



Health certificate for fresh meat, including minced meat,
of domestic ovine (*Ovis aries*) and domestic caprine
animals (*Capra hircus*) (OVI) from Norway
GBHC320

NORWAY

Original Replacement

Part I. Details of dispatched consignment							
I.1 Consignor Name: Address: Tel:		I.2 Certificate reference no.		I.3 Central competent authority NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMMUNDDAL, NORWAY			
		I.2.a Original certificate no.		I.4 Local competent authority NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE			
I.5 Consignee Name: Address: Tel:				I.6 Not in use			
I.7 Country of origin	ISO code	I.8 Region of origin	Code	I.9 Country of destination	ISO code	I.10 Region of destination	Code
I.11 Place of origin Name: Approval number: Address:				I.12 Not in use			
I.13 Place of loading				I.14 Date of departure			
I.15 Means of transport <input type="checkbox"/> Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other Identification: Documentation references:				I.16 Entry BCP			
				I.17 Not in use			

I.2 Certificate reference no.	I.2.a Original cert. no.
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I.18 Description of commodity							
I.19 Commodity code (HS code)		I.21 Temperature of products <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen			I.23 Seal / Container No.		
I.20 Quantity		I.22 Number of packages			I.24 Type of packaging		
I.25 Commodity certified for: <input type="checkbox"/> Human consumption							
I.26 Not in use				I.27 <input type="checkbox"/> For import or admission into Great Britain			
I.28 Identification of the commodities							
Species (Scientific name)	Nature of Commodity	Treatment Type	Approval Number of Abattoir	Approval Number of Cutting Plant	Approval Number of Cold Store	Number of Packages	Net Weight

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: 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
- (*) **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;]
- (*) **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);]
- (*) **AND/OR** [(b) meets GB requirements for territory/ies with supplementary guarantee code A;]

I.2 Certificate reference no.	I.2.a Original cert. no.

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 ^(*)[foot-and-mouth disease or] rinderpest; and
- ^(*)**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;]
- ^(*)**AND/OR** [(b) that meet the GB requirements for holdings in territory/ies with supplementary guarantee code(s) ^(*)[A] ^(*)[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 and disinfection of the establishment under the control of an official veterinarian;

AH/A001 Animal requirements (residency)

has been obtained from animals that:

- ^(*)**EITHER** [have remained in the territory described in AH/T since birth, or for at least the last three months before slaughter;]
- ^(*)**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 was authorised to import this fresh meat into Great Britain;]
- ^(*)**AND/OR** [have been introduced on (dd/mm/yyyy) into the territory described in AH/T, from Great Britain;]

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).
- ^(*)[(d) meets GB requirements for animals coming from territory/ies with supplementary guarantee code SG;]

AH/P002 Product requirements

- ^(*)**EITHER** [has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.]
- ^(*)**AND/OR** [meets GB requirements for product originating in territories that require with supplementary guarantee code(s) ^(*)[A] ^(*)[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 ^(*)[meat] ^(*)[minced meat] come(s) from, operate(s) under the HACCP principles in accordance with GB regulations;

PH/P100 Production requirements

the ^(*)[meat] ^(*)[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 inspections in accordance with GB regulations;

PH/MK002 Marking requirements

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

PH/MB001B Microbiological criteria

the ^(*)[meat] ^(*)[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 ^(*)[meat] ^(*)[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):

^(*)**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 ^(*)[is] ^(*)[is not] derived from ovine or caprine mechanically separated meat and complies with GB regulations; and

^(*)[(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;]]

^(*)**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;]
- (*) **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;]

(*) 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:

Specimen