

Part I : Details of consignment	I.1. Consignor			I.2. IMSOC Reference		
	Name			Specimen not to be used for exports from EU		
	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 ISO Code			I.9. Country of destination ISO Code		
	I.8. Region of origin Code			I.10. Region of destination Code		
	I.11. Place of Dispatch			I.12. Place of destination		
	Name			Name		
	Address			Address		
	Approval Number			Approval Number		
	Country ISO Code			Country 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 ISO Code				
EU Exit Authority BCP 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						
1. 02 MEAT AND EDIBLE MEAT OFFAL						
0210 Meat and edible meat offal, salted, in brine, dried or smoked; edible flours and meals of meat or meat offal						
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		
	The meat preparations (1) contains the following meat constituents and meet the criteria indicated below:		
	Species (A)	Origin (B)	
	<p>(A) Insert the code for the relevant species of meat contained in the meat preparations where BOV = domestic bovine animals (including Bison and Bubalus species and their crossbreds); OVI = domestic sheep (Ovis aries) and goats (Capra hircus); EQU = domestic solipeds (Equus caballus, Equus asinus and their crossbreds), POR = domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families; RAB = domestic rabbits, PFG = domestic poultry and farmed feathered game, RUF = farmed non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; RUW = wild non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; EQW = wild non-domestic solipeds belonging to the subgenus Hippotigris (Zebra), WLP = wild lagomorphs, WGB = wild game birds.</p> <p>(B) Insert the ISO code of the country of origin and, in the case of regionalization by retained EU legislation for the relevant meat constituents, the region.</p>		
	II.1. Public health attestation		
	I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 999/2001 and certify that the meat preparations described above were produced in accordance with those requirements, in particular that:		
	II.1.1. they come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;		
	II.1.2. they have been produced from raw material which meets the requirements of Sections I to IV of Annex III to Regulation (EC) No 853/2004; in particular that:		
	<p>II.1.2.1.(2) if obtained from domestic pig meat, this meat fulfills the requirements of Commission Regulation (EC) No 2015/1375 laying down specific rules on official controls for Trichinella in meat, and in particular:</p>		
	(2) <input type="radio"/> either [has been subjected to an examination by a digestion method with negative results;]		
	(2) <input type="radio"/> or [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) 2015/1375;]		
	(2) <input type="radio"/> or [in the case of meat from domestic swine kept solely for fattening and slaughter, comes from a holding or category of holdings that has been officially recognized by the competent authority as free from Trichinella in accordance with Annex IV to Regulation (EC) 2015/1375;]		
	II.1.2.2.(2) if obtained from horse meat or wild boar meat, this meat fulfills the requirements of Annex II to 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.1.3. they have been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004;		
	II.1.4. they have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;		
	II.1.5. the label(s) affixed on the packaging of meat preparations described above bear(s) a mark to the effect that the meat preparations come wholly from fresh meat from animals slaughtered in slaughterhouses approved for exporting to Great Britain;		
	II.1.6. they satisfy 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. they have been stored and transported in accordance with the relevant requirements of Section V of Annex III to Regulation (EC) No 853/2004;		
	(2) (2) II.1.9. if containing material from bovine, ovine or caprine animals, the meat preparation is subject to the following conditions depending on the BSE risk category of the country of origin:		

II. Health information

- (2) ◦ either [(1) 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;
- (2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;
- (2) either ◦ [(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived:
- (a) 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;
- (2)[(b) have been 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;]]
- (2) or ◦ [(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been 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;]
- (4) the meat preparation of bovine, ovine and caprine origin 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;
- (2) either ◦ (5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine animals;]
- (2) or ◦ (5) the meat preparation of bovine, ovine and caprine origin is derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine 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 and in which there has been no BSE indigenous cases;]
- (2)[(6) (a) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was 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;
- (b) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed with meat-and-bone meal or greaves, as defined in the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code, and
- (c) the fresh meat used in the preparation of the meat preparation 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)or ◦ [(1) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk;
- (2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;
- (3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been 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;
- (4) the meat preparation of bovine, ovine and caprine origin 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, ovine and caprine animals.]

II. Health information

(2) or ○ [(1) the country or region of dispatch has not been classified in accordance with Decision 2007/453/EC or is classified as a country or region with an undetermined BSE risk;

(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;

(3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed meat-and-bone meal or greaves derived from ruminants, as defined in the OIE Terrestrial Animal Health Code;

(4) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been 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;

(5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from:

(a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;

(b) nervous and lymphatic tissues exposed during the deboning process;

(c) mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]

(1) (2) if containing material from domestic solipeds, the fresh meat used in the preparation of the meat preparations:

[II.1.10.

either ○ (2) [was obtained from domestic solipeds which immediately prior to slaughter had been kept for at least six months or since birth, if slaughtered at an age of less than six months, or since importation as food producing equidae from the United Kingdom, if imported less than six months prior to slaughter, in a third country:

(a) in which the administration to domestic solipeds:

(i) of thyrostatic substances, stilbenes, stilbene derivatives, their salts and esters, oestradiol 17B and its ester-like derivatives is prohibited;

(ii) of other substances having oestrogenic, androgenic or gestagenic action and of beta-agonists is only allowed for:

-therapeutic treatment as defined in Article 1 of Directive 96/22/EC, where applied in conformity with Article 4(2) of that Directive, or

-zotechnical treatment as defined in Article 1(2)(c) of Directive 96/22/EC, where applied in conformity with Article 5 of that Directive; and

(b) which has had, at least during the six months prior to slaughter of the animals, a plan for the monitoring of the groups of residues and substances referred to in Annex I to Directive 96/23/EC which covers equidae born in and imported into the third country and was approved in accordance with the fourth subparagraph of Article 29(1) of Directive 96/23/EC;]

and/or ○ (2) [was imported from the United Kingdom.]]

II.2. Animal Health attestation

I, the undersigned, certify that the meat preparations described above:

consist of meat derived from the species referred to in Part I box reference I.28

- that is eligible for export to Great Britain as fresh meat and that satisfy all the relevant animal health import requirements laid down in Regulation(s)(2)(3),

and/or

- that originate in Great Britain (2)(4)

and

(2)(5)- [meat in accordance with Commission Implementing Decision 2014/709/EU concerning animal health control measures relating to African swine fever in certain EU Member States.]

Part II: Certification	II. Health information		
	<p>II.3. Animal welfare attestation</p> <p>I, the undersigned official veterinarian, hereby certify, that the meat preparations (1) described in Part I of this certificate are derived from meat from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions in retained EU legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 (5).</p>		
Notes			
<p>(*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland.</p>			
<p>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).</p>			
<p>References to Great Britain in this certificate include Channel Islands and Isle of Man.</p>			
Part I:			
- Box reference I.7: name of the country of origin which must be the same as the country of export.			
- 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 border control post of entry into Great Britain			
- Box reference I.16: Do not use this box until the end of the transitional staging period.			
(3)- Box reference I.19: Use the appropriate Harmonised System (HS) code of the World Customs Organisation: 02.07, 02.10, 16.01 or 16.02.			
- Box reference I.20: Indicate total gross weight and total net weight.			
- Box reference 1.21: Frozen corresponds to an internal temperature of not more than — 18°C.			
- Box reference 1.23: For containers or boxes, the container number and the seal number (if applicable) should be included.			
- Box reference 1.28: "Species": select among species described in Part II (A); "Treatment type": storage life (dd/mm/yyyy); "Cold store": give the address(es) and approval number(s) of approved cold stores if necessary.			
Part II:			
(1) Meat preparations as laid down in point I.15 of Annex 1 to Regulation (EC) No 853/2004.			
(2) Keep as appropriate.			
(3) Comply with the animal health conditions as laid down in Regulation 206/2010 and/or Regulation 798/2008 and/or Regulation 119/2009. Only meat from the concerned exporting third country can be utilised in the manufacture of the meat preparations.			
(4) Only meat of species and categories for which imports from the concerned third country are authorised by Great Britain can be sourced from Great Britain for utilisation in the manufacture of the meat preparations.			
(5) Only for EU territories with the entry 'L' in column 'SG' in Part 1 of Annex 2 to Regulation (EU) No 206/2010, as published on gov.uk.			
- The colour of the stamp and signature must be different from that of the other particulars in the certificate.			
- Note for the importer: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border control post.			
Certifying Officer			
Name (in capital letters)		Qualification and title	
Date of signature		Signature	
Stamp			

Část I	I.1. Odesílatel Název Adresa Země Kód ISO		I.2. Referenční číslo IMSOC Specimen not to be used for exports from EU I.2.a. Local Reference																
	I.5. Příjemce Název Adresa Země Kód ISO		I.3. Ústřední příslušný orgán I.4. Local competent authority																
	I.7. Země původu Kód ISO		I.9. Country of destination Kód ISO																
	I.8. Region of origin Kód		I.10. Region určení Kód																
	I.11. Place of Dispatch Název Adresa Číslo schválení Země Kód ISO		I.12. Místo určení Název Adresa Číslo schválení Země Kód ISO																
	I.13. Místo nakládky Název Adresa Číslo schválení Země Kód ISO		I.14. Date and time of departure																
	I.15. Dopravní prostředky		I.16 Entry Point																
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 20%;">Typ</th> <th style="width: 20%;">Doklad</th> <th style="width: 60%;">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														
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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 Kód ISO EU Exit Authority BCP code EU Entry Authority BCP code		I.22. For transit through Member State(s) <input type="checkbox"/> Země Kód ISO																	
I.23. Celkový počet balení	I.24. Celkové množství	I.25. Celková čistá hmotnost	I.25. Celková hrubá hmotnost																
I.28. Description of consignment 1. 02 MASO A JEDLÉ DROBY 0210 Maso a jedlé droby, solené, ve slaném nálevu, sušené nebo uzené; jedlé moučky a prášky z masa nebo drobů																			
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>The meat preparations (1) contains the following meat constituents and meet the criteria indicated below:</p> <table border="1" data-bbox="271 224 1493 761"> <thead> <tr> <th data-bbox="271 224 351 291">Species (A)</th> <th data-bbox="351 224 1493 291">Origin (B)</th> </tr> </thead> <tbody> <tr> <td data-bbox="271 291 351 694">(A)</td> <td data-bbox="351 291 1493 694"> Insert the code for the relevant species of meat contained in the meat preparations where BOV = domestic bovine animals (including Bison and Bubalus species and their crossbreds); OVI = domestic sheep (Ovis aries) and goats (Capra hircus); EQU = domestic solipeds (Equus caballus, Equus asinus and their crossbreds), POR = domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families; RAB = domestic rabbits, PFG = domestic poultry and farmed feathered game, RUF = farmed non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; RUW = wild non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; EQW = wild non-domestic solipeds belonging to the subgenus Hippotigris (Zebra), WLP = wild lagomorphs, WGB = wild game birds. </td> </tr> <tr> <td data-bbox="271 694 351 761">(B)</td> <td data-bbox="351 694 1493 761"> Insert the ISO code of the country of origin and, in the case of regionalization by retained EU legislation for the relevant meat constituents, the region. </td> </tr> </tbody> </table> <p>II.1. Public health attestation</p> <p>I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 999/2001 and certify that the meat preparations described above were produced in accordance with those requirements, in particular that:</p> <p>II.1.1. they come 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. they have been produced from raw material which meets the requirements of Sections I to IV of Annex III to Regulation (EC) No 853/2004; in particular that:</p> <p>II.1.2.1.(2) if obtained from domestic pig meat, this meat fulfills the requirements of Commission Regulation (EC) No 2015/1375 laying down specific rules on official controls for Trichinella in meat, and in particular:</p> <ul style="list-style-type: none"> (2) ○ either [has been subjected to an examination by a digestion method with negative results;] (2) ○ or [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) 2015/1375;] (2) ○ or [in the case of meat from domestic swine kept solely for fattening and slaughter, comes from a holding or category of holdings that has been officially recognized by the competent authority as free from Trichinella in accordance with Annex IV to Regulation (EC) 2015/1375;] <p>II.1.2.2.(2) if obtained from horse meat or wild boar meat, this meat fulfills the requirements of Annex II to 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.1.3. they have been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.4. they have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;</p> <p>II.1.5. the label(s) affixed on the packaging of meat preparations described above bear(s) a mark to the effect that the meat preparations come wholly from fresh meat from animals slaughtered in slaughterhouses approved for exporting to Great Britain;</p> <p>II.1.6. they satisfy 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. they have been stored and transported in accordance with the relevant requirements of Section V of Annex III to Regulation (EC) No 853/2004;</p> <p>(2) (2) II.1.9. if containing material from bovine, ovine or caprine animals, the meat preparation is subject to the following conditions depending on the BSE risk category of the country of origin:</p>			Species (A)	Origin (B)	(A)	Insert the code for the relevant species of meat contained in the meat preparations where BOV = domestic bovine animals (including Bison and Bubalus species and their crossbreds); OVI = domestic sheep (Ovis aries) and goats (Capra hircus); EQU = domestic solipeds (Equus caballus, Equus asinus and their crossbreds), POR = domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families; RAB = domestic rabbits, PFG = domestic poultry and farmed feathered game, RUF = farmed non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; RUW = wild non-domestic animals of the order Artiodactyla (excluding bovine animals (including Bison and Bubalus species and their cross-breeds), Ovis aries, Capra hircus, Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae; EQW = wild non-domestic solipeds belonging to the subgenus Hippotigris (Zebra), WLP = wild lagomorphs, WGB = wild game birds.	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II. Informace týkající se zdraví

