

### **United States** Department of Agriculture

Food Safety and Inspection Service Washington, DC 20250

Model health certificate for fresh meat, including minced meat, of domestic bovine animals (including Bison and Bubalus species and their cross-breeds) (BOV)

GBHC300 v1.3

**COUNTRY: United States** Health certificate to Great Britain, Channel Islands and Isle of Man

Part I. Details of	dispatch	ed consig	nment					
I.1 Consignor Name:	-	_	I.2 Cer	tificate r	reference no.	I.3 Centr	al competent auth	ority
Address:								
			<b>I.2.a</b> No	ot in use		I.4 Local	competent autho	rity
Tel:								
I.5 Consignee Name:					I.6 Not in use			
Address:								
Tel:								
I.7 Country of origin	ISO code	I.8 Region origin	n of	Code	I.9 Country of destination	ISO code	I.10 Region of destination	Code
I.11 Place of original Name:	gin				I.12 Not in use			
Approval number								
Address:								
I.13 Place of loading				I.14 Date of dep	arture			

(Signature of Official Veterinarian)

Bovine fresh meat/minced meat (BOV) GBHC300 v1.3		II.a. Certificate reference no.	II.b.
,			
Country: United States			
1.15 Means of transport		I.16 Entry BCP	
Aeroplane		-	
Ship			
☐ Railway wagon			
☐ Road vehicle			
Other		I.17 Not in use	
Identification:			
Documentation references:			
I.18 Description of commodity			
I.19 Commodity code (HS code)	I.21 Temperature Ambient	of products	I.23 Seal / Container No.
	Chilled		
	Frozen		
I.20 Quantity	I.22 Number of p	ackanos	I.24 Type of packaging
1.20 Quantity	1.22 Number of p	ackages	1.24 Type of packaging
1050			
I.25 Commodity certified for:			
⊠Human consumption			
I.26 Not in use		I.27 ⊠ For import of a	admission into Great Britain
I.26 Not in use		I.27 ⊠ For import of a	admission into Great Britain
I.26 Not in use		I.27 ⊠ For import of a	admission into Great Britain

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I.28 Identification of the commodities							
Species (Scientific name)	Nature of Commodity	Treatment Type	Approval Number of Abattoir	Approval Number of Cutting Plant and/or Minced Meat Plant	Approval Number of Cold Store	Number of Packages	Net Weight

# Part II. Certification

### **Animal Health**

I, the undersigned official veterinarian, hereby certify, that the fresh bovine meat described in Part I of this certificate:

### **AH/T104D Territory requirements**

has been obtained in the territory/ies with code: ...... 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
- (\*) **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;]
- (\*)AND/OR [(b) meets GB requirements for territory/ies with supplementary guarantee code A and is a territory where vaccination programmes against foot and mouth disease are being officially carried out and controlled in domestic bovine animals;]
- (\*)AND/OR [(b) meets GB requirements for territory/ies with supplementary guarantee code(s) (\*)[A] and (\*)[H]; ]

Boy	/ine fresi	h mea	at/minced meat	II.a. Certificate	II.b.
	V) GBH			reference no.	
Country: United States			ates		
000	aritiy. Orii	ica oi	aics		
			hment requirements (holding) I from animals coming from holdings	:	
		(a)	in which none of the animals prese mouth disease or] rinderpest; and	nt therein have been vaccina	ated against <sup>(*)</sup> [foot-and-
(*) <b>E</b>	ITHER	[(b)	in which in these holdings, and in the has been no case/outbreak of foot-		
(*) <b>A</b>	ND/OR	<del>[(b)</del>	that meet the GB requirements for code(s) (**)[A] (**)[J] (**)[F] (**)[H]; ]	holdings in territory/ies with	supplementary guarantee
AH/E	300A Es	tablis	shment requirements (slaughterho	ouse)	
case case afte	e/outbrea e/outbrea r slaught	nk of th nk of d er of a	in an establishment around which, the diseases referred to in point AH/7 lisease, the preparation of meat for it all animals present, removal of all meet the control of an official veterinari	during the previous 30 day mportation to Great Britain heat, and the total cleaning ar	s or, in the event of a nas been authorised only
AH/A	001 Ani	mal re	equirements (residency)		
has	been ob	tained	from animals that:		
(*) <b>E</b>	(*) <b>EITHER</b> [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]				least the last three months
(*) <b>A</b>	ND/OR	from	been introduced onthe territory/ies with code(s) meat into Great Britain;]		
(*) <b>A</b>	(*) <b>AND/OR</b> [have been introduced on				ry described in AH/T, from
AH/A	4603 Ani	mal re	equirements (other)		
has	been obt	tained	from animals which:		
(a)	approve	d slau	nsported from their holdings in vehicushings in vehicushing in veh		
(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 AH/T104C.					
(c) have been slaughtered on					
<del>(*)</del> [ <del>(*</del>	d) meets <sup>(≛)</sup> [E] <sup>(≛)</sup> [⊦		equirements for animals coming from	territory/ies with supplemer	ntary guarantee code(s)

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### **AH/P002 Product requirements**

(\*) **EITHER** [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;]

(\*)**AND/OR** [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) (\*)[A]-(\*)[F];]

### **Animal Health**

### AW/001A Animal welfare

The product of animal origin described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with GB animal welfare requirements.

### **Public Health**

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the <sup>(\*)</sup>[meat] <sup>(\*)</sup>[minced meat] described in Part I of this certificate was produced in accordance with those requirements, in particular that:

### PH/E100A Establishment requirements

the establishment(s) where the products come from, operate(s) under the HACCP principles in accordance with GB regulations;

### PH/P100A Production requirements

the products have been produced in compliance with the relevant GB regulations;

### PH/I001A Inspection requirements

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

### PH/MK002 Marking requirements

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

### PH/MB001B Microbiological criteria

the products described in Part I of this certificate satisfy the relevant microbiological criteria set in the relevant GB regulations;

### PH/RP001 Residue plans

the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;

## PH/S101A Storage and transportation requirements

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

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### PH/D001 Bovine spongiform encephalopathy (BSE)

with regard to bovine spongiform encephalopathy (BSE):

- (\*) **EITHER** (1) [the country or region is classified with a negligible BSE risk and;
  - (a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;
  - (b) the product does not contain and is not derived from specified risk material in compliance with GB regulations; and in the case of carcases, and parts of the carcasses containing the vertebral column, including the dorsal root ganglia, they met GB regulations;
  - (c) the product (\*)[is] (\*)[is not] derived from mechanically separated meat and complies with GB regulations; and
  - (\*)[(d) if the animals originate from a country or region classified with an undetermined BSE risk:
    - (i) they, have not been fed with meat-and-bone meal or greaves, and
    - (ii) the product was produced and handled in compliance with the GB regulations with regard to contamination with nervous and lymphatic tissues;]]
- (\*) AND/OR (2) [the country or region is classified with a controlled BSE risk and;
  - (a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and
  - (b) the product does not contain and is not derived from specified risk material, or mechanically separated meat. In the case of carcases, and parts of the carcasses containing the vertebral column, including dorsal root ganglia, they meet the GB regulations;]
- (\*) AND/OR (3) [the country or region is classified with an undetermined BSE risk and;
  - (a) the animals were not fed meat-and-bone meal or greaves derived from ruminants;
  - (b) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;
  - (c) the product does not contain and is not derived from specified risk material, nervous and lymphatic tissues exposed during the deboning process; or mechanically separated meat; and in the case of carcases, and parts of the carcasses containing the vertebral column, including dorsal root ganglia, they meet GB requirements;]

(\*) Keep as appropriate.

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Official Veterinarian			
By signing this certificate, I certify that the requirements laid out above and in the accompanying notes for completion have been met.			
Name (in capital letters):	Qualification and title:		
Date:	Signature:		
Stamp:			