



UNITED KINGDOM DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
 GOVERNMENT OF SCOTLAND
 GOVERNMENT OF WALES
 NORTHERN IRELAND DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS

COPY

No:

EXPORT OF FRESH MEAT AND FRESH MEAT BY-PRODUCTS TO THE UNITED STATES OF AMERICA

OFFICIAL MEAT-INSPECTION CERTIFICATE FOR FRESH MEAT AND MEAT BY-PRODUCTS

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I Identification of products

(a) Description of products:

Lot	Process Category	Product Category	Product Group	Species
1				
2				
3				

Lot	Kind of Product	Identification/ Shipping mark	Type and number of packages	Net weight
1				
2				
3				

II Origin of the products

*(a) United Kingdom

Lot	Name, address and establishment number of slaughterhouse	Name, address and establishment number of cutting plant	Name, address and establishment number of processing/producing plant (if different to cutting plant)
1			
2			
3			

***(b) Foreign (non-United Kingdom)**

Lot	Source Country	Foreign Establishment number/s (starting with Slaughterhouse)
1		
2		
3		

(c) Final processing/producing establishment in the United Kingdom

Lot	Name, address and establishment number of final processing/producing establishment
1	
2	
3	

Name, address and establishment number of cold store of dispatch (if applicable):

III Destination of the products

(a) The products were despatched from the United Kingdom (England and Wales / Scotland / Northern Ireland) to (Country and place of destination):

(b) Name and address of exporter:

(c) Name and address of consignee:

(d) Means of transportation:

IV Health information:

I, the undersigned, hereby certify that:

- (a) the meat and meat by-products herein described were **produced in accordance with the regulatory requirements in 9 CFR §327.2.**
- (b) the slaughtering and processing establishments are not permitted to receive animals that originate in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in, a region listed in 9CFR94.1 (a) as a region infected with foot-and-mouth disease or in a region listed in 9CFR94.12 (a) as a region infected with swine vesicular disease;
- (c) the slaughtering and processing establishments are not permitted to receive meat or other animal products derived from ruminants or swine which originated in a foot-and-mouth disease or swine vesicular disease infected region, or meat or other animal products from a foot-and-mouth disease or swine vesicular disease free region transported through a foot-and-mouth disease or swine vesicular disease infected region except in containers sealed with serially numbered seals of the National Government of the non-infected region of origin;
- (d) **the meat or other animal products covered by this certificate have been derived from animals born and raised in a region listed in 9CFR94.1(a) as free of foot-and-mouth disease and the meat or other animal products have never been in any region in which foot-and-mouth disease existed;**
- (e) the meat or other animal products have been processed, stored and transported to the means of conveyance that will bring the article to the United States in a manner to preclude them being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate;
- (f) * ONLY IN THE CASE OF MEAT OR MEAT BY-PRODUCTS OF PORCINE ORIGIN
- (i) the pork or pork products have not been derived from swine that were in any of the following regions or zones, unless the swine were slaughtered after the periods described below:
- (1) any region when the region was classified in 9CFR94.9(a) and 9CFR94.10 (a) as one in which classical swine fever is known to exist, except for the APHIS-defined EU CSF region;
 - (2) a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; or
 - (3) a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the Member State.
- (ii) the pork and pork products have not been commingled with pork or pork products derived from other swine that were in any of the regions or zones described in paragraph (f)(i)(1) through (f)(i)(3) above, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine that were in any of the regions or zones described in paragraph (f)(i)(1) through (f)(i)(3) above, unless the swine from which the pork or pork products were derived were slaughtered after the periods described;
- (iii) the swine from which the pork or pork products were derived have not transited any region or zone described in paragraph (f)(i)(1) through (f)(i)(3) above, unless the swine were moved directly through the region or zone **in a sealed means of conveyance with the seal determined to be intact upon arrival at the port of destination,** or unless the swine were slaughtered after the periods described;
- (iv) the meat or meat product did not originate in any restricted zone in the European Union (EU) established by the EU or any EU Member State because of detection of African swine fever in domestic or feral swine;
- (v) No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine **that do not**

meet the requirements of this certificate, unless the equipment and materials have first been cleaned and disinfected.

(g) * ONLY IN THE CASE OF MEAT OR MEAT BY-PRODUCTS OF BOVINE ORIGIN

(i) * in the case of boneless skeletal muscle meat (excluding mechanically separated meat):

- 1) the boneless skeletal muscle meat was derived from bovines that were not, prior to slaughter, subjected to a pithing process or to stunning with a device injecting compressed air or gas into the cranial cavity, and that passed ante-mortem and post-mortem inspection; and
- 2) the boneless skeletal muscle meat has been prepared in a manner to prevent contamination with specified risk materials (SRMs).

OR

(ii) * in the case of meat/meat products other than boneless skeletal meat:

- 1) the meat/meat products originated from a region of negligible and/or controlled risk for BSE and were exported from a region of **controlled** risk for BSE. [Name Region]
- 2) the meat/meat products were derived from bovines that passed ante-mortem and post-mortem inspections;
- 3) the meat/meat products were derived from bovines that were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process;
- 4) the meat/meat products were produced and handled in a manner that ensured that such commodities do not contain and are not contaminated with either of the following:
 - a) specified risk materials (SRMs) from regions of controlled risk for BSE; or
 - b) mechanically separated meat from the skull and vertebral column from bovines 30 months of age or older.

OR

- 1) the meat/meat products originated from a region of negligible and/or controlled risk for BSE and were exported from a region of **negligible** risk for BSE. [Name Region]
- 2) if BSE has been diagnosed in one or more indigenous bovines in the region of negligible risk, the meat/meat products were derived from bovines subject to a ban on the feeding to ruminants of meat-and-bone meal or greaves derived from ruminants.
- 3) the meat/meat products were derived from bovines that passed ante-mortem and post-mortem inspections.

Date when signed: Signed

.....

Place (City) where signed:

..... Name:.....

Stamp: Official Veterinarian

* delete as applicable