Commission Regulation (EU) No 206/2010 of 12 March 2010 laying down lists of third countries, territories or parts thereof authorised for the introduction into the European Union of certain animals and fresh meat and the veterinary certification requirements (Text with EEA relevance)

ANNEX I

UNGULATES

PART 1

List of third countries, territories or parts thereof[1]

ISO code and name of third country	Code of Territory	Description of third country, territory or part thereof	Veterinary certificate		Specific conditions
			Model(s)	SG	
1	2	3	4	5	6
CA – Canada	CA-0	Whole country	POR-X		**IVb IX**
	CA-1	Whole country, except the Okanagan Valley region of British Columbia described as follows: — From a point on the Canada/ United States border 120° 15′ longitude, 49° latitude — Northerly to a point 119° 35′ longitude,	BOV-X, OVI-X, OVI-YRUM[a]	**A**	

a Exclusively for live animals other than animals belonging to the cervidae species.

b Certificates in accordance with the Agreement between the European Community and the Swiss Confederation on trade in agricultural products (OJ L 114, 30.4.2002, p. 132).

c The former Yugoslav Republic of Macedonia: the definitive nomenclature for this country will be agreed following current negotiations at UN level.

d Not including Kosovo which is at present under international administration pursuant to United Nations Security Council Resolution 1244 of 10 June 1999.

		— 50° 30′ latitude North-easterly to a point 119° longitude, 50° 45′ latitude — Southerly to a point on the Canada/ United States border 118° 15′longitude, 49° latitude			
CH – Switzerland	CH-0	Whole country	[b]		
CL – Chile	CL-0	Whole country	BOV-X, OVI-X, RUM		
			POR-X, SUI	**B**	
GL – Greenland	GL-0	Whole country	OVI-X, RUM		**V**
HR – Croatia	HR-0	Whole country	BOV-X, BOV-Y, RUM, OVI-X, OVI-Y		
IS – Iceland	IS-0	Whole country	BOV-X, BOV-Y RUM, OVI-X, OVI-Y		
			POR-X, POR-Y	**B**	
ME – Montenegro	ME-0	Whole country			**I**

a Exclusively for live animals other than animals belonging to the cervidae species.

b Certificates in accordance with the Agreement between the European Community and the Swiss Confederation on trade in agricultural products (OJ L 114, 30.4.2002, p. 132).

c The former Yugoslav Republic of Macedonia: the definitive nomenclature for this country will be agreed following current negotiations at UN level.

d Not including Kosovo which is at present under international administration pursuant to United Nations Security Council Resolution 1244 of 10 June 1999.

MK – The former Yugoslav Republic of Macedonia[c]	MK-0	Whole country			**I**
NZ – New Zealand	NZ-0	Whole country	BOV-X, BOV-Y, RUM, POR-X, POR-Y OVI-X, OVI-Y		**III V**
PM – St Pierre and Miquelon	PM-0	Whole country	BOV-X, BOV-Y, RUM, OVI-X, OVI-Y CAM		
RS – Serbia[d]	RS-0	Whole country			**I**

a Exclusively for live animals other than animals belonging to the cervidae species.

b Certificates in accordance with the Agreement between the European Community and the Swiss Confederation on trade in agricultural products (OJ L 114, 30.4.2002, p. 132).

c The former Yugoslav Republic of Macedonia: the definitive nomenclature for this country will be agreed following current negotiations at UN level.

d Not including Kosovo which is at present under international administration pursuant to United Nations Security Council Resolution 1244 of 10 June 1999.

Specific Conditions (see footnotes in each certificate):

'I' : for transit through the territory of a third country of live animals for immediate slaughter or live bovine animals for fattening which are consigned from a Member State and destined to another Member State in lorries which have been sealed with a serially numbered seal.

The seal number must be entered on the health certificate issued in accordance with the model laid down in Annex F to Directive 64/432/EEC[(2)] for live bovine animals for slaughter and fattening and in accordance with Model I of Annex E to Directive 91/68/EEC[(3)] for ovine and caprine animals for slaughter.

In addition, the seal must be intact on arrival at the designated border inspection post of entry into the Union and the seal number recorded in the integrated computerised veterinary system of the Union (TRACES).

The certificate must be stamped at the exit point of the Union by the competent veterinary authority prior to transiting one or more third countries, with the following wording 'ONLY FOR TRANSIT BETWEEN DIFFERENT PARTS OF THE EUROPEAN UNION VIA THE FORMER YUGOSLAV REPUBLIC OF MACEDONIA/MONTENEGRO/SERBIA[(4)(5)]'.

		Bovine animals for fattening must be transported directly to the holding of destination designated by the competent veterinary authority of destination. Those animals must not be moved from that holding unless for immediate slaughter.
'II'	:	territory recognised as having an official tuberculosis-free status for the purposes of exports to the Union of live animals certified according to the model of certificate BOV-X
'III'	:	territory recognised as having an official brucellosis-free status for the purposes of exports to the Union of live animals certified according to the model of certificate BOV-X.
'IVa'	:	territory recognised as having an official enzootic-bovine-leukosis (EBL) free status for the purposes of exports to the Union of live animals certified according to the model of certificate BOV –X.
'IVb'	:	territory with approved holdings recognised as having an official enzootic-bovine-leukosis (EBL) free status for the purposes of exports to the Union of live animals certified according to the model of certificate BOV –X.
'V'	:	territory recognised as having an official brucellosis-free status for the purposes of exports to the Union of live animals certified according to the model of certificate OVI-X.
'VI'	:	Geographical constraints:
'VII'	:	territory recognised as having an official tuberculosis-free status for the purposes of exports to the Union of live animals certified according to the model of certificate RUM.
'VIII'	:	territory recognised as having an official brucellosis-free status for the purposes of exports to the Union of live animals certified according to the model of certificate RUM.
'IX'	:	territory recognised as having an official Aujeszky's disease -free status for the purposes of exports to the Union of live animals certified according to the model of certificate POR-X.

PART 2

Models of Veterinary Certificates

Models:

'BOV-X'	:	Model of veterinary certificate for domestic bovine animals (including *Bubalus* and *Bison* species and their cross-breeds) intended for breeding and/or production after importation.
'BOV-Y'	:	Model of veterinary certificate for domestic bovine animals (including *Bubalus* and *Bison* species and their cross-breeds) intended for immediate slaughter after importation.
'OVI-X'	:	Model of veterinary certificate for domestic ovine animals (*Ovis aries*) and domestic caprine animals (*Capra hircus*) intended for breeding and/or production after importation.
'OVI-Y'	:	Model of veterinary certificate for domestic ovine animals (*Ovis aries)* and domestic caprine animals (*Capra hircus*) intended for immediate slaughter after importation.
'POR-X'	:	Model of veterinary certificate for domestic porcine animals (*Sus scrofa*) intended for breeding and/or production after importation;
'POR-Y'	:	Model of veterinary certificate for domestic porcine animals (*Sus scrofa*) intended for immediate slaughter after importation.

‘RUM’ : Model of veterinary certificate for animals of the order *Artiodactyla* (excluding bovine animals (including *Bubalus* and Bison species and their cross-breeds), *Ovis aries*, *Capra hircus*, *Suidae* and *Tayassuidae*), and of the families *Rhinocerotidae* and *Elephantidae*.

‘SUI’ : Model of veterinary certificate for non-domestic *Suidae*, *Tayassuidae* and *Tapiridae*.

‘CAM’ : Model of specific attestation for animals imported from St Pierre and Miquelon under the conditions provided for in Part 7 of Annex I.

SG (Supplementary guarantees):

‘A’ : guarantees regarding Bluetongue and Epizootic-haemorrhagic-disease tests on animals certified according to the model of certificate BOV-X (point II.2.8 B), OVI-X (point II.2.6 D) and RUM (point II.2.6).

‘B’ : guarantees regarding Swine-vesicular-disease and Classical-swine-fever tests on animals certified according to the model of certificate POR-X (point II.2.4 B) and SUI (point II.2.4 B).

‘C’ : guarantees regarding Brucellosis test on animals certified according to the model of certificate POR-X (point II.2.4 C) and SUI (point II.2.4 C).

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp

Model BOV

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	

I.18. Description of commodity	I.19. Commodity cod (HS code)	
	I.20. Quantity	
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐	I.22. Number of packages	
I.23. Identification of container/seal number	I.24. Type of packaging	
I.25. Commodities certified for: Human consumption ☐		
I.26.	I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Treatment type	Approval number establishments			Number of packages	Net weight
			Abattoir	Cutting plant	Cold store		

COUNTRY **Model BOV**

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and certify that the meat of domestic bovine animals described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the [meat] [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2 the meat has been obtained in compliance with Section I of Annex III to Regulation (EC) No 853/2004;

(1) II.1.3 [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than –18 °C;]

II.1.4 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Chapter II of Section I and Chapters I and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.5 (1) *either* [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of [meat] [minced meat] (1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004];

II.1.6 the [meat] [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;

II.1.8 the [meat] [minced meat] (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;

II.1.9 with regard to bovine spongiform encephalopathy (BSE):

(1) *either* [II.1.9.1 for imports from a country or a region with a negligible BSE risk and listed as such in Decision 2007/453/EC:

(a) the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a negligible BSE risk;

(b) the animals from which the bovine meat or minced meat was derived were born, continuously reared and slaughtered in a country with a negligible BSE risk (3);

(1) [(c) if in the country or region there have been BSE indigenous cases:

(1) *either* [the animals were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been enforced.]

(1) *or* [the bovine meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine animals.]]]

(1) *or* [II.1.9.2. for imports from a country or a region with a controlled BSE risk and listed as such in Decision 2007/453/EC:

(a) the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a controlled BSE risk;

(b) the animals from which the bovine meat or minced meat was derived have not been 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;

(1) *either* [(c) the bovine meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine animals.]

(1) *or* [(c) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column have been identified by a blue stripe on the label referred to in Regulation (EC) No 1760/2000. (3)]]

(1) *or* [II.1.9.3. for imports from a country or a region which has not been categorised in accordance with Article 5(2) of Regulation (EC) No 999/2001 or has been categorised as a country or region with undetermined BSE risk and listed as such in Decision 2007/453/EC:

(a) the country or region has not been categorised in accordance with Article 5(2) of Regulation (EC) No 999/2001 or has been categorised as a country or region with undetermined BSE risk;

(b) the animals from which the bovine meat or minced meat was derived have not been fed meat-and-bone meal or greaves derived from ruminants;

(c) the animals from which the bovine meat or minced meat was derived have not been 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;

(1) *either* [(d) the bovine meat or minced meat was not derived from:

(i) specified risk material as defined in 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 bovine animals.]

(1) *or* [(d) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column have been identified by a blue stripe on the label referred to in Regulation (EC) No 1760/2000. (3)]]

(4) [II.1.10 it fulfils the requirements of Regulation (EC) No 1688/2005 implementing Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards special guarantees concerning Salmonella for consignments to Finland and Sweden of certain meat and eggs;]

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained in the territory/ies with code: ..... (2) 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) *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 Commission Regulation (EC) No 000/2010, of ..... (dd/mm/yyyy);]

(1) (5) *or* [(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]

(1) (6) *or* [(b) has a systematic vaccination programme against foot and mouth disease and from herds where the efficacy of this vaccination programme is controlled by the competent veterinary authority through a regular serological surveillance indicating adequate antibody levels and which also demonstrates the absence of foot and mouth virus circulation;]

(1) (6) *or* [(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 is controlled by the competent veterinary authority through a regular surveillance demonstrating the absence of foot and mouth infection;]

II.2.2 has been obtained from animals that:

(1) *either* [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code ..... (2) that at that date was authorised for importation of this fresh meat into the Union;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State .....].

