CHAPTER 3(B)

Health certificate

For processed petfood other than canned 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

Tel.

I.2. Certificate reference No I.2.a.

I.3. Central competent authority
APHIS-VS

I.4. Local competent authority

I.5. Consignee
Name
Address

Postal code
Tel.

I.6. Person responsible for the load in EU
Name
Address

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
US	US-0						

I.11. Place of origin

Name
Approval number
Address

Name
Approval number
Address

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

Documentation 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

COUNTRY: UNITED STATES **Processed petfood other than canned petfood**

	I.2. Certificate reference No / I.2.a.
I.23. Seal/Container No	I.24. Type of packaging
I.25. Commodities certified for: Animal feedingstuff ☒ Technical use ☐	
I.26. For transit through EU to third country ☐ Third 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

COUNTRY: UNITED STATES **Processed petfood other than canned petfood**

Part II: Certification

II. Health information	II.a. Certificate reference No	II.b.

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 Articles 8 and 10 thereof, and Commission Regulation (EU) No 142/2011[1b], and in particular Annex XIII, Chapter II and Annex XIV, 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 24 of Regulation (EC) No 1069/2009;

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

~~[2] either [- carcases 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;]~~

[2] and/or [- carcases 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:

(i) carcases 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, of animals, other than ruminants;
(iv) pig bristles;
(v) feathers;]

~~[2] and/or [- blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals other than ruminants 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;]~~

~~[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;]~~

~~[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;]~~

~~[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 arises;]~~

~~[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;]~~

~~[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;]~~

~~[2] and/or [- animal by-products from aquatic animals originating from plants or establishments manufacturing products for human consumption;]~~

[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:

(i) shells from shellfish with soft tissue or flesh;
(ii) the following originating from terrestrial animals:
- hatchery by-products,
- eggs,
- egg by-products, including egg shells,
(iii) day-old chicks killed for commercial reasons;]

~~[2] and/or [- animal by-products from aquatic or terrestrial invertebrates other than species pathogenic 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 35(a)(ii) of Regulation (EC) No 1069/2009;]

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 animal by-products or derived products from 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 Commission Regulation (EU) No 605/2010[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~~

II. Health information	II.a. Certificate reference No	II.b.

~~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 Regulation (EU) No 605/2010, 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 Regulation (EU) No 605/2010, 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, 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 only material with a molecular weight below 10000 Dalton and 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 Chapter III of Annex IV to Regulation (EU) No 142/2011; or treated in accordance with Chapter II of Section X of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council[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 Union 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 Chapter III of Annex IV to Regulation (EU) No 142/2011;~~

~~(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 Chapter III of Annex IV to Regulation (EU) No 142/2011;~~

~~(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 for derived products set out in Chapter I of Annex X to Regulation (EU) No 142/2011;~~

~~(l) in the case of rendered fat, including fish oils, submitted to any of the processing methods 1 to 5 or 7 (and method 6 in the case of fish oil) as referred to in Chapter III of Annex IV to Regulation (EU) No 142/2011 or produced in accordance with Chapter II of Section XII of Annex III to Regulation (EC) No 853/2004; 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~~

II. Health information	II.a. Certificate reference No	II.b.

~~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 (tricalcium phosphate) by centrifugation; and~~

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

~~(o) in the case of flavouring innards, produced according to a treatment method and parameters, which ensure that the product complies with the microbiological standards referred to under point II.4.]~~

(2)or [was subject to a treatment such as drying or fermentation, which has been authorised by the competent authority;]

~~(2)or [in the case of aquatic and terrestrial invertebrates other than species pathogenic to humans or animals, be subject to a treatment which has been authorised by the competent authority and which ensures that the petfood poses no unacceptable risks to public and animal health;]~~

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 25g: 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-sell packages on which it is clearly indicated that the content is destined for feeding to pets only, bear labels indicating “NOT FOR HUMAN CONSUMPTION“;

II.7.

(2)either [the product does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council(6) or mechanically separated meat obtained from bones of bovine, ovine or caprine animals; and the animals from which this product is 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 of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;]

~~(2)or [the product does not contain and is not derived from bovine, ovine or 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 by a decision in accordance with Article 5(2) of Regulation (EC) No 999/2001.]~~

II.8. in addition as regards TSE:

~~(2)either [in case of animal by-products intended for feeding ruminants and containing milk or milk products of ovine or caprine origin, the ovine and caprine animals from which these products are derived have been kept continuously since birth or for the last three years on a holding where no official movement restriction is imposed due to a suspicion of TSE and which has satisfied the following requirements for the last three years:~~

~~(i) it has been subject to regular official veterinary checks;~~

~~(ii) no classical scrapie case, as defined in point 2(g) of Annex I to Regulation (EC) No 999/2001, has been diagnosed or, following the confirmation of a classical scrapie case:~~

~~- all animals in which classical scrapie was confirmed have been killed and destroyed, and~~

~~- all goats and sheep on the holding have been killed and destroyed, except for breeding rams of the ARR/ARR genotype and breeding ewes carrying at least one ARR allele and no VRQ allele;~~

~~(iii) ovine and caprine animals, with the exception of sheep of the ARR/ARR prion genotype, are introduced into the holding only if they come from a holding which complies with the requirements set out in points (i) and (ii).]~~

~~(2)or [in case of animal by-products intended for feeding ruminants and containing milk or milk products of ovine or caprine origin, and destined to a Member State listed in the Annex to Commission Regulation (EC) No 546/2006(7), the ovine and caprine animals from which these products are derived have been kept continuously since birth or for the last seven years on a holding where no official movement restriction is imposed due to a suspicion of TSE and which has satisfied the following requirements for the last seven years:~~

~~(i) it has been subject to regular official veterinary checks;~~

~~(ii) no classical scrapie case, as defined in point 2(g) of Annex I to Regulation (EC) No 999/2001, has been diagnosed or, following the confirmation of a classical scrapie case:~~

II. Health information	II.a. Certificate reference No	II.b.

~~- all animals in which classical scrapie was confirmed have been killed and destroyed, and~~
~~- all goats and sheep on the holding have been killed and destroyed, except for breeding rams of the ARR/ARR genotype and breeding ewes carrying at least one ARR allele and no VRQ allele;~~
~~(iii) ovine and caprine animals, with the exception of sheep of the ARR/ARR prion genotype, are introduced into the holding only if they come from a holding which complies with the requirements set out in points (i) and (ii).]~~

Notes

Part I:

- Box reference I.6: Person responsible for the consignment in the European Union: 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.25: technical use: any use other than for animal consumption.
- Box reference I.26 and I.27: fill in according to whether it is a transit or an import certificate.

Part II:

(1a) OJ L 300, 14.11.2009, p. 1.
(1b) OJ L 54, 26.2.2011, p. 1.
(2) Delete as appropriate.
(3) OJ L 175, 10.7.2010, p. 1.
(4) OJ L 139, 30.4.2004, p. 55.
(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.
(6) OJ L 147, 31.5.2001, p. 1.
(7) OJ L 94, 1.4.2006, p. 28.

- 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 has to accompany the consignment until it reaches the border inspection post.

Official veterinarian/Official inspector

Name (in capital letters): Qualification and title:

Date: Signature:

Stamp: