

Part I : Details of consignment

I.1. Consignor Name _____ Address _____ Country _____ ISO Code _____			I.2. IMSOC Reference I.2.a. Local Reference _____																				
I.5. Consignee Name _____ Address _____ Country _____ ISO Code _____			I.3. Central competent authority I.4. Local competent authority _____																				
I.7. Country of origin _____ ISO Code _____		I.9. Country of destination _____ ISO Code _____		I.10. Region of destination																			
I.8. Region of origin _____ Code _____			I.10. Region of destination																				
I.11. Place of Dispatch Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____			I.12. Place of destination Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____																				
I.13. Place of Loading Name _____ Address _____ Approval Number _____ Country _____ ISO Code _____			I.14. Date and time of departure _____																				
I.15. Means of Transport <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Mode</td> <td style="width: 20%;">International transport document</td> <td style="width: 60%;">Identification</td> </tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> <tr><td> </td><td> </td><td> </td></tr> </table>			Mode	International transport document	Identification																I.16 Entry Point _____		
Mode	International transport document	Identification																					
I.18. Transport conditions Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>			I.17. Accompanying documents Document Type _____ Accompanying document reference _____ Date of Issue _____ Country _____ Place of issue _____																				
I.19. Container No / Seal No _____																							
I.20. Certified as Human consumption <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Other <input type="checkbox"/> Technical use <input type="checkbox"/> Production of petfood <input type="checkbox"/> Pet food <input type="checkbox"/>																							
I.21. For transit through a third country <input type="checkbox"/> Country _____ ISO Code _____ EU Exit Authority _____ BCP code _____ EU Entry Authority _____ BCP code _____			I.22. For transit through Member State(s) <input type="checkbox"/> Country _____ ISO Code _____																				
I.23. Total number of packages _____		I.24. Total quantity _____		I.25. Total net weight _____																			
I.25. Total gross weight _____																							
I.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0208 Other meat and edible meat offal, fresh, chilled or frozen 020810 Of rabbits or hares																							
#1.	Commodity	Quantity	Net weight	Package count																			
	Species	Identification number	Identification system																				

Part II: Certification

II. Health information

Part II. Certification

Animal Health

I, the undersigned official veterinarian, hereby certify that the meat of wild leporidae (rabbits and hares) described in Part I of this certificate:

AH/T201 Territory requirements

- (a) was obtained from wild leporidae which were killed in the territory with code _____ and in a hunting area where during the last 40 days no animal health restrictions for viral haemorrhagic disease, tularemia and myxomatosis have been applied;
- (b) was obtained from leporidae which, after killing, were transported within 12 hours to a collection centre and/or an approved game handling establishment for chilling;

AH/E404 Establishment requirements

comes from

☐ [a collection centre;]

(*)EITHER

☐ [an approved game handling establishment;]

(*)AND/OR

which met GB requirements at the time of dressing;

AH/A305B Animal requirements (dates of killing)

was obtained from animals which were killed on _____ (dd/mm/yyyy) or between
(dd/mm/yyyy) and _____ (dd/mm/yyyy);

AH/P500 Product requirements

has during all stages of its production, been handled, stored and transported in accordance with GB requirements;

AH/MS100 Additional guarantees

☐ (*)[I, the undersigned, official veterinarian, certify that:

]

Public Health

I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of the GB Regulations, and certify that the meat of wild leporidae described in Part I of this certificate was produced in accordance with those requirements, in particular that:

PH/E100A Establishment requirements

the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;

PH/P108B Production requirements

it has been obtained in accordance with the relevant GB regulations;

PH/P400 Production requirements

in the case of meat of skinned and eviscerated wild leporidae, the meat was obtained and inspected in accordance with relevant GB regulations;

PH/P401 Production requirements

in the case of unskinned and uneviscerated wild leporidae:

- (a) the meat was chilled to +4 °C or below for a maximum of 15 days prior to the intended time of import but has not been frozen or deep-frozen;
- (b) an official veterinary health inspection has been carried out on a representative sample of the carcasses and the meat was obtained and inspected in accordance with Regulations (EC) Nos 853/2004 and 2019/627;
- (c) the meat has been identified by affixing an official mark of origin, the details of which are recorded in the box reference I.28;

PH/I003 Inspection

has been found fit for human consumption following post-mortem inspections in accordance with GB regulations;

Part II: Certification

Μέρος I

I.1. Αποστολέας Όνομα Διεύθυνση Χώρα Κωδικός ISO			I.2. Κωδικός αναφοράς IMSOC I.2.a. Local Reference		
I.5. Παραλήπτης Όνομα Διεύθυνση Χώρα Κωδικός ISO			I.3. Κεντρική αρμόδια αρχή (ΚΑΑ) I.4. Local competent authority		
I.7. Χώρα προέλευσης		Κωδικός ISO	I.9. Country of destination		Κωδικός ISO
I.8. Region of origin			I.10. Περιφέρεια προορισμού		
I.11. Place of Dispatch Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO			I.12. Τόπος προορισμού Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO		
I.13. Τόπος φόρτωσης Όνομα Διεύθυνση Αριθμός έγκρισης Χώρα Κωδικός ISO			I.14. Date and time of departure		
I.15. Μέσο μεταφοράς Τύπος Έγγραφο Ταυτοποίηση			I.16 Entry Point		
I.18. Transport conditions σε θερμοκρασία περιβάλλοντος Controlled temperature Σε ψύξη Κατεψυγμένα			I.17. Συνοδευτικά έγγραφα Document Type Κωδικός αναφοράς του εμπορικού εγγράφου Ημερομηνία έκδοσης Χώρα Τόπος έκδοσης		
I.19. Εμπορευματοκιβώτιο αριθ./ Σφραγίδα αριθ.					
I.20. Certified as Κατανάλωση από τον άνθρωπο Φαρμακευτική χρήση Άλλο Τεχνική χρήση Production of petfood Τροφές για ζώα συντροφιάς					
I.21. For transit through a third country Country EU Exit Authority EU Entry Authority Κωδικός ISO BCP code BCP code			I.22. For transit through Member State(s) Country Κωδικός ISO		
I.23. Συνολικός αριθμός δεμάτων		I.24. Συνολική ποσότητα		I.25. Συνολικό καθαρό βάρος	I.25. Συνολικό μεικτό βάρος
I.28. Description of consignment 1. 02 ΚΡΕΑΤΑ ΚΑΙ ΠΑΡΑΠΡΟΪΟΝΤΑ ΣΦΑΓΙΩΝ, ΒΡΩΣΙΜΑ 0208 Άλλα κρέατα και παραπροϊόντα σφαγίων βρώσιμα, νωπά, διατηρημένα με απλή ψύξη ή κατεψυγμένα 020810 Κουνελιών ή λαγών					
#1.	Εμπόρευμα	Ποσότητα	Καθαρό βάρος	Πλήθος πακέτων	
Είδος		Αναγνωριστικός αριθμός	Σύστημα ταυτοποίησης		

Part II: Certification	II. Υγειονομικές πληροφορίες		
	<p>Part II. Certification</p> <p>Animal Health</p> <p>I, the undersigned official veterinarian, hereby certify that the meat of wild leporidae (rabbits and hares) described in Part I of this certificate:</p> <p>AH/T201 Territory requirements</p> <p>(a) was obtained from wild leporidae which were killed in the territory with code _____ and in a hunting area where during the last 40 days no animal health restrictions for viral haemorrhagic disease, tularaemia and myxomatosis have been applied;</p> <p>(b) was obtained from leporidae which, after killing, were transported within 12 hours to a collection centre and/or an approved game handling establishment for chilling;</p> <p>AH/E404 Establishment requirements</p> <p>comes from</p> <p><input type="checkbox"/> [a collection centre;]</p> <p>(*)EITHER</p> <p><input type="checkbox"/> [an approved game handling establishment;]</p> <p>(*)AND/OR</p> <p>which met GB requirements at the time of dressing;</p> <p>AH/A305B Animal requirements (dates of killing)</p> <p>was obtained from animals which were killed on _____ (dd/mm/yyyy) or between _____ (dd/mm/yyyy) and _____ (dd/mm/yyyy);</p> <p>AH/P500 Product requirements</p> <p>has during all stages of its production, been handled, stored and transported in accordance with GB requirements;</p> <p>AH/MS100 Additional guarantees</p> <p><input type="checkbox"/> (*)[I, the undersigned, official veterinarian, certify that:</p> <p style="text-align: center;">]</p> <p>Public Health</p> <p>I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of the GB Regulations, and certify that the meat of wild leporidae described in Part I of this certificate was produced in accordance with those requirements, in particular that:</p> <p>PH/E100A Establishment requirements</p> <p>the establishment(s) where the product(s) come(s) from operate(s) under the HACCP principles in accordance with GB regulations;</p> <p>PH/P108B Production requirements</p> <p>it has been obtained in accordance with the relevant GB regulations;</p> <p>PH/P400 Production requirements</p> <p>in the case of meat of skinned and eviscerated wild leporidae, the meat was obtained and inspected in accordance with relevant GB regulations;</p> <p>PH/P401 Production requirements</p> <p>in the case of unskinned and uneviscerated wild leporidae:</p> <p>(a) the meat was chilled to +4 °C or below for a maximum of 15 days prior to the intended time of import but has not been frozen or deep-frozen;</p> <p>(b) an official veterinary health inspection has been carried out on a representative sample of the carcasses and the meat was obtained and inspected in accordance with Regulations (EC) Nos 853/2004 and 2019/627;</p> <p>(c) the meat has been identified by affixing an official mark of origin, the details of which are recorded in the box reference I.28;</p> <p>PH/I003 Inspection</p> <p>has been found fit for human consumption following post-mortem inspections in accordance with GB regulations;</p>		

Part II: Certification	II. Υγειονομικές πληροφορίες		
	PH/MK001 Marking requirements the product(s) described in Part I of this certificate has (have) been marked in compliance with the relevant GB regulations;		
	PH/RP001 Residue plans the guarantees provided by the residue monitoring plans submitted to GB by the country of origin are fulfilled, in accordance with GB regulations;		
	PH/S103 Storage and transportation requirements it has been stored and transported in accordance with relevant GB regulations;		
	(*) Keep as appropriate.		
	Certifying Officer Name (in capital letters) Ημερομηνία υπογραφής Σφραγίδα		Qualification and title Υπογραφή