

COMMISSION

COMMISSION DECISION

of 26 July 2004

amending Annexes I and II to Council Decision 79/542/EEC as regards model certificates relating to the importation of bovine animals for slaughter and bovine, ovine and caprine fresh meat

(notified under document number C(2004) 2838)

(Text with EEA relevance)

(2004/620/EC)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Directive 72/462/EEC of 12 December 1972 on health and veterinary inspection problems upon importation of bovine, ovine and caprine animals and swine, fresh meat or meat products from third countries⁽¹⁾, and in particular Article 11(2) thereof,

Having regard to Council Directive 2002/99/EC of 16 December 2002 laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption⁽²⁾, and in particular Article 9(4) thereof,

Whereas:

- (1) Council Decision 79/542/EEC of 21 December 1976 drawing up a list of third countries or parts of third countries, and laying down animal and public health and veterinary certification conditions, for importation into the Community of certain live animals and their fresh meat⁽³⁾ provides that imports of those animals and meat are to meet the requirements set out in the appropriate model certificates drawn up under that Decision.
- (2) For reasons of clarity and transparency, it is opportune to amend certain references and attestations in some of the model veterinary certificates in Part 2 of Annex I and in Part 2 of Annex II to Decision 79/542/EEC. For the same

reasons, in Part 1 of Annex II the names of two Argentine provinces should be deleted and a supplementary guarantee related to Uruguay should be amended.

- (3) Annexes I and II to Decision 79/542/EEC should therefore be amended accordingly.
- (4) The measures provided for in this Decision are in accordance with the opinion of the Standing Committee on the Food Chain and Animal Health,

HAS ADOPTED THIS DECISION:

Article 1

Decision 79/542/EEC is amended as follows:

1. In Part 2 of Annex I, the model 'BOV-Y' is replaced by the text in Annex I to this Decision.
2. In Part 1 of Annex II, in the column 'description of territory' corresponding to the code of territory AR-1, 'La Pampa' and 'Santiago del Estero' are deleted and in the column 'SG' corresponding to the code of territory 'UY-0', line 'OVI', the entry 'B' is deleted and replaced by 'A'.
3. In Part 2 of Annex II, the models 'BOV' and 'OVI' are replaced by the text in Annex II to this Decision, and in models 'POR', 'EQU', 'RUF', 'RUW', 'SUF', 'SUW' and 'EQW' in box 5 'Intended destination of the meat', point 5.2 is replaced by the following:

⁽¹⁾ OJ L 302, 31.12.1972, p. 28. Directive as last amended by Regulation (EC) No 807/2003 (OJ L 122, 16.5.2003, p. 36).

⁽²⁾ OJ L 18, 23.1.2003, p. 11.

⁽³⁾ OJ L 146, 14.6.1979, p. 15. Decision as last amended by Commission Decision 2004/554/EC (OJ L 248, 22.7.2004, p. 1).

'5.2. Establishment:

Name and address:

Approval or registration number (where applicable):

Article 3

This Decision is addressed to the Member States.

Done at Brussels, 26 July 2004.

Article 2

This Decision shall apply from 17 September 2004.

For the Commission

David BYRNE

Member of the Commission

9.	Public health attestation
	I, the undersigned official veterinarian, hereby certify that the animals described in this certificate:
9.1.	come from holdings which have been free from any official prohibition on health grounds, for the last 42 days in the case of brucellosis, for the last 30 days in the case of anthrax, for the last six months in the case of rabies, and have not been in contact with animals from holdings which did not satisfy these conditions;
9.2.	have not received: <ul style="list-style-type: none"> — any stilbene or thyrostatic substances, — oestrogenic, androgenic, gestagenic or β- agonist substances for purposes other than therapeutic or zootechnic treatment (as defined in Directive 96/22/EC);
9.3.	with regard to bovine spongiform encephalopathy (BSE):
(⁵) ⁽¹³⁾ either	[were born and continuously reared in the territory described in point 3.]
(⁵) or	[(a) are identified by a permanent identification system enabling them to be traced back to the dam and herd of origin,
	(b) are not the progeny of females suspected of BSE, and
	(c) come from the territory described in point 3, in which the feeding of ruminants with proteins derived from mammals has been banned and the ban has been effectively enforced.]
10.	Animal health attestation
	I, the undersigned official veterinarian, hereby certify, that the animals described above meet the following requirements:
10.1.	they come from the territory with code (⁵) which, at the date of issuing this certificate:
(⁵) either	[(a) has been free for 24 months from foot-and-mouth disease, for 12 months from rinderpest, blue-tongue, Rift valley fever, contagious bovine pleuropneumonia, lumpy skin disease and epizootic haemorrhagic disease, and for six months from vesicular stomatitis, and]
(⁵) or	[(a) (i) has been free for 12 months from rinderpest, bluetongue, Rift valley fever, contagious bovine pleuropneumonia and epizootic haemorrhagic disease, and for six months from vesicular stomatitis, and
	(ii) has been considered free from foot-and-mouth disease since (date), without having had cases/outbreaks afterwards, and authorised to export these animals by Decision .../.../EC of (date), and]
	(b) where during the last 12 months, no vaccination against these diseases has been carried out and imports of domestic cloven-hoofed animals vaccinated against these diseases are not permitted;
10.2.	they have remained in the territory described in point 10.1 since birth, or for at least the last three months before dispatch to the European Community and without contact with imported cloven-hoofed animals for the last 30 days;
10.3.	they have remained since birth or at least 40 days before dispatch in the holding(s) described in point 6.1: <ul style="list-style-type: none"> (a) in and around which, in an area with a 150 km radius, there has been no case/outbreak of bluetongue and epizootic haemorrhagic disease during the previous 100 days, and (b) in and around which, in an area with a 20 km radius, there has been no case/outbreak of the other diseases mentioned in point 10.1 during the previous 40 days;
10.4.	they are not animals to be killed under a national programme for the eradication of diseases, nor have they been vaccinated against the diseases mentioned in point 10.1;
10.5.	they come from herds: <ul style="list-style-type: none"> (a) included in an official system for the control of enzootic bovine leukosis, and (b) that are not restricted under the national legislation regarding eradication of tuberculosis and brucellosis, and (c) recognised as officially tuberculosis free⁽¹⁰⁾;
10.6.	they have not been vaccinated against brucellosis and they: <ul style="list-style-type: none"> (⁵) either [come from herds which are recognised as officially brucellosis free;⁽¹⁰⁾] (⁵) or [are castrated males of any age;]
10.7.	they are individually marked on at least two places on their hindquarters as to show that they are exclusively intended for immediate slaughter ⁽¹¹⁾ ;

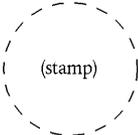
- 10.8. they are/were⁽⁵⁾ dispatched from their holding(s) of origin, without passing through any market:
- ⁽⁵⁾ either [directly to the European Community,]
- ⁽⁵⁾ or [to the officially authorised assembly centre described in point 6.2 situated within the territory described in point 10.1,]
- and, until dispatched to the European Community:
- (a) they did not come in contact with other cloven-hoofed animals not complying with at least the same health requirements as described in this certificate, and
- (b) they were not at any place where, or around which within a 20 km radius, during the previous 30 days there has been a case/outbreak of any of the diseases mentioned in point 10.1;
- 10.9. any transport vehicles or containers in which they were loaded were cleaned and disinfected before loading with an officially authorised disinfectant;
- 10.10. they were examined by an official veterinarian within 24 hours of loading and showed no clinical sign of disease;
- 10.11. they were loaded for dispatch to the European Community on⁽¹²⁾ in the means of transport described in point 7 above that were cleaned and disinfected before loading with an official authorised disinfectant and so constructed that faeces, urine, litter or fodder could not flow or fall out of the vehicle or container during transportation.

11. **Animal transport attestation**

I, the undersigned official veterinarian, hereby certify that the animals described above have been treated before and at the time of loading in accordance with the relevant provisions of Directive 91/628/EEC, in particular as regards watering and feeding, and they are fit for the intended transport.

Official stamp and signature

Done at on



(stamp)

(signature of official veterinarian)

(name in capital letters, qualifications and title)

Notes

- ⁽¹⁾ Live cattle (*Bos taurus*, *Bison bison* and *Bubalus bubalis*, and their cross-breeds) intended for immediate slaughter. After importation the animals must be conveyed without delay to the slaughterhouse of destination to be slaughtered within five working days.
- ⁽²⁾ Issued by the competent authority.
- ⁽³⁾ Country and code of territory as appearing in Part 1 of Annex I to Decision 79/542/EEC (as last amended).
- ⁽⁴⁾ The registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft. In case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated in point 7.3.
- ⁽⁵⁾ Keep as appropriate.
- ⁽⁶⁾ Complete if appropriate.
- ⁽⁷⁾ The assembly centre must fulfil the conditions for its approval, as laid down in Part 3.B of this Annex I.
- ⁽⁸⁾ The animals must bear:
- (a) an individual number which permits tracing of their premises of origin. Specify the identification system (i.e. tag, tattoos, brand, chip, transponder) and the anatomic place used in the animal,
- (b) an ear tag that includes the ISO code of the exporting country.
- In case of a consignment of more than one animal species, indicate also "Bos", "Bison" and "Bubalus" as appropriate.
- ⁽⁹⁾ Date of birth (dd/mm/yy). Sex (M = male, F = female, C = castrated).
- ⁽¹⁰⁾ Officially tuberculosis/brucellosis-free regions and herds as laid down in Annex A to Directive 64/432/EEC.

- (¹¹) This mark shall take the form of "L" having 13 cm in the left side and 7 cm in the bottom side with 1 cm of strength in both lines. It shall be applied using the technique known as "freeze-branding".
- (¹²) Date of loading. Imports of these animals shall not be allowed when the animals were loaded either prior to the date of authorisation for exportation to the European Community from the territory mentioned in note 3, or during a period where restrictive measures have been adopted by the European Community against imports of these animals from this territory.
- (¹³) Only for a territory appearing with the entry "T" in column 6 of Part 1 of Annex I to Decision 79/542/EEC (as last amended) regarding BSE, in accordance with the provisions of Regulation (EC) No 999/2001 (as last amended).'

ANNEX II

Model BOV

<p>1. Consignor (name and address in full)</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p>	<p>VETERINARY CERTIFICATE</p> <p>for fresh meat of domestic bovines ⁽¹⁾, consigned to the European Community</p> <p>No ⁽²⁾ ORIGINAL</p>																																																																					
<p>2. Consignee (name and address in full)</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p>	<p>3. Origin of the meat ⁽³⁾</p> <p>3.1. Country:.....</p> <p>3.2. Code of territory:</p>																																																																					
<p>5. Intended destination of the meat</p> <p>5.1. EU Member State:</p> <p>5.2. Establishment</p> <p>Name and address:</p> <p>Approval or registration number (where applicable):</p> <p>.....</p>	<p>4. Competent authority</p> <p>4.1. Ministry:.....</p> <p>4.2. Service:</p> <p>.....</p> <p>4.3. Local/regional level:</p> <p>.....</p> <p>.....</p>																																																																					
<p>7. Means of transport and consignment identification ⁽⁴⁾</p> <p>7.1. (Lorry, rail-wagon, ship or aircraft) ⁽⁵⁾</p> <p>7.2. Registration number(s), ship name or flight number:</p> <p>.....</p> <p>.....</p>	<p>6. Place of loading for exportation</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>7.3. Consignment identification details ⁽⁶⁾:</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p>																																																																					
<p>8. Identification of the meat</p> <p>8.1. Meat from: (animal species)</p> <p>8.2. Temperature conditions of the meat included in this consignment: chilled/frozen ⁽⁵⁾</p> <p>8.3. Individual identification of the meat included in this consignment:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th rowspan="2">Nature of cuts ⁽⁷⁾</th> <th colspan="3">Approval number of the establishments</th> <th rowspan="2">Number of packages/pieces</th> <th rowspan="2">Net weight (kg)</th> </tr> <tr> <th>Slaughterhouse</th> <th>Cutting/Manufacturing</th> <th>Cold store</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr> <td colspan="3" style="text-align: right;">Total</td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>		Nature of cuts ⁽⁷⁾	Approval number of the establishments			Number of packages/pieces	Net weight (kg)	Slaughterhouse	Cutting/Manufacturing	Cold store																																																							Total					
Nature of cuts ⁽⁷⁾	Approval number of the establishments			Number of packages/pieces	Net weight (kg)																																																																	
	Slaughterhouse	Cutting/Manufacturing	Cold store																																																																			
Total																																																																						
<p>9. Public health attestation</p> <p>I, the undersigned official veterinarian, hereby certify that:</p> <p>9.1. the fresh meat has been obtained, prepared, handled and stored under the health conditions governing production and control laid down in European Community legislation ⁽⁸⁾ and it is, therefore, considered as such to be fit for human consumption;</p> <p>⁽⁵⁾ [and the minced meat was produced and deep-frozen in manufacturing establishments, in accordance with the requirements laid down in European Community legislation ⁽⁸⁾];</p> <p>9.2. the fresh meat, or the packages of meat, bear an official health mark to the effect that the meat has been wholly dressed and inspected in the establishments indicated in point 8.3 that are approved for exportation to the European Community;</p> <p>9.3. the means of transport and the loading conditions of this consignment meet the hygiene requirements laid down in European Community legislation ⁽⁸⁾;</p>																																																																						

9.4.	with regard to bovine spongiform encephalopathy (BSE) ⁽⁸⁾ ,
(⁵) ⁽⁹⁾ either	[the fresh meat does not contain bovine material other than those derived from animals born, continuously reared and slaughtered in the territory described in point 3, and/or from animals born and continuously reared in the territory of ⁽³⁾ ⁽⁹⁾ , and imported and slaughtered in the territory described in point 3.]
(⁵) ⁽¹⁰⁾ or	[(insert the relevant text of Regulation (EC) No 999/2001 (as last amended))]
10.	Animal health attestation
	I, the undersigned official veterinarian, hereby certify that the fresh meat described above:
10.1.	has been obtained in the territory with code ⁽³⁾ 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
(⁵) either	[(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;]
(⁵) or	[(b) has been considered free from foot-and-mouth disease since (date), without having had cases/outbreaks afterwards, and authorised to export this meat by Decision .../...EC of (date)]
(⁵) ⁽¹¹⁾ or	[(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]
10.2.	has been obtained from animals that:
(⁵)	[have remained in the territory described in point 10.1 since birth, or for at least the last three months before slaughter;]
(⁵) and/or	[were introduced on (date) into the territory described in point 10.1, from the territory with code ... ⁽³⁾ that at that date was authorised to export this fresh meat to the European Community;]
(⁵) and/or	[were introduced on (date) into the territory described in point 10.1, from the EU Member State:]
10.3.	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] ⁽¹²⁾ rinderpest, and
(⁵) either	[(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,]
(⁵) ⁽¹³⁾ or	[(b) there is no official restriction for health reasons and where, in these holdings and in the holdings situated in their vicinity within 25 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 60 days, and,
	(c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
(⁵) ⁽¹⁴⁾ or	[(b) there is no official restriction for health reasons and where, 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 12 months, and
	(c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
10.4.	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 mentioned above,
	(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 mentioned in point 10.1,
	(c) have been slaughtered on or between ⁽¹⁵⁾
(⁵) ⁽¹⁶⁾	[(d) have reacted negatively to an official intra-dermal tuberculosis test carried out within three months before slaughter;]
10.5.	has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned in point 10.1 during the previous 30 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community 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;

10.6.
 (5) either [has been obtained and prepared without contact with other meats not complying with the conditions required above;]

(5) (13) or [contains [boneless meat] [and] [minced meat] (5), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above + 2 °C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6,0 when tested electronically in the middle of the longissimus dorsi muscle after maturation and before de-boning, and

has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]

(5) (17) or [contains [boneless meat], [and] [minced meat] (5), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above + 2 °C for at least 24 hours before the bones were removed, and

has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]

(5) (14) or [(a) contains only trimmed offal which have matured at an ambient temperature of more than + 2 °C for at least three hours, or, in the case of diaphragm and masseter muscles, for at least 24 hours;

(b) has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, trimming and storage until it has been packed in boxes or cartons for further storage in dedicated areas; and

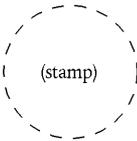
(c) has been packed in leak-proof and sealed boxes/containers which bear labels indicating 'MEAT-OFFAL FOR HEAT-TREATMENT', the name and the address of the EU processing establishment of destination.]

11. **Animal welfare attestation**

I, the undersigned official veterinarian, hereby certify that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation (8).

Official stamp and signature

Done at on



(stamp)

(signature of official veterinarian)

(name in capital letters, qualifications and title)

Notes

(1) Fresh meat means all parts, whether fresh, chilled or frozen, fit for human consumption of domestic cattle (*Bos taurus*, *Bison bison*, *Bubalus bubalis* and their cross-breeds), including deep-frozen minced meat.
 In the case of trimmed offal fulfilling the supplementary guarantees mentioned in note 14, after importation, it must be conveyed without delay to the processing establishment of destination.

(2) Issued by the competent authority.

(3) Country and code of territory as appearing in Part 1 of Annex II to Decision 79/542/EEC (as last amended).

(4) The registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft.
 In case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated in point 7.3.

(5) Keep as appropriate.

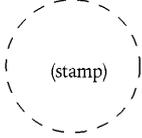
(6) Complete if appropriate.

- (7) If appropriate, indicate "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces. Trimmed offal of domestic bovines must be exclusively those offal from which the bones, cartilage, trachea and main bronchi, lymphatic glands adhering connective tissue, fat and mucus have been completely removed. Whole masseter muscles, incised in accordance with paragraph 41A(a) of Chapter VIII of Annex I to Directive 64/433/EEC (as last amended), are also permitted. Minced meat is meat which has been minced into fragments or passed through a spiral-screw mincer and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.
- (8) Regarding fresh meat, the provisions of Directive 72/462/EEC (as last amended) shall apply. From 8 June 2003, fresh meat shall come from establishments implementing checks on general hygiene, in accordance with Decision 2001/471/EC (as last amended). For minced meat, those of Directive 94/65/EC are also applicable as last amended. Regarding welfare at slaughter, the provisions of Directive 93/119/EC (as last amended) shall apply. Regarding BSE, the provisions of Regulation (EC) No 999/2001 (as last amended) shall apply.
- (9) Only countries listed in Annex XI, Chapter A, point 15(b) of Regulation (EC) No 999/2001 (as last amended).
- (10) Insert the exact wording as laid down in Annex XI, Chapter A, point 15(b) of Regulation (EC) No 999/2001 (as last amended).
- (11) Only matured de-boned meat fulfilling the supplementary guarantees mentioned in note 13, or in the case of trimmed offal, fulfilling the supplementary guarantees mentioned in note 14.
- (12) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotype A, O or C, and this country is allowed for export to the European Community matured de-boned meat or trimmed offal, which fulfils the supplementary guarantees described in, respectively, note 13 or 14.
- (13) 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 Decision 79/542/EEC (as last amended), with the entry "A".
- (14) Supplementary guarantees regarding matured trimmed offal to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), with the entry "B".
- (15) 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 exportation to the European Community of the territory mentioned in note 3, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.
- (16) Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" of Part 1 of Annex II to Decision 79/542/EEC (as last amended), 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 (as last amended).
- (17) 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 Decision 79/542/EEC (as last amended), with the entry "F". The matured de-boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.

Model OVI

<p>1. Consignor (name and address in full) </p>	<p>VETERINARY CERTIFICATE for fresh meat of domestic sheep and goats⁽¹⁾, consigned to the European Community</p> <p>No⁽²⁾ ORIGINAL</p>																																																																			
<p>2. Consignee (name and address in full) </p>	<p>3. Origin of the meat⁽³⁾ 3.1. Country: 3.2. Code of territory:</p>																																																																			
<p>5. Intended destination of the meat 5.1. EU Member State: 5.2. Establishment Name and address: Approval or registration number (where applicable): </p>	<p>4. Competent authority 4.1. Ministry: 4.2. Service: 4.3. Local/regional level:</p>																																																																			
<p>7. Means of transport and consignment identification⁽⁴⁾ 7.1. (Lorry, rail-wagon, ship or aircraft)⁽⁵⁾ 7.2. Registration number(s), ship name or flight number: </p>	<p>6. Place of loading for exportation </p> <p>7.3. Consignment identification details⁽⁶⁾: </p>																																																																			
<p>8. Identification of the meat 8.1. Meat from: (animal species) 8.2. Temperature conditions of the meat included in this consignment: chilled/frozen⁽⁵⁾ 8.3. Individual identification of the meat included in this consignment</p> <p style="text-align: center;">Approval number of the establishments</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 25%;">Nature of cuts⁽⁷⁾</th> <th style="width: 25%;">Slaughterhouse</th> <th style="width: 25%;">Cutting/ Manufacturing</th> <th style="width: 25%;">Cold store</th> <th style="width: 10%;">Number of packages/pieces</th> <th style="width: 10%;">Net weight (kg)</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr> <td colspan="3" style="text-align: right;">Total</td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>			Nature of cuts ⁽⁷⁾	Slaughterhouse	Cutting/ Manufacturing	Cold store	Number of packages/pieces	Net weight (kg)																																																							Total					
Nature of cuts ⁽⁷⁾	Slaughterhouse	Cutting/ Manufacturing	Cold store	Number of packages/pieces	Net weight (kg)																																																															
Total																																																																				
<p>9. Public health attestation I, the undersigned official veterinarian, hereby certify that:</p> <p>9.1. the fresh meat has been obtained, prepared, handled and stored under the health conditions governing production and control laid down in European Community legislation⁽⁸⁾ and it is, therefore, considered as such to be fit for human consumption;</p> <p>⁽⁵⁾ [and the minced meat was produced and deep-frozen in manufacturing establishments, in accordance with the requirements laid down in European Community legislation⁽⁸⁾]</p> <p>9.2. the fresh meat, or the packages of meat, bear an official health mark to the effect that the meat has been wholly dressed and inspected in the establishments indicated in point 8.3 that are approved for exportation to the European Community;</p> <p>9.3. the means of transport and the loading conditions of this consignment meet the hygiene requirements laid down in European Community legislation⁽⁸⁾;</p>																																																																				

9.4.	with regard to bovine spongiform encephalopathy (BSE) ⁽⁸⁾ ,
(⁵) ⁽⁹⁾ either	[the fresh meat does not contain ovine or caprine material other than those derived from animals born, continuously reared and slaughtered in the territory described in point 3, and/or from animals born and continuously reared in the territory of ⁽³⁾ ⁽⁹⁾ , and imported and slaughtered in the territory described in point 3.]
(⁵) ⁽¹⁰⁾ or	[(insert the relevant text of Regulation (EC) No 999/2001 (as last amended))]
10.	Animal health attestation
	I, the undersigned official veterinarian, hereby certify that the fresh meat described above:
10.1.	has been obtained in the territory with code: ⁽³⁾ 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
(⁵) either	[(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;]
(⁵) or	[(b) has been considered free from foot-and-mouth disease since (date), without having had cases/outbreaks afterwards, and authorised to export this meat by Decision .../.../EC of (date);]
(⁵) ⁽¹²⁾ or	[(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]
10.2.	has been obtained from animals that:
(⁵)	[have remained in the territory described in point 10.1 since birth, or for at least the last three months before slaughter;]
(⁵) and/or	[were introduced on (date) into the territory described in point 10.1, from the territory with code ... ⁽³⁾ that at that date was authorised to export this fresh meat to the European Community;]
(⁵) and/or	[were introduced on (date) into the territory described in point 10.1, from the EU Member State ;]
10.3.	has been obtained from animals coming from holdings:
	(a) in which none of the animals present therein have been vaccinated against [foot-and-mouth disease or] ⁽¹³⁾ rinderpest,
	(b) not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks, and
(⁵) either	[(c) in and around which, in an area of 10 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days;]
(⁵) ⁽¹²⁾ or	[(c) where there is no official restriction for health reasons and in and around which, in area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and,
	(d) where they have remained for at least 40 days before direct dispatch to the slaughterhouse;]
10.4.	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 mentioned above,
	(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 mentioned in point 10.1 above,
	(c) have been slaughtered on or between ⁽¹⁴⁾ ;
10.5.	has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned in point 10.1 during the previous 30 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community 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>10.6.</p> <p>(⁵) either</p> <p>(⁵) (¹²) or</p> <p>(⁵) (¹⁵) or</p>	<p>[has been obtained and prepared without contact with other meats not complying with the conditions required above.]</p> <p>[contains [boneless meat] [and] [minced meat] (⁵), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above + 2 °C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6,0 when tested electronically in the middle of the longissimus dorsi muscle after maturation and before de-boning, and</p> <p>has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]</p> <p>[contains [boneless meat], [and] [minced meat] (⁵), obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above + 2 °C for at least 24 hours before the bones were removed, and</p> <p>has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]</p>
<p>11.</p>	<p>Animal welfare attestation</p> <p>I, the undersigned official veterinarian, hereby certify that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation (⁸).</p>
<p>Official stamp and signature</p> <p>Done at on</p> <div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="text-align: center;">  <p>(stamp)</p> </div> <div style="text-align: right;"> <p>(signature of official veterinarian)</p> <p>(name in capital letters, qualifications and title)</p> </div> </div>	

Notes

<p>(¹) Fresh meat means all parts, whether fresh, chilled or frozen, fit for human consumption of domestic sheep (<i>Ovis aries</i>) and goats (<i>Capra hircus</i>), including deep-frozen minced meat.</p> <p>(²) Issued by the competent authority.</p> <p>(³) Country and code of territory as appearing in Part 1 of Annex II to Decision 79/542/EEC (as last amended).</p> <p>(⁴) The registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft.</p> <p>In case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated in point 7.3.</p> <p>(⁵) Keep as appropriate.</p> <p>(⁶) Complete if appropriate.</p> <p>(⁷) If appropriate, indicate "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.</p> <p>Minced meat is meat which has been minced into fragments or passed through a spiral-screw mincer and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.</p> <p>(⁸) Regarding fresh meat, the provisions of Directive 72/462/EEC (as last amended) shall apply. From 8 June 2003, fresh meat shall come from establishments implementing checks on general hygiene, in accordance with Decision 2001/471/EC (as last amended). For minced meat, those of Directive 94/65/EC (as last amended) are also applicable. Regarding welfare at slaughter, the provisions of Directive 93/119/EC (as last amended) shall apply. Regarding BSE, the provisions of Regulation (EC) No 999/2001, (as last amended), shall apply.</p> <p>(⁹) Only countries listed in Annex XI, Chapter A, point 15(b) of Regulation (EC) No 999/2001 (as last amended).</p> <p>(¹⁰) Insert the exact wording as laid down in Annex XI, Chapter A, point 15(b) of Regulation (EC) No 999/2001 (as last amended).</p> <p>(¹¹) DELETED.</p>

- (¹²) 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 Decision 79/542/EEC (as last amended), with the entry "A".
- (¹³) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotype A, O or C, and this country is allowed to export to the European Community matured de-boned meat which fulfils the supplementary guarantees described in note 12.
- (¹⁴) 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 exportation to the European Community of the territory mentioned in note 3, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.
- (¹⁵) 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 Decision 79/542/EEC (as last amended), with the entry "F". The matured de-boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.'