

Veiledning for utfylling av 7.1.330 Storbritannia, helsesertifikat, ferskt småfekjøtt og -kjøttdeig, GBHC320

Innhold

Veiledning om utfylling av del 1	1
Veiledning om utfylling av del 2	1
Notes for completion.....	1
Avkryssingsmal	7

Veiledning om utfylling av del 1

Veiledning for hva som skal fylles ut i de ulike feltene i del 1 av sertifikatet finnes her: [How to complete a health certificate to export to Great Britain](#)

I noen tilfeller kan kravene til hva som skal fylles ut i de ulike rubrikkene avvike fra den generelle veiledningen på den britiske nettsiden. Dette står i så fall spesifisert i «notes for completion» for det enkelte sertifikat.

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

Veiledning om utfylling av del 2

Notes for completion

«Notes for completion» må være lest, forstått og oppfylt før sertifikatet kan utstedes. «Notes for completion» gir f.eks. forklaringer til hva henvisningene til britisk regelverk innebærer i de ulike punktene i sertifiseringsdelen i sertifikatet (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.

This certificate is meant for fresh meat, including minced meat, of domestic Ovine animals (*Ovis aries*) and caprine animals (*Capra hircus*).

Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

Part I

- Box reference I.8: Provide the code of territory as it appears in a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance with Commission Regulation (EU) No 206/2010. ^(†)
- Box reference I.11: Place of origin: name and address of the dispatch establishment.
- Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BCP of entry into Great Britain.
- Box reference I.19: Use the appropriate HS code: 02.04, 02.06 or 05.04. In addition, for those territories of origin without the entry "A" or "F" in column 5 "SG" of a document relating to 'fresh meat of ungulates' published on gov.uk, in accordance Commission Regulation (EU) No 206/2010, ^(†) the HS code 15.02 may also be used when appropriate.
- Box reference I.20: Indicate total gross weight and total net weight.
- Box reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included.
- Box reference I.28: *Nature of commodity*: Indicate "carcass-whole", "carcass-side", "carcass-quarters", "cuts", "offal" or "minced meat". Minced meat is de-boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.
- Box reference I.28: *Treatment type*: if appropriate, indicate 'deboned'; 'bone in'; 'matured' and/or 'minced'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II

Animal Health

AH/T104B Territory requirements

Insert territory code as it appears in the document relating to 'fresh meat of ungulates' published on GOV.UK, in accordance with Regulation (EU) No 206/2010. ^(†)

For territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 "SG" of the document referred to above.

“A”: The consignment contains only matured de-boned meat from this territory. Vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic ovine and caprine animals in this territory.

AH/E004 Establishment requirements (holding)

Delete the foot and mouth disease vaccination requirement when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed to import into Great Britain matured de-boned meat which fulfils the supplementary guarantee “A”.

For holdings in territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 “SG” of the document relating to ‘fresh meat of ungulates’ published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

By entering this code you are certifying the following requirements are met where applicable to the consignment:

“A”: the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed to import into Great Britain matured de-boned meat which fulfils the supplementary guarantee “A”.

The meat is obtained from animals coming from holdings in which there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 50 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and, where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse.

“J”: The meat is obtained from animals coming from holdings in which they have remained for at least 40 days before passing through one assembly centre approved by the competent veterinary authority without coming into contact with animals of a different health status prior to subsequently going directly to a slaughterhouse. Where “J” is certified in addition to Supplementary Guarantee “A” this replaces the requirement contained in these Supplementary Guarantees for “direct dispatch” of animals to the slaughterhouse.

AH/E007 Establishment requirements (holding)

No further notes for completion.

AH/E300A Establishment requirements (slaughterhouse)

No further notes for completion.

AH/A001 Animal requirements (residency)

If required, insert territory code as it appears in the document relating to ‘fresh meat of ungulates’ published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

AH/A606 Animal requirements (other)

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 importation into Great Britain of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by Great Britain against imports of this meat from this third country, territory or part thereof.

For holdings in territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 “SG” of the document relating to ‘fresh meat of ungulates’ published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

AH/P002 Product requirements

For product originating in territories that require Supplementary Guarantees insert the relevant Supplementary Guarantee code as it appears in column 5 “SG” of the document relating to ‘fresh meat of ungulates’ published on GOV.UK, in accordance with Regulation (EU) No 206/2010.^(†)

“A”: contains boneless meat and/or minced meat, 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 referred to in this certificate 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.

“F”: contains boneless meat and/or minced meat, 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 referred to in this certificate 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. The matured de-boned meat shall not be allowed for importation into Great Britain until 21 days after the date of slaughter of the animals.

Animal Welfare

AW/001 Animal welfare

Animal must be handled in accordance with the relevant provisions of retained EU law and have met requirements at least equivalent to those laid down in Chapters II and III of Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.

