

Notes for completion of GBHC300

These notes for completion must be read and understood by the certifying officer before signing the certificate. Notes are set out in sections that correspond to the sections in the certificate. By signing this certificate, certifiers are verifying that the consignment meets the requirements set out in the certificate and any relevant corresponding notes for completion.

These notes do not need to be printed as part of a paper certificate that accompanies the consignment or in any electronic copy of the certificate.

References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

References to GB requirements refer to the requirement(s) of Great Britain as set out in the accompanying notes for completion.

This certificate is meant for fresh meat, including minced meat, of domestic bovine animals (including *Bison* and *Bubalus* species and their cross-breeds)

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

(*) Keep as appropriate – This means that the nonapplicable language preceded by (*) should have one single strikethrough (Please note this is not an 'error' and therefore the export mark, official veterinarian's initials and date should not be added to those strikethroughs).

Part I

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|---------------------|--|
| Box reference I.8: | Provide the code of territory as appearing in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Regulation (EU) No 206/2010. ^(†) |
| Box reference I.11: | Place of origin: name and address of the dispatch establishment. |
| Box reference I.15: | Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BCP of entry into Great Britain. |
| Box reference I.19: | Use the appropriate HS code: 02.01, 02.02, 02.06 or 05.04. In addition, for those territories of origin without the entry "A" or "F" in column 5 "SG" as set out in a document relating to 'fresh meat of ungulates' published on gov.uk ^(†) in accordance with Regulation (EU) No 206/2010, the HS code 15.02 may also be used when appropriate. |
| Box reference I.20: | Indicate total gross weight and total net weight. |
| Box reference I.23: | For containers or boxes, the container number and the seal number (if applicable) must be included. |
| Box reference I.28: | Nature of commodity: Indicate "carcass-whole", "carcass-side", "carcassquarters", "cuts", "offal" or "minced meat". |

Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.

Box reference I.28: Treatment type: If appropriate, indicate "deboned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date (mm/yy) of the products and for chilled minced meat, indicate the use by date (dd/mm/yy).

Part II

Animal Health

AH/T104D Territory requirements

Insert territory code as it appears in the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010. ^(†)

For territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 "SG" of the document referred to above.

By entering this code you are certifying the following requirements are met where applicable to the consignment:

"A": The consignment contains only matured de-boned meat from this territory.

"H": The territory **either** has a systematic vaccination programme against foot-and-mouth disease and the meat has been obtained from herds where the efficacy of this vaccination programme is controlled by the competent veterinary authority through a regular serological surveillance indicating adequate antibody levels and which also demonstrates the absence of foot-and-mouth virus circulation **or** 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 is controlled by the competent veterinary authority through a regular surveillance demonstrating the absence of foot-and-mouth infection.

AH/E002 Establishment requirements (holding)

Delete the foot and mouth disease vaccination requirement when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed to import into Great Britain matured de-boned meat which fulfils the supplementary guarantee "A".

For holdings in territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 "SG" of the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010. ^(†)

By entering this code you are certifying the following requirements are met where applicable to the consignment:

EITHER **"A"**: the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed to import into Great Britain matured de-boned meat which fulfils the supplementary guarantee "A".

The meat is obtained from animals coming from holdings in which there is no official restriction for animal 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, where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse.

AND/OR “J”: The meat is obtained from animals coming from holdings in which they have remained for at least 40 days before passing through one assembly centre approved by the competent veterinary authority without coming into contact with animals of a different health status prior to subsequently going directly to a slaughterhouse. Where “J” is certified in addition to Supplementary Guarantee “A” and/or “F” this replaces the requirement contained in these Supplementary Guarantees for “direct dispatch” of animals to the slaughterhouse.

AND/OR “F”: The meat is obtained from animals coming from holdings in which there is no official restriction for animal 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 where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse.

AND/OR “H”: The meat is obtained from animals coming from holdings in which:

- animals have not been introduced during the last 3 months from areas not approved by Great Britain,
- animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals, and
- the holdings in question are listed as approved holdings, following a favourable competent authorities' inspection and official report, and inspections are regularly carried out by the competent authorities to ensure that the relevant requirements provided for in Regulation (EU) No 206/2010 are respected. The list of approved holdings provided by the competent authority is reviewed on a regular basis and kept up to date by the competent authority. Note: The UK government will ensure that this list of approved holdings is made publicly available for information purposes.

AH/E300A Establishment requirements (slaughterhouse)

No further notes for completion.

AH/A001 Animal requirements (residency)

If required, insert territory code as it appears in the document relating to ‘fresh meat of ungulates’ published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

AH/A603 Animal requirements (other)

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 importation into Great Britain of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by Great Britain against imports of this meat from this third country, territory or part thereof.

For holdings in territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 “SG” of the document relating to

'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

By entering this code you are certifying the following requirements are met where applicable to the consignment:

"E": The animals have reacted negatively to an official intra-dermal tuberculosis test carried out within 3 months before slaughter. Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC.

"H": At the slaughterhouse the animals have been kept prior to slaughter completely separate from animals the meat of which is not intended for Great Britain.

AH/P002 Product requirements

For product originating in territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 "SG" of the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

By entering this code you are certifying the following requirements are met where applicable to the consignment:

"A": contains boneless meat and/or minced meat, obtained only from de-boned meat other than offal that was obtained from carcasses 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 referred to in this certificate 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.

