

Regulation (EC) No 854/2004 of the European Parliament and of the Council  
of 29 April 2004 laying down specific rules for the organisation of official  
controls on products of animal origin intended for human consumption (repealed)

## ANNEX I

### FRESH MEAT

#### SECTION IV: SPECIFIC REQUIREMENTS

##### CHAPTER I: DOMESTIC BOVINE ANIMALS

###### A. BOVINE ANIMALS UNDER SIX WEEKS OLD

Carcases and offal of bovine animals under six weeks old are to undergo the following post-mortem inspection procedures:

1. visual inspection of the head and throat; incision and examination of the retropharyngeal lymph nodes (*Lnn retropharyngiales*); inspection of the mouth and fauces; palpation of the tongue; removal of the tonsils;
2. visual inspection of the lungs, trachea and oesophagus; palpation of the lungs; incision and examination of the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*). The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;
3. visual inspection of the pericardium and heart, the latter being incised lengthwise so as to open the ventricles and cut through the interventricular septum;
4. visual inspection of the diaphragm;
5. visual inspection of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); palpation and, if necessary, incision of the liver and its lymph nodes;
6. visual inspection of the gastrointestinal tract, the mesentery, the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); palpation and, if necessary, incision of the gastric and mesenteric lymph nodes;
7. visual inspection and, if necessary, palpation of the spleen;
8. visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);
9. visual inspection of the pleura and peritoneum;
10. visual inspection and palpation of the umbilical region and the joints. In the event of doubt, the umbilical region must be incised and the joints opened; the synovial fluid must be examined.

###### B. BOVINE ANIMALS OVER SIX WEEKS OLD

Carcases and offal of bovine animals over six weeks old are to undergo the following post-mortem inspection procedures:

1. visual inspection of the head and throat; incision and examination of the sub-maxillary, retropharyngeal and parotid lymph nodes (*Lnn retropharyngiales, mandibulares and parotidei*); examination of the external masseters, in which two incisions must be made parallel to the mandible, and the internal masseters (internal pterygoid muscles),

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- which must be incised along one plane. The tongue must be freed to permit a detailed visual inspection of the mouth and the fauces and must itself be visually inspected and palpated. The tonsils must be removed;
2. inspection of the trachea and oesophagus; visual examination and palpation of the lungs; incision and examination of the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*). The trachea and the main branches of the bronchi must be opened lengthways and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;
  3. visual inspection of the pericardium and heart, the latter being incised lengthways so as to open the ventricles and cut through the interventricular septum;
  4. visual inspection of the diaphragm;
  5. visual inspection and palpation of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); incision of the gastric surface of the liver and at the base of the caudate lobe to examine the bile ducts;
  6. visual inspection of the gastrointestinal tract, the mesentery, the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); palpation and, if necessary, incision of the gastric and mesenteric lymph nodes;
  7. visual inspection and, if necessary, palpation of the spleen;
  8. visual inspection of the kidneys and incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);
  9. visual inspection of the pleura and the peritoneum;
  10. visual inspection of the genital organs (except for the penis, if already discarded);
  11. visual inspection and, if necessary, palpation and incision of the udder and its lymph nodes (*Lnn. supramammarii*). In cows, each half of the udder must be opened by a long, deep incision as far as the lactiferous sinuses (*sinus lactiferes*) and the lymph nodes of the udder must be incised, except when the udder is excluded from human consumption.

## CHAPTER II: DOMESTIC SHEEP AND GOATS

Carcases and offal of sheep and goats are to undergo the following post-mortem inspection procedures:

1. visual inspection of the head after flaying and, in the event of doubt, examination of the throat, mouth, tongue and retropharyngeal and parotid lymph nodes. Without prejudice to animal-health rules, these examinations are not necessary if the competent authority is able to guarantee that the head, including the tongue and the brains, will be excluded from human consumption;
2. visual inspection of the lungs, trachea and oesophagus; palpation of the lungs and the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*); in the event of doubt, these organs and lymph nodes must be incised and examined;

