



Export Health Certificate for fresh beef to Canada

<b>Part I : Details of dispatched consignment</b>	I.1. Consignor Name Address  Country		I.2. Certificate No GBR .....		/			
			I.3. Central competent authority DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS					
			I.4. Local competent authority					
	I.5. Safe Food for Canadians License Number  Name Address  Country		I.6. No.(s) of related original certificates No.(s) of accompanying documents					
	I.7. Country of origin UNITED KINGDOM		ISO code GBR	I.8. Region of origin		I.9. Country of destination CANADA	ISO code CAN	I.10. Region of destination
	I.11. Place of origin Name Address		Approval number		I.12. Place of destination			
	I.13. Place of loading Name Postal code/ Region		I.14. Date of departure					
	I.15. Means of transport Aeroplane <input type="checkbox"/> Road vehicle <input type="checkbox"/> Identification: Number(s):		Ship <input type="checkbox"/> Other <input type="checkbox"/>		Railway wagon <input type="checkbox"/>		I.16. Entry Point	
			I.17. CITES					
	I.18. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.19. Total Net Weight		I.20. Total number of packages			
	I.21. Seal/Container numbers							
	I.22. Commodities certified for:  Human consumption <input checked="" type="checkbox"/>							
	I.23.			I.24. For Export <input checked="" type="checkbox"/>				
	I.25. Identification of the commodities: Custom code and title:							
	Product description	Slaughterhouse (name and number)	Manufacturing plant (name and number)	Cold store (name and number)	Number of packages	Type of package	Net weight	Shipping Mark



<b>II.</b>	<b>Health information</b>	<b>I.2</b>	<b>Certificate reference number</b> GBR .....
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Part II: Certification

II.1. I, the undersigned official veterinarian, hereby certify that the meat specified above has been prepared in an establishment certified for export to Canada and is derived from animals that have been examined and found, by ante-mortem and post-mortem inspection at the time of slaughter in compliance with Regulations (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 which have been recognised equivalent to the applicable Canadian laws and regulations; to be free from diseases and fit for human consumption.

II.2. I hereby certify that:

The bovine meat is derived from animals which:

II.2.1. Have been in the <sup>(4)</sup>EU and/or the UK since birth or have been in the <sup>(4)</sup>EU and/or the UK for the last 90 days prior to slaughter.

II.2.2. Have not been in contact within the last 90 days with any animal from a country or zone that was under restriction, at the time of slaughter, for Foot and Mouth Disease.

II.2.3. Every precaution was taken to prevent direct or indirect contact during the slaughter, processing and packaging of the meat and meat products with any animal product or by- product derived from bovines of a lesser zoonosanitary status.

II.2.4 The meat and/or meat product is derived from bovines which:

II.2.4.1. 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, and were humanely rendered unconscious prior to being bled, or were slaughtered as per Judaic or Islamic law.

II.2.4.2. The meat and meat products do not contain and were prepared in such a manner as to avoid contamination with the following tissues:

a) The skull including the brain, trigeminal ganglia and eyes, the spinal cord and the vertebral column and palatine tonsils, from all bovines aged 30 months or older, and the distal ileum from bovines of all ages.

b) Mechanically separated meat from the skull and vertebral column of bovines aged 30 months or older.

[<sup>(2)</sup>II.3. Additional certification

Additional certification statements for: a) meat covered by this certificate that are considered as precursor material for the preparation of finished raw ground meat including, but not limited to, trim, bench trim (trim derived from primal and sub-primal cuts), head meat, cheek meat, tongue roots, weasand meat, hearts and finely textured beef and b) raw ground meat;

I hereby certify that:

<sup>(1)</sup>either [II.3.1. The meat derived from bovine and covered by this certificate is considered as precursor material for the preparation of finished raw ground meat, and were tested for the presence of E. coli O157:H7/NM according to procedures described in CFIA's Guidance on the Control of E.coli O157:H7/NM Contamination in Raw Beef Products

