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CHAPTER 9

MODEL OFFICIAL CERTIFICATE FOR THE ENTRY INTO THE UNION OF FRESH MEAT INTENDED FOR HUMAN CONSUMPTION, EXCLUDING OFFAL, MINCED MEAT AND MECHANICALLY SEPARATED MEAT, OF WILD GAME SOLIPEDS BELONGING TO THE SUBGENUS HIPPOGRISS (ZEBRA) (MODEL EQW)

COUNTRY		Official certificate to the EU	
Part I: Description of consignment	I.1 Consignor/Exporter Name Address Country ISO country code	I.2 Certificate reference	I.2a IMSOC reference
		I.3 Central Competent Authority	QR CODE
		I.4 Local Competent Authority	
	I.5 Consignee/Importer Name Address Country ISO country code	I.6 Operator responsible for the consignment Name Address Country ISO country code	
	I.7 Country of origin ISO country code	I.9 Country of destination ISO country code	
	I.8 Region of origin Code	I.10 Region of destination Code	
	I.11 Place of dispatch Name Registration/Approval No Address Country ISO country code	I.12 Place of destination Name Registration/Approval No Address Country ISO country code	
	I.13 Place of loading	I.14 Date and time of departure	
	I.15 Means of transport ☐ Aircraft ☐ Vessel ☐ Railway ☐ Road vehicle Identification	I.16 Entry Border Control Post	
		I.17 Accompanying documents Type Code Country ISO country code Commercial document reference	
I.18 Transport conditions	☐ Ambient	☐ Chilled	☐ Frozen
I.19 Container number/Seal number Container No Seal No			
I.20 Certified as or for ☐ Products for human consumption			

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I.21		I.22 ☐ For internal market			
		I.23			
I.24 Total number of packages		I.25 Total quantity		I.26 Total net weight/gross weight (kg)	
I.27 Description of consignment					
CN code	Species	Cold store	Identification mark	Type of packaging	Net weight
Slaughter house		Treatment type	Nature of commodity	Number of packages	Batch No
☐ Final consumer		Date of collection/production	Manufacturing plant	Approval or registration number of plant/establishment/centre	

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Part II: Certification	II. Health information	II.a Certificate reference	II.b IMSOC reference
	II.1 Public health attestation I, the undersigned, declare that I am aware of the relevant requirements of Regulation (EC) No 178/2002 of the European Parliament and of the Council^A, Regulation (EC) No 852/2004 of the European Parliament and of the Council^B, Regulation (EC) No 853/2004 of the European Parliament and of the Council, Regulation (EU) 2017/625 of the European Parliament and of the Council, Commission Delegated Regulation (EU) 2019/624 and Commission Implementing Regulation (EU) 2019/627^C and hereby certify that the fresh meat of wild game solipeds belonging to the subgenus Hippotigris (zebra) described in Part I was produced in accordance with these requirements, in particular that: II.1.1. the meat comes from (an) establishment(s) applying general hygiene requirements and implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 852/2004, regularly audited by the competent authorities, and being listed as an EU approved establishment; II.1.2. the meat was obtained in compliance with Section IV, Chapters I and II, of Annex III to Regulation (EC) No 853/2004; II.1.3. the meat fulfils the requirements of Commission Implementing Regulation (EU) 2015/1375^D, in particular, has been subject to an examination by a digestion method for Trichinella with negative results; II.1.4. the meat has been found fit for human consumption following a post-mortem inspection carried out in accordance with Articles 10, 12 to 15, 28, 31 to 34 and 37 of Implementing Regulation (EU) 2019/627 and Articles 7 and 8 of Delegated Regulation (EU) 2019/624; (¹) II.1.5. either [the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 of and Annex II to Implementing Regulation (EU) 2019/627;] (¹) or [the packages of meat have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]		

^A Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1).

^B Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1).

^C Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls (OJ L 131, 17.5.2019, p. 51).

^D Commission Implementing Regulation (EU) 2015/1375 of 10 August 2015 laying down specific rules on official controls for Trichinella in meat (OJ L 212, 11.8.2015, p. 7).

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	II.1.6. the meat satisfies the relevant criteria laid down in Commission Regulation (EC) No 2073/2005^E; II.1.7. the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Article 29 of Council Directive 96/23/EC^F, are fulfilled and the concerned animals and products are listed in Commission Decision 2011/163/EU^G for the concerned country of origin; II.1.8. the meat has been stored and transported in accordance with the relevant requirements of Section I of Annex III to Regulation (EC) No 853/2004. Notes In accordance with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community, and in particular Article 5(4) of the Protocol on Ireland / Northern Ireland in conjunction with Annex 2 to that Protocol, references to European Union in this certificate include the United Kingdom in respect of Northern Ireland. This certificate is intended for entry into the Union of fresh meat, excluding offal, minced meat and mechanically separated meat, of wild game solipeds belonging to the subgenus <i>Hippotigris</i> (zebra). The exclusion of offal, minced meat and mechanically separated meat is expressly mentioned in the title to avoid any confusion as these products cannot enter into the Union using this fresh meat certificate Fresh meat means as defined in point 1.10 of Annex I to Regulation (EC) No 853/2004. After entry into the Union, unskinned bodies must be conveyed without delay to the processing establishment of destination. This official certificate shall be completed according to the notes for the completion of certificates provided for in Chapter 4 of Annex I to Implementing Regulation (EU) 2020/2235. Part I: Box reference I.11: “Place of dispatch”: name and address of the dispatch establishment. Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (vessel) is to be provided. In case of unloading and reloading, the consignor must inform the BCP of entry into the Union. Box reference I.19: For containers or boxes, the container number and the seal number (if applicable) should be included. Box reference I.27: Use the appropriate Harmonised System (HS) code: 02.08.90 or 05.04.
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^E Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1).

^F Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC (OJ L 125, 23.5.1996, p. 10).

^G Commission Decision 2011/163/EU of 16 March 2011 on the approval of plans submitted by third countries in accordance with Article 29 of Council Directive 96/23/EC (OJ L 70, 17.3.2011, p. 40).

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	Box reference I.27: Description of consignment: <i>“Nature of commodity”</i>: Indicate “carcase-whole”, “carcase-side”, “carcase-quarters” or “cuts”. <i>“Treatment type”</i>: If appropriate, indicate “matured” or “unskinned”. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces. <i>“Slaughterhouse”</i>: game handling establishment. Part II: ⁽¹⁾ Keep as appropriate.
	Certifying officer Name (in capital letters) Date Stamp Qualification and title Signature