3. visual inspection of the pericardium and heart; in the event of doubt, the heart must be incised and examined;
4. visual inspection of the diaphragm;
5. visual inspection of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); palpation of the liver and its lymph nodes; incision of the gastric surface of the liver to examine the bile ducts;
6. visual inspection of the gastro-intestinal tract, the mesentery and the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*);
7. visual inspection and, if necessary, palpation of the spleen;
8. visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);
9. visual inspection of the pleura and peritoneum;
10. visual inspection of the genital organs (except for the penis, if already discarded);
11. visual inspection of the udder and its lymph nodes;
12. visual inspection and palpation of the umbilical region and joints of young animals. In the event of doubt, the umbilical region must be incised and the joints opened; the synovial fluid must be examined.

### CHAPTER III: DOMESTIC SOLIPEDS

Carcases and offal of solipeds are to undergo the following post-mortem inspection procedures:

1. visual inspection of the head and, after freeing the tongue, the throat; palpation and, if necessary, incision of the sub-maxillary, retropharyngeal and parotid lymph nodes (*Lnn retropharyngiales, mandibulares and parotidei*). The tongue must be freed to permit a detailed visual inspection of the mouth and the fauces and must itself be visually examined and palpated. The tonsils must be removed;
2. visual inspection of the lungs, trachea and oesophagus; palpation of the lungs; palpation and, if necessary, incision of the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*). The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular to their main axes; however, these incisions are not necessary where the lungs are excluded from human consumption;
3. visual inspection of the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles and cut through the interventricular septum;
4. visual inspection of the diaphragm;
5. visual inspection, palpation and, if necessary, incision of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*);
6. visual inspection of the gastrointestinal tract, the mesentery and the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); incision, if necessary, of the gastric and mesenteric lymph nodes;
7. visual inspection and, if necessary, palpation of the spleen;

8. visual inspection and palpation of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);
9. visual inspection of the pleura and peritoneum;
10. visual inspection of the genital organs of stallions (except for the penis, if already discarded) and mares;
11. visual inspection of the udder and its lymph nodes (*Lnn. supramammarii*) and, if necessary, incision of the supramammary lymph nodes;
12. visual inspection and palpation of the umbilical region and joints of young animals. In the event of doubt, the umbilical region must be incised and the joints opened; the synovial fluid must be examined;
13. all grey or white horses must be inspected for melanosis and melanomata by examination of the muscles and lymph nodes (*Lnn. subrhomboidei*) of the shoulders beneath the scapular cartilage after loosening the attachment of one shoulder. The kidneys must be exposed and examined by incision through the entire kidney.

#### CHAPTER IV: DOMESTIC SWINE

- A. Ante-mortem inspection
  1. The competent authority may decide that pigs intended for slaughter are to be submitted to ante-mortem inspection at the holding of provenance. In that case, slaughter of a lot of pigs from a holding may be authorised only if:
    - (a) the health certificate provided for in Chapter X, Part A, accompanies them; and
    - (b) the requirements of paragraphs 2 to 5 are complied with.
  2. Ante-mortem inspection at the holding of provenance is to comprise:
    - (a) checks on records or documentation at the holding, including food chain information;
    - (b) the examination of the pigs to determine whether:
      - (i) they have a disease or condition which may be transmitted to animals or humans through handling or eating the meat, or are behaving, individually or collectively, in a manner indicating that such a disease may occur,
      - (ii) they show disturbance of general behaviour or signs of disease which may make the meat unfit for human consumption, or
      - (iii) there is evidence or reasons to suspect that they may contain chemical residues in excess of the levels laid down in Community legislation, or residues of forbidden substances.
  3. An official veterinarian or an approved veterinarian is to carry out ante-mortem inspection at the holding. The pigs are to be sent directly to slaughter and not to be mixed with other pigs.
  4. Ante-mortem inspection at the slaughterhouse need cover only:
    - (a) a control of the animals' identification; and