"F": contains boneless meat and/or minced meat, obtained only from de-boned meat other than offal that was obtained from carcasses 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 referred to in this certificate 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. The matured de-boned meat shall not be allowed for importation into Great Britain until 21 days after the date of slaughter of the animals.

Animal Welfare

AW/001A Animal welfare

Animal must be handled in accordance with the relevant provisions of retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III of Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.

Public Health

Place one single line through the nonapplicable language in the *[] .

By signing this certificate, you, the official veterinarian, are certifying that the requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) No 2017/625, (EU) No 2019/624, (EU) No 2019/627 and (EC) No 999/2001 have been met.

PH/E100A Establishment requirements

The establishment(s) where the products come from, must operate under a programme based on the HACCP principles implemented in accordance with Regulation (EC) No 852/2004.

PH/P100A Production requirements

The meat has been produced in compliance with Section I of Annex III of Regulation (EC) No 853/2004 and the minced meat has been produced in compliance with Section V of Annex III, of Regulation (EC) No 853/2004.

Minced meat must be:

- EITHER** Frozen to and kept at an internal temperature of not more than -18°C;
OR Chilled to and kept at an internal temperature of not more than 2°C; and
AND Originate from a country (†) approved to export chilled minced meat from bovine animals to GB.

PH/I001A Inspection requirements

The meat has been found fit for human consumption following ante-mortem and post-mortem inspections carried out in accordance with Regulation (EU) No 2019/627 and Regulation (EU) No 2019/624.

PH/MK002 Marking requirements

The carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II of Regulation (EU) 2019/627.

The packages of meat and/or minced meat have been marked with an identification mark in accordance with Section I of Annex II of Regulation (EC) No 853/2004.

PH/MB001B Microbiological criteria

The microbiological criteria set out in Regulation (EC) No 2073/2005 have been met.

PH/RP001 Residue plans

The country of origin listed in Part 1 must have a residue monitoring plan approved by GB, submitted in accordance with Directive 96/23/EC, providing guarantees on the residue status covering live animals and products thereof, and in particular Article 29.

A list of trading partners with approved residue plans can be found at:

[List of trading partners with approved residue monitoring control plans for products of animal origin](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

(Available at: [https://s3.eu-west-](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

[1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf))

PH/S101A Storage and transportation requirements

The requirements for storage and transport have been met in accordance with Section I of Annex III to Regulation (EC) No 853/2004 for fresh meat and, Section V of Annex III to Regulation (EC) No 853/2004 for minced meat.

PH/D001 Bovine spongiform encephalopathy (BSE)

- (1)** This must be certified when the country or region of dispatch is classified as a country or region posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) 999/2001.^(‡)
- (a)** The animals, from which the meat or minced meat was derived were not slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method after stunning by means of an elongated rod-shaped instrument introduced into the cranial cavity;
- or if they were slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, they were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001.^(‡)
- (b)** The meat or minced meat does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;
- and in the case of carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters derived from animals which originate from a country or region classified as posing a controlled or an undetermined BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001^(‡);
- (i)** contain no specified risk material other than the vertebral column, including dorsal root ganglia;
- (ii)** the carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000.
- (a)** If the meat or minced meat is derived from mechanically separated meat (MSM), it has been obtained from bones of bovine animals which were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001^(‡), and in which there have been no BSE indigenous cases.
- (d)** This must be certified when:
- (i)** the animals, from which the meat or minced meat is derived, originate from a country or region classified as posing an undetermined BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001^(‡);
- (ii)** the animals, from which the meat or minced meat is derived, have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
- (iii)** the meat or minced meat was produced and handled in a manner which ensures that it did not contain and was not contaminated with nervous and lymphatic tissues exposed during the deboning process.

- (2) This must be certified when the country or region of dispatch is classified as posing a controlled BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001.^(†)
- (a) The animals from which the bovine meat or minced meat is derived were not killed after stunning by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity.
 - (b) The meat or minced meat does not contain and is not derived from specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine animals.
- In the case of carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters, they contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000.
- (3) The country or region of dispatch has not been classified, or is classified as a country or region with an undetermined BSE risk, in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001.^(†)
- (a) The animals from which the meat or minced meat is derived were not fed meat-and-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health.
 - (b) The animals from which the meat or minced meat is derived were not killed, after stunning, by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity.
 - (c) The meat or minced meat does not contain and is not derived from:
 - (i) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;
 - (ii) nervous and lymphatic tissues exposed during the deboning process;
 - (iii) mechanically separated meat obtained from bones of bovine animals.

Or in the case of carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters, they contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of animals aged over 30 months and containing vertebral column are identified by a clearly visible red stripe on the label referred to in Article 13 or 15 of Regulation (EC) No 1760/2000.

^(†) The document(s) referred to above can be found at:

[EU and EFTA countries approved to export animals and animal products to Great Britain](https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-efta-countries-approved-to-export-animals-and-animal-products-to-great-britain)
(Available at: <https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-efta-countries-approved-to-export-animals-and-animal-products-to-great-britain>)

[Non-EU countries approved to export animals and animal products to Great Britain](https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eu-countries-approved-to-export-animals-and-animal-products-to-great-britain)

(Available at: <https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eu-countries-approved-to-export-animals-and-animal-products-to-great-britain>)