
- (c) which were not subject to national restriction measures for animal health reasons, including the relevant listed diseases referred to in Annex I to Delegated Regulation (EU) 2020/692 and emerging diseases, at the time of dispatch to the slaughterhouse;
- (d) in which none of the animals kept therein have been vaccinated against [foot and mouth disease and]⁽¹⁰⁾ infection with rinderpest virus;
- (1) either [(e) in and around which, within an area of 10 km radius, including where appropriate the territory of a neighbouring country, foot and mouth disease and infection with rinderpest virus has not been reported during the 30 day period before the date of slaughter;]
- (1)(7) or [(e) in and around which, in an area of 25 km radius, including where appropriate the territory of a neighbouring country, foot and mouth disease and infection with rinderpest virus have not been reported during the 60 day period before the date of slaughter];
- (1)(9) or [(e) in and around which, within an area of 10 km radius, including where appropriate the territory of a neighbouring country, foot and mouth disease and infection with rinderpest virus has not been reported during the 12 month period before the date of slaughter];
- (1)(7) either [(f) in which the animals have remained for a period of at least 40 days before direct dispatch to the slaughterhouse;]
- in which the animals have remained for a period of at least 40 days before passing through one single assembly centre approved by the competent authority in accordance with Article 20(2), point (b), of Delegated Regulation (EU) 2020/692 without coming into contact with animals of a lower health status before being dispatched directly to a slaughterhouse;
- (1)(12) [(g) in which: (i) no animals have been introduced during the last 3 months from zones not authorised to enter fresh meat of bovine animals into the Union; (ii) animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals:
 - (h) listed as approved establishments, following the favourable outcome of an inspection carried out by the competent authority of the third country or territory that was reflected in an official report in IMSOC, and inspected regularly by the competent authority to ensure that the relevant requirements provided for in Delegated Regulation (EU) 2020/692 are complied with.]

II.2.4. has been obtained from animals which:

- (a) have been dispatched from their establishment of origin to a slaughterhouse in means of transport: (i) constructed in such a way that the animals cannot escape or fall out; (ii) in which visual inspection of the space where animals are kept is possible; (iii) from which the escape of animal excrements, litter or feed is prevented or minimised, and (iv) which was cleaned and disinfected with a disinfectant authorised by the competent authority of the third country or territory immediately before the transportation of the animals without contact with other animals which did not comply with the conditions referred to in point II.2.1., II.2.2. and II.2.3.;
- (b) during the transport to the slaughterhouse the animals did not pass through a third country or territory or zone thereof which is not listed for the entry into the Union of fresh meat of bovine animals and they have not come into contact with animals of a lower health status;

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Commission Delegated Regulation (EU) 2020/692 of 30 January 2020 supplementing Regulation (EU) 2016/429 of the European Parliament and of the Council as regards rules for entry into the Union, and the movement and handling after entry of consignments of certain animals, germinal products and products of animal origin (OJ L 174, 3.6.2020, p. 379)

- (c) have been slaughtered [[on __/__/_ (dd/mm/yyyy)]^{(1)}[between __/__/__ (dd/mm/yyyy)]^{(1)}[istween ___/__/__
- (d) had no contact with animals of a lower health status during their slaughter;
- (1)(12) [(e) at the slaughterhouse have been kept completely separated from animals the meat of which is not intended for the Union prior to slaughter.]
- II.2.5. has been obtained in a **slaughterhouse** in and around which, within a radius of 10 km, including where appropriate the territory of a neighbouring country, none of the diseases referred to in point II.2.1. has been reported during the 30-day period before the date of slaughtering of the animals.
- II.2.6. has been strictly segregated from fresh meat not complying with the animal health requirements for the entry into the Union of fresh meat of bovine animals throughout the operations of slaughter, cutting and until:
 - (1) either [it was packaged for further storage;]
 - (1) or [its loading, as unpackaged fresh meat, to the means of transport for dispatch to the Union].