- (b) a screening to ascertain whether animal welfare rules have been complied with and whether signs of any condition which might adversely affect human or animal health are present. An official auxiliary may carry out this screening.
5. When pigs are not slaughtered within three days of the issue of the health certificate provided for in paragraph 1(a):
- (a) if the pigs have not left the holding of provenance for the slaughterhouse, they are to be re-examined and a new health certificate issued;
  - (b) if the pigs are already en route for or at the slaughterhouse, slaughter may be authorised once the reason for the delay has been assessed, provided that the pigs undergo a further veterinary ante-mortem inspection.
- B. Post-mortem inspection
1. Carcasses and offal of pigs other than those referred to in paragraph 2 are to undergo the following post-mortem inspection procedures:
- (a) visual inspection of the head and throat; incision and examination of the submaxillary lymph nodes (*Lnn mandibulares*); visual inspection of the mouth, fauces and tongue;
  - (b) visual inspection of the lungs, trachea and oesophagus; palpation of the lungs and the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*). The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;
  - (c) visual inspection of the pericardium and heart, the latter being incised lengthwise so as to open the ventricles and cut through the interventricular septum;
  - (d) visual inspection of the diaphragm;
  - (e) visual inspection of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); palpation of the liver and its lymph nodes;
  - (f) visual inspection of the gastrointestinal tract, the mesentery, the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); palpation and, if necessary, incision of the gastric and mesenteric lymph nodes;
  - (g) visual inspection and, if necessary, palpation of the spleen;
  - (h) visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);
  - (i) visual inspection of the pleura and peritoneum;
  - (j) visual inspection of the genital organs (except for the penis, if already discarded);
  - (k) visual inspection of the udder and its lymph nodes (*Lnn. supramammarii*); incision of the supramammary lymph nodes in sows;
  - (l) visual inspection and palpation of the umbilical region and joints of young animals; in the event of doubt, the umbilical region must be incised and the joints opened.
2. The competent authority may decide, on the basis of epidemiological or other data from the holding, that fattening pigs housed under controlled housing conditions in

integrated production systems since weaning need, in some or all of the cases referred to in paragraph 1, only undergo visual inspection.

## CHAPTER V: POULTRY

- A. Ante-mortem inspection
1. The competent authority may decide that poultry intended for slaughter are to be submitted to ante-mortem inspection at the holding of provenance. In that case, slaughter of a flock of birds from a holding may be authorised only if:
    - (a) the health certificate provided for in Chapter X, Part A, accompanies them; and
    - (b) the requirements of paragraphs 2 to 5 are complied with.
  2. Ante-mortem inspection on the holding of provenance is to comprise:
    - (a) checks on records or documentation at the holding, including food chain information;
    - (b) a flock inspection, to determine whether the birds:
      - (i) have a disease or condition which may be transmitted to animals or humans through handling or eating the meat, or are behaving in a manner indicating that such a disease may occur,
      - (ii) show disturbance of general behaviour or signs of disease which may make the meat unfit for human consumption, or
      - (iii) show evidence that they may contain chemical residues in excess of the levels laid down in Community legislation, or residues of forbidden substances.
  3. An official veterinarian or an approved veterinarian is to carry out ante-mortem inspection at the holding.
  4. Ante-mortem inspection at the slaughterhouse need only cover:
    - (a) a control of the animals' identification; and
    - (b) a screening to ascertain whether animal welfare rules have been complied with and whether signs of any condition which might adversely affect human or animal health are present. An official auxiliary may carry out this screening.
  5. When birds are not slaughtered within three days of the issue of the health certificate referred to in paragraph 1(a):
    - (a) if the flock has not left the holding of provenance for the slaughterhouse, it is to be re-examined and a new health certificate issued;
    - (b) if the flock is already en route for or at the slaughterhouse, slaughter may be authorised once the reason for the delay has been assessed, provided that the flock is re-examined.
  6. When ante-mortem inspection is not carried out at the holding, the official veterinarian is to carry out a flock inspection at the slaughterhouse.
  7. If the birds show clinical symptoms of a disease, they may not be slaughtered for human consumption. However, killing of these birds on the slaughter line may take place at the end of the normal slaughter process, if precautions are taken to avoid

the risk of spreading pathogenic organisms and to clean and disinfect the facilities immediately after killing.

