

### Part III. Notes for completion for GBHC311\_POR\_MSM

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 swine (*Sus scrofa*).

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

Box reference I.8: Provide the code of territory as it appears in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010.<sup>(†)</sup>

For the United States, use code of territory: US-0.

See this link for the entire list of Non-EU code of territories:  
[Fresh+Meat+of+Ungulates.pdf \(amazonaws.com\)](#)

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: 02.03, 02.06, 02.09, 05.04 or 15.01.

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) should be included.

Box reference I.28: *Treatment type*: Code "A" if chilled indicate the use by date (dd/mm/yyyy) or if frozen indicate the best before end date (mm/yyyy). If Code "B" indicate the date of freezing (dd/mm/yyyy) and the use by date (dd/mm/yyyy).

### Part II

#### Animal Health

##### AH/T103 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.<sup>(†)</sup>

For the United States, use code of territory: US-0

See this link for the entire list of Non-EU code of territories: [Fresh+Meat+of+Ungulates.pdf \(amazonaws.com\)](#)

## AH/E005 Establishment requirements (holding)

For 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 Commission Regulation (EU) No 206/2010.<sup>(†)</sup>

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

**"D"**: An undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of importing pig meat into Great Britain.

Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.

## AH/E300B 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.<sup>(†)</sup>

If sourced from U.S. origin swine or swine kept in the U.S. for at least 90 days prior to slaughter, keep the first statement and strikethrough the other 2 statements:

<sup>(\*)</sup> **~~EITHER~~** [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]

<sup>(\*)</sup> **~~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;]

<sup>(\*)</sup> **~~AND/OR~~** [have been introduced on ..... (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

For raw materials from foreign sourced swine, please select the appropriate statement and provide the required information.

## AH/A600 Animal requirements (other)

### Separation, transport, and slaughter:

The meat must be obtained from animals that:

- (a) have remained separate since birth from wild cloven-hoofed animals,
- (b) have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions set out in points in AH/T, AH/A001 and AH/E005,
- (c) 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/T.

### 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.

## AH/P001 Product requirements

No further notes for completion.

## 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

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 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 Article 5 of Regulation (EC) No 852/2004.

### PH/P100D Production requirements

The mechanically separated meat has been produced in compliance with Section V of Annex III, to Regulation (EC) No 853/2004.

The mechanically separated meat meets the specific requirements where applicable of the code:

“A”: produced in accordance with paragraph 3 of chapter III of Section V of Annex III to Regulation (EC) No 853/2004, and Annex IV to Regulation (EC) No 2074/2005.

“B”: produced in accordance with paragraph 4 of chapter III of Section V of Annex III to Regulation (EC) No 853/2004.

The mechanically separated meat originates from a country<sup>(†)</sup> approved to export mechanically separated meat from domestic porcine animals to GB.

The mechanically separated 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 .

### PH/I007 Inspection requirements

The mechanically separated meat has been derived from meat that 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/MK001A Marking requirements

The products described in Part I of this certificate have been marked with an identification mark in compliance with Section I of Annex II to 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/S101B Storage and transportation requirements

The requirements for storage and transport have been met in accordance with Section I, 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.

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

### PH/MS300 Labelling requirements

The labels affixed on the packaging of the products in Part I bear an identification mark to the effect that the products come wholly from fresh meat originating from establishments (slaughterhouses and cutting plants) approved for exporting to Great Britain.

### PH/D100B Trichinella requirements

This can be certified only if the meat fulfils the requirements of Regulation (EC) No 2015/1375 laying down specific rules on official controls for *Trichinella* in meat, and in particular the meat must comply with at least one of the following requirements.

Select the applicable statement based on the control utilized for Trichinella in meat and place a single line through the nonapplicable statement.

**EITHER** the meat has been subjected to an examination by a digestion method with negative results;

**AND/OR** it has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) No 2015/1375;

**AND/OR** ~~is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with Article 8 of Annex IV of Regulation (EC) No 2015/1375 or not weaned and less than 5 weeks of age.~~

The controlled housing option can only be certified for third countries with the entry 'K' in column 'SG' in Part 1 of Annex 2 to Regulation (EU) No 206/2010.

(<sup>t</sup>) 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>)