<sup>(1)</sup>or [II.3.1. The meat derived from bovine used for the preparation of raw ground meat covered by this certificate were tested for the presence of E. coli O157:H7/NM according to procedures described in CFIA's Guidance on the Control of E.coli O157:H7/NM Contamination in Raw Beef Products

II.3.2. Were tested in a laboratory accredited according to ISO 17025 standards (i.e., a laboratory that is formally recognised by an accreditation body that is a signatory to the International Laboratory Accreditation Cooperation (ILAC) Mutual Recognition Agreement (MRA) as conforming to the requirements of ISO/IEC 17025:2005),

II.3.3. The test results were recorded on a certificate of analysis indicating that E. coli O157:H7/NM was not detected,



<b>II. Health information</b>	<b>I.2 Certificate reference number</b> GBR .....	
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II.3.4. The said certificate of analysis is issued in one of Canada’s official languages (English or French) and attached to this certificate.]

**Notes**  
**This certificate is meant for fresh meat, including minced meat and meat preparations, of domestic bovine (Bovinae). Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.**  
 All pages must be signed and stamped and the certificate must be presented at least in English and/or French.

**Part I**

- Box reference I.1.: Indicate the details of the exporter.
- Box reference I.2.: This number is automatically generated by the system.
- Box reference I.5.: Indicate the details of the Safe Food for Canadians License holder
- Box reference I.11.: Place of origin: name and address of the dispatch establishment.
- Box reference I.15.: Indicate the names of the ships and, if known, the flight numbers of the aircraft. Separate information is to be provided in the event of unloading and reloading.
- Box reference I.19.: Indicate total net weight
- Box reference I.21.: For containers or boxes, the container number and the seal number affixed under the supervision of the competent authority must be included.
- Box reference I.25.:  
**Custom code and title:** Use the appropriate Harmonised System (HS) code under the following headings: 0201; 0202; 0206; 0504 or 1502.  
**Product description:** The product description on the Official Meat Inspection Certificate (OMIC) Box I.25, must be identical to that on the shipping carton. For example, if the shipping carton is labelled as: “Boneless Beef Outside Round”, then the description “Boneless Beef Outside Round” must appear on the OMIC. If “Boneless Beef Ribeye” is on the shipping carton, “Boneless Beef Ribeye” must be on the OMIC; if “Beef Rib, Blade Meat” or “Beef Rib, Ribeye Roll” are on the shipping carton, then they must appear as “Beef Rib, Blade Meat” or “Beef Rib, Ribeye Roll” on the OMIC. Abbreviations and/or codes are not acceptable as part of the mandatory product description, e.g. the product description of “Boneless Beef Ribeye” is not acceptable as “Bnls Beef RBE” on the OMIC. The terms “boneless” or “bone-in” (whichever is applicable) must be included with the description on shipping carton labels of single ingredient meat cuts and therefore be presented on the OMIC.  
**Slaughterhouse, Manufacturing plant and Cold store:** Indicate the establishment name and approval number as expressed on the label.  
**Type of packaging:** Indicate the type of packaging according to UN Recommendation 21, the package type name used in international trade.

**Shipping marks:** are used to identify all shipping containers (cartons) within an imported shipment to the appropriate Official Meat Inspection Certificate (OMIC). Each shipping container in each imported lot must be clearly marked with an appropriate shipping mark.

**Part II**

- (1) Delete as appropriate
- (2) Keep if appropriate
- (3) Canadian Food Inspection Agency
- (4) European Union (EU) refers to Member States of the EU



<b>II. Health information</b>	<b>I.2 Certificate reference number</b> GBR .....	
Official veterinarian Name (in capital letters): _____ Qualification and title: _____ Local Veterinary Unit: _____ LVU N°: _____ Date: _____ Signature: _____ Stamp: _____		

**Footnote**

For Raw ground beef and precursor materials used for raw ground beef: Testing for E. coli O157:H7/NM must be completed by using approved methods listed in Compendium of Analytical Methods or Microbiology Laboratory Guidebook. The imported meat shipments of such meat will be tested using Health Canada approved E. coli testing methodology. In case of non-compliance, the results are non-negotiable. Canadian test methodology and results take precedence.