

Veterinary certificate to EU

Part I : Details of dispatched consignment	I.1. Consignor Name Address		I.2. Certificate reference number		I.2.a. TRACES reference number :	
	Country Phone		I.3. Central Competent Authority			
	I.5. Consignee Name Address				I.4. Local Competent Authority	
	Country Phone				I.6 Person responsible for the consignment in the EU	
	I.7. Country of origin, ISO code		I.8. Region of origin, Code		I.9. Country of destination	
					ISO code	I.10. Region of destination
	I.11. Place of origin Name Address		I.12. Place of destination			
			Approval number			
	I.13 Place of loading Address		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"/>		I.16. Entry BIP in EU Name		BIP unit no.:	
Identification:: Document:		I.17. No.(s) of CITES				
I.21 Temperature of products Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.20. Quantity		I.22. Total Number of Packages		
I.23. Seal / Container No.						
I.25. Commodity certified for:						
I.26. For transit to 3rd Country by EU			I.27. For import or admission into EU			
			<input type="checkbox"/> Definitive import			
			<input type="checkbox"/> Horses Re-entry			
			<input type="checkbox"/> Temporary admission horses			
I.28. Identification of the commodity						

II. Health information		II.a. Certificate reference number	II.b. TRACES reference number
Part II: Certification	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, (EC) No 854/2004 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 Chapter II of Section I and Chapters I and IX of Section IV of Annex I to Regulation (EC) No 854/2004;		
	(1) II.1.5 either [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]		
	(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;			
(1) either II.1.9 with regard to bovine spongiform encephalopathy (BSE):			
(a) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;			
(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 Decision 2007/453/EC as a country or region posing a negligible BSE risk;			
(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 rod-shaped 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(*);]			
(1) or (c) (i) the meat or minced meat is derived from animals which originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled or an undetermined BSE risk;			
(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) either (d) the meat or minced meat is derived from mechanically separated meat, obtained from bones of bovine animals which 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 and in which there has been no BSE indigenous cases;]			
(1) or (d) the meat or minced meat is not derived from mechanically separated meat, obtained from bones of bovine animals;]			
(1) (e) (i) 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;			
(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) or II.1.9 with regard to bovine spongiform encephalopathy (BSE):			
(a) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk;			
(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;			
(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, or mechanically separated meat obtained from bones of bovine animals.]			
(1) or (c) 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) 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 Decision 2007/453/EC or is classified as a country or region with an undetermined BSE risk;			
(b) the animals from which the meat or minced meat is derived were not 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;			
(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 rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity;			
(1) either (d) the meat or minced meat does not contain and is not derived from:			
(i) 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.]			
(1) or (d) 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).]]			
(4) [II.1.10 it fulfils the requirements of Regulation (EC) No 1688/2005 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;]			
II.2. Animal Health attestation			
I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:			

II. Health information		II.a. Certificate reference number	II.b. TRACES reference number
II.2.1	has been obtained in the territory/ies with code: (2) which, at the date of issuing this certificate:		
(1)	(a) has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and		
(1)	either [(b) 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)	or [(b) has been considered free from foot-and-mouth disease since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EU) No / , of (dd/mm/yyyy);]		
(1)(5)	or [(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]		
(1)(6)	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;]		
(1)(6)	or [(b) 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;]		
(1)	or [have been introduced on (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code (2) that at that date was authorised to import of this fresh meat into the Union;]		
(1)	or [have been introduced on (dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State ;]		
II.2.3	has been obtained from animals coming from holdings in which:		
(1)	either (a) None of the animals present therein have been vaccinated against [foot-and-mouth disease or] (7) rinderpest, and		
(1)	[(b) 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,]		
(1)(8)	or [(b) 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,		
(1)(14)	[(c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]		
(1)(14)	or [(c) 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;]		
(1)(9)	or [(b) 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		
(1)(6)	[(c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]		
(1)(6)	[(d) animals have not been introduced during the last 3 months from areas not approved by the EU;		
(1)(6)	[(e) animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals;		
(1)(6)	[(f) the holdings in question are listed as approved holdings, following a favourable competent authorities' inspection and official report, in TRACES(10) 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:		
(1)	(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,		
(1)	(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)(12)	(c) have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy)(11),		
(1)(6)	[(d) have reacted negatively to an official intra-dermal tuberculosis test carried out within 3 months before slaughter;]		
(1)(6)	[(e) at the slaughterhouse have been kept prior to slaughter completely separate from animals the meat of which is not intended for the Union].		
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 the Union 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.]		
(1)(8)	or [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		
(1)(8)	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.]		
(1)(9)	or [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		
(1)(9)	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		
(1)	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 Union legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009.		

Part II: Certification	II. Health information	II.a. Certificate reference number	II.b. TRACES reference number								
	<p>Notes</p> <p>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.</p> <p>Part I</p> <ul style="list-style-type: none"> · Box reference I.8: Provide the code of territory as appearing in Part I of Annex II to 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 BIP of entry into the Union. · 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" of Part I of Annex II to 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", "carcass-quarters", "cuts", "offal" or "minced meat". Minced meat is de-boned 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 "de-boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces. <p>Part II:</p> <ol style="list-style-type: none"> (1) Keep as appropriate (2) Code of the territory as it appears in Part I of Annex II to Regulation (EU) No 206/2010. (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 Veterinary Entry Document (CVED) referred to in Article 2(1) of Regulation (EC) No 136/2004. (4) Delete if the consignment is not intended for introduction into Finland or Sweden. (5) Only matured de-boned meat fulfilling the supplementary guarantees referred to in footnote (8). (6) Supplementary guarantees regarding import of matured de-boned meat to be provided when required in column 5 "SG" of Part I of Annex II to Regulation (EU) No 206/2010 with the entry "H". (7) 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 the Union matured de-boned meat which fulfils the supplementary guarantees described, in footnote (8). (8) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part I of Annex II to Regulation (EU) No 206/2010, with the entry "A". (9) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part I of Annex II to Regulation (EU) No 206/2010, with the entry "F". The matured de-boned meat shall not be allowed for importation into the Union until 21 days after the date of slaughter of the animals. (10) 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 Commission will ensure that this list of approved holdings is made publicly available for information purposes through its integrated computerised veterinary system (TRACES). (11) Date 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 the Union 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 the Union against imports of this meat from this third country, territory or part thereof. (12) Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" of Part I of Annex II to Regulation (EU) No 206/2010, with the entry "E". Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC. (13) List of countries in the Annex to Decision 2007/453/EC. (14) Alternative guarantee may be provided when allowed for by the entry "J" in column 5 "SG" of Part I of Annex II to Regulation (EU) No 206/2010. (*) 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 Decision 2007/453/EC as posing a negligible BSE risk. 										
	<p>Official veterinarian or official inspector</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Name (in Capital):</td> <td style="width: 50%;">Qualification and title:</td> </tr> <tr> <td>Local Veterinary Unit:</td> <td>LVU N°:</td> </tr> <tr> <td>Date:</td> <td>Signature:</td> </tr> <tr> <td>Stamp</td> <td></td> </tr> </table>			Name (in Capital):	Qualification and title:	Local Veterinary Unit:	LVU N°:	Date:	Signature:	Stamp	
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