II.2.3 has been obtained from animals coming from holdings in which:

(a) None of the animals present therein have been vaccinated against [foot-and-mouth disease or] (7) rinderpest, and

(1) *either* [(b) 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) (8) *or* [(b) there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 25 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 60 days, and,

(c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]

(1) (9) *or* [(b) there is no official restriction for animal health reasons and where, 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 12 months, and

(c) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]

(1) (6) [(d) animals have not been introduced during the last 3 months from areas not approved by the EU;

(e) animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals;

(f) the holdings in question are listed as approved holdings, following a favourable competent authorities' inspection and official report, in TRACES (10) and inspections are regularly carried out by the competent authorities to ensure that the relevant requirements provided for in Regulation (EU) No 206/2010 (SANCO/4787/2009) are respected.]

II.2.4 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 point II.2.1, II.2.2 and II.2.3,

(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 point II.2.1,

(c) have been slaughtered on ..... (dd/mm/yyyy) or between .....(dd/mm/yyyy) and ..... (dd/mm/yyyy) ([11])

([1]) ([12]) [(d) have reacted negatively to an official intra-dermal tuberculosis test carried out within 3 months before slaughter;]

([1]) ([6]) [(e) at the slaughterhouse have been kept prior to slaughter completely separate from animals the meat of which is not intended for the Union].

II.2.5 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 II.2.1 during the previous 30 days or, in the event of a case of disease, the preparation of meat for importation to the Union 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;

II.2.6

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

([1]) ([8]) *or* [contains [boneless meat] [and] [minced meat] ([1]), 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.]

([1]) ([9]) *or* [contains [boneless meat] [and] [minced meat] ([1]), 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.]

II.3. **Animal welfare attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Union legislation.

Notes

This certificate is meant for fresh meat, including minced meat, of domestic bovine animals (including *Bison* and *Bubalus* species and their cross-breeds).

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 appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— Box reference I.19: Use the appropriate HS code: 02.01, 02.02, 02.06 or 05.04. In addition, for those territories of origin without the entry 'A' or 'F' in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), 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) must be included.

— Box reference I.28: *Nature of commodity*: Indicate 'carcass-whole', 'carcass-side', 'carcass-quarters', 'cuts' or 'minced meat'.

Minced meat is deboned 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:

(1) Keep as appropriate.

(2) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/ 4787/2009).

(3) The number of bovine carcasses or wholesale cuts of carcasses, from which removal of the vertebral column is required as well as the number where removal of the vertebral column is not required must be added to the common veterinary entry document referred to in Article 2 (1) of Regulation (EC) No 136/2004.

(4) Delete if the consignment is not intended for introduction into Finland or Sweden.

(5) Only matured de-boned meat fulfilling the supplementary guarantees referred to in footnote (8).

(6) Supplementary guarantees regarding import of matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009) with the entry **'H'**.

(7) Delete 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 the Union matured de-boned meat which fulfils the supplementary guarantees described, in footnote (8).

(8) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry **'A'**.

(9) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry **'F'**. The matured de-boned meat shall not be allowed for importation into the Union until 21 days after the date of slaughter of the animals.

(10) The list of approved holdings provided by the competent authority is reviewed on a regular basis and kept up to date by the competent authority. The Commission will ensure that this list of approved holdings is made publicly available for information purposes through its integrated computerised veterinary system (TRACES).

(11) 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 the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

(12) Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry **'E'**. Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Directive 64/432/EEC.

(13) List of countries in the Annex to Decision 2007/453/EC.

Official veterinarian	
Name (in capital letters):	Qualification and title:
Date:	Signature:
Stamp:	

Model OVI

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	

I.18. Description of commodity	I.19. Commodity code (HS code)	
		I.20. Quantity
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐		I.22. Number of packages
I.23. Identification of container/seal number		I.24. Type of packaging
I.25. Commodities certified for: Human consumption ☐		
I.26.	I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Treatment type	Approval number establishments			Number of packages	Net weight
			Abattoir	Cutting plant	Cold store		

COUNTRY **Model OVI**

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and certify that the meat of domestic ovine and caprine animals described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the [meat] [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

(1) II.1.2 the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation 853/2004;

(1) II.1.3 [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004, and frozen to an internal temperature of not more than –18 °C;]

II.1.4 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Chapter II of Section I and Chapters II and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.5 (1) *either* [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of [meat] [minced meat] (1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]

II.1.6 the [meat] [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;

II.1.8 the [meat] [minced meat] (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;

II.1.9 with regard to bovine spongiform encephalopathy (BSE):

(1) *either* [II.1.9.1 for imports from a country or a region with a negligible BSE risk and listed as such in Decision 2007/453/EC:

(a) the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a negligible BSE risk;

(b) the animals from which the meat or minced meat was derived were born, continuously reared and slaughtered in a country with negligible BSE risk; (9)

(1) [(c) if in the country or region there have been BSE indigenous cases:

(1) *either* [the animals were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been enforced.]

(1) *or* [the meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of domestic ovine or caprine animals.]]]

(1) *or* [II.1.9.2. for imports from a country or a region with a controlled BSE risk and listed as such in Decision 2007/453/EC:

(a) the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a controlled BSE risk;

(b) animals from which the meat or minced meat was derived have not been 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;

(1) *either* [(c) the meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of domestic ovine or caprine animals.]

(1) *or* [(c) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia.]]

(1) *or* [II.1.9.3. for imports from a country or a region which has not been categorised in accordance with Article 5(2) of Regulation (EC) No 999/2001 or has been categorised as a country or region with undetermined BSE risk and listed as such in Decision 2007/453/EC:

(a) the country or region has not been categorised in accordance with Article 5(2) of Regulation (EC) No 999/2001 or has been categorised as a country or region with undetermined BSE risk;

(b) the animals from which the meat or minced meat was derived have not been fed meat-and-bone meal or greaves derived from ruminants;

(c) the animals from which the meat or minced meat was derived have not been 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;

(1) *either* [(d) the meat or minced meat was not derived from:

(i) specified risk material as defined in 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 domestic ovine or caprine animals.]

(1) *or* [(d) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia.]]

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained in the territory/ies with code: ..... (3) 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) *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 Commission Regulation (EC) No 000/2010, of ..... (dd/mm/yyyy);]

(1) (4) *or* [(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]

II.2.2 has been obtained from animals that:

(1) *either* [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code ..... (3) that at that date was authorised to import this fresh meat into the Union;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State .....].

II.2.3 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] (5) rinderpest,

(b) not subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks, and

(1) *either* [(c) in and around which, in an area of 10 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days;]

(1) (4) *or* [(c) where there is no official restriction for health reasons and in and around which, in area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and,

(d) where they have remained for at least 40 days before direct dispatch to the slaughterhouse;]

II.2.4 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 requirements set out in points II.2.1, II.2.2 and II.2.3

(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 point II.2.1,

(c) have been slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy) (6)

II.2.5 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 II.2.1 during the previous 30 days or, in the event of a case of disease, the preparation of meat for importation into the Union 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;

II.2.6

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

(1) (4) *or* [contains [boneless meat] [and] [minced meat] (1), 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 set out 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.]

(1) (7) *or* [contains [boneless meat] [and] [minced meat] (1), 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 set out 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.]

II.3. **Animal welfare attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Union legislation.

Notes

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 appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— 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 Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), 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' or 'minced meat'. Minced meat is deboned 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:

(1) Keep as appropriate.

(2) List of countries in the Annex to Decision 2007/453/EC.

(3) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/ 4787/2009).

(4) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry '**A**'.

(5) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is authorised to import into the Union matured de-boned meat which fulfils the supplementary guarantees described in Note (4).

(6) 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 the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

(7) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry '**F**'. The matured de-boned meat shall not be authorised for importation into the Union until 21 days after the date of slaughter of the animals.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

Model POR

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	
I.18. Description of commodity		I.19. Commodity code (HS code)	
		I.20. Quantity	
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐		I.22. Number of packages	
I.23. Identification of container/seal number		I.24. Type of packaging	
I.25. Commodities certified for: Human consumption ☐			
I.26.		I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Treatment type	Approval number establishments			Number of packages	Net weight
			Abattoir	Cutting plant	Cold store		

COUNTRY **Model POR**

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of domestic swine described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the [meat] [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2 the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;

II.1.3 the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for *Trichinella* in meat, and in particular:

(1) *either* [has been subjected to an examination by a digestion method with negative results]

(1) *or* [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) No 2075/2005;]

(1) *or* [in the case of meat from domestic swine kept solely for fattening and slaughter, comes from a holding or category of holdings that has been officially recognized by the competent authority as free from *Trichinella* in accordance with Annex IV to Regulation (EC) No 2075/2005;]

(1) II.1.4 [the minced meat has been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than –18 °C;]

II.1.5 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Chapter II of Section I and Chapters IV and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.6 (1) *either* [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of [meat] [minced meat] (1) have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]

II.1.7 the [meat] [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.8 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29, are fulfilled.

II.1.9 the [meat] [minced meat] (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004.

(2) [II.1.10 it fulfils the requirements of Regulation (EC) No 1688/2005 implementing Regulation (EC) No 853/2004 as regards special guarantees concerning Salmonella for consignments to Finland and Sweden of certain meat and eggs;]

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I :

II.2.1 has been obtained in the territory/ies with code: ..... (3) which, at the date of issuing this certificate:

(1) *either* [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]

(1) *or* [(a) (i) has been free for 12 months from rinderpest, African swine fever, [foot-and-mouth disease] (1), [classical swine fever] (1) and [swine vesicular disease] (1), and

(ii) has been considered free from [foot-and-mouth disease] (1), [classical swine fever] (1) and [swine vesicular disease] (1), since ..... (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EC) No 000/2010, of ..... (dd/mm/yyyy) , and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

II.2.2 has been obtained from animals that:

(1) *either* [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code ..... (3) that at that date was authorised to import this fresh meat into the Union;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State ..... ;]

II.2.3 has been obtained from animals coming from holdings:

(a) in which none of the animals present therein have been vaccinated against the diseases referred to in point II.2.1,

(b) in and around which, in an area of 10 km radius, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days,

(c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

(1) (4) [(d) where an undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of importing pig meat into the Union;]

II.2.4 has been obtained from animals that:

(a) have remained separate since birth from wild cloven-hoofed animals,

(b) 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 set out in points II.2.1, II.2.2 and II.2.3,

(c) 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 point II.2.1, and

(d) have been slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy). (5);

II.2.5 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 II.2.1 during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into the Union 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;

II.2.6 has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.

II.3. **Animal welfare attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Union legislation.

Notes

This certificate is meant for fresh meat, including minced meat, of domestic swine (*Sus scrofa*).

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 appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— Box reference I.19: Use the appropriate HS code: 02.03, 02.06, 02.09, 05.04 or 15.01.

— 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' or 'minced meat'.

Minced meat is deboned 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:

(1) Keep as appropriate.

(2) Delete if the consignment is not intended for import into Finland or Sweden.

(3) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/ 4787/2009).

(4) Supplementary guarantees to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry '**D**'.

Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.

(5) 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 the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

Model EQU

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	
I.18. Description of commodity		I.19. Commodity code (HS code)	
		I.20. Quantity	
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐		I.22. Number of packages	
I.23. Identification of container/seal number		I.24. Type of packaging	
I.25. Commodities certified for: Human consumption ☐			
I.26.		I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Approval number establishments			Number of packages	Net weight
		Abattoir	Cutting plant	Cold store		

COUNTRY **Model EQU**

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of domestic solipeds described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the meat comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2 the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;

II.1.3 the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for Trichinella in meat, and in particular, has been subject to an examination by a digestion method with negative results;

II.1.4 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Chapter II of Section I and Chapters III and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.5 (1) *either* [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]

II.1.6 the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;

II.1.8 the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004.

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained in the territory/ies with code: ..... (2);

II.2.2 has been obtained from domestic solipeds, which:

(1) *either* [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code: ..... (2) that at that date was authorised to export this fresh meat to the Union;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the EU Member State .....;]

II.2.3 has been obtained from animals which were slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy) (3) in a slaughterhouse around which, within a radius of 10 km, there has been no case/outbreak of African horse sickness or glanders during the previous 40 days or, in the event of a case of such diseases, the preparation of meat for importation into the Union 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;

II.2.4 has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.

II.3. **Animal welfare attestation**

I, the undersigned official veterinarian, hereby certify that the fresh meat described in this certificate derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Union legislation.

Notes

This certificate is meant for fresh meat, excluding minced meat, of domestic solipeds (*Equus caballus*, *Equus asinus* and their cross-breeds).

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 appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— Box reference I.19: Use the appropriate HS code: 02.05, 02.06 or 05.04.

— 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' or 'cuts'.

— Box reference I.28: *Treatment type*: If appropriate, indicate 'deboned'; 'bone in' and/or 'matured'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II:

(1) Keep as appropriate.

(2) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/ 4787/2009).

(3) Dates: imports of this meat shall not be authorised when obtained from animals slaughtered either prior to the date of authorisation for importation into the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

Model RUW

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	

I.18. Description of commodity	I.19. Commodity code (HS code)	
	I.20. Quantity	
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐	I.22. Number of packages	
I.23. Identification of container/seal number	I.24. Type of packaging	
I.25. Commodities certified for: Human consumption ☐		
I.26.	I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Treatment type	Approval number establishments			Number of packages	Net weight
			Abattoir	Cutting plant	Cold store		

COUNTRY **Model RUF**

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and hereby certify that the meat of farmed animals of the order Artiodactyla (excluding bovine animals (including *Bison* and *Bubalus* species and their cross-breeds), *Ovis aries, Capra hircus,* Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the meat comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2 the meat has been obtained in accordance with the conditions set out in Section III of Annex III to Regulation (EC) No 853/2004;

II.1.3 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Chapter II of Section I and Chapters VII and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.4 (1) *either* [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]

II.1.5 the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.6 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.

(1) (2) [II.1.7 with regard to Chronic Wasting Disease (CWD):

This product contains or is derived exclusively from meat, excluding offal and spinal cord, of farmed cervid animals which have been examined for Chronic Wasting Disease by histopathology, immunohistochemistry or other diagnostic method recognised by the competent authority with negative results and is not derived from animals coming from a herd where Chronic Wasting Disease has been confirmed or is officially suspected.]

II.1.8 the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004.

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained in the territory/ies with code: ..... (3) 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) *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 Commission Regulation (EC) No 000/2010, of ..... (dd/mm/yyyy);]

(1) (4) *or* [(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]

II.2.2 has been obtained from animals that:

(1) *either* [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code ..... (3), which at that date was authorised to import this fresh meat into the Union;]

II.2.3 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] (5) rinderpest,

(b) where regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of brucellosis during the previous six weeks, and

(1) *either* [(c) in and around which in an area of 10 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days,]

(1) (4) *or* [(c) where there is no official restriction for health reasons and in and around which in an area of 50 km radius, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 90 days, and

(d) where the animals have remained for at least 40 days before direct dispatch to the slaughterhouse;]

II.2.4 has been obtained from animals:

(1) *either* [(a) which 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 mentioned above,

(b) which 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 point II.2.1, and

(c) which have been slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy) (6);]

(1) *or* [(a) which have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:

— in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to an slaughterhouse,

— the holding had been inspected and authorised by the competent authority for the slaughter of game animals,

— the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1,

— the animals were slaughtered between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy), (6)

— the bleeding of the animals was performed correctly, and

— the slaughtered animals were eviscerated within three hours of the time of slaughter, and

(b) the carcasses of which have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0 °C and + 4 °C has been found on the arrival of the vehicle used for the transport;]

(1) (7) II.2.5 [has been obtained from animals that have remained since birth or for the last 3 months separate from wild cloven-hoofed animals;]

II.2.6 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 II.2.1 during the previous 30 days or, in the event of a case of disease, the preparation of meat for importation into the Union 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;

II.2.7

(1) *either* [has been obtained and prepared without contact with other meats not complying with the conditions required above.]

(1) (4) *or* [contains boneless 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 set out 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.]

(1) (8) *or* [contains boneless 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 set out 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.]

Notes

This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals of the order Artiodactyla (excluding bovine animals (including *Bison* and *Bubalus* species and their cross-breeds), *Ovis aries, Capra hircus,* Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae, that are domestically kept or bred since birth or for the last three months in farms.

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 appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— Box reference I.19: Use the appropriate HS code: 02.06, 02.08.90 or 05.04.

— 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', or 'cuts'.

— Box reference I.28: *Treatment type*: If appropriate, indicate 'deboned'; 'bone in' and/or 'matured'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II:

(1) Keep as appropriate.

(2) Supplementary guarantees regarding fresh meat obtained from cervids to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry '**G**'.

(3) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/ 4787/2009).

(4) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009) with the entry '**A**'.

(5) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed for import into the Union matured de-boned meat which fulfils the supplementary guarantees described under footnote (4).

(6) Date or dates of slaughter. Imports of this meat shall not be authorised when obtained from animals slaughtered either prior to the date of authorisation for importation into the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

(7) Not necessary for farmed game animals kept permanently in Arctic regions.

(8) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry '**F**'. The matured de-boned meat shall not be authorised for importation into the Union until 21 days after the date of slaughter of the animals.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

Model RUF

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	

I.18. Description of commodity	I.19. Commodity code (HS code)	
	I.20. Quantity	
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐	I.22. Number of packages	
I.23. Identification of container/seal number	I.24. Type of packaging	
I.25. Commodities certified for: Human consumption ☐		
I.26.	I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Treatment type	Approval number establishments			Number of packages	Net weight
			Abattoir	Cutting plant	Cold store		

COUNTRY **Model RUW**

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004 , (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the fresh meat of wild animals of the order Artiodactyla (excluding bovine animals (including *Bison* and *Bubalus* species and their cross-breeds), *Ovis aries, Capra hircus,* Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the meat comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2 the meat has been obtained in compliance with the conditions set out in Section IV of Annex III to Regulation 853/2004, and in particular:

(i) before skinning, it has been stored and handled separately from other food and not frozen;

and

(ii) after skinning, it has undergone a final inspection as referred to in point II.1.4;

(1) II.1.3 [in the case of susceptible species, the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for Trichinella in meat;]

II.1.4 the meat has been found fit for human consumption following a post-mortem inspection carried out in accordance with Chapter II of Section I and Chapters VIII and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.5 (1) *either* [in the case of large wild game, the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]

II.1.6 the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.

(1) (2) [II.1.8 with regard to Chronic Wasting Disease (CWD):

This product contains or is derived exclusively from meat, excluding offal and spinal cord, of wild cervid animals which have been examined for Chronic Wasting Disease by histopathology, immunohistochemistry or other diagnostic method recognised by the competent authority with negative results and is not derived from animals coming from a region where Chronic Wasting Disease has been confirmed in the last three years or is officially suspected.]

II.1.9 the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004.

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained in the territory/ies with code: …… (3) 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) *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 these animals by Commission Regulation (EC) No 000/2010, of ..... (dd/mm/yyyy);]

(1) (4) *or* [(b) vaccination programmes against foot-and-mouth disease are being officially carried out and controlled in domestic bovine animals;]

II.2.2 has been obtained from wild animals that were killed between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy) (5) inside the territory referred to in point II.2.1, and the killing took place:

(a) at a distance that exceeds 20 km from the borders of a country or part thereof, which is not authorised during this period for importing this fresh meat into the Union,

(b) in an area where during the last 60 days, there has been no restrictions for the diseases referred to in point II.2.1;

II.2.3 has been obtained from animals which after killing were transported as soon as possible for chilling to an approved game-handling establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 30 days or, in the event of a case of disease, the preparation of meat for importation into the Union has been authorised only after removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;

II.2.4

(1) *either* [has been obtained and prepared without contact with other meats not complying with the conditions required above.]

(1) (4) *or* [contains boneless 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 set out 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.]

(1) (6) *or* [contains boneless 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 set out 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.]

Notes

This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals of the order Artiodactyla (excluding bovine animals (including *Bison* and *Bubalus* species and their cross-breeds), *Ovis aries, Capra hircus,* Suidae and Tayassuidae), and of the families Rhinocerotidae and Elephantidae that are killed or hunted in the wild.

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

After importation, unskinned carcasses must be conveyed without delay to the processing establishment of destination.

Part I:

— Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— Box reference I.19: Use the appropriate HS code: 02.01, 02.02, 02.04, 02.06, 02.08.90 or 05.04.

— 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' or 'cuts'.

— Box reference I.28: *Treatment type*: If appropriate, indicate 'matured' or 'unskinned'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

— Box reference I.28: *Abattoir*: any abattoir or game handling establishment.

Part II:

(1) Keep as appropriate

(2) Supplementary guarantees regarding fresh meat obtained from cervids to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry '**G**'.

(3) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/ 4787/2009).

(4) Supplementary guarantees regarding meat from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009) with the entry '**A**'.

The matured de-boned meat shall not be authorised for importation into the Union until 21 days after the date of killing of the animals.

(5) Dates. Imports of this meat shall not be authorised when obtained from animals killed or hunted either prior to the date of authorisation for importation into the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

(6) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry '**F**'. The matured de-boned meat shall not be allowed for importation into the Union until 21 days after the date of slaughter of the animals.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

Model SUF

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	
I.18. Description of commodity		I.19. Commodity code (HS code)	
		I.20. Quantity	
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐		I.22. Number of packages	
I.23. Identification of container/seal number		I.24. Type of packaging	
I.25. Commodities certified for: Human consumption ☐			
I.26.		I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Treatment type	Approval number establishments			Number of packages	Net weight
			Abattoir	Cutting plant	Cold store		

COUNTRY **Model SUF**

Part II: Certification

II.	Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of farmed non-domestic animals belonging to the Suidae, Tayassuidae, or Tapiridae families described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the meat comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2 the meat has been obtained in compliance with the conditions set out in Section III of Annex III to Regulation (EC) No 853/2004;

II.1.3 the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for Trichinella in meat, and in particular, has been subject to an examination by a digestion method with negative results;

II.1.4 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with, Chapter II of Section I and, Chapters VII and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.5 (1) *either* [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I, of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]

II.1.6 the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;

II.1.8 the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004.