Public Health

By signing this certificate, you, the official veterinarian, are certifying that the requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EU) No 2017/625, (EU) No 2019/624, (EU) No 2019/627 and (EC) No 999/2001 have been met.

PH/E100B Establishment requirements

The establishment(s) which the meat or the minced meat comes from, must operate under a programme based on the HACCP principles implemented in accordance with Regulation (EC) No 852/2004.

PH/P100 Production requirements

The meat has been produced in compliance with Section I of Annex III of Regulation (EC) No 853/2004 and the minced meat has been produced in compliance with Section V of Annex III, of Regulation (EC) No 853/2004. Only minced meat frozen and kept to an internal temperature of no more than -18°C can be exported.

PH/I001 Inspection requirements

The meat has been found fit for human consumption following ante-mortem and post-mortem inspections carried out in accordance with Section 2 and Section 3 of Regulation (EU) 2019/627.

PH/MK002 Marking requirements

The carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II of Regulation (EU) 2019/627.

The packages of meat and/or minced meat have been marked with an identification mark in accordance with Section I of Annex II of Regulation (EC) No 853/2004.

PH/MB001B Microbiological criteria

The meat and/or minced meat satisfies the microbiological criteria set out in Regulation (EC) No 2073/2005.

PH/RP001 Residue plans

The country of origin listed in Part 1 must have a residue monitoring plan approved by GB, submitted in accordance with Directive 96/23/EC, providing guarantees on the residue status covering live animals and products thereof, and in particular Article 29.

A list of trading partners with approved residue plans can be found at:

[List of trading partners with approved residue monitoring control plans for products of animal origin](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

(Available at: [https://s3.eu-west-](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf)

[1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf](https://s3.eu-west-1.amazonaws.com/data.defra.gov.uk/Food/cert/RoW/Residue+Control+Plans.pdf))

PH/S101 Storage and transportation requirements

The requirements for storage and transport have been met in accordance with Section I, Annex III to Regulation (EC) No 853/2004 for fresh meat and, Section V of Annex III to Regulation (EC) No 853/2004 for minced meat.

PH/D004 Bovine spongiform encephalopathy (BSE)

- (1) This must be certified when the country or region of dispatch is classified as a country or region posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) 999/2001.^(‡)
 - (a) The animals, from which the meat or minced meat was derived were not slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method after stunning by means of an elongated rod-shaped instrument introduced into the cranial cavity; or if they were 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, they were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001.^(‡)
 - (b) The meat or minced meat 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.
 - (c) If the meat or minced meat is derived from mechanically separated meat, it has been obtained from bones of ovine and caprine animals which were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001^(‡), and in which there have been no BSE indigenous cases.
 - (d) This attestation is applicable when condition (i) is met. In that case conditions (ii) and (iii) must also apply:
 - (i) the animals, from which the meat or minced meat is derived, originate from a country or region classified as posing an undetermined BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001^(‡);
 - (ii) the animals, from which the meat or minced meat is derived, have not been fed with meat-and-bone meal or greaves, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health;
 - (iii) the meat or minced meat 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) This must be certified when the country or region of origin is classified as posing a controlled BSE risk in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001.^(‡)
 - (a) The animals from which the ovine or caprine meat or minced meat is derived were not 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.

- (b)** The meat or minced meat 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 ovine or caprine animals.
- (3)** The country or region has not been classified, or is classified as a country or region with an undetermined BSE risk, in a document relating to 'BSE risk status' published on GOV.UK, in accordance with Regulation (EC) No 999/2001.^(‡)
- (a)** The animals from which the meat or minced meat is derived were not fed meat-and-bone meal or greaves derived from ruminants, as defined in the Terrestrial Animal Health Code of the World Organisation for Animal Health.
- (b)** The animals from which the meat or minced meat is derived were not 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.
- (c)** The meat or minced meat does not contain and is not derived from:
- (i)** specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001;
 - (ii)** nervous and lymphatic tissues exposed during the deboning process;
 - (iii)** mechanically separated meat obtained from bones of ovine or caprine animals.

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

[EU and EFTA countries approved to export animals and animal products to Great Britain](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)

(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](https://www.data.gov.uk/dataset/b92627b0-dd7b-4e1d-ba36-e25424f55eeb/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](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)

(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>)

Avkryssingsmal

Avkryssingsmalen forutsetter at dyrenes opprinnelsesland er Norge. Den tar utgangspunkt i dyrehelsesituasjonen i Norge pr. 22.01.2024. Du må vurdere om andre alternativer skal krysses av for det aktuelle eksportpartiet i hvert enkelt tilfelle.