[II.2.7.is de-boned fresh meat, other than offal, obtained from carcases:

- [(i) in which the main accessible lymph nodes have been removed; (ii) which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed; and (iii) in which the pH value of the meat was below 6.0 when tested electronically in the middle of the *longissimus-dorsi* muscle after maturation and before deboning.]
- [(i) in which the main accessible lymph nodes have been removed; and (ii) which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed.]]

II.3. Animal welfare attestation [to delete when the Union is not the final destination]

I, the undersigned official veterinarian, hereby certify, that the meat described in Part I derives from animals which have been treated in the slaughterhouse in accordance with the requirements of the Union legislation on the protection of animals at the time of killing or at least equivalent requirements.

Notes

In accordance with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community, and in particular Article 5(4) of the Protocol on Ireland / Northern Ireland in conjunction with Annex 2 to that Protocol, references to European Union in this certificate include the United Kingdom in respect of Northern Ireland.

This certificate is intended for entry into the Union of fresh meat and minced meat (as defined in Annex I to Regulation (EC) No 853/2004) of domestic bovine animals (as defined in Article 2, point (5), of Delegated Regulation (EU) 2020/692), including when the Union is not the final destination of such fresh meat.

The exclusion of mechanically separated meat is expressly mentioned in the title to avoid any confusion as this product cannot be imported using this fresh meat certificate.

This animal health/official certificate shall be completed according to the notes for the completion of certificates provided for in Chapter 4 of Annex I to Implementing Regulation (EU) 2020/2235.

Part I

Box reference I.8: Provide the code of the zone as appearing in a columun 2 of the table in Part 1 of Annex

XIII to Implementing Regulation (EU) 2021/404.

Box reference I.27: Use the appropriate Harmonised System (HS) code: 02.01, 02.02, 02.06, 05.04 or 15.02.

Description of consignment:

"Nature of commodity": Indicate "carcase-whole", "carcase-side", "carcase-quarters", "offal" or "cuts".

"Treatment type": If appropriate, indicate "de-boned", "bone in" and/or "matured". If

frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II:

- (1) Keep as appropriate.
- Fresh meat as defined in point 1.10 of Annex I to Regulation (EC) No 853/2004.
- The number of bovine carcases or wholesale cuts of carcases, from which removal of the vertebral column is required shall be added to the Common Health Entry Document (CHED) referred to in Article 56 of Regulation (EU) 2017/625.
- Delete if the consignment is not intended for entry into Finland or Sweden.
- Code of the zone in accordance with column 2 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- Only for zones with an opening date in column 8 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- For zones with the entry related to specific conditions 'Maturation, pH and de-boning' in columun 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- For zones with the entry related to specific conditions 'Controlled vaccination programme' in addition to the entry 'Maturation, pH and de-boning' in columun 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- For zones with the entry related to specific conditions 'No vaccination programme carried out' in addition to the entry 'Maturation, pH and de-boning' in column 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- Delete in the case of zones with the entry related to specific conditions '*Maturation*, *pH* and de-boning' in column 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404, where a vaccination programme against foot and mouth disease with serotypes A, O or C is carried out.
- Only for zones with the entry related to animal health guarantees '*Assembly centre*' in columun 6 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- For zones with the entry related to specific conditions '*Additional traceability*' in columun 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404.
- Date or dates of slaughter. This meat shall only be permitted to enter into the Union if the meat was obtained from animals slaughtered after the date of authorisation of the zone/s referred to under point II.2.1. for entry into the Union of fresh meat of bovine animals, or during a period where animal health restriction measures taken by the Union were not in place against the entry of this meat from this/these zone/s, or during a period where the authorisation of this/these zone/s for entry into the Union of this meat was not suspended.
- For zones with the entry related to specific conditions '*Maturation and de-boning*' in columun 5 of the table in Part 1 of Annex XIII to Implementing Regulation (EU) 2021/404. The matured de-boned meat shall only be permitted to enter into the Union 21 days after the date of slaughter of the animals.

7 1	E
Official veterinarian	
Name (in capital letters)	
Date	Qualification and title
Stamp	Signature

Model health certificate for fresh meat, including minced meat, of domestic bovine animals (including *Bison* and *Bubalus* species and their cross-breeds) from non-EU countries GBHC070X v3.2 January 2023

Part I. Details of dispatched consignment								
I.1 Consignor I.2 Certificate			tificate re	ference no.	I.3 Cent	ral competent au	ıthority	
Name:								
Address:			I 2 a N	ot in use		I 4 L oca	I competent auth	nority
			1.2.a N	ot iii usc		1.4 Loca	ii competent auti	iority
Tel:								
I.5 Consignee					I.6 Not in use			
Name:								
Address:								
Tel:								
I.7 Country of	ISO code	I.8 Regi		Code	I.9 Country of destination	ISO code	I.10 Region of destination	Code
origin	code	origi	rı		destination	code	destination	
I.11 Place of or	igin				I.12 Not in use			
Name:								
Approval numbe	r:							
Address:								
I.13 Place of loa	adina				I.14 Date of dep	arturo		
1.13 Place of loc	ading				1.14 Date of dep	arture		
LAF Manna of tuning mark					140 5 4 500			
I.15 Means of transport					I.16 Entry BCP			
Aeroplane								
Ship								
Railway wagon								
Road vehicle					I.17 Not in use			
Other								
Identification:								
Documentation i	references	•						

II.a. Certificate reference no.	II.b

I.18 Descrip	tion of commo	odity							
I.19 Commo	dity code (HS	code)	1.21	Temperature	of products	I.23 Seal / Container No.			
			 	mbient					
				Chilled					
			_ □ F	rozen					
I.20 Quantity	<u> </u>		1.22	Number of p	ackages	I.24 Type o	I.24 Type of packaging		
I.25 Commo	dity certified f	or:							
Human co	nsumption								
I.26 Not in use					I.27 For import or admission into Great Britain				
I.28 Identific	ation of the co	ommodi	ities						
Species (Scientific name)	Nature of Commodity	Treatn Typ		Approval Number of Abattoir	Approval Number of Cutting Plant	Approval Number of Cold Store	Number of Packages	Net Weight	

Part II. Health information

II.1 Public health attestation

I, the undersigned official veterinarian declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) 2017/625, (EU) No 2019/624, (EU) 2019/627 and (EC) No 999/2001 and certify that the meat of domestic bovine animals described in Part I was produced in accordance with those requirements, in particular that:

- **II.1.1** the [meat] [minced meat] ⁽¹⁾ comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004
- **II.1.2** the meat has been obtained in compliance with Section I of Annex III to Regulation (EC) No 853/2004;
- (1)**II.1.3** [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18°C]
- **II.1.4** the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section 2 and Section 3 of Regulation (EU) 2019/627;
- **II.1.5** (1) either [the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II to Regulation (EU) 2019/627;]

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 $^{(1)}$ or [the packages of [meat] [minced meat] (1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004];

- **II.1.6** the [meat] [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs:
- II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;
- **II.1.8** the [meat] [minced meat] (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;
- II.1.9 with regard to bovine spongiform encephalopathy (BSE):

⁽¹⁾⁽¹⁵⁾either [II.1.9 with regard to bovine spongiform encephalopathy (BSE):

- the country or region of dispatch is classified in accordance with Regulation (EC) (a) No 999/2001 as a country or region posing a negligible BSE risk as set out in a document published on gov.uk;
- (1)either [(b) the animals, from which the meat or minced meat was derived:
 - (i) were born, continuously reared and slaughtered in a country or region classified in accordance with Regulation (EC) No 999/2001as a country or region posing a negligible BSE risk as set out in a document published on gov.uk;
 - (ii) were slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rodshaped instrument introduced into the cranial cavity;]
- ⁽¹⁾or (b) the animals, from which the meat or minced meat was derived, were not slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity:
- (1)either [(c) the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 (14);]
- ⁽¹⁾⁽¹⁵⁾or the meat or minced meat is derived from animals which originate from a [(c) (i) country or region classified in accordance with Regulation (EC) No 999/2001 as a country or region posing a controlled or an undetermined BSE risk as set out in a document published on gov.uk;
 - (ii) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia;
 - (iii) the carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (3)];

