CHAPTER 3(B)

Health certificate

For processed petfood other than canned petfood, intended for dispatch to or for transit through (2) the European Community

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. Person responsible for the consignment in EU
Name
Address

Postal code
Tel. No

I.7. Country of origin | ISO code | I.8. Region of origin | Code

I.9. Country of destination | ISO code | I.10. Region of destination | Code

I.11. Place of origin

Name | Approval number
Address

I.12. Place of destination
Custom warehouse ☐
Name | Approval number
Address

Postal code

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)
23.09.10

I.20. Quantity

I.21. Temperature of product
Ambient ☐ Chilled ☐ Frozen ☐

I.22. Number of packages

I.23. Identification of container/Seal number

I.24. Type of packaging

I.25. Commodities certified for:
Animal feedingstuff ☐ Technical use ☐ Other ☐

I.26. For transit to third country vis-à-vis EU ☐
3rd country | ISO code

I.27. For import or admission into EU ☐

I.28. Identification of the commodities

Species (Scientific name)	Approval number of establishments: Manufacturing plant	Net weight	Batch number

Part II: Certification

II.a. Certificate reference number	II.b.

II. **Health attestation**

I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1774/2002 (1) and in particular Article 6 and Annex VIII Chapter II thereof and certify that the petfood described above:

II.1. has been prepared and stored in a plant approved and supervised by the competent authority in accordance with Article 18 and where appropriate Article 11 of Regulation (EC) No 1774/2002;

II.2. has been prepared exclusively with the following animal by-products:

(2) either [— parts of slaughtered animals, which were fit for human consumption in accordance with Community legislation, but are not intended for human consumption for commercial reasons,]

(2) *and/or* [— parts of slaughtered animals, which were rejected as unfit for human consumption but are not affected by any signs of diseases communicable to humans or animals and derive from carcases that were fit for human consumption in accordance with Community legislation,]

(2) *and/or* [— hides and skins, hooves and horns, pig bristles and feathers originating from animals that were slaughtered in a slaughterhouse, underwent ante-mortem inspection and were fit, as a result of such inspection, for slaughter in accordance with Community legislation,]

(2) and/*or* [— blood obtained from animals other than ruminants that were slaughtered in a slaughterhouse, underwent ante-mortem inspection and were fit, as a result of such inspection, for slaughter in accordance with Community legislation,]

(2) and/*or* [— animal by-products derived from the production of products intended for human consumption, including degreased bones and greaves,]

(2) *and/or* [— former foodstuffs of animal origin, or former foodstuffs containing products of animal origin, other than catering waste, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects which do not present any risk to humans or animals,]

(2) and/*or* [— raw milk originating from animals that do not show clinical signs of any disease communicable through that product to humans or animals,]

(2) *and/or* [— fish or other sea animals, except sea mammals, caught in the open sea for the purposes of fishmeal production,]

(2) *and/*or [— fresh by-products from fish from plants manufacturing fish products for human consumption,]

(2) *and/or* [— shells, hatchery by-products and cracked egg by-products originating from animals which did not show clinical signs of any disease communicable through that product to humans or animals,]

(2) *and/or* [— material from animals which have been treated with certain substances which are prohibited pursuant to Directive 96/22/EC, the import of the material being permitted in accordance with Article 28 of Regulation (EC) No 1774/2002;]

II.3.

(2) *either* [was subjected to a heat treatment of at least 90 °C throughout its substance;]

(2) *or* [was produced as regards ingredients of animal origin using exclusively products which had been

(a) in the case of meat or meat products subjected to a heat treatment of at least 90 °C throughout its substance;

(b) in the case of milk and milk based products,

(i) if they are from third countries or parts of third countries listed in column B of Annex I to Decision 2004/438/EC (3) submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;

(ii) with a pH reduced to less than 6 from third countries or parts of third countries listed in column C of Annex I to Decision 2004/438/EC, first submitted to a pasteurisation treatment sufficient to produce a negative phosphatase test;

(iii) if they are from third countries or parts of third countries listed in column C of Annex I to Decision 2004/438/EC, submitted to a sterilisation process or a double heat treatment where each treatment was sufficient to produce a negative phosphatase test on its own;

(iv) if they are from third countries or parts of third countries listed in column C of Annex I to Decision 2004/438/EC where there has been an outbreak of foot-and-mouth disease in the last 12 months or where vaccination against foot-and-mouth disease has been carried out in the last 12 months submitted to:

either

— a sterilisation process whereby an Fc value equal or greater than 3 is achieved,

or

— an initial heat treatment with a heating effect at least equal to that achieved by a pasteurisation process of at least 72 °C for at least 15 seconds and sufficient to produce a negative reaction to a phosphatase test, followed by

either

— a second heat treatment with a heating effect at least equal to that achieved by the initial heat treatment, and which would be sufficient to produce a negative reaction to a phosphatase test, followed, in the case of dried milk, or dried milk-based products by a drying process,

or

— an acidification process such that the pH has been maintained at less than 6 for at least one hour;

(c) in the case of gelatine, produced using a process that ensures that unprocessed Category 3 material is subjected to a treatment with acid or alkali, followed by one or more rinses with subsequent adjustment of the pH and subsequent, if necessary repeated, extraction by heat, followed by purification by means of filtration and sterilisation;