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained in the territory/ies with code: ……..... (2) which, at the date of issuing this certificate:

(1) *either* [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]

(1) *or* [(a) (i) has been free for 12 months from rinderpest, African swine fever, [foot-and-mouth disease] (1), [classical swine fever] (1) and [swine vesicular disease] (1), and

(ii) has been considered free from [foot-and-mouth disease] (1), [classical swine fever] (1) and [swine vesicular disease] (1), since ..... (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EC) No 000/2010, of ..... (dd/mm/yyyy) , and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

II.2.2 has been obtained from animals that:

(1) *either* [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]

(1) *or* [have been introduced on ..... (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code ..... (2) that at that date was authorised to import this fresh meat into the Union;]

II.2.3 has been obtained from animals coming from holdings:

(a) in which none of the animals present therein have been vaccinated against the diseases referred to in point II.2.1,

(b) in and around which in an area of 10 km radius, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days,

(c) in which regular veterinary inspections are carried out to diagnose diseases transmissible to humans or animals and, these holdings are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

II.2.4 has been obtained from animals which:

(1) *either* [(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 mentioned above,

(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 point II.2.1, and

(c) have been slaughtered on ..... (dd/mm/yyyy) or between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy) (3);]

(1) *or* [(a) have been slaughtered on the holding of origin, following authorisation by an official veterinarian responsible for the holding, who has provided a written statement that:

— in his opinion an unacceptable risk would have been posed to the welfare of the animals or to their handlers by the transport of the animals to an slaughterhouse,

— the holding had been inspected and authorised by the competent authority for the slaughter of game,

— the animals have passed the ante-mortem health inspection during the 24 hours before the slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1,

— the animals were slaughtered between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy), (3)

— the bleeding of the animals was performed correctly, and

— the slaughtered animals were eviscerated within three hours of the time of slaughter, and

(b) their carcasses have been transported to the approved slaughterhouse under hygienic conditions and, where more than one hour elapsed since the time of slaughter, a temperature of between 0 °C and + 4 °C has been found on the arrival of the vehicle used for the transport;]

II.2.5 has been obtained from animals that have remained separate since birth from wild cloven-hoofed animals;

II.2.6 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 II.2.1 during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into the Union 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;

II.2.7 has been obtained and prepared without contact with other meats not complying with the requirements set out in this certificate.

II.3. **Animal welfare attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Union legislation.

Notes

This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals belonging to the Suidae, Tayassuidae, or Tapiridae families that are domestically kept or bred since birth in farms.

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 appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— Box reference I.19: Use the appropriate HS code: 02.03, 02.08.90 or 05.04.

— 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' or 'cuts'.

— Box reference I.28: *Treatment type*: If appropriate indicate deboned, or bone-in. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

Part II:

(1) Keep as appropriate

(2) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

(3) 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 the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

Model SUW

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	
I.18. Description of commodity		I.19. Commodity code (HS code)	
		I.20. Quantity	
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐		I.22. Number of packages	
I.23. Identification of container/seal number		I.24. Type of packaging	
I.25. Commodities certified for: Human consumption ☐			
I.26.		I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Treatment type	Approval number establishments			Number of packages	Net weight
			Abattoir	Cutting plant	Cold store		

COUNTRY **Model SUW**

Part II: Certification

II.	Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004,(EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of wild animals belonging to the Suidae, Tayassuidae, or Tapiridae families described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the meat comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2 the meat has been obtained in accordance with Section IV of Annex III to Regulation (EC) No 853/2004, an in particular:

(i) before skinning, it has been stored and handled separately from other food and not frozen;

and

(ii) after skinning, it has undergone a final inspection as referred to in point II.1.4;

II.1.3 the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for *Trichinella* in meat, and in particular, has been subject to an examination by a digestion method with negative results;

II.1.4 the meat has been found fit for human consumption following a post-mortem inspection carried out in accordance with Chapter II of Section I and Chapters VIII and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.5 (1) *either* [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]

II.1.6 the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.

II.1.8 the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained in the territory/ies with code: …… (2) which, at the date of issuing this certificate:

(1) *either* [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]

(1) *or* [(a) (i) has been free for 12 months from rinderpest, African swine fever, [foot-and-mouth disease] (1), [classical swine fever] (1) and [swine vesicular disease] (1), and

(ii) has been considered free from [foot-and-mouth disease] (1), [classical swine fever] (1) and [swine vesicular disease] (1), since ..... (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EC) No 000/2010, of ..... (dd/mm/yyyy) , and]

(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;

II.2.2 has been obtained from wild animals that were killed between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy) ([3]) inside the territory referred to in point II.2.1, and the killing took place:

(a) at a distance that exceeds 20 km from the borders of a country or part thereof, which is not authorised during this period for importing this fresh meat into the Union,

(b) in an area where during the last 60 days, there has been no restrictions for the diseases referred to in point II.2.1;

II.2.3.A has been obtained from animals which after killing were transported within 12 hours for chilling [to a collection centre, and immediately afterwards] ([1]) to an approved game-handling establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into the Union has been authorised only after removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;

([1]) ([4]) [II.2.3.B has been obtained from carcasses on which the following test for classical swine fever was carried out and provided negative results:

([1]) *either* [virus isolation from blood (EDTA);]

([1]) *or* [virus isolation from samples of .....;]

([1]) *or* [immunofluorescence for viral antigen on samples of .....;]]

II.2.4 has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.

Notes

This certificate is meant for fresh meat, excluding offal and minced meat, of wild animals belonging to the Suidae, Tayassuidae, or Tapiridae families that are killed or hunted in the wild.

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

After importation, unskinned carcasses must be conveyed without delay to the processing establishment of destination.

Part I:

— Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— Box reference I.19: Use the appropriate HS code: 02.03, 02.08.90 or 05.04.

— 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' or 'cuts'.

— Box reference I.28: *Treatment type*: If appropriate, indicate 'matured' or 'unskinned'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

— Box reference I.28: *Abattoir*: any abattoir or game handling establishment.

Part II:

(1) Keep as appropriate.

(2) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/ 4787/2009).

(3) Dates. Imports of this meat shall not be authorised when obtained from animals killed or hunted either prior to the date of authorisation for importation into the Union of the third country, territory or part thereof referred to in boxes reference I.7 and I.8, or during a period where restrictive measures have been adopted by the Union against imports of this meat from this third country, territory or part thereof.

(4) Supplementary guarantees to be provided when required in column 5 'SG' of Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009), with the entry '**C**'. For such purpose, in tests other than EDTA, the samples to be used are a sample of tonsil and of spleen plus a sample of ileum or kidney and a sample of at least one of the following lymph nodes: retropharyngeal, parotid, mandibular or mesenteric. The samples used shall be indicated.

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

Model EQW

COUNTRY **Veterinary certificate to EU**

Part I: Details of dispatched consignment

I.1. Consignor Name Address Tel. No		I.2. Certificate reference number	I.2.a.
		I.3. Central Competent Authority	
		I.4. Local Competent Authority	
I.5. Consignee Name Address Postal code Tel. No		I.6.	
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 Address Approval number		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification: Documentary references:		I.16. Entry BIP in EU	
		I.17.	
I.18. Description of commodity		I.19. Commodity code (HS code)	
		I.20. Quantity	
I.21. Temperature of product Ambient ☐ Chiled ☐ Frozen ☐		I.22. Number of packages	
I.23. Identification of container/seal number		I.24. Type of packaging	
I.25. Commodities certified for: Human consumption ☐			
I.26.		I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Species (Scientific name)	Nature of commodity	Approval number establishments			Number of packages	Net weight
		Abattoir	Cutting plant	Cold store		

COUNTRY **Model EQW**

Part II: Certification

II. Health information	II.a. Certificate reference number	II.b.

II.1. **Public Health Attestation**

I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of wild solipeds belonging to the subgenus *Hippotigris* (zebra) described in Part I was produced in accordance with those requirements, in particular that:

II.1.1 the meat comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

II.1.2 the meat was obtained in compliance with Section IV of Annex III to Regulation (EC) No 853/2004;

II.1.3 the meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for Trichinella in meat, in particular, has been subject to an examination by a digestion method with negative results;

II.1.4 the meat has been found fit for human consumption following a post-mortem inspection carried out in accordance with Chapter II of Section I and Chapters VIII and IX of Section IV of Annex I to Regulation (EC) No 854/2004;

II.1.5 (1) *either* [the carcass or parts of the carcass have been marked with a health mark in accordance with Chapter III of Section I of Annex I to Regulation (EC) No 854/2004;]

(1) *or* [the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]

II.1.6 the meat satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;

II.1.8 the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004.

II.2. **Animal Health attestation**

I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:

II.2.1 has been obtained from wild animals that were killed between ..... (dd/mm/yyyy) and ..... (dd/mm/yyyy) (2) inside the territory/ies with code: ..... (3);

II.2.2 has been obtained from wild animals which after killing were transported within 12 hours for chilling [to a collection centre, and immediately afterwards] (1) to an approved game-handling establishment around which, within a radius of 10 km, there has been no case/outbreak of African horse sickness or glanders during the previous 40 days or, in the event of a case of such diseases, the preparation of meat for exportation to the Union has been authorised only after removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;

II.2.3 has been obtained and prepared without contact with other meats not complying with the requirements set out in this certificate.

Notes

This certificate is meant for fresh meat, excluding offal and minced meat, of wild solipeds belonging to the subgenus *Hippotigris* (zebra).

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

After importation, unskinned carcasses must be conveyed without delay to the processing establishment of destination.

Part I:

— Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

— 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 BIP of entry into the Union.

— Box reference I.19: Use the appropriate HS code: 02.08.90 or 05.04.

— 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' or 'cuts'.

— Box reference I.28: *Treatment type*: If appropriate, indicate 'matured' or 'unskinned'. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.

— Box reference I.28: *Abattoir*: any abattoir or game handling establishment.

Part II:

(1) Keep as appropriate.

(2) Dates. Imports of this meat shall not be authorised when obtained from animals killed or hunted either prior to the date of authorisation for importation into the Union 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 the Union against imports of this meat from this third country, territory or part thereof.

(3) Code of the territory as it appears in Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO/4787/2009).

Official veterinarian

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp:

PART 3

Addendum for transport of animals by sea

(To be completed and attached to the veterinary certificate when transport to the Union frontier includes, even for part of the journey, transportation by ship.)

Declaration by the master of the ship
I, the undersigned, master of ship (name …), declare that the animals referred to in the attached veterinary certificate No … have remained on board the ship during the voyage from … in … (*exporting country*) to … in the Union and that the ship did not call at any place outside … (*exporting country*) en route to the Union other than: … (*Ports of call en route*). Moreover, during the journey, these animals have not been in contact with other animals on board of a lower health status. Done at … on …

(Port of arrival)	(Date of arrival)
(stamp)	(signature of master)
	(name in capital letters and title)

PART 4

Addendum for transport of animals by air

(To be completed and attached to the veterinary certificate when transport to the Union frontier includes, even for part of the journey, transportation by air.)

