



Veterinary Certificate for Fresh Meat of Domestic Swine Consigned to the European Union

COUNTRY: United States

Veterinary certificate to EU

Part I : Details of dispatched consignment	I.1. Consignor <input type="checkbox"/> Name		I.2. Certificate reference number		I.2.a						
	Address		I.3. Central Competent Authority								
	Tel.N°		I.4. Local Competent Authority								
	I.5. Consignee Name		I.6.								
	Address										
	Postal code										
	Tel.N°										
	I.7. Country of origin		ISO code	I.8. Region of origin		Code	I.9. Country of destination	ISO code	I.10. Region of destination		Code
	I.11. Place of origin		I.12.								
	Name		Approval number								
	Address										
	I.13. Place of loading		I.14. Date of departure								
	I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>		I.16. Entry BIP in EU								
	Identification: Documentary references:		I.17.								
	I.18. Description of commodity		I.19. Commodity code (HS code)		I.20. Quantity						
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.22. Number of packages									
I.23. Identification of container/Seal number		I.24. Type of packaging									
I.25. Commodities certified for: Human consumption <input type="checkbox"/>											
I.26.		I.27. For import or admission into EU <input type="checkbox"/>									
I.28. Identification of the commodities											
Species (Scientific name)		Nature of commodity	Treatment type	Approval number of establishments Abattoir Cutting plant Cold store	Number of packages	Net weight					

(Signature of Official Veterinarian)



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	II. Health information	II.a. Certificate reference number	II.b.
Part II: Certification	<p>II.1 Public Health Attestation</p> <p>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 and (EC) No 854/2004 and hereby certify that the meat of domestic swine described in Part I was produced in accordance with those requirements, in particular that:</p> <p>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;</p> <p>II.1.2 the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.3 the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for <i>Trichinella</i> in meat, and in particular:</p> <p style="padding-left: 20px;">⁽¹⁾ <i>either</i> [has been subjected to an examination by a digestion method with negative results]</p> <p style="padding-left: 20px;">⁽¹⁾ <i>or</i> [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) No 2075/2005;]</p> <p style="padding-left: 20px;">^{(4) (7)} <i>or</i> [is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with Article 8 of Regulation (EC) No 2075/2005 or not weaned and less than 5 weeks of age.]</p> <p>⁽¹⁾ II.1.4 [the minced meat has been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than – 18°C;]</p> <p>II.1.5 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 IV and IX of Section IV of Annex I to Regulation (EC) No 854/2004;</p> <p>II.1.6 ⁽⁴⁾ <i>either</i> [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]</p> <p style="padding-left: 20px;">⁽¹⁾ <i>or</i> [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;]</p> <p>II.1.7 the [meat] [minced meat]⁽¹⁾ satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</p> <p>II.1.8 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, are fulfilled.</p> <p>II.1.9 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.</p> <p>⁽²⁾ II.1.10 it fulfils the requirements of Regulation (EC) No 1688/2005 implementing Regulation (EC) No 853/2004 as regards special guarantees concerning Salmonella for consignments to Finland and Sweden of certain meat and eggs;]</p> <p>II.2. Animal Health attestation</p>		

(Signature of Official Veterinarian)



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II. Health information	II.a. Certificate reference number	II.b.
<p>I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I :</p> <p>II.2.1 has been obtained in the territory/ies with code:⁽³⁾ which, at the date of issuing this certificate:</p> <p>⁽¹⁾ <i>either</i> [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]</p> <p>⁽⁺⁾ or [(a) (i) has been free for 12 months from rinderpest, African swine fever, [foot and mouth disease]⁽⁺⁾, [classical swine fever]⁽⁺⁾ and [swine vesicular disease]⁽⁺⁾, and</p> <p>(ii) has been considered free from [foot and mouth disease]⁽⁺⁾, [classical swine fever]⁽⁺⁾ and [swine vesicular disease]⁽⁺⁾, since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Decision / /EU, of (dd/mm/yyyy), and]</p> <p>(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;</p> <p>II.2.2 has been obtained from animals that:</p> <p>⁽¹⁾ <i>either</i> [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]</p> <p>⁽¹⁾ <i>or</i> [have been introduced on (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code⁽³⁾ that at that date was authorised to import this fresh meat into the Union;]</p> <p>⁽⁺⁾ or [have been introduced on (dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State;]</p> <p>II.2.3 has been obtained from animals coming from holdings:</p> <p>(a) in which none of the animals present therein have been vaccinated against the diseases referred to in point II.2.1,</p> <p>(b) in and around which, in an area of 10 km radius, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days,</p> <p>(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;</p> <p>⁽⁺⁾ (+) [(d) where 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 the Union;]</p> <p>II.2.4 has been obtained from animals that:</p> <p>(a) have remained separate since birth from wild cloven-hoofed animals,</p> <p>(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 II.2.1, II.2.2 and II.2.3,</p> <p>(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 point II.2.1, and</p>		

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<p>(d) have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy).⁽⁵⁾;</p> <p>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 40 days or, in the event of a case of disease, the preparation of meat for importation into 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;</p> <p>II.2.6 has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.</p> <p>(1) II.3. Animal welfare attestation</p> <p>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 ⁽⁶⁾.</p> <p>Notes</p> <p>This certificate is meant for fresh meat, including minced meat, of domestic swine (<i>Sus scrofa</i>). Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen. Part I:</p> <ul style="list-style-type: none"> • Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to 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 BIP of entry into the Union. • 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: <i>Nature of commodity</i>: 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. <p>Part II:</p> <p>(1) Keep as appropriate.</p> <p>(2) Delete if the consignment is not intended for import into Finland or Sweden.</p> <p>(3) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010.</p> <p>(4) Supplementary guarantees to be provided when required in column 5 “SG” of Part 1 of</p>		

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<p>Annex II to Regulation (EU) No 206/2010, with the entry “D”.</p> <p>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.</p> <p>(5) 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.</p> <p>(6) OJL303, 18.11.2009, p.1</p> <p>(7) Only for third countries with the entry “K” in column “SG” in Part 1 of Annex II to Regulation (EU) No 206/2010.</p>		
<p>Official veterinarian</p> <p>Name (in capital letters): Qualification and title:</p> <p>Date: Signature:</p> <p>Stamp:</p>		

(Signature of Official Veterinarian)