



Model certificate for mechanically separated meat of domestic porcine animals (*Sus scrofa*) (POR-MSM)

GBHC311 v1.0

COUNTRY: United States

Health certificate to Great Britain  
Channel Islands and Isle of Man

**Part I. Details of dispatched consignment**

<b>I.1 Consignor</b> Name: Address: Tel:		<b>I.2 Certificate reference no.</b>		<b>I.3 Central competent authority</b>			
		<b>I.2.a Not in use</b>		<b>I.4 Local competent authority</b>			
<b>I.5 Consignee</b> Name: Address: Tel:				<b>I.6 Not in use</b>			
<b>I.7 Country of origin</b>	<b>ISO code</b>	<b>I.8 Region of origin</b>	<b>Code</b>	<b>I.9 Country of destination</b>	<b>ISO code</b>	<b>I.10 Region of destination</b>	<b>Code</b>
<b>I.11 Place of origin</b> Name: Approval number: Address:				<b>I.12 Not in use</b>			
<b>I.13 Place of loading</b>				<b>I.14 Date of departure</b>			
<b>I.15 Means of transport</b> <input type="checkbox"/> Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other Identification: Documentation references:				<b>I.16 Entry BCP</b>			
				<b>I.17 Not in use</b>			

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(Signature of Official Veterinarian)

II.a. Certificate reference no.	II.b
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**I.18 Description of commodity**

<b>I.19 Commodity code (HS code)</b>	<b>I.21 Temperature of products</b> <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen	<b>I.23 Identification of container / Seal number</b>
<b>I.20 Quantity</b>	<b>I.22 Number of packages</b>	<b>I.24 Type of packaging</b>

**I.25 Commodities certified for**  
☒ Human consumption

<b>I.26 Not in use</b>	<b>I.27 <input checked="" type="checkbox"/> For import or admission into Great Britain</b>
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**I.28 Identification of the commodities**

Species (Scientific name)	Treatment Type	Approval Number of Abattoir	Approval Number of Manufacturing 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 porcine mechanically separated meat described in Part I of this certificate:

**AH/T103 Territory requirements**

has been obtained in the territory/ies with code: ..... which, at the date of issuing this certificate:

- (<sup>(\*)</sup>**EITHER** (a) [has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease; and]
- (<sup>(\*)</sup>**OR** (b) ~~[(i) has been free for 12 months from rinderpest, African swine fever, <sup>(\*)</sup>[foot-and-mouth disease], <sup>(\*)</sup>[classical swine fever] and <sup>(\*)</sup>[swine vesicular disease]; and~~
- ~~(ii) has been considered free from <sup>(\*)</sup>[foot-and-mouth disease], <sup>(\*)</sup>[classical swine fever] and <sup>(\*)</sup>[swine vesicular disease], since ..... (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by ..... of ..... (dd/mm/yyyy); and]~~

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(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory.

#### AH/E005 Establishment requirements (holding)

has been obtained from animals coming from holdings;

- (a) in which none of the animals present therein have been vaccinated against the diseases referred to in AH/T,
- (b) in and around which, in an area of 10km radius, there has been no case/outbreak of the diseases referred to in AH/T during the previous 40 days,
- (c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

~~(\*)[(d) meets GB requirements for territory/ies with supplementary guarantee code (D)];~~

#### AH/E300B Establishment requirements (slaughterhouse)

has been obtained in an establishment around which, within a radius of 10km, there has been no case/outbreak of the diseases referred to in point in AH/T during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into 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;

#### AH/A001 Animal requirements (residency)

has been obtained from animals that:

- (\*) **EITHER** [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]
- (\*) **AND/OR** [have been introduced on ..... (dd/mm/yyyy) into the territory described in AH/T from the territory/ies with code(s) ..... that at that date was authorised to import this fresh meat into Great Britain;]
- (\*) **AND/OR** [have been introduced on ..... (dd/mm/yyyy) into the territory described in AH/T, from Great Britain];

#### AH/A600 Animal requirements (other)

has been obtained from animals that meet GB requirements for separation, transport and slaughter, and have been slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy);

#### AH/P001 Product requirements

has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;

### Animal Welfare

#### 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 mechanically separated meat described in Part I of this certificate was produced in accordance with those requirements, in particular that:

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**PH/E100A Establishment requirements**

the establishments where the products come from operate under the HACCP principles in accordance with GB regulations;

**PH/P100D Production requirements**

it has been produced in compliance with the relevant GB regulations, and specifically with the requirements referred under code: (\*)[A] or (\*)[B]:

**PH/I007 Inspection requirements**

it is derived from meat which has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;

**PH/MK001A Marking requirements**

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

**PH/MB001B Microbiological criteria**

the products described in Part I of this certificate satisfy the relevant microbiological criteria set in 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/S101B Storage and transportation requirements**

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

**PH/MS300 Labelling requirements**

it has a mark on the label denoting that it is made only from fresh meat from animals slaughtered in slaughterhouses and from cutting plants approved for exporting to Great Britain;

**PH/D100B Trichinella requirements**

it has been derived from meat that fulfils the requirements set out in the relevant GB regulations for *Trichinella*:

(\*) **EITHER** [has been subjected to examination by a digestion method with negative results];

(\*) **AND/OR** [has been subjected to a freezing treatment];

(\*) **AND/OR** [~~meets GB requirements for animals coming from a holding officially recognised as applying controlled housing conditions;~~]

(\*) Keep as appropriate.

**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:

Stamp:

Signature: