Veiledning for utfylling av 5.1.349 Storbritannia, helsesertifikat, prosessert kjæledyrfôr (ikke hermetisert), GBHC561

Veiledning om utfylling av del 1.

Veiledning for hva som skal fylles ut i de ulike feltene i del 1 av sertifikatet finnes her: https://www.gov.uk/government/publications/how-to-complete-a-health-certificate-for-imports-to-great-britain/how-to-complete-a-health-certificate-for-imports-to-great-britain

Det er eksportør som er ansvarlig for at innholdet i sertifikatet er korrekt.

Veiledning om utfylling av del 2.

Part III. Notes for completion

These notes for completion must be read and understood by the certifying officer before signing the certificate. Notes are set out in sections that correspond to the sections in the certificate. By signing this certificate, certifiers are verifying that the consignment meets the requirements set out in the certificate and any relevant corresponding notes for completion.

These notes do not need to be printed as part of a paper certificate that accompanies the consignment or in any electronic copy of the certificate.

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) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

References to GB requirements refer to the requirement(s) of Great Britain as set out in the accompanying notes for completion.

Part I

Box reference I.6:	*Person responsible for the consignment in Great Britain*: this box is required to be filled in only if it is a certificate for a commodity to be transited through Great Britain; it may be filled in if the certificate is for a commodity that is to be imported into Great Britain.
Box reference I.12:	*Place of destination*: this box is to be filled in only if it is a certificate for transit commodity. Products in transit may only be stored in free zones, free warehouses and custom warehouses.
Box reference I.15:	Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In the case of unloading and reloading, the consignor must inform the border control post of the point of entry into Great Britain.
Box reference I.19:	Use the appropriate Harmonized System (HS) code under the following headings: 04.01; 04.02; 04.03; 04.04; 04.08, 05.04, 05.05, 05.06; 05.11, 15.01, 15.02, 15.03, 15.04, 23.01, 23.09; 28.35.25; 28.35.26; 35.01; 35.02; 35.03 or 35.04.
Box reference I.23:	For bulk containers, the container number and the seal number (if applicable) must be included.
Box reference I.25:	*Technical use*: any use other than feeding of farmed animals, other than fur animals, and the production or manufacturing of pet food.

Box reference I.26 and I.27: Fill in according to whether it is a transit or an import certificate.

Box reference I.28: *Species*: select from the following: *Aves, Ruminantia, Suidae, Mammalia* other than *Ruminantia* or *Suidae, Pesca, Mollusca, Crustacea*, Invertebrates other than *Mollusca* and *Crustacea*.

Part II

Animal Health

By signing this certificate, you, the official veterinarian, are certifying that you have read and understood Regulation (EC) No 1069/2009, and in particular Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Chapter II of Annex XIII and Chapter II of Annex XIV thereto.

AH/E102 Establishment requirements (plant)

The establishment is approved and supervised by the competent authority in accordance with Article 24 of Regulation (EC) No 1069/2009.

AH/P007 Product requirements (segregation)

No further notes for completion. **AH/P101G Product requirements (composition)** One or more options can be selected.

A: Carcases and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, which were deemed fit for human consumption in accordance with retained EU law until irreversibly declared as animal by-products for commercial reasons.

B: Carcases and the following parts originating either from animals that were slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with retained EU law :

(i) carcases or bodies and parts of animals which were rejected as unfit for human consumption in accordance with retained EU law, but which did not show any signs of disease communicable to humans or animals;

(ii) heads of poultry;

(iii) hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones;

(iv) pig bristles;

(v) feathers.

C: Animal by-products from poultry and lagomorphs slaughtered on the farm as referred to in Article 1(3)(d) of Regulation (EC) No 853/2004 of the European Parliament and of the Council, which did not show any signs of disease communicable to humans or animals.

D: Blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection in accordance with retained EU law.

E: Animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing.

F: Products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arises.

G: Petfood and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arises.

H: Blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals.

