Meat Preparations (MP-PREP) GBHC350 v1.2	II.a. Certificate reference no.	II.b.
Country: United States		

Part I. Details of	dispatch	ned consig	nment					
I.1 Consignor Name:	-		I.2 Cer	tificate r	reference no.	I.3 Centr	al competent auth	ority
Address:								
			I.2.a No	ot in use		I.4 Local	competent author	ity
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 orig	gin				I.12 Not in use			
Approval number	:							
Address:								
I.13 Place of load	ding				I.14 Date of dep	oarture		

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Country: United States			
1.15 Means of transport Aeroplane		I.16 Entry BCP	
☐ Ship			
 □ Railway wagon			
Road vehicle			
☐ Other		I.17 Not in use	
Identification:		III Not III doo	
Documentation references:			
I.18 Description of commodity			
I.19 Commodity code (HS code)	I.21 Temperature	of products	I.23 Identification of container/seal number
	Chilled		container/sear number
I.20 Quantity	I.22 Number of p	arkanos	I.24 Type of packaging
1.20 Quantity	1.22 Number of p	ackages	1.24 Type of packaging
I.25 Commodity certified for:			
⊠Human consumption			
I.26 Not in use		I.27 ⊠ For import of a	admission into Great Britain
		_	
		1	

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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 meat preparation described in Part I of this certificate:

consists of meat derived from the species referred to in box reference I.28;

AH/300 Product requirements

contains the following meat constituents and meet the criterial indicated below:

Species (A)	Origin (B)

AH/P603 Product requirements

- (*)**EITHER** (*)**[(a)** that is eligible for export to Great Britain as fresh meat and that satisfy the relevant GB animal health import requirements;]
- (*)**AND/OR** (*)**[(b)** that in the case meat derived from poultry, satisfies the animal health requirements laid down in health certificate for the import of fresh meat of domestic poultry into Great Britain (GBHC330);]
- (*)AND/OR (*)[(c) that originate in Great Britain;]

(Signature of Official Veterinarian)

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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 preparations 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/P101 Production requirements

they have been produced from raw meat obtained in compliance with the relevant GB regulations;

PH/P109 Production requirements

they have been produced in compliance with GB legal requirements;

PH/I008 Inspection requirements

the meat preparations are 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 has 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/S104 Storage and transportation requirements

they have been stored and transported in accordance with the relevant GB regulations;

PH/MS300 Labelling requirements

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

PH/D002 Bovine spongiform encephalopathy (BSE)

(Signature of Official Veterinarian)

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- (*) [if containing material from bovine, ovine or caprine animals the following conditions must be met:
- (*) **EITHER** (1) [the country or region is classified with a negligible BSE risk and;
 - (a) the animals from which the products were derived passed ante and post-mortem inspections;
 - **(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 in compliance with GB regulations;
 - (d) the product (*) [does not contain and is not derived] or (*) [is derived] from bovine, ovine or caprine mechanically separated meat and complies with GB regulations; and
 - (*) **[(e)** 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 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 from which the product was derived passed ante and post-mortem inspections;
 - **(b)** the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and
 - (c) the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations;]
- (*) AND/OR (3) [the country or region is classified with an undetermined BSE risk and;
 - (a) the animals from which the products were derived passed ante and post-mortem inspections;
 - (b) the animals were not fed meat-and-bone meal or greaves derived from ruminants;
 - (c) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and
 - (d) the meat or minced meat 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. obtained from bones of ovine or caprine animals in compliance with GB regulations;]
- (*) [if the product contains material from domestic solipeds, the following must be met:
- (*)**EITHER** [(a) the meat was obtained from domestic solipeds slaughtered in a third country in compliance with GB regulations regarding:

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- period of residence in the third country before slaughter;
- · administration of certain substances; and
- monitoring of certain residues and substances;]
- (*)AND/OR [(b) the meat of domestic solipeds used in the products was imported from Great Britain;]]]

PH/D101 Trichinella requirements

- (*)[if obtained from domestic pig meat, this fulfils the requirements of GB regulations for trichinella in meat, in particular:
- (*) **EITHER** [has been subjected to examination by a digestion method with negative results;]
- (*)**AND/OR** [has been subjected to a freezing treatment in accordance with GB regulations;]
- (*)**AND/OR** [is derived from domestic porcine animals kept solely for fattening and slaughter coming from a holding officially recognised as free from Trichinella in accordance with GB regulations;]

PH/D102 Trichinella requirements

(*)[if obtained from horse meat or wild boar meat, the meat meets GB legal requirements in regards trichinella controls;]

^(*) 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:		