8. In the case of poultry reared for the production of “foie gras” and delayed eviscerated poultry slaughtered at the holding of provenance, ante-mortem inspection is to be carried out in accordance with paragraphs 2 and 3. A certificate conforming to the model set out in Part C is to accompany the uneviscerated carcasses to the slaughterhouse or cutting plant.
- B. Post-mortem inspection
  1. All birds are to undergo post-mortem inspection in accordance with Sections I and III. In addition, the official veterinarian is personally to carry out the following checks:
    - (a) daily inspection of the viscera and body cavities of a representative sample of birds;
    - (b) a detailed inspection of a random sample, from each batch of birds having the same origin, of parts of birds or entire birds declared unfit for human consumption following post-mortem inspection; and
    - (c) any further investigations necessary when there is reason to suspect that the meat from the birds concerned could be unfit for human consumption.
  2. In the case of poultry reared for the production of “foie gras” and delayed eviscerated poultry obtained at the holding of provenance, post-mortem inspection is to include a check on the certificate accompanying the carcasses. When such carcasses are transported directly from the holding to a cutting plant, post-mortem inspection is to take place at the cutting plant.
- C. SPECIMEN HEALTH CERTIFICATE



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### HEALTH CERTIFICATE

*for poultry intended for the production of foie gras and delayed eviscerated poultry slaughtered at the holding of provenance*

Competent service: .....

No: .....

**1. Identification of uneviscerated carcasses**

Species: .....

Number: .....

**2. Provenance of uneviscerated carcasses**

Address of holding: .....

**3. Destination of uneviscerated carcasses**

The uneviscerated carcasses will be transported to the following cutting plant: .....

.....

**4. Declaration**

I, the undersigned, declare that:

- the uneviscerated carcasses described above are of birds which were examined before slaughter on the above-mentioned holding at ..... (time) on ..... (date) and found to be healthy;
- the records and documentation concerning these animals satisfied the legal requirements and do not prohibit slaughter of the birds.

Done at: .....  
(Place)

on: .....  
(Date)

Stamp

.....  
(Signature of the official or approved veterinarian)

### CHAPTER VI: FARMED LAGOMORPHS

The requirements for poultry are to apply to farmed lagomorphs.

### CHAPTER VII: FARMED GAME

**A. Ante-mortem inspection**

1. Ante-mortem inspection may be carried out at the holding of provenance when the requirements of Annex III, Section III, to Regulation (EC) No .../2004<sup>(1)</sup> are satisfied. In this case, an official veterinarian or an approved veterinarian is to carry out ante-mortem inspection.
2. Ante-mortem inspection at the holding is to include checks on the records or documentation at the holding, including food chain information.

3. When ante-mortem inspection takes place no more than three days before the arrival of the animals at the slaughterhouse, and animals are delivered to the slaughterhouse live, ante-mortem inspection at the slaughterhouse need only cover:
    - (a) a control of the animals' identification; and
    - (b) a screening to ascertain whether animal welfare rules have been complied with and whether signs of any condition which might adversely affect human or animal health are present.
  4. A certificate conforming to the specimen in Chapter X, Part A, is to accompany live animals inspected at the holding. A certificate conforming to the specimen in Chapter X, Part B, is to accompany animals inspected and slaughtered at the holding.
- B. Post-mortem inspection
1. This inspection is to include palpation and, where judged necessary, incision of those parts of the animal which have undergone any change or are suspect for any other reason.
  2. Post-mortem inspection procedures described for bovine and ovine animals, domestic swine and poultry are to be applied to the corresponding species of farmed game.
  3. When the animals have been slaughtered at the holding, the official veterinarian at the slaughterhouse is to check the certificate accompanying them.