- (2) ○ either [(1) 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;
- (2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;
- (2) either ○ [(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived:
- (a) 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;
- (2)[(b) have been 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;]]
- (2) or ○ [(3) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been 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;]
- (4) the meat preparation of bovine, ovine and caprine origin 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;
- (2) either ○ (5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine animals;]
- (2) or ○ (5) the meat preparation of bovine, ovine and caprine origin is derived from mechanically separated meat, obtained from bones of bovine, ovine and caprine 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 and in which there has been no BSE indigenous cases;]
- (2)[(6) (a) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was 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;
- (b) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed with meat-and-bone meal or greaves, as defined in the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code, and
- (c) the fresh meat used in the preparation of the meat preparation 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)or ○ [(1) the country or region of dispatch is classified in accordance with Decision 2007/453/EC as a country or region posing a controlled BSE risk;
- (2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;
- (3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been 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;
- (4) the meat preparation of bovine, ovine and caprine origin 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, ovine and caprine animals.]

II. Informace týkající se zdraví

(2) or ○ [(1) the country or region of dispatch has not been classified in accordance with Decision 2007/453/EC or is classified as a country or region with an undetermined BSE risk;

(2) the animals, from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have passed ante mortem and post mortem inspections;

(3) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been fed meat-and-bone meal or greaves derived from ruminants, as defined in the OIE Terrestrial Animal Health Code;

(4) the animals from which the fresh meat used in the preparation of the meat preparation of bovine, ovine and caprine origin was derived, have not been 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;

(5) the meat preparation of bovine, ovine and caprine origin does not contain and is not derived from:

(a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;

(b) nervous and lymphatic tissues exposed during the deboning process;

(c) mechanically separated meat obtained from bones of bovine, ovine and caprine animals.]