(1)(15)either the meat or minced meat is derived from mechanically separated [(d) meat, obtained from bones of bovine animals which were born, continuously reared and slaughtered in a country or region classified in accordance with

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Regulation (EC) No 999/2001 as a country or region posing a negligible BSE risk as set out in a document published on gov.uk and in which there have been no BSE indigenous cases;]

- the meat or minced meat is not derived from mechanically separated meat, obtained from bones of bovine animals;]
 - the animals, from which the meat or minced meat is derived, originate from a country or region classified in accordance with Regulation (EC) No 999/2001 as a country or region posing an undetermined BSE risk as set out in a document published on gov.uk;
 - (ii) the animals, from which the meat or minced meat is derived, have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
 - (iii) the meat or minced meat was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.]]

(1)(15)*or* [**II.1.9** with regard to bovine spongiform encephalopathy (BSE):

- (a) the country or region of dispatch is classified in accordance with Regulation (EC) No 999/2001 as a country or region posing a controlled BSE risk as set out in a document published on gov.uk;
- (b) the animals from which the bovine meat or minced meat Is derived were not been killed after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;
- the meat or minced meat does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine animals.]
- the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (3).]

(1)(15)*or* [II.1.9 with regard to bovine spongiform encephalopathy (BSE):

- (a) the country or region of dispatch has not been classified in accordance with Regulation (EC) No 999/2001 or is classified as a country or region with an undetermined BSE risk, as set out in a document published on gov.uk;
- (b) the animals from which the meat or minced meat is derived were not fed meatand-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
- (c) the animals from which the meat or minced meat is derived were not killed, after stunning, by laceration of central nervous tissue by means of an elongated rodshaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;

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- (1) either [(d) the meat or minced meat does not contain and is not derived from:
 - specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;
 - (ii) nervous and lymphatic tissues exposed during the deboning process;
 - (iii) mechanically separated meat obtained from bones of bovine animals.]
- the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000 (3).]

II.2 Animal health attestation

- - has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and
- has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]
- (1)(4) or [(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals:]
- (1)(5)or [(b) has a systematic vaccination programme against foot and mouth disease and from herds where the efficacy of this vaccination programme is controlled by the competent veterinary authority through a regular serological surveillance indicating adequate antibody levels and which also demonstrates the absence of foot and mouth virus circulation:]
- has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place and is controlled by the competent veterinary authority through a regular surveillance demonstrating the absence of foot and mouth infection:]
- **II.2.2** has been obtained from animals that:
 - (1)either [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]

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[have been introduced on(dd/mm/yyyy) into the territory described under point II.2.1, from Great Britain;].

- **II.2.3** has been obtained from animals coming from holdings in which:
 - (a) None of the animals present therein have been vaccinated against [foot-and-mouth disease or] (6) rinderpest, and
- in these holdings, and in the holdings situated in their vicinity within 10 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days,]
- there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 25 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 60 days, and,
 - (c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
- they have remained for at least 40 days before passing through one assembly centre approved by the competent veterinary authority without coming into contact with animals of a different health status prior to subsequently going directly to a slaughterhouse;]
- there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 10 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 12 months, and
 - (c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
 - animals have not been introduced during the last 3 months from areas not approved by Great Britain;
 - (e) animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals;
 - the holdings in question are listed as approved holdings, following a favourable competent authorities' inspection and official report ⁽⁹⁾, and inspections are regularly carried out by the competent authorities to ensure that the relevant requirements provided for in Regulation (EU) No 206/2010 are respected.]
- **II.2.4** has been obtained from animals which:
 - (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 referred to in point II.2.1, II.2.2 and II.2.3,
 - (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 point II.2.1,
- (1)(11) [(d) have reacted negatively to an official intra-dermal tuberculosis test carried out within 3 months before slaughter;]
- (1)(5) **[(e)** at the slaughterhouse have been kept prior to slaughter completely separate from animals the meat of which is not intended for Great Britain].