#### CHAPTER VIII: WILD GAME

- A. Post-mortem inspection
1. Wild game is to be inspected as soon as possible after admission to the game handling establishment.
  2. The official veterinarian is to take account of the declaration or information that the trained person involved in hunting the animal has provided in accordance with Regulation (EC) No .../2004<sup>(2)</sup>.
  3. During post-mortem inspection, the official veterinarian is to carry out:
    - (a) a visual examination of the carcass, its cavities and, where appropriate, organs with a view to:
      - (i) detecting any abnormalities not resulting from the hunting process. For this purpose, the diagnosis may be based on any information that the trained person has provided concerning the behaviour of the animal before killing,
      - (ii) checking that death was not caused by reasons other than hunting.

If an assessment cannot be made on the basis of visual examination alone, a more extensive inspection must be carried out in a laboratory;

    - (b) an investigation of organoleptic abnormalities;
    - (c) palpation of organs, where appropriate;
    - (d) where there are serious grounds for suspecting the presence of residues or contaminants, an analysis by sampling of residues not resulting from the hunting

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process, including environmental contaminants. When a more extensive inspection is made on the basis of such suspicions, the veterinarian must wait until that inspection has been concluded before assessing all the game killed during a specific hunt, or those parts suspected of showing the same abnormalities;

- (e) examination for characteristics indicating that the meat presents a health risk, including:
  - (i) abnormal behaviour or disturbance of the general condition of the live animal, as reported by the hunter,
  - (ii) the generalised presence of tumours or abscesses affecting different internal organs or muscles,
  - (iii) arthritis, orchitis, pathological changes in the liver or the spleen, inflammation of the intestines or the umbilical region,
  - (iv) the presence of foreign bodies not resulting from the hunting process in the body cavities, stomach or intestines or in the urine, where the pleura or peritoneum are discoloured (when relevant viscera are present),
  - (v) the presence of parasites,
  - (vi) formation of a significant amount of gas in the gastrointestinal tract with discolouring of the internal organs (when these viscera are present),
  - (vii) significant abnormalities of colour, consistency or odour of muscle tissue or organs,
  - (viii) aged open fractures,
  - (ix) emaciation and/or general or localised oedema,
  - (x) recent pleural or peritoneal adhesions, and
  - (xi) other obvious extensive changes, such as putrefaction.
- 4. Where the official veterinarian so requires, the vertebral column and the head are to be split lengthwise.
- 5. In the case of small wild game not eviscerated immediately after killing, the official veterinarian is to carry out a post-mortem inspection on a representative sample of animals from the same source. Where inspection reveals a disease transmissible to man or any of the characteristics listed in paragraph 3(e), the official veterinarian is to carry out more checks on the entire batch to determine whether it must be declared unfit for human consumption or whether each carcass must be inspected individually.
- 6. In the event of doubt, the official veterinarian may perform any further cuts and inspections of the relevant parts of the animals necessary to reach a final diagnosis.

#### B. Decisions following controls

In addition to the cases provided for in Section II, Chapter V, meat presenting during post-mortem inspection any of the characteristics listed in paragraph 3(e) of Part A are to be declared unfit for human consumption.

### CHAPTER IX: SPECIFIC HAZARDS

#### A. Transmissible spongiform encephalopathies

Official controls carried out in relation to TSEs are to take account of the requirements of Regulation (EC) No 999/2001 and other relevant Community legislation.

B. Cysticercosis

1. The post-mortem inspection procedures described in Chapters I and IV are the minimum requirements for the examination for cysticercosis in bovine animals over 6 weeks old and swine. In addition, specific serological tests may be used. In the case of bovines over 6 weeks old, incision of the masseters at post-mortem inspection is not compulsory when a specific serological test is used. The same applies when bovine animals over 6 weeks old have been raised on a holding officially certified to be free of cysticercosis.
2. Meat infected with cysticercus is to be declared unfit for human consumption. However, when the animal is not generally infected with cysticercus, the parts not infected may be declared fit for human consumption after having undergone a cold treatment.

C. Trichinosis

1. Carcasses of swine (domestic, farmed game and wild game), solipeds and other species susceptible to trichinosis are to be examined for trichinosis in accordance with applicable Community legislation, unless that legislation provides otherwise.
2. Meat from animals infected with trichinae is to be declared unfit for human consumption.