I: Aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals.

J: Animal by-products from aquatic animals originating from establishments or plants manufacturing products for human consumption.

K: The following material originating from animals which did not show any signs of disease communicable through that material to humans or animals:

(i) shells from shellfish with soft tissue or flesh;

(ii) the following originating from terrestrial animals:

- hatchery by-products;
- eggs;
- egg by-products, including egg shells;

(iii) day-old chicks killed for commercial reasons.

L: Animal by-products from aquatic or terrestrial invertebrates, other than species pathogenic to humans or animals.

M: Animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC)No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation.

N: Material from animals which have been treated with certain substances which are prohibited by Council Directive 96/22/EC, the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009.

AH/P525 Labelling

No further notes for completion.

AH/P714 Treatment

Treatment requirements

The product described in Part I of the certificate:

EITHER was subjected to a heat treatment of at least 90 °C throughout its substance;

OR was produced as regards ingredients of animal origin using exclusively products which had been:

(a) In the case of animal by-products or derived products from meat or meat products, subjected to a heat treatment of at least 90°C throughout its substance.

(b) In the case of milk and milk based products:

(i) if they are from third countries or parts of third countries listed in column B as set out in a document relating to 'milk and milk products' published on GOV.UK, in accordance with Commission Regulation (EU) No 605/2010(†), submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;

(ii) with a pH reduced to less than 6 from third countries or parts of third countries listed in column C as set out in a document relating to 'milk and milk products' published on GOV.UK, in accordance with Regulation (EU) No 605/2010(†), first submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;

(iii) if they are from third countries or parts of third countries listed in column C as set out in a document relating to 'milk and milk products' published on GOV.UK, in accordance with Regulation (EU) No 605/2010(†), submitted to a sterilisation process or a double heat treatment where each treatment was sufficient to produce a negative phosphatase test on its own;

(iv) if they are from third countries or parts of third countries listed in column C as set out in a document relating to 'milk and milk products' published on GOV.UK, in accordance with Regulation (EU) No 605/2010(†), where there has been an outbreak of foot-and-mouth disease in the preceding 12 months or where vaccination against foot-and-mouth disease has been carried out in the preceding 12 months, submitted to:

EITHER a sterilisation process whereby an Fc value equal or greater than 3 is achieved;

OR an initial heat treatment with a heating effect at least equal to that achieved by a pasteurisation process of at least 72 °C for at least 15 seconds and sufficient to produce a negative reaction to a phosphatase test, followed by:

EITHER a second heat treatment with a heating effect at least equal to that achieved by the initial heat treatment, and which would be sufficient to produce a negative reaction to a phosphatase test, followed, in the case of dried milk, or dried milk-based products by a drying process;

OR an acidification process such that the pH has been maintained at less than 6 for at least one hour.

(c) In the case of gelatine, produced using a process that ensures that unprocessed Category 3 material is subjected to a treatment with acid or alkali, followed by one or more rinses with subsequent adjustment of the pH and subsequent, if necessary repeated, extraction by heat, followed by purification by means of filtration and sterilisation.

(d) In the case of hydrolysed protein produced using a production process involving appropriate measures to minimise contamination of raw Category 3 material, and, in the case of hydrolysed protein entirely or partly derived from ruminant hides and skins produced in a processing plant dedicated only to hydrolysed protein production, using only material with a molecular weight below 10000 Dalton and a process involving the preparation of raw Category 3 material by brining, liming and intensive washing followed by:

(i) exposure of the material to a pH of more than 11 for more than three hours at a temperature of more than 80°C and subsequently by heat treatment at more than 140°C for 30 minutes at more than 3.6 bar; or

(ii) exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140°C for 30 minutes at 3 bar.

(e) In the case of egg products, submitted to any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011; or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004.

(f) In the case of collagen, submitted to a process ensuring that unprocessed Category 3 material is subjected to a treatment involving washing, pH adjustment using acid or alkali followed by one or more rinses, filtration and extrusion, the use of preservatives other than those permitted by retained EU law being prohibited.

