Veterinary Certificate for Fresh Meat of Bison Consigned to the European Union

**COUNTRY** - United States

<table>
<thead>
<tr>
<th>Part I: Details of dispatched consignment</th>
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<tbody>
<tr>
<td>Name</td>
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<tr>
<td>Address</td>
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<tr>
<td>Tel.</td>
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<tr>
<td><strong>I.5. Consignee</strong></td>
</tr>
<tr>
<td>Name</td>
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<tr>
<td>Address</td>
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<tr>
<td>Postal code</td>
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<tr>
<td>Tel.</td>
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<tr>
<td><strong>ISO code</strong></td>
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<tr>
<td><strong>I.11. Place of origin</strong></td>
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<tr>
<td>Name</td>
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<tr>
<td>Address</td>
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<tr>
<td><strong>I.14. Date of departure</strong></td>
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<tr>
<td><strong>Aeroplane</strong></td>
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<tr>
<td><strong>Ship</strong></td>
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<tr>
<td><strong>Railway wagon</strong></td>
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<td><strong>Road vehicle</strong></td>
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<tr>
<td><strong>Other</strong></td>
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<tr>
<td><strong>Identification</strong></td>
</tr>
<tr>
<td><strong>Documentary references</strong></td>
</tr>
<tr>
<td><strong>I.22. Number of packages</strong></td>
</tr>
<tr>
<td><strong>I.23. Seal/Container No</strong></td>
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<tr>
<td><strong>I.24. Type of packaging</strong></td>
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<tr>
<td><strong>Human consumption</strong></td>
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<tr>
<td><strong>I.26.</strong></td>
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<tr>
<td><strong>I.28. Identification of the commodities</strong></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Species (scientific name)</th>
<th>Nature of commodity</th>
<th>Treatment type</th>
<th>Approval number of establishments</th>
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<tbody>
<tr>
<td></td>
<td></td>
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<td>Abattoir</td>
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(Signature of Official Veterinarian)
### II. Health Information

#### II.a. Certificate Reference Number

#### II.b.

### II. Public Health Attestation

I, the undersigned official veterinarian declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and certify that the meat of domestic bovine animals described in Part I was produced in accordance with those requirements, in particular that:

- **II.1.1** the [meat] [minced meat](1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;
- **II.1.2** the meat has been obtained in compliance with Section I of Annex III to Regulation (EC) No 853/2004;
- **II.1.3** the [minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18°C;]
- **II.1.4** the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Chapter II of Section I and Chapters I and IX of Section IV of Annex I to Regulation (EC) No 854/2004;
- **II.1.5** the packages of [meat] [minced meat](1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;
- **II.1.6** the [meat] [minced meat](1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;
- **II.1.7** the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;
- **II.1.8** the [meat] [minced meat](1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;
- **II.1.9** with regard to bovine spongiform encephalopathy (BSE):
  - (a) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk;
  - (b) 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 or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;

\[(1)\] either [(c)] 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(*);

\[(1)\] or [(c)] (i) the meat or minced meat is derived from animals which originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a controlled or an undetermined BSE risk;
  - (ii) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia;
  - (iii) 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);

\[(1)\] either [(d)] the meat or minced meat is derived from mechanically separated meat, obtained from bones of bovine animals which were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk.

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\[(1)\] either [(d)] the meat or minced meat is derived from mechanically separated meat, obtained from bones of bovine animals which were born, continuously reared and slaughtered in a country or region classified in accordance with Decision 2007/453/EC as a country or region posing a negligible BSE risk.
**II. Health information**

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<td>BSE risk and in which there has been no BSE indigenous cases;</td>
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(1) or [(d) the meat or minced meat is not derived from mechanically separated meat, obtained from bones of bovine animals;]

(3) [(e)] (i) the animals, from which the meat or minced meat is derived, originate from a country or region classified in accordance with Decision 2007/453/EC as a country or region posing an undetermined BSE risk;

(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.]

(4) [II.1.10 it fulfils the requirements of Regulation (EC) No 1688/2005 implementing Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards special guarantees concerning Salmonella for consignments to Finland and Sweden of certain meat and eggs;]

**II.2 Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained in the territory/ies with code: ……………………. (2) which, at the date of issuing this certificate:

(a) has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and

(b) has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;

II.2.2 has been obtained from animals that:

(1) either [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]

(1) or [have been introduced on …………….. (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code ………. (2) that at that date was authorised for importation of this fresh meat into the Union;]

II.2.3 has been obtained from animals coming from holdings in which:

(a) None of the animals present therein have been vaccinated against [foot-and-mouth disease or] (7) rinderpest, and

(b) 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 30 days,

II.2.4 has been obtained from animals which:

(a) 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 referred to in point II.2.1, II.2.2 and II.2.3,

(b) 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 point II.2.1, (c) have been slaughtered on ……………….. (dd/mm/yyyy) or between

__________________________
(Signature of Official Veterinarian)

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II. Health information

II.a. Certificate reference number

II.b.

……………………………(dd/mm/yyyy) and……………………………..(dd/mm/yyyy)(11)

II.2.5 has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 30 days or, in the event of a case of disease, the preparation of meat for importation to the Union 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;

II.2.6 has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate;

II.3. Animal welfare attestation

I, the undersigned official veterinarian, hereby certify, that the fresh meat 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 the relevant provisions of Union legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009.

Notes

This certificate is meant for fresh meat, including minced meat, of *Bison* and *Bubalus* species and their cross-breeds. Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

Part I

- 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 BIP of entry into the Union.
- 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" of Part 1 of Annex II to 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”, “carcass quarters”, “cuts” 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 of freezing (mm/yy) of the cuts/pieces.

Part II:

(1) Keep as appropriate.
(3) The number of bovine carcasses or wholesale cuts of carcasses, from which removal of the vertebral column is required shall be added to the Common Veterinary Entry Document (CVED) referred to in Article 2(1) of Regulation (EC) No 136/2004.
(4) Delete if the consignment is not intended for introduction into Finland or Sweden.
(5) Only matured de-boned meat fulfilling the supplementary guarantees referred to in footnote(8).
(6) Supplementary guarantees regarding import of matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010 with the entry “H”.

(Signature of Official Veterinarian)

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FSIS Form 2630-9 (6/86)
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II. Health information

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(7) Delete 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 the Union matured de-boned meat which fulfils the supplementary guarantees described, in footnote (9).

(8) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, with the entry "A".

(9) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, with the entry "F". The matured de-boned meat shall not be allowed for importation into the Union until 21 days after the date of slaughter of the animals.

(10) 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. The Commission will ensure that this list of approved holdings is made publicly available for information purposes through its integrated computerised veterinary system (TRACES).

(11) 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 the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

(12) Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010, with the entry "E". Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC.

(13) List of countries in the Annex to Decision 2007/453/EC.

(14) Alternative guarantee may be provided when allowed for by the entry "J" in column 5 "SG" of Part 1 of Annex II to Regulation (EU) No 206/2010.

(*) The removal of specified risk material is not required if the meat or minced meat derives from animals born, continuously reared and slaughtered in a third country or region of a third country classified in accordance with Decision 2007/453/EC as posing a negligible BSE risk.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

(Signature of Official Veterinarian)