D. Glanders

1. Where appropriate, solipeds are to be examined for glanders. Examination for glanders in solipeds is to include a careful examination of mucous membranes from the trachea, larynx, nasal cavities and sinuses and their ramifications, after splitting the head in the median plane and excising the nasal septum.
2. Meat from horses in which glanders has been diagnosed are to be declared unfit for human consumption.

E. Tuberculosis

1. When animals have reacted positively or inconclusively to tuberculin, or there are other grounds for suspecting infection, they are to be slaughtered separately from other animals, taking precautions to avoid the risk of contamination of other carcasses, the slaughter line and staff present in the slaughterhouse.
2. All meat from animals in which post-mortem inspection has revealed localised tuberculous lesions in a number of organs or a number of areas of the carcass is to be declared unfit for human consumption. However, when a tuberculous lesion has been found in the lymph nodes of only one organ or part of the carcass, only the affected organ or part of the carcass and the associated lymph nodes need be declared unfit for human consumption.

F. Brucellosis

1. When animals have reacted positively or inconclusively to a brucellosis test, or there are other grounds for suspecting infection, they are to be slaughtered separately from other animals, taking precautions to avoid the risk of contamination of other carcasses, the slaughter line and staff present in the slaughterhouse.

2. Meat from animals in which post mortem inspection has revealed lesions indicating acute infection with brucellosis is to be declared unfit for human consumption. In the case of animals reacting positively or inconclusively to a brucellosis test, the udder, genital tract and blood must be declared unfit for human consumption even if no such lesion is found.

## CHAPTER X: SPECIMEN HEALTH CERTIFICATE

### A. SPECIMEN HEALTH CERTIFICATE FOR LIVE ANIMALS

#### HEALTH CERTIFICATE

*for live animals transported from the holding to the slaughterhouse*

Competent service: .....

No: .....

#### 1. Identification of the animals

Species: .....

Number of animals: .....

Identification marking: .....

#### 2. Provenance of the animals

Address of holding of provenance: .....

Identification of house : .....

#### 3. Destination of the animals

The animals will be transported to the following slaughterhouse: .....

by the following means of transport: .....

#### 4. Other relevant information

.....

#### 5. Declaration

I, the undersigned, declare that:

- the animals described above were examined before slaughter at the above-mentioned holding at ..... (time) on ..... (date) and were found to be healthy,
- the records and documentation concerning these animals satisfied the legal requirements and do not prohibit slaughter of the animals.
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Done at: .....  
(Place)

on: .....  
(Date)

Stamp

.....  
(Signature of official or approved veterinarian)

\* optional

### B. SPECIMEN HEALTH CERTIFICATE FOR ANIMALS SLAUGHTERED AT THE HOLDING

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**HEALTH CERTIFICATE**  
*for animals slaughtered at the holding*

Competent service: .....

No: .....

**1. Identification of the animals**

Species: .....

Number of animals: .....

Identification marking: .....

**2. Provenance of the animals**

Address of holding of provenance: .....

Identification of house\*: .....

**3. Destination of the animals**

The animals will be transported to the following slaughterhouse: .....

by the following means of transport: .....

**4. Other relevant information**

**5. Declaration**

I, the undersigned, declare that:

- the animals described above were examined before slaughter at the above-mentioned holding at ..... (time) on ..... (date) and were found to be healthy,
- they were slaughtered at the holding at ..... (time) on ..... (date) and slaughter and bleeding were carried out correctly,
- the records and documentation concerning these animals satisfied the legal requirements and did not prohibit slaughter of the animals.

Done at: .....  
(Place)

on: .....  
(Date)

Stamp

.....  
(Signature of official or approved veterinarian)

\* optional

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- (1) Note for Official Journal: Insert No of Regulation laying down specific hygiene rules for food of animal origin (see recital 1, 2nd Regulation).
- (2) Note for Official Journal: Insert No of Regulation laying down specific hygiene rules for food of animal origin (see recital 1, 2nd Regulation).