

CHAPTER 3(E)

Health certificate

For flavouring innards for use in the manufacture of petfood, intended for dispatch to ~~or for transit through~~⁽²⁾ the European Union

COUNTRY: UNITED STATES

Veterinary certificate to EU

Part I : Details of dispatched consignment	I.1. Consignor Name Address		I.2. Certificate reference No		I.2.a.			
	Tel.		I.3. Central competent authority APHIS-VS					
			I.4. Local competent authority					
	I.5. Consignee Name Address		I.6. Person responsible for the load in EU Name Address					
	Postal code Tel.		Postal code Tel.					
	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 Name Address Postal code Custom warehouse <input type="checkbox"/> Approval number					
	Name Approval number Address							
	Name Approval number Address							
	I.13. Place of loading		I.14. Date of departure					
I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>		I.16. Entry BIP in EU						
Identification		I.17.						
Documentation references								
I.18. Description of commodity		I.19. Commodity code (HS code)						
		I.20. Quantity						
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.22. Number of packages						

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Flavouring innards for use in the manufacture of petfood

I.23. Seal/Container No		I.2. Certificate reference No		I.2.a.
I.25. Commodities certified for: Petfood <input type="checkbox"/> Technical use <input type="checkbox"/>		I.24. Type of packaging		
I.26. For transit through EU to third country <input type="checkbox"/> Third country _____ ISO code _____		I.27. For import or admission into EU <input type="checkbox"/>		
I.28. Identification of the commodities				
Species (Scientific name)	Nature of commodity	Approval number of establishments Manufacturing plant	Net weight	Batch number

Part II: Certification	II. Health information	II.a. Certificate reference No	II.b.
	<p>I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1069/2009 of the European Parliament and of the Council^(1a), and in particular Article 8 and 10 thereof, and Commission Regulation (EU) No 142/2011^(1b), and in particular Chapter III of Annex XIII and Chapter II of Annex XIV thereto, and certify that the flavouring innards products described above:</p> <p>II.1. consist of animal by-products that satisfy the animal health requirements below;</p> <p>II.2. have been prepared and include the following animal by-products which are exclusively:</p> <p>(²)either [- carcasses and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption in accordance with Union legislation, but are not intended for human consumption for commercial reasons;]</p> <p>(²)and/or [- carcasses and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with Union legislation:</p> <ul style="list-style-type: none"> (i) carcasses or bodies and parts of animals which are rejected as unfit for human consumption in accordance with Union legislation, but which did not show any signs of disease communicable to humans or animals; (ii) heads of poultry; (iii) hides and skins, including trimmings and splitting thereof, horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones; (iv) pig bristles; (v) feathers;] <p>(²)and/or [- blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection in accordance with Union legislation;]</p> <p>(²)and/or [- animal by-products arising from the production of products intended for human consumption, including degreased bone, greaves and centrifuge or separator sludge from milk processing;]</p> <p>(²)and/or [- products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;]</p> <p>(²)and/or [- petfood and feedingstuffs of animal origin, or feedingstuffs containing animal by-products or derived products, which are no longer intended for feeding for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;]</p> <p>(²)and/or [- blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;]</p> <p>(²)and/or [- aquatic animals, and parts of such animals, except sea mammals, which did not show any signs of diseases communicable to humans or animals;]</p> <p>(²)and/or [- animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption;]</p> <p>(²)and/or [- the following material originating from animals which did not show any signs of disease communicable through that material to humans or animals:</p> <ul style="list-style-type: none"> (i) shells from shellfish with soft tissue or flesh; (ii) the following originating from terrestrial animals: 		

II. Health information	II.a. Certificate reference No	II.b.
<p>- hatchery by-products, - eggs, - egg by-products, including egg shells; (iii) day-old chicks killed for commercial reasons;]</p> <p>(²)and/or [animal by products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals;]</p> <p>(²)and/or [animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) of Regulation (EC) No 1069/2009 and Category 2 material as referred to in Article 9(a) to (g) of that Regulation;]</p> <p>(²)and/or [- material from animals which have been treated with certain substances which are prohibited by Council Directive 96/22/EC(^{2a}), the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009;]</p> <p>II.3. have been subjected to processing in accordance with Chapter III of Annex XIII to Regulation (EU) No 142/2011, in order to kill pathogenic agents;</p> <p>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(³) :</p> <p>Salmonella: absence in 25g: n = 5, c = 0, m = 0, M = 0, Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1 gramme;</p> <p>II.5. the end product was:</p> <p>(²)either [packed in new or sterilised bags,]</p> <p>(²)or [transported in bulk in containers or other means of transport that were thoroughly cleaned and disinfected with a disinfectant approved by the competent authority before use,]</p> <p>and which bear labels indicating 'NOT FOR HUMAN CONSUMPTION';</p> <p>II.6. the end product was stored in enclosed storage;</p> <p>II.7. the product has undergone all precautions to avoid contamination with pathogenic agents after treatment;</p> <p>(²)[II.8. the flavouring innards products described above</p> <p>(²)either [is derived from other ruminants than bovine, ovine or caprine animals.]]</p> <p>(²)or [is derived from bovine, ovine or caprine animals and does not contain and is not derived from:</p> <p>(²) either [bovine, ovine and caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC.]]</p> <p>(²)or [(a) specified risk material as defined in point 1 of Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council(⁴);</p> <p>(b) mechanically separated meat obtained from bones of bovine, ovine or caprine animals, except from those animals that were born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk in accordance with Commission Decision 2007/453/EC(⁵), in which there has been no indigenous BSE case,</p> <p>(c) animal by-product or derived product obtained from bovine, ovine or caprine animals which have been killed, after stunning, by laceration of the central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity, or by means of gas injected into the cranial cavity, except for those animals that were born, continuously reared and slaughtered in a</p>		

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country or region classified as posing a negligible BSE risk in accordance with Decision 2007/453/EC.]]]

Notes

Part I:

- Box reference I.6: Person responsible for the consignment in the European Union: this box is required to be filled in only if it is a certificate for a commodity to be transited through the European Union; it may be filled in if the certificate is for a commodity to be imported into the European Union.
- Box reference I.12: Place of destination: this box is to be filled in only if it is a certificate for transit commodity. Products in transit may 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 in the European Union.
- Box reference I.19: use the appropriate HS code: 05.04; 05.06, 05.11 or 23.09 .
- Box reference I.23: for bulk containers, the container number and the seal number (if applicable) should be given.
- Box reference I.25: technical use: any use other than feeding of farmed animals, other than fur animals, and the production or manufacturing of pet food.
- Box reference I.26 and I.27: fill in according to whether it is a transit or an import certificate.
- Box reference I.28:
 - species: select from the following: Aves, Ruminantia, Suidae, Mammalia other than Ruminantia or Suidae, Pesca, Mollusca, Crustacea, Invertebrates other than Mollusca and crustacea
 - define the innard product.

Part II:

^(1a) OJ L 300, 14.11.2009, p. 1.

^(1b) OJ L 54, 26.2.2011, p. 1.

⁽²⁾ Delete as appropriate.

^(2a) OJ L 125, 23.5.1996, p. 3.

⁽³⁾ 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.

⁽⁴⁾ OJ L 147, 31.5.2001, p. 1.

⁽⁵⁾ OJ L 172, 30.6.2007, p. 84.

- 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 the European Union: This certificate is only for veterinary purposes and must accompany the consignment until it reaches the border inspection post.

COUNTRY: UNITED STATES

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II. Health information	II.a. Certificate reference No	II.b.
<p>Official veterinarian/Official inspector</p> <p>Name (in capital letters):</p> <p>Qualification and title:</p> <p>Date:</p> <p>Signature:</p> <p>Stamp:</p>		