(g) In the case of blood products, produced using any of the processing methods 1 to 5 or 7, as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011.

(h) In the case of mammalian processed animal protein, submitted to any of the processing methods 1 to 5 or 7 and, in the case of porcine blood, submitted to any of the processing methods 1 to 5 or 7 provided that in the case of method 7 a heat treatment throughout its substance at a minimum temperature of 80°C has been applied.

(i) In the case of non-mammalian processed protein with the exclusion of fishmeal, submitted to any of the processing methods 1 to 5 or 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011.

(j) In the case of fishmeal, submitted to any of the processing methods 1 to 7 as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or to a method and parameters which ensure that the product complies with the microbiological standards for derived products set out in Chapter I of Annex X to Regulation (EU) No 142/2011.

(k) In the case of rendered fat, including fish oils, submitted to any of the processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004; rendered fats from ruminant animals must be purified in such a way that the maximum level of the remaining total insoluble impurities does not excess 0.15 % in weight.

(l) In the case of dicalcium phosphate, produced by a process that

(i) ensures that all Category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4% and a pH of less than 1.5) over a period of at least two days;
(ii) following the procedure referred to in (i), applies a treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7; and
(iii) finally, air dries the precipitate of dicalcium phosphate with inlet temperature of 65°C to 325°C and end temperature between 30°C and 65°C.

(m) In the case of tricalcium phosphate, produced by a process that ensures:

(i) that all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14 mm);
(ii) continuous cooking with steam at 145°C during 30 minutes at 4 bar;
(iii) separation of the protein broth from the hydroxyapatite (tricalcium phosphate) by centrifugation; and
(iv) granulation of the tricalcium phosphate after drying in a fluid bed with air at 200°C.

(n) In the case of flavouring innards, produced according to a treatment method and parameters, which ensure that the product complies with the microbiological standards referred to in AH/P800A.

OR was subject to a treatment such as drying or fermentation, which has been authorised by the competent authority;

OR in the case of aquatic and terrestrial invertebrates other than species pathogenic to humans or animals, has been subject to a treatment which has been authorised by the competent authority and which ensures that the petfood poses no unacceptable risks to public and animal health;

AH/800A Testing

The animal by-product was analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with microbiological GB requirements:

- Salmonella: absence in 25 g: n=5, c=0, m=0, M=0
- Enterobacteriaceae: n=5, c=2, m=10, M=300 in 1 gram

Where:

n = number of samples to be tested;

m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m;

M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; and

c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.

Public Health

PH/D011A Bovine spongiform encephalopathy (BSE)

The products described in Part I of the certificate:

EITHER are derived from other ruminants than bovine, ovine or caprine animals.

OR are derived from bovine, ovine or caprine animals, and do not contain and are not derived from:

EITHER **(a)** bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001(‡);

OR **(b)** the following:

(i) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council and mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001(‡), in which there have been no indigenous BSE cases.

(ii) animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the 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, except for those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001.(‡)

(†) The document(s) referred to above can be found at:

EU and EFTA countries approved to export animals and animal products to Great Britain

(Available at: https://www.data.gov.uk/dataset/4698a65d-1a3b-42d1-981e-df869e04185b/eu-and-efta-countries-approved-to-export-animals-and-animal-products-to-great-britain)

Non-EU countries approved to export animals and animal products to Great Britain

(Available at: https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/non-eu-countries-approved-to-export-animals-and-animal-products-to-great-britain)

(‡) A document relating to the 'Bovine Spongiform Encephalopathy (BSE) risk status' of approved trading partners published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, can be found at:

Animal health status of countries approved to export animals and animal products to Great Britain - data.gov.uk

(Available at: https://www.data.gov.uk/dataset/b7712d2e-debb-4996-8e79-d27ca7492a00/animal-health-status-of-countries-approved-to-export-animals-and-animal-products-to-great-britain