



Model POR

Certificate Number _____

| 1. Consignor (name and address in full) | VETERINARY CERTIFICATE for fresh meat of domestic swine⁽¹⁾ consigned to the European Community No ⁽²⁾ ORIGINAL | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 2. Consignee (name and address in full) | 3. Origin of the meat⁽³⁾ 3.1 Country 3.2 Code of territory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5. Intended destination of the meat 5.1 EU Member State 5.2. Establishment: Name and address: Approval or registration number (where applicable): | 4. Competent authority 4.1 Ministry 4.2 Service 4.3 Local/regional level | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7. Means of transport and consignment identification⁽⁴⁾ 7.1 (Lorry, rail-wagon, ship or aircraft) ⁽⁵⁾ 7.2 Registration number(s), ship name or flight number | 6. Place of loading for exportation 7.3 Consignment identification details⁽⁶⁾ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8. Identification of the meat 8.1 Meat from (animal species) 8.2 Temperature conditions of the meat included in this consignment: chilled/frozen ⁽⁷⁾ 8.3 Individual identification of the meat included in this consignment | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th rowspan="2" style="width: 15%;">Nature of cuts⁽⁸⁾</th> <th colspan="3" style="width: 45%;">Approval number of the establishments</th> <th rowspan="2" style="width: 15%;">Number of packages/pieces</th> <th rowspan="2" style="width: 15%;">Net weight (kg)</th> </tr> <tr> <th style="width: 15%;">Slaughterhouse</th> <th style="width: 15%;">Cutting/manufacturing</th> <th style="width: 15%;">Cold store</th> </tr> </thead> <tbody> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr> <tr> <td colspan="4" style="text-align: right;">Total</td> <td> </td> <td> </td> </tr> </tbody> </table> | | | | | Nature of cuts ⁽⁸⁾ | Approval number of the establishments | | | Number of packages/pieces | Net weight (kg) | Slaughterhouse | Cutting/manufacturing | Cold store | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | Total | | | | | |
| Nature of cuts ⁽⁸⁾ | Approval number of the establishments | | | Number of packages/pieces | | Net weight (kg) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Slaughterhouse | Cutting/manufacturing | Cold store | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 9. Public health attestation I, the undersigned official veterinarian, hereby certify that: 9.1 the fresh meat has been obtained, prepared, handled and stored under the health conditions governing production and control laid down in European Community legislation ⁽⁹⁾ and it is, therefore, considered as such to be fit for human consumption ⁽¹⁰⁾ [and the minced meat was produced and deep-frozen in manufacturing establishments, in accordance with the requirements laid down in European Community legislation ⁽⁹⁾ .] 9.2 the fresh meat, or the packages of meat, bear an official health mark to the effect that the meat has been wholly dressed and inspected in the establishments indicated under point 8.3 that are approved for exportation to the European Community; 9.3 the means of transport and the loading conditions of this consignment meet the hygiene requirements laid down in European Community legislation ⁽⁹⁾ ; 9.4 with regard to trichinosis, the fresh meat: ⁽¹¹⁾ [has been subject to an examination by a digestion method ⁽¹²⁾ with negative results.] ⁽¹³⁾ and/or [has been subject to a cold treatment, according to European Community legislation ⁽⁹⁾ .] | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

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(Signature of Official Veterinarian)



Certificate Number _____

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| 10. | Animal health attestation |
| | I, the undersigned official veterinarian, hereby certify that the fresh meat described above: |
| 10.1. | has been obtained in the territory with code(f) which, at the date of issuing this certificate: |
| (f) either | [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and] |
| (f) or | [(a) (i) has been free for 12 months from rinderpest, African swine fever, [foot-and-mouth disease](f), [classical swine fever](f) and [swine vesicular disease](f), and (ii) has been considered free from [foot-and-mouth disease](f), [classical swine fever](f) and [swine vesicular disease](f), since (date), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Decision .../.../EC, of (date), and] |
| | (b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory; |
| 10.2 | has been obtained from animals that: |
| (f) | [have remained in the territory described under point 10.1 since birth, or for at least the last three months before slaughter;] |
| (f) and/or | [have been introduced on (date) into the territory described under point 10.1, from the territory with code(f) that at that date was authorised to export this fresh meat to the European Community;] |
| (f) and/or | [have been introduced on (date) into the territory described under point 10.1, from the EU Member State ;] |
| 10.3 | has been obtained from animals coming from holdings: |
| | (a) in which none of the animals present therein have been vaccinated against the diseases mentioned under point 10.1; |
| | (b) in and around which, in an area of 10 km radius, there has been no case/outbreak of the diseases mentioned under point 10.1 during the previous 40 days; |
| | (c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks; |
| (f) (f) | [(d) where an undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of exporting pig meat to the European Community;] |
| 10.4 | has been obtained from animals that: |
| | (a) have remained separate since birth from wild cloven-hoofed animals; |
| | (b) have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions mentioned above; |
| | (c) at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases mentioned under point 10.1 above, and |
| | (d) have been slaughtered on or between(f); |
| 10.5 | has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned under point 10.1 above during the previous 40 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian; |
| 10.6 | has been obtained and prepared without contact with other meats not complying with the conditions required above. |
| 11. | Animal welfare attestation |
| | I, the undersigned official veterinarian, hereby certify that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation(f). |

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(Signature of Official Veterinarian)




Certificate Number _____

Official stamp and signature

Done at on



(stamp)



(signature of official veterinarian)

(name in capital letters, qualifications and title)

Notes

- (*) Fresh meat means all parts, whether fresh, chilled or frozen, fit for human consumption of domestic swine (*Sus scrofa*), including deep-frozen minced meat.
- (*) Issued by the competent authority.
- (*) Country and code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).
- (*) The registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft.
In case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated under point 7.3.
- (*) Keep as appropriate.
- (*) Complete if appropriate.
- (*) If appropriate, indicate "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.
Minced meat is meat which has been minced into fragments or passed through a spiral-screw mincer and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.
- (*) Regarding fresh meat, the provisions of Council Directive 72/462/EEC (as last amended) shall apply. From 8 June 2003, fresh meat shall come from establishments implementing checks on general hygiene, in accordance with Commission Decision 2001/471/EC (as last amended). For minced meat, those of Council Directive 94/65/EC (as last amended) are also applicable. Regarding trichinosis, the provisions of Council Directive 77/96/EEC (as last amended) shall apply. Regarding welfare at slaughter, the provisions of Council Directive 93/119/EC (as last amended) shall apply.
- (*) Supplementary guarantees to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), with the entry "D".
Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.
- (*) Date or dates of slaughter: Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under (*), or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.

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