

Model health certificate for flavouring innards for use in the manufacture of petfood from non-EU countries GBHC131X v3.1 October 2022

Part I. Details of the dispatched consignment

I.1 Consignor Name: Address: Tel:				I.2 Certificate reference no.						
				I.2.a Not in use	I.3 Central competent authority APHIS-VS		I.4 Local competent authority			
I.5 Consignee Name: Address: Tel:				I.6 Person responsible for the load in Great Britain Name: Address: 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 <input type="checkbox"/> Custom warehouse Name: Approval number: Address:						
Name: Approval number: Address:				Name: Approval number: Address:						
I.13 Place of loading				I.14 Date of departure						
I.15 Means of transport <input type="checkbox"/> Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other				I.16 Entry BCP						
Identification:				I.17 Not in use						
Documentation references:										

I.18 Description of commodity				
I.19 Commodity code (HS code)		I.21 Temperature of products <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen		I.23 Seal / Container No.
I.20 Quantity		I.22 Number of packages		I.24 Type of packaging
I.25 Commodity certified for <input type="checkbox"/> Petfood <input type="checkbox"/> Technical use				
I.26 <input type="checkbox"/> For transit through Great Britain to third country Third country _____ ISO Code _____			I.27 <input type="checkbox"/> For import or admission into Great Britain	
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

I, the undersigned official veterinarian, declare that I have read and understood Regulation (EC) No 1069/2009, and in particular Article 8 and 10 thereof, and Commission Regulation (EU) No 142/2011, and in particular Chapter III of Annex XIII and Chapter II of Annex XIV thereto, and certify that the flavouring innards products described above:

II.1 consist of animal by-products that satisfy the animal health requirements below;

II.2 have been prepared and include the following animal by-products which are exclusively:

⁽⁴⁾~~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 retained EU law, but are not intended for human consumption for commercial reasons;]

⁽¹⁾~~and/or~~ [- carcasses and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for human consumption following and ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with retained EU law:

(i) carcasses or bodies and parts of animals which are rejected as unfit for human consumption in accordance with retained EU law, 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;]

⁽⁴⁾~~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 retained EU law;]

⁽⁴⁾~~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;]

⁽⁴⁾~~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;]

⁽⁴⁾~~and/or~~ [- petfood and feedingstuffs of animal origin, or feedingstuffs containing animal byproducts 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;]

~~⁽⁴⁾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;]~~

~~⁽⁴⁾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;]~~

~~⁽⁴⁾and/or [animal by products from aquatic animals originating from plants or establishments manufacturing products for human consumption;]~~

~~⁽⁴⁾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;]~~

~~⁽⁴⁾and/or [animal by products from aquatic or terrestrial invertebrates other than species pathogenic to humans or animals;]~~

~~⁽⁴⁾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;]~~

⁽¹⁾and/or [- material from animals which have been treated with certain substances which are prohibited by Council Directive 96/22EC, the import of the material being permitted in accordance with Article 35(a)(ii) of Regulation (EC) No 1069/2009;]

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;

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 ⁽²⁾:

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 The end product was:

⁽¹⁾*either* [packaged in new or sterilised bags,]

~~⁽⁴⁾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,]~~

and which bear labels indicating 'NOT FOR HUMAN CONSUMPTION';

II.6 the end product was stored in enclosed storage;

II.7 the product has undergone all precautions to avoid contamination with pathogenic agents after treatment;

~~⁽⁴⁾**II.8** the flavouring innards products described above~~

~~⁽⁴⁾either [is derived from other ruminants than bovine, ovine or caprine animals.]]~~

~~⁽⁴⁾or [is derived from bovine, ovine or caprine animals and does not contain and is not derived from:~~

~~⁽⁴⁾⁽³⁾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 as set out in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001.]]~~

~~⁽⁴⁾⁽³⁾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;~~

~~(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 as set out in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001, in which there has been no indigenous BSE case,~~

~~(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 country or region classified as posing a negligible BSE risk as set out in a document relating to 'BSE risk status' published on gov.uk, in accordance with Regulation (EC) No 999/2001.]]]~~

Notes

References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018) and can be viewed on the UK legislation website (legislation.gov.uk).

References to Great Britain in this certificate include Channel Islands and Isle of Man.

Part I:

- Box reference I.6: Person responsible for the consignment in Great Britain: this box is required to be filled in only if it is a certificate for a commodity to be transited through Great Britain; it may be filled in if the certificate is for a commodity to be imported into Great Britain.
- 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 numbers (aircraft) or name (ship); information is to be provided in the event of unloading and reloading in Great Britain.
- 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) must be included.
- Box reference I.25: Technical use: any use other than feeding of farmed animals, other than fur animals, and the production or manufacturing or 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:

- (1) Delete as appropriate.
- (2) 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.
- (3) A document relating to the 'Bovine Spongiform Encephalopathy (BSE) risk status' of approved trading partners published by the Secretary of State, with the consent of the Scottish and Welsh Ministers, may be found here:

[Animal health status of countries approved to export animals and animal products to Great Britain - data.gov.uk](https://data.gov.uk)

**Flavouring innards for use in the
manufacture of petfood from non-
EU countries GBHC131X**

II.a. Certificate reference no.

II.b.

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 Great Britain: This certificate is only for veterinary purposes and must accompany the consignment until it reaches the border control post.

Official Veterinarian / Official Inspector

Name (in capital letters):

Qualification and title:

Date:

Signature:

Stamp: