

Part I : Details of consignment	I.1. Consignor			I.2. IMSOC Reference		
	Name			<b>Specimen not to be used for exports from EU</b>		
	Address			I.2.a. Local Reference		
	Country			ISO Code		
	I.5. Consignee			I.3. Central competent authority		
	Name			I.4. Local competent authority		
	Address					
	Country			ISO Code		
	I.7. Country of origin			I.9. Country of destination		
	ISO Code			ISO Code		
	I.8. Region of origin			I.10. Region of destination		
	Code			Code		
	I.11. Place of Dispatch			I.12. Place of destination		
	Name			Name		
	Address			Address		
Approval Number			Approval Number			
Country			Country			
ISO Code			ISO Code			
I.13. Place of Loading			I.14. Date and time of departure			
Name						
Address						
Approval Number						
Country						
ISO Code						
I.15. Means of Transport			I.16 Entry Point			
Mode	International transport document	Identification	SPECIMEN			
I.18. Transport conditions			I.17. Accompanying documents			
Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Frozen <input type="checkbox"/> Chilled <input type="checkbox"/>			Commercial document reference			
			Date of issue			
			Country			
			Place of issue			
I.19. Container No / Seal No						
I.20. Certified as						
Other <input type="checkbox"/>		Pet food <input type="checkbox"/>		Production of petfood <input type="checkbox"/>		
Technical use <input type="checkbox"/>		Human consumption <input type="checkbox"/>		Pharmaceutical use <input type="checkbox"/>		
I.21. For transit through a third country <input type="checkbox"/>			I.22. For transit through Member State(s) <input type="checkbox"/>			
Country		ISO Code		Country		
EU Exit Authority		BCP code		ISO Code		
EU Entry Authority		BCP code				
I.23. Total number of packages		I.24. Total quantity		I.25. Total gross weight		
I.28. Description of consignment						
<b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b>						
<b>0203 Meat of swine, fresh, chilled or frozen</b>						
Commodity	Species	Quantity	Batch number	Manufacturing plant		
Cold store	Cutting plant	Date of freezing	Date of production	Date of slaughter		
Net weight	Product Description	Package count	Identification mark			

Part II: Certification	II. Health information		
	II.1. Public Health Attestation		
	II.1. Public Health Attestation	<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 (EU) No 2017/625 and hereby certify that the meat of wild animals belonging to the Suidae, Tayassuidae, or Tapiridae families described in Part I was produced in accordance with those requirements, in particular that:</p>	
	II.1.1	the meat 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 accordance with Section IV of Annex III to Regulation (EC) No 853/2004, in particular:	
		(i) before skinning, it has been stored and handled separately from other food and not frozen;	
		and	
		(ii) after skinning, it has undergone a final inspection as referred to in point II.1.4;	
	II.1.3	the meat fulfils the requirements of Regulation (EU) No 2015/1375 laying down specific rules on official controls for Trichinella in meat, and in particular, has been subject to an examination by a digestion method with negative results;	
	II.1.5	(1) <input type="radio"/> [the carcass or parts of the carcass have been marked with a health mark in either accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]	
	(1) <input type="radio"/> or the packages of meat 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 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 has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004		
II.2. Animal Health attestation	<p>I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:</p>		
II.2.1	has been obtained in the territory/ies with code: _____(2) which, at the date of issuing this certificate:		
(1) <input type="radio"/>	[(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and ]		
(1) <input type="radio"/> or	[(a) (i) has been free for 12 months from rinderpest, African swine fever, <input type="checkbox"/> [foot and-mouth disease](1), <input type="checkbox"/> [classical swine fever](1) and <input type="checkbox"/> [swine vesicular disease](1), and		
	(ii) has been considered free from <input type="checkbox"/> [foot-and-mouth disease](1), <input type="checkbox"/> [classical swine fever](1) and <input type="checkbox"/> [swine vesicular disease](1), since _____ (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EU) No _____/_____ of _____ (dd/mm/yyyy), and]		
	(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;		
II.2.2	has been obtained from wild animals that were killed between _____ (dd/mm/yyyy) and _____ (dd/mm/yyyy)(3) inside the territory referred to in point II.2.1, and the killing took place:		
	(a) at a distance that exceeds 20 km from the borders of a country or part thereof, which is not authorised during this period for importing this fresh meat into Great Britain,		

Part II: Certification	II. Health information		
	<p>(b) in an area where during the last 60 days, there has been no restrictions for the diseases referred to in point II.2.1;</p> <p>II.2.3.A has been obtained from animals which after killing were transported within 12 hours for chilling <input type="checkbox"/> [to a collection centre, and immediately afterwards](1) to an approved game-handling 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 Great Britain has been authorised only after removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;</p> <p>(1)(4) <input type="checkbox"/> II.2.3.B has been obtained from carcasses on which the following test for classical swine fever was carried out and provided negative results:</p> <p>(1) <input type="radio"/> [virus isolation from blood (EDTA);] either</p> <p>(1) <input type="radio"/> or [virus isolation from samples of _____;]</p> <p>(1) <input type="radio"/> or [immunofluorescence for viral antigen on samples of _____;]</p> <p>II.2.4 has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.</p>		

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Part II: Certification	II. Health information		
	Notes		
	(*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland.		
	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).		
	References to Great Britain in this certificate include Channel Islands and Isle of Man.		
	This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals belonging to the Suidae, Tayassuidae, or Tapiridae families that are killed or hunted in the wild.		
	Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.		
	After importation, unskinned carcasses must be conveyed without delay to the processing establishment of destination.		
	Part I:		
	—	Box reference I.8:	Provide the code of territory as appearing in Part 1 of Annex 2 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 BCP of entry into Great Britain.	
—	Box reference I.16:	Do not use this box until the end of the transitional staging period.	
—	Box reference I.19:	Indicate total gross weight and total net weight.	
—	Box reference I.21:	For containers or boxes, the container number and the seal number (if applicable) should be included.	
—	Box reference I.25:	Use the appropriate HS code: 02.03, 02.08.90 or 05.04.	
—	Box reference I.25:	Nature of commodity: Indicate 'carcass-whole', 'carcass-side', 'carcassquarters' or 'cuts'.	
—	Box reference I.25:	Treatment type: If appropriate, indicate 'matured' or 'unskinned'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.	
—	Box reference I.25:	Abattoir: any abattoir or game handling establishment.	
Part II:			
(1)	Keep as appropriate.		
(2)	Code of the territory as it appears in Part 1 of Annex 2 to Regulation (EU) No 206/2010.		
(3)	Dates. Imports of this meat shall not be authorised when obtained from animals killed or hunted either prior to the date of authorisation for importation into Great Britain of the third country, territory or part thereof referred to in boxes reference 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.		

