United States Department of Agriculture | Food Safety and Inspection Service | Washington, DC 20250

Certificate Number _____

Model BOV Cattle, Bison

VETERINARY CERTIFICATE
for fresh meat of domestic bovines (1), consigned to the European Community

No (2) ORIGINAL

1. **Consignor** (name and address in full)
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.....
.....

2. **Consignee** (name and address in full)
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.....
.....
.....

3. **Origin of the meat** (3)
3.1. Country:.....
3.2. Code of territory: .....

4. **Competent authority**
4.1. Ministry:.....
4.2. Service: .....
.....
4.3. Local/regional level: .....
.....
.....

5. **Intended destination of the meat**
5.1. EU Member State: .....
5.2. Establishment
Name and address: .....
Approval or registration number (where applicable):
.....
.....

6. **Place of loading for exportation**
.....
.....

7. **Means of transport and consignment identification** (4)
7.1. (Lorry, rail-wagon, ship or aircraft) (5)
7.2. Registration number(s), ship name or flight number:
.....
.....

7.3. Consignment identification details (6):
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.....
.....
.....
.....

8. **Identification of the meat**
8.1. Meat from: ..... *(animal species)*
8.2. Temperature conditions of the meat included in this consignment: chilled/frozen (5)
8.3. Individual identification of the meat included in this consignment:

Nature of cuts (7)	Approval number of the establishments: Slaughterhouse	Cutting/ Manufacturing	Cold store	Number of packages/pieces	Net weight (kg)
			Total		

9. **Public health attestation**

I, the undersigned official veterinarian, hereby certify that:

9.1. the fresh meat has been obtained, prepared, handled and stored under the health conditions governing production and control laid down in European Community legislation (8) and it is, therefore, considered as such to be fit for human consumption;

(5) [and the minced meat was produced and deep-frozen in manufacturing establishments, in accordance with the requirements laid down in European Community legislation (8);]

9.2. the fresh meat, or the packages of meat, bear an official health mark to the effect that the meat has been wholly dressed and inspected in the establishments indicated in point 8.3 that are approved for exportation to the European Community;

9.3. the means of transport and the loading conditions of this consignment meet the hygiene requirements laid down in European Community legislation (8);

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(Signature of Official Veterinarian)

9.4.	with regard to bovine spongiform encephalopathy (BSE) ([8]),
([5]) ([9]) *either*	[the fresh meat does not contain bovine material other than those derived from animals born, continuously reared and slaughtered in the territory described in point 3, and/or from animals born and continuously reared in the territory of ..... ([3]) ([9]), and imported and slaughtered in the territory described in point 3.]
([5]) ([10]) *or*	[(insert the relevant text of Regulation (EC) No 999/2001 (as last amended)) ....]
10.	**Animal health attestation**
	I, the undersigned official veterinarian, hereby certify that the fresh meat described above:
10.1.	has been obtained in the territory with code ..... ([3]) which, at the date of issuing this certificate:
	(a) has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and
([5]) *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;]
([5]) *or*	[(b) has been considered free from foot-and-mouth disease since ..... (*date*), without having had cases/outbreaks afterwards, and authorised to export this meat by Decision .../...EC of ..... (*date*)]
([5]) ([11]) *or*	[(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]
10.2.	has been obtained from animals that:
([5])	[have remained in the territory described in point 10.1 since birth, or for at least the last three months before slaughter;]
([5]) *and/or*	[were introduced on ..... (*date*) into the territory described in point 10.1, from the territory with code ... ([3]) that at that date was authorised to export this fresh meat to the European Community;]
([5]) *and/or*	[were introduced on ..... (*date*) into the territory described in point 10.1, from the EU Member State .....;]
10.3.	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] ([12]) rinderpest, and
([5]) *either*	[(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,]
([5]) ([13]) *or*	[(b) there is no official restriction for 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;]
([5]) ([14]) *or*	[(b) there is no official restriction for 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;]
10.4.	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 mentioned above,
	(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 mentioned in point 10.1,
	(c) have been slaughtered on or between ..... ([15])
([5]) ([16])	[(d) have reacted negatively to an official intra-dermal tuberculosis test carried out within three months before slaughter;]
10.5.	has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned in point 10.1 during the previous 30 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community 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;

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(Signature of Official Veterinarian)

10.6.