Part II. Certification

Animal Health

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

AH/T104B Territory requirements

has been obtained in the territory/ies with code: NO-0 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
- ⁽¹⁾ **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;]~~
- ⁽¹⁾ **AND/OR** ~~((b) has been considered free from foot-and-mouth disease since (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by , of (dd/mm/yyyy);]~~
- ⁽¹⁾ **AND/OR** ~~((b) meets GB requirements for territory/ies with supplementary guarantee code A;]~~

AH/E004 Establishment requirements (holding)

has been obtained from animals coming from holdings:

- (a) in which none of the animals present therein have been vaccinated against ⁽¹⁾ [foot-and-mouth disease or] rinderpest; and
- ⁽¹⁾ **EITHER** ~~((b) in which 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;]~~
- ⁽¹⁾ **AND/OR** ~~((b) that meet the GB requirements for holdings in territory/ies with supplementary guarantee code(s) ⁽¹⁾ [A] ⁽¹⁾ [J];]~~

AH/E007 Establishment requirements (holding)

has been obtained from animals coming from holdings not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks;

AH/E300A Establishment requirements (slaughterhouse)

has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point AH/T during the previous 30 days or, in the event of a case/outbreak of disease, the preparation of meat for importation to Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning of the establishment under the control of an official veterinarian;

AH/A001 Animal requirements (residency)

has been obtained from animals that:

- ⁽¹⁾ **EITHER** [have remained in the territory described in AH/T since birth, or for at least months before slaughter;]
- ⁽¹⁾ **AND/OR** [have been introduced on (dd/mm/yyyy) into the territory described in AH/T from the territory/ies with code(s) that at that date were authorised to import this fresh meat into Great Britain;]
- ⁽¹⁾ **AND/OR** [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

Forutsetter at alle dyrene er norske. Dersom noe av/alt kjøttet kommer fra importerte dyr, velg en av de andre alternativene/kombinasjoner av flere.

AH/A606 Animal requirements (other)

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 referred to in AH/T104B, AH/A001, AH/E004 and AH/E007;
- (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 referred to in AH/T104B.
- (c) have been slaughtered on (dd/mm/yyyy) or between (dd/mm/yyyy) and (dd/mm/yyyy).

Fyll ut

~~(d) meets GB requirements for animals coming from territory/ies with supplementary guarantee code -SE-~~

AH/P002 Product requirements

⁽¹⁾ **EITHER** [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]

⁽¹⁾ **AND/OR** [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) ⁽¹⁾[A] ⁽¹⁾[F].]

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 described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100B Establishment requirements

the establishment(s) where the ⁽¹⁾[meat] ⁽¹⁾[minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;

PH/P100 Production requirements

the ⁽¹⁾[meat] ⁽¹⁾[minced meat] has been produced in compliance with the relevant GB regulations and, the minced meat has been frozen to an internal temperature of no more than -18°C;

PH/I001 Inspection requirements

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

Kryss av for riktig produkttype

PH/MK002 Marking requirements

the ⁽¹⁾[carcass or parts of the carcass] ⁽¹⁾[meat] ⁽¹⁾[minced meat] has been marked in accordance with the GB regulations;

PH/MB001B Microbiological criteria

the ⁽¹⁾[meat] ⁽¹⁾[minced meat] satisfies the relevant microbiological criteria set in the relevant 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;

PH/S101 Storage and transportation requirements

the ⁽¹⁾[meat] ⁽¹⁾[minced meat] has been stored and transported in accordance with the relevant GB regulations;

PH/D004 Bovine spongiform encephalopathy (BSE)

with regard to bovine spongiform encephalopathy (BSE):

⁽¹⁾ **EITHER** (1) [the country or region is classified with a negligible BSE risk and;

- (a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;
- (c) the product does not contain and is not derived from specified risk material in compliance with GB regulations;
- (d) the product ⁽¹⁾[is] ⁽¹⁾[is not] derived from ovine or caprine mechanically separated meat and complies with GB regulations; and

Velg alternativet som stemmer

- ⁽¹⁾[(d) if the animals originate from a country or region classified with an undetermined BSE risk:-
 - (i) they have not been fed with meat and bone meal or greaves, and
 - (ii) the product was produced and handled in compliance with GB regulations with regard to contamination with nervous and lymphatic tissues;]]

⁽¹⁾ **AND/OR** (2) [the country or region is classified with a controlled BSE risk and;

- ~~(a) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning; and~~
- ~~(b) the product does not contain and is not derived from specified risk material or mechanically separated meat in compliance with GB regulations;]~~

⁽¹⁾ **AND/OR** (3) [the country or region is classified with an undetermined BSE risk and;

- ~~(a) the animals were not fed meat and bone meal or greaves derived from ruminants;~~
- ~~(b) the animals have been slaughtered in compliance with GB regulations in regards laceration of certain tissues after stunning;~~
- ~~(c) the product does not contain and is not derived from specified risk material, nervous and lymphatic tissues exposed during the deboning process; or mechanically separated meat, in compliance with GB regulations;]~~