<b>Part II: Certification</b>	II. Health information	
	(4) Supplementary guarantees to be provided when required in column 5 'SG' of Part 1 of Annex 2 to Regulation (EU) No 206/2010, with the entry 'C'. For such purpose, in tests other than EDTA, the samples to be used are a sample of tonsil and of spleen plus a sample of ileum or kidney and a sample of at least one of the following lymph nodes: retropharyngeal, parotid mandibular or mesenteric. The samples used shall be indicated.	
	Certifying Officer Name (in capital letters) Date of signature Stamp	Qualification and title Signature
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Část I	I.1. Odesílatel Název Adresa Země <span style="float: right;">Kód ISO</span>		I.2. Referenční číslo IMSOC <b>Specimen not to be used for exports from EU</b> I.2.a. Local Reference																
	I.5. Příjemce Název Adresa Země <span style="float: right;">Kód ISO</span>		I.3. Ústřední příslušný orgán I.4. Local competent authority																
	I.7. Země původu <span style="float: right;">Kód ISO</span>		I.9. Country of destination <span style="float: right;">Kód ISO</span>																
	I.8. Region of origin <span style="float: right;">Kód</span>		I.10. Region určení <span style="float: right;">Kód</span>																
	I.11. Place of Dispatch Název Adresa Číslo schválení Země <span style="float: right;">Kód ISO</span>		I.12. Místo určení Název Adresa Číslo schválení Země <span style="float: right;">Kód ISO</span>																
	I.13. Místo nakládky Název Adresa Číslo schválení Země <span style="float: right;">Kód ISO</span>		I.14. Date and time of departure																
	I.15. Dopravní prostředky <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Typ</th> <th>Doklad</th> <th>Identifikace</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </tbody> </table>		Typ	Doklad	Identifikace													I.16 Entry Point	
	Typ	Doklad	Identifikace																
	I.18. Transport conditions Okolní <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Zmrazené <input type="checkbox"/> Chlazený <input type="checkbox"/>		I.17. Průvodní doklady Referenční číslo obchodního do k ladu Datum vydání Země Místo vydání																
I.19. Č. kontejneru / č. plomby																			
I.20. Certified as Jiné <input type="checkbox"/> Krmivo pro domácí zvířata <input type="checkbox"/> Production of petfood <input type="checkbox"/> Použití pro farmaceutické účely <input type="checkbox"/> Technické použití <input type="checkbox"/> Lidská spotřeba <input type="checkbox"/>																			
I.21. For transit through a third country <input type="checkbox"/> Země <span style="float: right;">Kód ISO</span> EU Exit Authority <span style="float: right;">BCP code</span> EU Entry Authority <span style="float: right;">BCP code</span>		I.22. For transit through Member State(s) <input type="checkbox"/> Země <span style="float: right;">Kód ISO</span>																	
I.23. Celkový počet balení	I.24. Celkové množství	I.25. Celková čistá hmotnost	I.25. Celková hrubá hmotnost																
I.28. Description of consignment <b>1. 02 MASO A JEDLÉ DROBY</b> <b>0203 Vepřové maso, čerstvé, chlazené nebo zmrazené</b>																			
Komodita	Druh	Množství	Číslo šarže	Výrobní zařízení															
Chladírenské zařízení	Bourárna	Datum zmrazení	Datum výroby	Datum porážky															
Čistá hmotnost	Product Description	Počet balení	Identifikační značka																

Part II: Certification	II. Informace týkající se zdraví		
	<p>II.1. Public Health Attestation</p> <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 (EU) No 2017/625 and hereby certify that the meat of wild animals belonging to the Suidae, Tayassuidae, or Tapiridae families described in Part I was produced in accordance with those requirements, in particular that:</p> <p>II.1.1 the meat 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 accordance with Section IV of Annex III to Regulation (EC) No 853/2004, in particular:</p> <p>(i) before skinning, it has been stored and handled separately from other food and not frozen;</p> <p>and</p> <p>(ii) after skinning, it has undergone a final inspection as referred to in point II.1.4;</p> <p>II.1.3 the meat fulfils the requirements of Regulation (EU) No 2015/1375 laying down specific rules on official controls for Trichinella in meat, and in particular, has been subject to an examination by a digestion method with negative results;</p> <p>II.1.5 (1) <input type="radio"/> [the carcass or parts of the carcass have been marked with a health mark in either accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]</p> <p>(1) <input type="radio"/> or the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]</p> <p>II.1.6 the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</p> <p>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.</p> <p>II.1.8 the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004</p>		
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Part II: Certification	II. Informace týkající se zdraví		
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II. Informace týkající se zdraví			
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	— Box reference I.16:	Do not use this box until the end of the transitional staging period.	
— Box reference I.19:	Indicate total gross weight and total net weight.		
— Box reference I.21:	For containers or boxes, the container number and the seal number (if applicable) should be included.		
— Box reference I.25:	Use the appropriate HS code: 02.03, 02.08.90 or 05.04.		
— Box reference I.25:	Nature of commodity: Indicate 'carcass-whole', 'carcass-side', 'carcassquarters' or 'cuts'.		
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— Box reference I.25:	Abattoir: any abattoir or game handling establishment.		
Part II:			
(1)	Keep as appropriate.		
(2)	Code of the territory as it appears in Part 1 of Annex 2 to Regulation (EU) No 206/2010.		
(3)	Dates. Imports of this meat shall not be authorised when obtained from animals killed or hunted either prior to the date of authorisation for importation into Great Britain of the third country, territory or part thereof referred to in boxes reference 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.		

