

Health certificate for for meat of poultry (POU) from Norway GBHC330

| NORWAY | | | | | Replacement | | | | |
|-----------------------------------|-------------|-------------------|---------|----------------------------|-------------------------------|---|-------------------------------|------|--|
| Part I. Details o | f dispatch | ed consi | | | | | | | |
| I.1 Consignor | | | I.2 Ce | rtificate re | ference no. | I.3 Central competent authority | | | |
| Name: | | | | | | NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMMUNDDAL, NORWAY | | | |
| Address: | | | I.2.a C | riginal ce | rtificate no. | I.4 Local competent authority | | | |
| | | | | | | NORWEGIAN FOOD SAFETY | | | |
| Tel: | | | | AUTHORITY, REGIONAL OFFICE | | | | | |
| I.5 Consignee | | | | I.6 Not in use | | | | | |
| Name: | | | | | | | | | |
| Address: | | | | | | | | | |
| Tel: | | | | | | | | | |
| | 100 | | | | | 100 | | 0.1 | |
| I.7 Country of origin | ISO code | I.8 Regi origi | | Code | I.9 Country of destination | ISO code | I.10 Region of destination | Code | |
| | | | | | | | | | |
| I.11 Place of or | iain | | | | I.12 Not in use | | | | |
| Name: | .9 | | | | | | | | |
| Approval numbe | ⊃r∙ | | | | | | | | |
| Address: | | | | | | | | | |
| Address. | | | | | | | | | |
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| I 13 Place of Io | ading | | | | I.14 Date of departure | | | | |
| I.13 Place of loading Address: | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| I.15 Means of transport | | | | I.16 Entry BCP | | | | | |
| Aeroplane | | | | | | | | | |
| Ship | | | | | | | | | |
| Railway wagon Road vehicle | | | | | | | | | |
| | | | | | I.17 Not in use | | | | |
| Identification: | | | | | | | | | |
| | | | | | | | | | |
| Document: | | | | | | | | | |

| I.18 Description of commodity | | | | | | | | |
|--|--------------------------------|------------------------------|------------------------------------|--|----------------------------------|--|-----------------------|---------------|
| I.19 Commodity code (HS code) | | I.21 Temperature of products | | | I.23 Seal / Container No. | | | |
| | | | mbient | | | | | |
| | | | hilled rozen | | | | | |
| I.20 Quantity | | I.22 Number of packages | | | I.24 Not in use | | | |
| | | | | | | | | |
| I.25 Commodity certified for: | | | | | | | | |
| 🗌 Human consump | otion | | | | | | | |
| I.26 Not in use | | | | I.27 For import or admission into Great Britain | | | | |
| I.28 Identification of the commodities | | | | | | | | |
| Species (Scientific name) | Approval Number of Abattoir | | Approval Numbe of Cutting Plant | | Approval Number of Cold Store | | Number of Packages | Net Weight |
| | | | | | | | | |
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Part II. Certification

Animal Health

I, the undersigned official veterinarian, hereby certify that the fresh poultry meat described in Part I of this certificate:

AH/T005 Animal territory (residency)

has been obtained from poultry which has been kept in:

(*) **EITHER** [the territory(ies) of code(s).....;]

(*) AND/OR [compartment(s);]

since hatching or been imported as 'poultry other than ratites' from:

(*) *EITHER* (*)[(a) third country(ies) listed for that commodity;]

(*) **AND/OR** (*) [from Great Britain;]

AH/T105 Territory requirements

comes from:

(*) **EITHER** [the territory(ies) of code(s).....;]

(*) AND/OR [compartment(s);]

which at the date of issue of this certificate was (were) free from Newcastle Disease and:

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(*) *EITHER* [was (were) free from Highly Pathogenic Avian Influenza;]

(*) **AND/OR** [was (were) not free from highly pathogenic or low pathogenic avian influenza but where these have occurred meet the relevant GB requirements;]

AH/E400 Establishment requirement

has been obtained from poultry coming from establishments:

- (a) which are not subject to any animal health restriction;
- (b) within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;

AH/A100 Animal requirements (vaccination)

has been obtained from animals which:

- (*) *EITHER* [has not been vaccinated against avian influenza;]
- ^(*)AND/OR [has been vaccinated against avian influenza in accordance with GB requirements using:

AH/A301 Animal requirements (slaughter)

has been obtained from poultry that:

- (b) has not been slaughtered under any animal-health scheme for the control or eradication of poultry diseases;
- (c) during transport to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease;

^(*)[AH/A400 Animal requirements (supplementary guarantee)

meets Great Britain requirements for animals coming from territory/ies with supplementary guarantee

code(s) (*)[VI] (*)[X];]

AH/P602 Product requirement

- (a) comes from an approved slaughterhouse which, at the time of slaughter, were not under restrictions owing to a suspected or confirmed outbreak of highly pathogenic avian influenza or Newcastle disease and within a 10 km radius of which there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;
- (b) has not been in contact at any time during slaughter, cutting, storage or transport with poultry or meat of lower health status;

Animal Welfare

AW/001 Animal welfare

The product of animal origin described in Part I of this certificate derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with GB animal welfare requirements.

Public Health

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of the GB Regulations, and certify that the meat of poultry described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100A Establishment requirements

the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;

PH/P104 Production requirements

has been produced in compliance with the relevant GB regulation;

PH/I001 Inspection requirements

the meat has been found fit for human consumption following ante-mortem and post-mortem inspections in accordance with GB regulations;

PH/MK001 Marking requirements

the product(s) described in Part I of this certificate has (have) been marked in compliance with the relevant GB regulations;

PH/MB001A Microbiological criteria

the product(s) described in Part I of this certificate satisfies (satisfy) the relevant microbiological criteria set in GB regulations;

PH/RP001 Residue plans

the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;

^(*) Keep as appropriate.

Official Veterinarian

| By signing this certificate, I certify that the requirements laid out above and in the accompanying notes for completion have been met. | | | | | |
|---|--------------------------|--|--|--|--|
| Name (in capital letters): | Qualification and title: | | | | |
| Date: | Signature: | | | | |
| | | | | | |
| Stamp: | | | | | |
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