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- II.2.5 has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 30 days or, in the event of a case/outbreak of disease, the preparation of meat for importation to 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:
- **II.2.6** (1) either [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]
 - [contains [boneless meat] [and] [minced meat] (1), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above + 2 °C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the longissimus-dorsi muscle after maturation and before de-boning, and has been kept strictly separate from meat not conforming to the requirements referred to in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]
 - [contains [boneless meat] [and] [minced meat] (1), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above + 2 °C for at least 24 hours before the bones were removed, and has been kept strictly separate from meat not conforming to the requirements referred to in this certificate during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]

II.3 Animal welfare attestation

I, the undersigned official veterinarian, hereby certify, that the fresh meat 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 the relevant provisions of retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 (13).

Notes

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.

This certificate is meant for fresh meat, including minced meat, of domestic bovine animals (including *Bison* and *Bubalus* species and their cross-breeds)

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 appearing in a document relating to 'fresh meat of

ungulates' published on gov.uk, in accordance with Regulation (EU) No

206/2010.(16)

Box reference I.11: Place of origin: name and address of the dispatch establishment.

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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: 02.01, 02.02, 02.06 or 05.04. In addition, for those

territories of origin without the entry "A" or "F" in column 5 "SG" as set out in a

document relating to 'fresh meat of ungulates' published on gov.uk(16) in

accordance with Regulation (EU) No 206/2010, the HS code 15.02 may also be

used when appropriate.

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) must be included.

Box reference I.28: Nature of commodity: Indicate "carcass-whole", "carcass-side",

"carcassquarters", "cuts", "offal" or "minced meat".

Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the

adjoining fatty tissues) except heart muscle.

Box reference I.28: Treatment type: If appropriate, indicate "deboned"; "bone in"; "matured" and/or

"minced". If frozen, indicate the date (mm/yy) of freezing of the cuts/pieces'.

Part II:

(1) Keep as appropriate.

- Code of the territory as it appears in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010. (16)
- (3) The number of bovine carcasses or wholesale cuts of carcasses, from which removal of the vertebral column is required shall be added to the Common Health Entry Document (CHED) referred to in Article 56 of Regulation (EU) 2017/625.
- Only matured de-boned meat fulfilling the supplementary guarantees referred to in footnote (7).
- (5) Supplementary guarantees regarding import of matured de-boned meat to be provided when required in column 5 "SG" with the entry "H" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010.(16)
- Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A. O or C, and this country is allowed to import into Great Britain matured de-boned meat which fulfils the supplementary guarantees described, in footnote (7).
- (7) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" with the entry "A" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010⁽¹⁶⁾.
- (8) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" with the entry "F" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010. (16) The matured de-boned meat shall not be allowed for importation into Great Britain until 21 days after the date of slaughter of the animals.

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- (9) The list of approved holdings provided by the competent authority is reviewed on a regular basis and kept up to date by the competent authority. The UK government will ensure that this list of approved holdings is made publicly available for information purposes.
- Oate 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.
- (11) Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" with the entry "E" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010 (16). Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC.
- (12) Alternative guarantee may be provided when allowed for by the entry "**J**" 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. (16)
- (13) Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.
- (14) The removal of specified risk material is not required if the meat or minced meat derives from animals born, continuously reared and slaughtered in a third country or region of a third country classified in accordance with Regulation (EC) No 999/2001 as posing a negligible BSE risk as set out in a document published on gov.uk (15).
- ⁽¹⁵⁾ A document relating to 'Bovine Spongiform Encephalopathy (BSE) risk status' of approved trading partners published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:
 - Animal health status of countries approved to export animals and animal products to Great Britain data.gov.uk
- (16) A document relating to 'fresh meat of ungulates' for non-EU countries published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:

Non-EU countries approved to export animals and animal products to Great Britain - data.gov.uk

Official Veterinarian	
Name (in capital letters):	Qualification and title:
Date:	Signature
Stamp:	