Declaration by the captain of the aircraft
I, the undersigned, captain of the aircraft (name …), declare that the crate or container and the area around the crate or container containing the animals referred to in the attached veterinary certificate No … has been sprayed with insecticide before departure. Done at … on …

(Airport of departure)	(Date of departure)
(stamp)	(signature of captain)
	(name in capital letters and title)

PART 5

Conditions for the approval of assembly centres (referred to in Article 4)

In order to be approved, assembly centres must meet the following requirements:

I. They must be supervised by an official veterinarian.

II. They must each be situated at the centre of an area of at least 20 km in diameter in which, according to official findings, there has been no case of foot-and-mouth disease for at least a period of 30 days prior to their use as approved assembly centres.

III. They must, before each use as approved assembly centres, be cleansed and disinfected with a disinfectant officially authorised in the exporting country as effective for the control of foot-and-mouth disease.

IV. They must have, taking into account their animal capacity:

(a) a facility dedicated exclusively for use as an assembly centre;

(b) appropriate facilities, that are easy to clean and disinfect, for loading, unloading and adequate housing of a suitable standard for the animals, for watering and feeding them, and for giving them any necessary treatment;

(c) appropriate facilities for inspection and isolation;

(d) appropriate equipment for cleaning and disinfecting rooms and trucks;

(e) an appropriate storage area for fodder, litter and manure;

(f) an appropriate system for collecting and disposal of waste water;

(g) an office for the official veterinarian.

V. When operating, they must have sufficient veterinarians to carry out all duties set out in Part 5;

VI. They must only admit animals that are individually identified so as to guarantee traceability. To this end, when animals are admitted the owner or the person in charge of the centre must ensure that the animals are properly identified and accompanied by health documents or certificates for the species and categories involved.

In addition, the owner or the person in charge of the assembly centre must record on a register or in a data base, and retain for at least three years the name of the owner, the origin of the animals, the dates of entry and exit, the identification number of the animals or registration number of the herd of origin and the holding of destination, and, the registration number of the carrier and the registration number of the lorry delivering or collecting animals from that assembly centre.

VII. All animals passing through the assembly centre must fulfil the health conditions established for the introduction of the relevant category of animal into the Union.

VIII. Animals to be introduced into the Union which pass through an assembly centre must, within six days of arrival at the assembly centre, be loaded and dispatched directly to the border of the exporting country:

(a) without coming into contact with cloven-hoofed animals other than animals which fulfil the health conditions established for the introduction of the relevant category of animal into the Union;

(b) segregated into consignments so that no consignment contains both animals for breeding or production and animals for immediate slaughter;

(c) in transport vehicles or containers which have first been cleansed and disinfected with a disinfectant officially authorised in the exporting country as effective for the control of foot-and-mouth disease and which are so constructed that faeces, urine, litter or fodder cannot flow or fall out during transportation.

IX. Where the conditions for the export of animals to the Union require that a test is carried out within a specified period before loading, that period must include any period of assembly, up to six days, from the date of arrival of the animals at the approved assembly centre.

X. The exporting third country must designate the centres which are approved for animals for breeding and production and those centres which are approved for animals for slaughter and must notify the Commission and the competent central authorities of the Member States of the names and addresses of such premises. That information must be updated regularly.

XI. The exporting third country shall determine the procedure for official supervision of approved assembly centres and shall ensure that such supervision is carried out.

XII. The approved assembly centres must be regularly inspected by the competent authority of the third country in order to check that the requirements for approval set out in points I to XI continue to be fulfilled.

If those inspections show that those conditions are no longer complied with, the approval of the centre must be suspended. The approval may be restored only when the competent authority of the third country is satisfied that the centre fully complies with the conditions set out in points I to XI.

PART 6

Protocols for the standardisation of materials and testing procedures

(referred to in Article 5)

Tuberculosis (TBL)

The single intradermal tuberculin test using bovine tuberculin shall be carried out according to Annex B to Directive 64/432/EEC. In the case of Suidae animals, the single intradermal tuberculin test using avian tuberculin shall be carried out according to Annex B to 64/432/EEC, except that the site of injection shall be the loose skin at the base of the ear.

Brucellosis (Brucella abortus) (BRL)

The serum agglutination test, complement fixation test, buffered brucella antigen test and enzyme linked immuno-absorbent assays tests (ELISA) shall be carried out according to Annex C to Directive 64/432/EEC.

Brucellosis (Brucella melitensis) (BRL)

Tests shall be carried out according to Annex C to Directive 91/68/EEC.

Enzootic Bovine Leukosis (EBL)

The agar gel immuno-diffusion test and the enzyme linked immuno-absorbent assay test (ELISA) shall be carried out according to paragraphs A and C of Chapter II of Annex D to Directive 64/432/EEC.

Bluetongue (BTG)

A. The blocking or competitive ELISA test shall be carried out according to the following protocol:

The competitive ELISA using monoclonal antibody 3-17-A3 is capable of identifying antibodies to all known serotypes of bluetongue virus (BTV).

The principle of the test is the interruption of the reaction between BTV antigen and a group-specific monoclonal antibody (3-17-A3) by the addition of test serum. Antibodies to BTV present in the test serum block the reactivity of the monoclonal antibody (Mab) and result in a reduction in the expected colour development after the addition of enzyme labelled anti-mouse antibody, and chromogen/ substrate. Sera can be tested at a single dilution of 1:5 (spot test – Appendix 1) or may be titrated (serum titration – Appendix 2) to give dilution end-point. Inhibition values higher than 50 % may be regarded as positive.

Material and Reagents:

1. Appropriate ELISA microtitre plates.

2. Antigen: supplied as a cell extracted concentrate, prepared as described below, and stored at either -20 °C or -70 °C.

3. Blocking buffer: phosphate buffered saline (PBS) containing 0,3 % BTV negative adult bovine serum, 0,1 % (v/v) Tween-20 (supplied as polyoxyethylene sorbiton monolaurate syrup) in PBS.

4. Monoclonal antibody: 3-17-A3 (supplied as hybridoma tissue-culture supernatant) directed against the group-specific polypeptide VP7, stored at -20 °C or freeze-dried and diluted 1/100 with blocking buffer before use.

5. Conjugate: rabbit anti-mouse globulin (adsorbed and eluted) conjugated to horseradish peroxidase and kept in the dark at 4 °C.

6. Chromogen and substrate: Orthophenylene diamine (OPD-chromogen) at a final concentration of 0,4 mg/ml in sterile distilled water. Hydrogen peroxide (30 %w/v-substrate) 0,05 % v/v added immediately before use (5µl H_2 O_2 per 10 ml OPD). (*Handle OPD with care - wear rubber gloves - suspected mutagen*).

7. 1 Molar sulphuric acid: 26,6 ml of acid added to 473,4 ml of distilled water. (*Remember Acid must be added to water, never water to acid*.)

8. Orbital shaker.

9. ELISA plate reader (*the test may be read visually*).

Test format

Cc: conjugate control (no serum/ no monoclonal antibody); C++: strong positive serum control; C+: weak positive serum control; C-: negative serum control; Cm: monoclonal antibody control (no serum).

APPENDIX 1:

Spot dilution (1:5) format (40 sera/plate)

	Controls		**Test Sera**									
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**	**10**	**11**	**12**
A	Cc	C-	1	2	3	4	5	6	7	8	9	10
B	Cc	C-	1	2	3	4	5	6	7	8	9	10
C	C++	C++										
D	C++	C++										

E	C+	C+										
F	C+	C+										
G	Cm	Cm										40
H	Cm	Cm										40

APPENDIX 2:

Serum titration format (10 sera/plate)

	Controls		**Test Sera**									
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**	**10**	**11**	**12**
A	Cc	C-	1:5									1:5
B	Cc	C-	1:10									1:10
C	C++	C++	1:20									1:20
D	C++	C++	1:40									1:40
E	C+	C+	1:80									1:80
F	C+	C+	1:160									1:160
G	Cm	Cm	1:320									1:320
H	Cm	Cm	1:640									1:640

Test protocol:

Conjugate control (Cc) : Wells 1A and 1B are a blank control consisting of BTV antigen and conjugate. This may be used to blank the ELISA reader.

Mab control (Cm) : Columns 1 and 2, rows G and H are the monoclonal antibody control and contain BTV antigen, monoclonal antibody and conjugate. These wells represent maximum colour. The mean of the optical density readings from this control represents the 0 % inhibition value.

Positive control (C ++, C+) : Columns 1 and 2, rows C-D-E-F. These wells contain BTV antigen, BTV strong and weak positive antiserum respectively, Mab and conjugate.

Negative control (C-) : Wells 2A and 2B are the negative controls, which contain BTV antigen, BTV negative antiserum, Mab and conjugate.

Test sera : For large-scale serological surveys and rapid screening, sera may be tested at a single dilution of 1:5 (Appendix 1). Alternatively, 10 sera may be tested over a dilution range from 1:5 to 1:640 (Appendix 2). This will give some indication of the titre of antibody in the test sera.

Procedure:

1. Dilute BTV antigen to pre-titrated concentration in PBS, sonicate briefly to disperse aggregated virus (if sonicator is not available, pipette vigorously) and add 50 µl to all wells of the ELISA plate. Tap sides of plate to disperse antigen.

2. Incubate at 37 °C for 60 minutes on an orbital shaker. Wash plates three times by flooding and emptying the wells with non-sterile PBS and blot dry on absorbent paper.

3. Control wells: Add 100 µl of blocking buffer to Cc wells. Add 50 ul of positive and negative control sera, at a dilution of 1:5 (10 µ l sera + 40 µl blocking buffer), to respective wells C-, C+ and C++. Add 50µl blocking buffer to Mab control wells.

Spot titration method: Add a 1:5 dilution of each test serum in blocking buffer to duplicate wells of columns 3 to 12 (10 µl sera 40 µl blocking buffer),

or

Serum titration method: Prepare a two-fold dilution series of each test sample (1:5 to 1:640) in blocking buffer across eight wells of single columns 3 to 12.

4. Immediately after the addition of the test sera, dilute Mab 1:100 in blocking buffer and add 50 µl to all wells of the plate except for the blank control.

5. Incubate at 37 °C for 60 minutes on an orbital shaker. Wash three times with PBS and blot dry.

6. Dilute rabbit anti-mouse concentrate to 1/5 000 in blocking buffer and add 50 µl to all wells of the plate.

7. Incubate at 37 °C for 60 minutes on an orbital shaker. Wash three times with PBS and blot dry.

8. Thaw the O-Phenylenediamine dihydrochloride (OPD) and immediately before use add 5 µl of 30 % hydrogen peroxide to each 10 ml of OPD. Add 50 µl to all wells of the plate. Allow colour to develop for approximately 10 minutes and stop the reaction with 1 Molar sulphuric acid (50 µl per well). Colour should develop in the Mab control wells and in those wells containing sera with no antibody to BTV.