(5) *either* [has been obtained and prepared without contact with other meats not complying with the conditions required above;]

(5) (13) *or* [contains [boneless meat] [and] [minced meat] (5), obtained only from de-boned meat other than offal that was obtained from carcases 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 mentioned above 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.]

(5) (17) *or* [contains [boneless meat], [and] [minced meat] (5), obtained only from de-boned meat other than offal that was obtained from carcases 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 mentioned above 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.]

(5) (14) *or* [(a) contains only trimmed offal which have matured at an ambient temperature of more than + 2 °C for at least three hours, or, in the case of diaphragm and masseter muscles, for at least 24 hours;

(b) has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, trimming and storage until it has been packed in boxes or cartons for further storage in dedicated areas; and

(c) has been packed in leak-proof and sealed boxes/containers which bear labels indicating 'MEAT-OFFAL FOR HEAT-TREATMENT', the name and the address of the EU processing establishment of destination.]

11. **Animal welfare attestation**

I, the undersigned official veterinarian, hereby certify that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation (8).

Official stamp and signature

Done at ..... on .....

(signature of official veterinarian)

(name in capital letters, qualifications and title)

Notes

(1) Fresh meat means all parts, whether fresh, chilled or frozen, fit for human consumption of domestic cattle (*Bos taurus, Bison bison, Bubalus bubalis* and their cross-breeds), including deep-frozen minced meat.

In the case of trimmed offal fulfilling the supplementary guarantees mentioned in note 14, after importation, it must be conveyed without delay to the processing establishment of destination.

(2) Issued by the competent authority.

(3) Country and code of territory as appearing in Part 1 of Annex II to Decision 79/542/EEC (as last amended).

(4) The registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft.

In case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated in point 7.3.

(5) Keep as appropriate.

(6) Complete if appropriate.

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(Signature of Official Veterinarian)

(7) If appropriate, indicate "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Trimmed offal of domestic bovines must be exclusively those offal from which the bones, cartilage, trachea and main bronchi, lymphatic glands adhering connective tissue, fat and mucus have been completely removed. Whole masseter muscles, incised in accordance with paragraph 41A(a) of Chapter VIII of Annex I to Directive 64/433/EEC (as last amended), are also permitted.

Minced meat is meat which has been minced into fragments or passed through a spiral-screw mincer and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.

(8) Regarding fresh meat, the provisions of Directive 72/462/EEC (as last amended) shall apply. From 8 June 2003, fresh meat shall come from establishments implementing checks on general hygiene, in accordance with Decision 2001/471/EC (as last amended). For minced meat, those of Directive 94/65/EC are also applicable as last amended. Regarding welfare at slaughter, the provisions of Directive 93/119/EC (as last amended) shall apply. Regarding BSE, the provisions of Regulation (EC) No 999/2001 (as last amended) shall apply.

(9) Only countries listed in Annex XI, Chapter A, point 15(b) of Regulation (EC) No 999/2001 (as last amended).

(10) Insert the exact wording as laid down in Annex XI, Chapter A, point 15(b) of Regulation (EC) No 999/2001 (as last amended).

(11) Only matured de-boned meat fulfilling the supplementary guarantees mentioned in note 13, or in the case of trimmed offal, fulfilling the supplementary guarantees mentioned in note 14.

(12) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotype A, O or C, and this country is allowed for export to the European Community matured de-boned meat or trimmed offal, which fulfils the supplementary guarantees described in, respectively, note 13 or 14.

(13) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "A".

(14) Supplementary guarantees regarding matured trimmed offal to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "B".

(15) 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 exportation to the European Community of the territory mentioned in note 3, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.

(16) Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), 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 (as last amended).

(17) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "F". The matured de-boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.

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(Signature of Official Veterinarian)