(1) (2) if containing material from domestic solipeds, the fresh meat used in the preparation of the meat preparations:

[II.1.10.

either ○ (2) [was obtained from domestic solipeds which immediately prior to slaughter had been kept for at least six months or since birth, if slaughtered at an age of less than six months, or since importation as food producing equidae from the United Kingdom, if imported less than six months prior to slaughter, in a third country:

(a) in which the administration to domestic solipeds:

(i) of thyrostatic substances, stilbenes, stilbene derivatives, their salts and esters, oestradiol 17B and its ester-like derivatives is prohibited;

(ii) of other substances having oestrogenic, androgenic or gestagenic action and of beta-agonists is only allowed for:

-therapeutic treatment as defined in Article 1 of Directive 96/22/EC, where applied in conformity with Article 4(2) of that Directive, or

-zotechnical treatment as defined in Article 1(2)(c) of Directive 96/22/EC, where applied in conformity with Article 5 of that Directive; and

(b) which has had, at least during the six months prior to slaughter of the animals, a plan for the monitoring of the groups of residues and substances referred to in Annex I to Directive 96/23/EC which covers equidae born in and imported into the third country and was approved in accordance with the fourth subparagraph of Article 29(1) of Directive 96/23/EC;]

and/or ○ (2) [was imported from the United Kingdom.]]

II.2. Animal Health attestation

I, the undersigned, certify that the meat preparations described above:

consist of meat derived from the species referred to in Part I box reference I.28

- that is eligible for export to Great Britain as fresh meat and that satisfy all the relevant animal health import requirements laid down in Regulation(s)(2)(3),

and/or

- that originate in Great Britain (2)(4)

and

(2)(5)- [meat in accordance with Commission Implementing Decision 2014/709/EU concerning animal health control measures relating to African swine fever in certain EU Member States.]

Part II: Certification	II. Informace týkající se zdraví		
	<p>II.3. Animal welfare attestation</p> <p>I, the undersigned official veterinarian, hereby certify, that the meat preparations (1) described in Part I of this certificate are derived from meat from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions in retained EU legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009 (5).</p>		
Notes			
<p>(*) Those countries subject to the transitional import arrangements include: an EU member State; Liechtenstein; Norway; Iceland and Switzerland.</p>			
<p>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).</p>			
<p>References to Great Britain in this certificate include Channel Islands and Isle of Man.</p>			
Part I:			
- Box reference I.7: name of the country of origin which must be the same as the country of export.			
- 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 border control post of entry into Great Britain			
- Box reference I.16: Do not use this box until the end of the transitional staging period.			
(3)- Box reference I.19: Use the appropriate Harmonised System (HS) code of the World Customs Organisation: 02.07, 02.10, 16.01 or 16.02.			
- Box reference I.20: Indicate total gross weight and total net weight.			
- Box reference 1.21: Frozen corresponds to an internal temperature of not more than — 18°C.			
- Box reference 1.23: For containers or boxes, the container number and the seal number (if applicable) should be included.			
- Box reference 1.28: "Species": select among species described in Part II (A); "Treatment type": storage life (dd/mm/yyyy); "Cold store": give the address(es) and approval number(s) of approved cold stores if necessary.			
Part II:			
(1) Meat preparations as laid down in point I.15 of Annex 1 to Regulation (EC) No 853/2004.			
(2) Keep as appropriate.			
(3) Comply with the animal health conditions as laid down in Regulation 206/2010 and/or Regulation 798/2008 and/or Regulation 119/2009. Only meat from the concerned exporting third country can be utilised in the manufacture of the meat preparations.			
(4) Only meat of species and categories for which imports from the concerned third country are authorised by Great Britain can be sourced from Great Britain for utilisation in the manufacture of the meat preparations.			
(5) Only for EU territories with the entry 'L' in column 'SG' in Part 1 of Annex 2 to Regulation (EU) No 206/2010, as published on gov.uk.			
- The colour of the stamp and signature must be different from that of the other particulars in the certificate.			
- Note for the importer: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border control post.			
Certifying Officer			
Name (in capital letters)		Qualification and title	
Datum podpisu		Podpis	
Razítko			