9. Examine and record the plates either visually or using a spectrophotometric reader.

Analysis of results:

Using the software package print out the optical density (OD) values, and the percentage inhibition (PI) for test and control sera based on the mean value recorded in the antigen control wells. The date expressed as OD and PI values are used to determine whether the test has performed within acceptable limits. The upper control limits (UCL) and lower control limits (LCL) for the Mab control (antigen plus Mab in the absence of test sera) are between OD values 0,4 and 1.4. Any plate that fails to conform to the above criteria must be rejected.

If a computer software package is not available print out the OD values using the ELISA printer. Calculate the mean OD value for the antigen control wells, which is equivalent to the 100 % value. Determine the 50 % OD value and manually calculate the positivity and negativity of each sample.

Percentage inhibition (PI) value = 100 – (OD of each test control/Mean OD of Cm) × 100.

The duplicate negative control serum wells and the duplicate blank wells must record PI values between 25 % and -25 %, and between 95 % and 105 %, respectively. Failure to be within these limits does not invalidate the plate but does suggest that background colour is developing. The strong and weak positive control sera must record PI values between 81 % and 100 %, and between 51 % and 80 %, respectively.

The diagnostic threshold for test sera is 50 % (PI 50 % or OD 50 %). Samples recording PI values >50 % are recorded negative. Samples that record PI values above and below the threshold for the duplicate wells are considered doubtful; such samples may be re-tested in the spot test and/or titration. Positive samples may also be titrated to provide an indication of the degree of positivity.

Visual reading: Positive and negative samples are easily discernible by eye; weakly positive or strong negative samples may be more difficult to interpret by eye.

Preparation of BTV ELISA antigen:

1. Wash 40-60 roux of confluent BHK-21 cells three times with serum-free Eagle's medium and infect with bluetongue virus serotype 1 in serum-free Eagle's medium.

2. Incubate at 37 °C and examine daily for cytopathic effect (CPE).

3. When CPE are complete in 90 % to 100 % of the cell sheet of each roux, harvest the virus by shaking any still-attached cells from the glass.

4. Centrifuge at 2 000 to 3 000 rpm to pellet the cells.

5. Discard the supernatant and re-suspend the cells in approximately 30 ml of PBS containing 1 % 'Sarkosyl' and 2 ml phenylmethylsulphonyl fluoride (lysis buffer). This may cause the cells to form a gel and more lysis buffer may be added to reduce this effect. (NB: phenylmethylsulphonyl fluoride is harmful - handle with extreme caution.)

6. Disrupt the cells for 60 seconds using an ultrasonic probe at an amplitude of 30 microns.

7. Centrifuge at 10 000 rpm for 10 minutes.

8. Store the supernatant at 4 °C and re-suspend the remaining cell pellet in 10 to 20 ml of lysis buffer.

9. Sonicate and clarify, storing the supernatant at each stage, a total of three times.

10. Pool the supernatants and centrifuge at 24 000 rpm (100,000 g) for 120 minutes at 4 °C over a 5 ml cushion of 40 % sucrose (w/v in PBS) using 30 ml Beckmann centrifuge tubes and an SW 28 rotor.

11. Discard the supernatant, drain the tubes thoroughly and re-suspend the pellet in PBS by sonication. Store the antigen in aliquots at -20 °C.

Titration of BTV ELISA antigen:

Bluetongue ELISA antigen is titrated by the indirect ELISA. Twofold dilutions of antigen are titrated against a constant dilution (1/100) monoclonal antibody 3-17-A3. The protocol is as follows:

1. Titrate a 1:20 dilution of BTV antigen in PBS across the microtitre plate in a twofold dilution series (50 µl/well) using a multichannel pipette.

2. Incubate for one hour at 37 °C on an orbital shaker.

3. Wash plates three times with PBS.

4. Add 50 µl of monoclonal antibody 3-17-A3 (diluted 1/100) to each well of the microtitre plate.

5. Incubate for one hour at 37 °C on an orbital shaker.

6. Wash plates three times with PBS.

7. Add 50 µl of rabbit anti-mouse globulin conjugated to horseradish peroxidase, diluted to a pre-titrated optimal concentration, to each well of the microtitre plate.

8. Incubate for one hour at 37 °C on an orbital shaker.

9. Add substrate and chromogen as described previously. Stop the reaction after 10 minutes by the addition of 1 Molar sulphuric acid (50 µl/well).

In the competitive assay, the monoclonal antibody must be in excess, therefore a dilution of antigen is chosen which falls on the titration curve (not on the plateau region) which gives approximately 0,8 OD after 10 minutes.

B. The agar gel immuno-diffusion test shall be carried out according to the following protocol:

Antigen:

Precipitating antigen is prepared in any cell culture system that supports the rapid multiplication of a reference strain of bluetongue virus. BHK or Vero cells are recommended. Antigen is present in the supernatant fluid at the end of virus growth but requires 50 to 100-fold concentration to be effective. This may be achieved by any standard protein concentration procedure; virus in the antigen may be inactivated by the addition of 0,3 % (v/v) beta-propiolactone.

Known positive control serum:

Using the international reference serum and antigen a national standard serum is produced, standardised for optimal proportion against the international reference serum, freeze-dried and used as the known control serum in each test.

Test serum

Procedure	:	1 % agarose prepared in borate or sodium barbitol buffer, pH 8,5 to 9,0, is poured into a petri dish to a minimum depth of 3,0 mm. A test pattern of seven moisture-free wells, each 5,0 mm in diameter, is cut in the agar. The pattern consists of one centre well and six wells arranged round it in a circle of radius 3 cm. The central well is filled with the standard antigen. Peripheral wells 2, 4 and 6 are filled with known positive serum, wells 1, 3 and 5 are filled with test sera. The system is incubated for up to 72 hours at room temperature in a closed humid chamber.
Interpretation	:	A test serum is positive if it forms a specific precipitin line with the antigen and forms a complete line of identity with the control serum. A test serum is negative if it does not form a specific line with the antigen and it does not bend the line of the control serum. Petri dishes must be examined against a dark background and using indirect illumination.

Epizootic haemorrhagic disease (EHD)

The agar gel immuno-diffusion test shall be carried out according to the following protocol:

Antigen:

Precipitating antigen is prepared in any cell culture system that supports the rapid multiplication of the appropriate serotype(s) of epizootic haemorrhagic disease virus. BHK or Vero cells are recommended. Antigen is present in the supernatant fluid at the end of virus growth but requires 50 to 100-fold concentration to be effective. This may be achieved by any standard protein concentration procedure; virus in the antigen may be inactivated by the addition of 0,3 % (v/v) beta-propiolactone.

Known positive control serum:

Using the international reference serum and antigen a national standard serum is produced, standardised for optimal proportion against the international reference serum, freeze-dried and used as the known control serum in each test.

Test serum

Procedure : 1 % agarose prepared in borate or sodium barbitol buffer, pH 8,5 to 9,0, is poured into a petri dish to a minimum depth of 3,0 mm. A test pattern of seven moisture-free wells, each 5,0 mm in diameter, is cut in the agar. The pattern consists of one centre well and six wells arranged round it in a circle of radius 3 cm. The central well is filled with the standard antigen. Peripheral wells 2, 4 and 6 are filled with known positive serum, wells 1, 3 and 5 are filled with test sera. The system is incubated for up to 72 hours at room temperature in a closed humid chamber.

Interpretation : A test serum is positive if it forms a specific precipitin line with the antigen and forms a complete line of identity with the control serum. A test serum is negative if it does not form a specific line with the antigen and it does not bend the line of the control serum. Petri dishes must be examined against a dark background and using indirect illumination.

Infectious bovine rhinotracheitis (IBR) / infectious pustular vulvo-vaginitis (IPV)

A. The serum neutralisation test shall be carried out according to the following protocol:

Serum : All sera are heat-inactivated at 56 °C for 30 minutes before use.

Procedure : The constant virus-varying serum neutralisation test on microtitre plates employs MDBK or other susceptible cells. The Colorado, Oxford or any other reference strain of the virus is used at 100 TCID50 per 0,025 ml; inactivated undiluted serum samples are mixed with an equal volume (0,025 ml) of virus suspension. The virus/serum mixtures are incubated for 24 hours at 37 °C in the microtitre plates before the MDBK cells are added. Cells are used at a concentration which forms a complete monolayer after 24 hours.

Controls : (i) virus infectivity assay, (ii) serum toxicity controls, (iii) uninoculated cell culture controls, (iv) reference antisera.

Interpretation : The results of the neutralisation test and the titre of the virus used in the test are recorded after three to six days incubation at 37 °C. Serum titres are considered negative if there is no neutralisation at a dilution of 1/2 (undiluted serum).

B. Any other test recognised in the framework of Decision 2004/558/EC[6].

Foot-and-mouth disease (FMD)

A. Collecting oesophageal/pharyngeal samples and testing shall be carried out according to the following protocol:

Reagents : Prior to sampling, transport medium is prepared. Two ml volumes are dispensed in as many containers as there are animals to be sampled. The containers used must withstand freezing over solid CO_2 or liquid nitrogen. Samples are obtained by the use of a specially-designed sputum collector or 'probang'. To obtain a sample the probang cup is passed through the mouth, over the dorsum of the tongue and down into the upper part of the oesophagus. Attempts are made to scrape the surface epithelium of the upper oesophagus and pharynx by movements directed laterally and dorsally. The probang is then withdrawn, if possible after the animal has swallowed. The cup must be full and contain a mixture of mucus, saliva, oesophageal fluid and cellular debris. Care must be taken to ensure that each specimen contains some visible cellular material. Very rough handling which causes bleeding must be avoided. Samples from some animals may be heavily contaminated with ruminal contents. Such samples must be

discarded and the mouth of the animal flushed with water, or preferably physiological saline, before repeat sampling.

Treatmentof samples: : Each sample collected in the probang cup is examined for quality and 2 ml added to an equal volume of transport medium in a container which can withstand freezing. The containers are tightly closed, sealed, disinfected and labelled. The samples are kept cool (4 °C) and examined within three to four hours or placed over dry ice (-69 °C) or liquid nitrogen and kept frozen until examined. Between animals the probang is disinfected and washed in three changes of clean water.

Testing for FMD virus: : Samples are inoculated into cultures of primary bovine thyroid cell cultures using at least three tubes per sample. Other susceptible cells such as primary bovine or porcine kidney cells can be used but it must be kept in mind that for some strains of FMD virus they are less sensitive. The tubes are incubated at 37 °C on a roller apparatus and examined daily for 48 hours for the presence of a cytopathic effect (CPE). If negative, cultures are blind passaged onto new cultures and re-examined for 48 hours. The specificity of any CPE must be confirmed.

Recommended transport media:

1. 0,08M phosphate buffer pH 7,2 containing 0,01 % bovine serum albumin, 0,002 % phenol red and antibiotics.

2. Tissue culture medium (such as Eagle's MEM) containing 0,04 M Hepes buffer, 0,01 % bovine serum albumin and antibiotics, pH 7,2.

3. Antibiotics (per ml final) must be added to the transport medium such as penicillin1 000 IU, neomycin sulphate100 IU, polymyxin B sulphate50 IU, mycostatin100 IU.

B. The virus neutralisation test shall be carried out according to the following protocol:

Reagents : Stock FMDV antigen is prepared in cell cultures or on cattle tongues and stored at -70 °C or less or at -20 C after the addition of 50 % glycerol. This is the stock antigen. FMDV is stable under these conditions and titres vary little over a period of months.