(d) in the case of hydrolysed protein produced using a production process involving appropriate measures to minimise contamination of raw Category 3 material, using only material with a molecular weight below 10 000 Dalton and, in the case of hydrolysed protein entirely or partly derived from ruminant hides and skins produced in a processing plant dedicated only to hydrolysed protein production, using a process involving the preparation of raw Category 3 material by brining, liming and intensive washing followed by

(i) exposure of the material to a pH of more than 11 for more than three hours at a temperature of more than 80 °C and subsequently by heat treatment at more than 140 °C for 30 minutes at more than 3,6 bar; or

(ii) exposure of the material to a pH of 1 to 2, followed by a pH of more than 11, followed by heat treatment at 140° C for 30 minutes at 3 bar;

(e) in the case of egg products submitted to any of the processing methods 1 to 5 or 7, as referred to in Annex V Chapter III to Regulation (EC) No 1774/2002; or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004 (4);

(f) in the case of collagen submitted to a process ensuring that unprocessed Category 3 material is subjected to a treatment involving washing, pH adjustment using acid or alkali followed by one or more rinses, filtration and extrusion, the use of preservatives other than those permitted by Community legislation being prohibited;

(g) in the case of blood products, produced using any of the processing methods 1 to 5 or 7, as referred to in Annex V Chapter III to Regulation (EC) No 1774/2002;

(h) in the case of mammalian processed animal protein submitted to any of the processing methods 1 to 5 or 7 and, in the case of porcine blood, submitted to any of the processing methods 1 to 5 or 7 provided that in the case of method 7 a heat treatment throughout its substance at a minimum temperature of 80 °C has been applied;

(i) in the case of non-mammalian processed protein with the exclusion of fishmeal submitted to any of the processing methods 1 to 5 or 7 as referred to in Annex V Chapter III to Regulation (EC) No 1774/2002;

(k) in the case of fishmeal submitted to any of the processing methods or to a method and parameters which ensure that the products complies with the microbiological standards set in Annex VII Chapter I paragraph 10 to Regulation (EC) No 1774/2002;

(l) in the case of rendered fat, including fish oils, submitted to processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Annex V Chapter III to Regulation (EC) No 1774/2002 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004 (4); rendered fats from ruminant animals must be purified in such a way that the maximum level of remaining total insoluble impurities does not excess 0,15 % in weight;

(m) in the case of dicalcium phosphate produced by a process that

(i) ensures that all Category 3 bone-material is finely crushed and degreased with hot water and treated with dilute hydrochloric acid (at a minimum concentration of 4 % and a pH of less than 1,5) over a period of at least two days;

(ii) following the procedure under (i), applies a treatment of the obtained phosphoric liquor with lime, resulting in a precipitate of dicalcium phosphate at pH 4 to 7; and

(iii) finally, air dries the precipitate of dicalcium phosphate with inlet temperature of 65 °C to 325 °C and end temperature between 30 °C and 65 °C;

(n) in the case of tricalcium phosphate produced by a process that ensures

(i) that all Category 3 bone-material is finely crushed and degreased in counter-flow with hot water (bone chips less than 14 mm);

(ii) continuous cooking with steam at 145 °C during 30 minutes at 4 bar;

(iii) separation of the protein broth from the hydroxyapatite (tricalciuum phosphate) by centrifugation; and

(iv) granulation of the tricalcium phosphate after drying in a fluid bed with air at 200 °C];

II.4. was analysed by a random sampling of at least five samples from each processed batch taken during or after storage at the processing plant and complies with the following standards ([5]):

Salmonella: absence in 25 g: n = 5, c = 0, m = 0, M = 0;

Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1 gram;

II.5. has undergone all precautions to avoid contamination with pathogenic agents after treatment;

II.6. was packed in new packaging, which, if the petfood is not dispatched in ready-to-sale packages on which it is clearly indicated that the content is destined for feeding to pets only, bear labels indicating "NOT FOR HUMAN CONSUMPTION".

Notes

Part I:

— Box reference I.6: Person responsible for the consignment in EU: this box is to be filled in only if it is a certificate for transit commodity; it may be filled in if the certificate is for import commodity.

— Box reference I.12: Place of destination: this box is to be filled in only if it is a certificate for transit commodity. The products in transit can only be stored in free zones, free warehouses and custom warehouses.

— Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship); information is to be provided in the event of unloading and reloading.

— Box reference I.23: for bulk containers, the container number and the seal number (if applicable) should be given.

— Box reference I.26 and I.27: fill in according to whether it is a transit or an import certificate.

Part II:

([1]) OJ L 273, 10.10.2002, p. 1.

([2]) Delete as appropriate.

([3]) OJ L 139, 30.4.2004, p. 55. Corrected by OJ L 226, 25.6.2004, p. 22.

([4]) OJ L 226, 25.6.2004, p. 22.

([5]) Where:

n = number of samples to be tested;

m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m;

M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; and

c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.

— The signature and the stamp must be in a different colour to that of the printing.

— Note for the person responsible for the consignment in EU: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border inspection post.

Official veterinarian

Name (in capitals): Qualification and title:

Date: Signature:

Stamp: