

<b>Poultry meat (POU)</b> <b>GBHC330 v1.3</b>  Country: United States	<b>II.a. Certificate reference no.</b>	<b>II.b.</b>
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<b>Part I. Details of dispatched consignment</b>							
<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>  Address				<b>I.14 Date of departure</b>			

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<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>	
<b>I.18 Description of commodity</b>   			
<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 Seal / Container No.</b>	
<b>I.20 Quantity</b>	<b>I.22 Number of packages</b>	<b>I.24 Not in use</b>	
<b>I.25 Commodity certified for:</b> <input checked="" type="checkbox"/> Human consumption			
<b>I.26 Not in use</b>		<b>I.27 <input checked="" type="checkbox"/> For import of admission into Great Britain</b>	

\_\_\_\_\_  
(Signature of Official Veterinarian)

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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 poultry meat described in Part I of this certificate:

#### AH/T005 Animal territory (residency)

has been obtained from poultry which has been kept in:

(\*)**EITHER** [the territory(ies) of code(s) .....;]

(\*)**AND/OR** [compartment(s) .....;]

since hatching or been imported as 'poultry other than ratites' from:

(\*)**EITHER** (\*)[(a) third country(ies) listed for that commodity;]

(\*)**AND/OR** (\*)[from Great Britain;]

#### AH/T105 Territory requirements

has been obtained from poultry which has been kept in:

(\*)**EITHER** [the territory(ies) of code(s) .....;]

(\*)**AND/OR** [compartment(s) .....;]

which at the date of issue of this certificate was (were) free from Newcastle Disease and:

(\*)**EITHER** [was (were) free from Highly Pathogenic Avian Influenza;]

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(\*)**AND/OR** [was (were) not free from highly pathogenic or low pathogenic avian influenza but where these have occurred meet the relevant GB requirements;]

#### **AH/E400 Establishment requirement**

has been obtained from poultry coming from establishments:

- (a) which are not subject to any animal health restriction;
- (b) within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;

#### **AH/A100 Animal requirements (vaccination)**

has been obtained from animals which:

(\*)**EITHER** [has not been vaccinated against avian influenza;]

(\*)~~**AND/OR** [has been vaccinated against avian influenza in accordance with GB requirements using: ..... (name and type of used vaccine(s)) at the age of ..... weeks;]~~

#### **AH/A301 Animal requirements (slaughter)**

has been obtained from poultry that:

- (a) has been slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy);
- (b) has not been slaughtered under any animal-health scheme for the control or eradication of poultry diseases;
- (c) during transport to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease;

#### (\*)**AH/A400 Animal requirements (supplementary guarantee)**

meets Great Britain requirements for animals coming from territory/ies with supplementary guarantee code(s) (\*)[VI] (\*)[X] ;]

#### **AH/P602 Product requirement**

- (a) comes from an approved slaughterhouse which, at the time of slaughter, were not under restrictions owing to a suspected or confirmed outbreak of highly pathogenic avian influenza or Newcastle disease and within a 10 km radius of which there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;
- (b) has not been in contact at any time during slaughter, cutting, storage or transport with poultry or meat of lower health status.

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## 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 (\*)[meat] (\*)[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/P104 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/MK001A 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/S101C Storage and transportation requirements

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

(\*) Keep as appropriate.

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