Procedure : The test is carried out in flat-bottomed tissue culture grade microtitre plates using susceptible cells such as IB-RS-2, BHK-21 or calf kidney cells. Sera for the test are diluted 1/4 in serum-free cell culture medium with the addition of 100 IU/ml neomycin or other suitable antibiotics. Sera are inactivated at 56 °C for 30 minutes and 0.05 ml amounts are used to prepare a twofold series on microtitre plates using 0,05 ml diluting loops. Pre-titrated virus also diluted in serum-free culture medium and containing 100 TCID50/0.05 ml is then added to each well. Following incubation at 37 °C for one hour to allow neutralisation to take place, 0,05 ml of suspension cells containing 0,5 to 1.0×10^6 cells per 1 ml in cell culture medium containing serum free of FMD antibody is added to each well and the plates are sealed. Plates are incubated at 37 °C. Monolayers are normally confluent within 24 hours. CPE is usually sufficiently advanced at 48 hours for a microscopic reading of the test. At this time a final microscopic reading may be made or the plates may be fixed and stained for macroscopic reading, for instance using 10 % formol-saline and 0.05 % methylene blue.

Controls : Controls in each test include homologous antiserum of known titre, a cell control, a serum toxicity control, a medium control, and a virus titration from which the actual amount of virus in the test is calculated.

Interpretation : Wells with evidence of CPE are considered to be infected and neutralisation titres are expressed as the reciprocal of the final dilution of serum present in the serum/virus mixtures at the 50 % end point estimated according to the Spearman-Karber method. (Karber, G., 1931, Archiv fuer Experimentelle Pathologie und Pharmokologie, 162, 480.). Tests are considered to be valid when the actual amount of virus used per well in the test is between 101,5 and 102,5 TCID50 and when the titre of the reference serum is within twofold of its expected titre, estimated from the mode of previous titrations. When the controls are outside these limits the tests are repeated. An end point titre of 1/11 or less is taken as negative.

C. The detection and quantification of antibody by ELISA shall be carried out according to the following protocol:

Reagents : Rabbit antisera to 146S antigen of seven types of foot-and-mouth disease virus (FMDV) used at a predetermined optimum concentration in carbonate/bicarbonate buffer, pH 9,6. Antigens are prepared from selected strains of virus grown on monolayers of BHK-21 cells. The unpurified supernatants are used and pretitrated according to the protocol but without serum, to give a dilution which after the addition of an equal volume of PBST (phosphate buffered saline containing 0,05 % Tween-20 and phenol red indicator) would give an optical density reading of between 1,2 and 1,5. The viruses can be used inactivated. PBST is used as a diluent. Guinea-pig antisera are prepared by inoculating guinea pigs with 146S antigen of each serotype. A predetermined optimum concentration is prepared in PBST containing 10 % normal bovine serum and 5 % normal rabbit serum. Rabbit anti-guinea-pig immunoglobulin conjugated to horseradish peroxidase is used at a predetermined optimum concentration in PBST containing 10 % normal bovine serum and 5 % normal rabbit serum. Test sera are diluted in PBST.

Procedure:

1. ELISA plates are coated with 50 µl of rabbit antiviral sera overnight in a humidity chamber at room temperature.

2. Fifty microlitres of a duplicate, twofold series of each test serum starting at 1/4 are prepared in U-bottomed multiwell plates (carrier plates). Fifty microlitres of a constant dose of antigen are added to each well and the mixtures are left overnight at 4 °C. The addition of the antigen reduces the starting serum dilution to 1/8.

3. The ELISA plates are washed five times with PBST.

4. Fifty microlitres of serum/antigen mixtures are then transferred from the carrier plates to the rabbit-serum-coated ELISA plates and incubated at 37 °C for one hour on a rotary shaker.

5. After washing, 50 µl of guinea-pig antiserum to the antigen used in point 4 is added to each well. The plates are incubated at 37 °C for one hour a rotary shaker.

6. The plates are washed and 50 µl of rabbit anti-guinea-pig immunoglobulin conjugated to horseradish peroxidase is added to each well. The plates are incubated at 37 °C for one hour on a rotary shaker.

7. The plates are washed and 50 µl of orthophenylene diamine containing 0,05 % H_2O_2 (30 %) w/v is added to each well.

8. The reaction is stopped after 15 minutes with 1,25M H_2SO_4.

The plates are read spectrophotometrically at 492 nm on an ELISA reader linked to a microcomputer.

Controls : For each antigen used 40 wells contain no serum but contain antigen diluted in PBST. A duplicated twofold dilution series of homologous bovine reference antiserum. A duplicate twofold dilution series of negative bovine serum.

Interpretation : Antibody titres are expressed as the final dilution of tests serum giving 50 % of the mean OD value recorded in the virus control wells where test serum is absent. Titres in excess of 1/40 are considered positive.

References : Hamblin C, Barnett ITR and Hedger RS (1986) 'A new enzyme-linked immunosorbent assay (ELISA) for the detection of antibodies against foot-and-mouth disease virus. I. Development and method of ELISA.' Journal of Immunological Methods, 93, 115 to 121.11.

Aujeszky's disease (AJD)

A. The serum neutralisation test shall be carried out according to the following protocol:

Serum : All sera are heat-inactivated at 56 °C for 30 minutes before use.

Procedure : The constant virus-varying serum neutralisation test on microtitre plates employs Vero or other sensitive cell systems. Aujeszky's disease virus is used at 100 TCID50 per 0,025 ml; inactivated undiluted serum samples are mixed with an equal volume (0,025 ml) of virus suspension. The virus/serum mixtures are incubated for two hours at 37 °C in the microtitre plates before the appropriate cells are added. Cells are used at a concentration which forms a complete monolayer after 24 hours.

Controls : (i) virus infectivity assay, (ii) serum toxicity controls, (iii) uninoculated cell culture controls, (iv) reference antisera.

Interpretation : The results of the neutralisation test and the titre of the virus used in the test are recorded after three to seven days incubation at 37 °C. Serum titres less than 1/2 (undiluted serum) are considered negative.

B. Any other test recognised in the framework of Decision 2008/185/EC[7].

Transmissible gastro-enteritis (TGE)

The serum neutralisation test shall be carried out according to the following protocol:

Serum : All sera are heat-inactivated at 56 °C for 30 minutes before use.

Procedure : The constant virus-varying serum neutralisation test on microtitre plates employs A72 (dog tumour) cells or other sensitive cell systems. TGE virus is used at 100 TCID50 per 0,025 ml; inactivated undiluted serum samples are mixed with an equal volume (0,025 ml) of virus suspension. The virus/serum mixtures are incubated for 30 to 60 minutes at 37 °C in the microtitre plates before the appropriate cells are added. Cells are used at a concentration which forms a complete monolayer after 24 hours. Each cell receives 0,1 ml of cell suspension.

Controls : (i) virus infectivity assay, (ii) serum toxicity controls, (iii) uninoculated cell culture controls, (iv) reference antisera.

Interpretation : The results of the neutralisation test and the titre of the virus used in the test are recorded after three to five days incubation at 37 °C. Serum titres less than 1/2 (final dilution) are considered negative. If undiluted

serum samples are toxic to the tissue cultures, these sera may be diluted 1/2 before being used in the test. This is equivalent to 1/4 final dilution of serum. Serum titres of less than 1/4 (final dilution) are considered negative in these cases.

Swine vesicular disease (SVD)

Tests for swine vesicular disease (SVD) shall be carried out according to Decision 2000/428/EC[8].

Classical swine fever (CSF)

Tests for classical swine fever (CSF) shall be carried out according to Decision 2002/106/EC[9].

The performance of tests for CSF must follow the guidelines set out in the relevant chapter of the OIE Manual of Diagnostic Tests and Vaccines for Terrestrial Animals.

The evaluation of sensitivity and specificity of the serological test for CSF must be carried out in a national laboratory with a quality assurance scheme in place. Tests employed must be shown to recognise a range of weak and strong positive reference sera and allow detection of antibody in early phase and convalescence.

PART 7

Import and quarantine animal health conditions for animals imported into St. Pierre and Miquelon within a period of less than six months prior to introduction into the Union

(referred to in Article 6)

Animal species covered

Taxon		
ORDER	**FAMILY**	**GENUS AND SPECIES**
Artiodactyla	Camelidae	*Camelus* spp., *Lama* spp., *Vicugna* spp.

CHAPTER 1

Residence and quarantine

1. Animals imported into St. Pierre and Miquelon must reside in an authorised quarantine station for a minimum period of 60 days before being dispatched for introduction into the Union. This period may be increased due to testing requirements for individual species. In addition the animals must comply with the following requirements:

(a) Separate consignments may enter the quarantine station. However, upon entry in the quarantine station all animals of the same species in the quarantine facility must be considered as a single group, and referred to as such. The quarantine period must commence for the whole group at the time when the last animal entered the quarantine facility.

(b) Within the quarantine station each specific group of animals must be maintained in isolation, with no direct or indirect contact with any other animals, including those from other consignments that may be present.

Each consignment must be kept in the approved quarantine station and protected from vector insects.

(c) If, during the period of quarantine, the isolation of a group of animals is not maintained and contact is made with other animals, the quarantine period must begin again for the same duration as initially prescribed on entry into the quarantine station.

(d) Animals to be introduced into the Union which pass through the quarantine station must be loaded and dispatched directly to the Union:

(i) without coming into contact with animals other than animals which fulfil the health conditions established for the introduction of the relevant category of animal into the Union;

(ii) segregated into consignments so that no consignment can came in contact with animals not eligible for importation into the Union;

(iii) in transport vehicles or containers which have first been cleansed and disinfected with a disinfectant officially authorised in St. Pierre and Miquelon as effective in the control of the diseases referred to in Chapter 2 and which are so constructed that faeces, urine, litter or fodder cannot flow or fall out of the vehicle or container during transportation.

2. The quarantine premises must at least meet the minimum standards laid down in Annex B to Directive 91/496/EEC[10], and the following conditions:

(a) they must be supervised by an official veterinarian;

(b) they must be situated at the centre of an area of at least 20 km in diameter in which, according to official findings, for at least 30 days prior to their use as a quarantine station there has been no case of foot-and-mouth disease;

(c) they must, before being used as a quarantine station, be cleansed and disinfected with a disinfectant officially authorised in St Pierre et Miquelon as effective in the control of the diseases referred to in Chapter 2;

(d) they must operate, taking into account their animal capacity:

(i) a facility dedicated exclusively for the quarantine of animals, including adequate housing to a suitable standard for the animals;

(ii) appropriate facilities, that:
— are easy to thouroughly clean and disinfect,
— include facilities for safe loading and unloading,
— are able to fulfil all watering and feeding requirements for the animals,
— allow any necessary veterinary treatment to be easily administered;

(iii) appropriate facilities for inspection and isolation;

(iv) appropriate equipment for cleaning and disinfecting rooms and transport vehicles;

(v) an appropriate storage area for fodder, litter and manure;

(vi) an appropriate system for collecting waste water;

(vii) an office for the official veterinarian;

(e) when operating, they must have sufficient veterinarians to carry out all duties;

(f) they must only admit animals that are individually identified so as to guarantee traceability. To this end, when animals are admitted the owner or the person in charge of the quarantine station must ensure that the animals are properly identified and accompanied by health certificates for the species and categories involved. In addition, the owner or the person in charge of the quarantine station must record on a register or in a data base, and retain for at least three years, the name of the owner, the origin of the animals in the consignment, the dates of entry and exit of the animals in the consignment, the identification number of the animals in the consignment and their place of destination;

(g) the competent authority must determine the procedure for official supervision of the quarantine station and must ensure that such supervision is carried out; this supervision must include regular inspections in order to ascertain that the requirements for approval continue to be fulfilled. In case of failure and suspension, the approval may only be restored when the competent authority is satisfied that the quarantine premises are in full compliance with all the conditions set out in points (a) to (g).

CHAPTER 2

Animal health tests

1. GENERAL REQUIREMENTS

The animals must be subjected to the following tests carried out on samples of blood taken, if not specified otherwise, not earlier than 21 days from the date of commencement of the isolation period.

The laboratory tests must be carried out in an approved laboratory in the Union and all laboratory tests and their results, vaccinations and treatments must be enclosed with the health certificate.

In order to keep animal interventions to a minimum, sampling, tests and any vaccinations must be grouped as far as is possible whilst respecting the minimum time intervals required by the testing protocols set out in Part 2 of this Chapter.

2. SPECIFIC REQUIREMENTS

2.1 CAMELIDAE

2.1.1 Tuberculosis

(a) **Test to be used**: comparative intradermal reaction test using Bovine purified protein derivative (PPD) and Avian PPD conforming to the standards for the manufacture of bovine and avian tuberculins as described in point 2.1.2 of Annex B of Directive 64/432/EEC.

The test must be executed in the area behind the shoulder (axillary region) following the technique described in point 2.2.4 of Annex B of Directive 64/432/EEC.

(b) **Timing**: the animals must be tested within two days from the date of arrival in the quarantine station and 42 days from the date of the first test.

(c) **Interpretation of tests:**

the reaction shall be considered:

— negative if the increased skin thickness is less than 2 mm.

— positive if the increased skin thickness is more than 4 mm.

— inconclusive if the increased skin thickness to the bovine PPD is between 2mm and 4 mm, or more than 4 mm but less then the reaction to the avian PPD.

(d) **Options for action following testing:**

If an animal presents a positive result to the intradermal-reaction to the bovine PPD, that animal shall be excluded from the group and the other animals shall be re-tested starting at least 42 days from the date of the first positive test was administered and this shall be considered as the first test described in (b).

If more than one animal of the group presents a positive result, the whole group shall be rejected for exportation to the Union.

If one or more animals of the same group present an inconclusive reaction, the whole group shall be re-tested starting at least 42 days from the date of the first test was administered and it shall be considered as the first test described in (b).

2.1.2 Brucellosis

(a) **Test to be used:**

(i) *Brucella abortus*: Rose Bengal test (RBT) and Serum agglutination test (SAT) as described respectively in points 2.5 and 2.6 of Annex C to Directive 64/432/EEC. In the case of a positive result, a complement-fixation test shall be performed for confirmation as described in Part 6 of Annex I to Regulation (EU) No 206/2010 (SANCO/4787/2009).

(ii) *Brucella melitensis*: RBT and SAT as described respectively in points 2.5 and 2.6 of Annex C to Directive 64/432/EEC. In the case of a positive result, a complement-fixation test following the method described in Annex C to Directive 91/68/EEC shall be performed for confirmation.

(iii) *Brucella ovis*: Complement fixation test as described in Annex D to Directive 91/68/EEC

(b) **Timing**: the animals have to be tested within two days from the date of their arrival in the quarantine station and 42 days from the date of the first test.

(c) **Interpretation of tests:**

A positive reaction to the tests shall be as defined in Annex C to Directive 64/432/EEC.

(d) **Options for action following testing:**

Animals tested positive to one of the tests shall be excluded from the group and the other animals shall be re-tested starting at least 42 days from the date the first positive test was performed: this shall be considered as the first test described in (b).

Only the animals that tested negative to two consecutive tests performed as described in (b) shall be allowed for the introduction to the Union.

2.1.3 Bluetongue and Epizootic haemorrhagic disease (EHD)

(a) **Test to be** used: agar gel immunodiffusion (AGID) test as described in Part 6 of Annex I to Regulation (EU) No 206/2010 (SANCO/4787/2009).

In case of a positive reaction the animals shall be tested with competitive ELISA test as described in Part 6 of Annex I to Regulation (EU) No 206/2010 (SANCO/4787/2009) to discriminate between the two diseases.

(b) **Timing:**

The animals must be tested with negative result to two tests: the first within two days from the date of their arrival in the quarantine station and the second at least 21 days from date of the first test.

(c) **Options for action following testing:**

(i) Bluetongue

If one or more animals tested positive to the ELISA as described in Part 6 of Annex I to Regulation (EU) No 206/2010 (SANCO/4787/2009), the positive animal/animals shall be excluded from the group, and all the remaining animals in the group must be quarantined for 100 days starting from the date on which the samples for the positive test were collected. The group shall only be considered free of the bluetongue disease if regular checks carried out by official veterinarians throughout the duration of the quarantine period fail to reveal clinical symptoms of disease, and the quarantine station remains free of bluetongue vectors (*Culicoides*).

If a further animal presents clinical symptoms of bluetongue disease during the quarantine period as described in the first subparagraph, all the animals in the group shall be rejected for introduction into the Union.

(ii) Epizootic haemorrhagic disease (EHD)

If one or more animals tested positive reveal the presence of antibodies to the EHD virus during confirmatory ELISA testing, the animal(s) shall be considered positive and shall be excluded from the group, and the whole group shall be subject to repeat testing beginning at least 21 days from the date of the initial positive diagnosis and again at least 21 days from the date of the repeat test, both with negative results.

If any additional animals are tested positive during either or both of the two tests carried out for repeat testing, the whole group of animals shall be rejected for introduction into the Union.

2.1.4 Foot-and-Mouth Disease (FMD)

(a) **Test to be used**: Diagnostic tests (probang and serology) using ELISA and (Virus Neutralisation) (VN) techniques in accordance with the Protocols described in Part 6 of Annex I to Regulation (EU) No 206/2010 (SANCO/4787/2009).

(b) **Timing**: the animals shall be tested with negative results to two tests: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: If any animal tests positive for the FMD virus, then none of the animals present in the quarantine station shall be considered as eligible for introduction into the Union.

Note: Any detection of antibodies to structural or not structural proteins of FMD virus shall be considered as a result of previous infection of FMD irrespective of the vaccination status.

2.1.5 Rinderpest

(a) **Test to be used**: The competitive ELISA test as described in the OIE Manual of Diagnostic Tests and Vaccines for Terrestrial Animals, latest version, is the prescribed test for international trade and is test of choice. Serum neutralisation test, or other recognised tests in accordance with the protocols described in relevant sections of the OIE manual may also be used.

(b) **Timing**: the animals shall be tested twice: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: If any animal tests positive for the Rinderpest virus, then none of the animals present in the quarantine station shall be considered as eligible for introduction into the Union.

2.1.6 Vesicular stomatitis

(a) **Test to be used**: ELISA, virus neutralisation test, or other recognised test in accordance with the protocols described in the relevant sections of the OIE manual.

(b) **Timing**: the animals shall be tested twice: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: If any animal tests positive for vesicular stomatitis virus, then none of the animals present in the quarantine station shall be considered as eligible for introduction into the Union.

2.1.7 Rift valley fever

(a) **Test to be used**: ELISA, virus neutralisation test, or other recognised test in accordance with the protocols described in relevant sections of the OIE manual.

(b) **Timing**: the animals shall be tested twice: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: If any animal displays evidence of exposure to rift valley fever agent, then none of the animals present in the quarantine station shall be considered as eligible for introduction into the Union.

2.1.8 Lumpy skin disease

(a) **Test to be used**: Serology using ELISA, virus neutralisation test, or other recognised test in accordance with the protocols described in relevant sections of the OIE manual.

(b) **Timing**: the animals shall be tested twice: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: If any animal displays evidence of exposure to lumpy skin disease, then none of the animals present in the quarantine station shall be considered as eligible for introduction into the Union.

2.1.9 Crimean congo haemorrhagic fever

(a) **Test to be used**: ELISA, virus neutralisation test, Immunofluorescence test or other recognised test.

(b) **Timing**: the animals shall be tested twice: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: If any animal displays evidence of exposure to crimean congo haemorrhagic fever agent, then none of the animals present in the quarantine station shall be considered as eligible for introduction into the Union.

2.1.10 Surra (Trypanosoma evansi (T. evansi))

(a) **Test to be used**: The parasitic agent can be identified in concentrated blood samples in accordance with the protocols described in relevant sections of the OIE manual.

(b) **Timing**: the animals shall be tested twice: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: If *T. evansi* is detected in any animal in the consignment, then that animal shall be considered not eligible for introduction into the Union. The remaining animals of the group shall then undergo internal and external antiparasitic treatment using suitable agents that are effective against *T. evansi*.

2.1.11 Malignant catarrhal fever

(a) **Test to be used**: Detection of viral DNA based on identification by immunofluorescence or immunocytochemistry using the protocols described in relevant sections of the OIE manual.

(b) **Timing**: the animals shall be tested twice: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: If any animal displays evidence of exposure to MCF, then none of the animals present in the quarantine station shall be considered as eligible for introduction into the Union.

2.1.12 Rabies

Vaccination: Rabies vaccination may be carried out when requested by the Member State of destination and the animal shall be blood sampled and a serum neutralisation test for antibodies carried out.

2.1.13 *Enzootic bovine leucosis*. (only in the case where the animals are destined for an officially enzootic-bovine-leucosis free Member State or region, as referred to in Article 2(2)(k) of Directive 64/432/EEC)

(a) **Test to be used**: AGID or blocking ELISA, in accordance with the protocols described in the OIE manual, latest version.

(b) **Timing**: the animals shall be tested twice: the first within two days from the date of their arrival in the quarantine station and the second at least 42 days from the date of the first test.

(c) **Options for action following testing**: animals tested positive to the test described in (a) shall be excluded from the group of animals in the quarantine facility and the other animals shall be re-tested starting at least 21 days from the date of the first positive test was performed: this shall be considered as the first test described in (b).

Only the animals that tested negative to two consecutive tests performed as described in (b) shall be considered eligible for introduction into the Union.

(**1**) Without prejudice to specific certification requirements provided for by any relevant agreement between the Union and third countries.

(**2**) OJ 121, 29.7.1964, p. 1977/64.

(**3**) OJ L 46, 19.2.1991, p. 19.

(**4**) Delete country as applicable.

(**5**) Serbia does not include Kosovo which is at present under international administration pursuant to United Nations Security Council Resolution 1244 of 10 June 1999.

(**6**) OJ L 249, 23.7.2004, p. 20.

(**7**) OJ L 59, 4.3.2008, p. 19.

(**8**) OJ L 167, 7.7.2000, p. 22.

(**9**) OJ L 39, 9.2.2002, p. 71.

(**10**) OJ L 268, 24.9.1991, p. 56.