EUROPEAN UNION

Export Health Certificate

Part I : Details of consignment

I.1. Consignor	I.2. IMSOC Reference
Name	**Specimen not to be used for exports from EU**
Address	I.2.a. Local Reference
Country ISO Code	

I.5. Consignee	I.3. Central competent authority
Name	I.4. Local competent authority
Address	
Country ISO Code	

I.7. Country of origin ISO Code	I.9. Country of destination ISO Code

I.8. Region of origin Code	I.10. Region of destination Code

I.11. Place of Dispatch	I.12. Place of destination
Name	Name
Address	Address
Approval Number	Approval Number
Country ISO Code	Country ISO Code

I.13. Place of Loading	I.14. Date and time of departure
Name	
Address	
Approval Number	
Country ISO Code	

I.15. Means of Transport

Mode	International transport document	Identification

I.16 Entry Point

I.18. Transport conditions

Chilled ☐   Ambient ☐   Frozen ☐   Controlled temperature ☐

I.17. Accompanying documents

Commercial document reference   Date of issue

Country   Place of issue

I.19. Container No / Seal No

I.20. Certified as

Human consumption ☐   Technical use ☐   Pet food ☐   Pharmaceutical use ☐

Production of petfood ☐   Other ☐

I.21. For transit through a third country ☐	I.22. For transit through Member State(s) ☐
Country ISO Code	
EU Exit Authority BCP code	Country ISO Code
EU Entry Authority BCP 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

Commodity	Species	Quantity	Batch number	Manufacturing plant

Cold store	Cutting plant	Date of freezing	Date of production	Date of slaughter

Net weight	Product Description	Package count	Identification mark

Part II: Certification

II. Health information		

I, the undersigned Official veterinarian hereby certify that:

1. The meat of poultry described in this certificate, which is exported to the Republic of Moldova comes from (an) establishments(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004.

2. It has been produced in compliance with the conditions set out in Annex III to Regulation (EC) No 853/2004.

3. It has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with article 18 of Regulation (EU) 2017/625.

4. It has been marked with an identification mark in accordance with Annex II to Regulation (EC) No 853/2004.

5. It satisfies the relevant criteria set out in Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs.

6. The guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Regulation (EU) 2017/625 are fulfilled.

7. It was obtained from birds originating from an EU Member State, or (a) zone(s)/region(s) thereof, free from highly pathogenic avian influenza as regulated by Council Directive 2005/94/EC and Newcastle disease as regulated by Council Directive 92/66/EEC.

8. It originated from slaughterhouse approved by the competent authority of the country of origin:

    a) the approval of which has not been suspended or withdrawn;

    b) which, at the time of slaughter, was not subject to any animal health restriction imposed by the competent authority of the country of origin regarding highly pathogenic avian influenza and Newcastle disease;

    c) within a 10 km radius of which (including, where appropriate, the territory of a neighbouring country) there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least the previous 30 days;

    d) of which the meat has not been in contact at any time during slaughter, cutting, storage or transport with poultry or meat of lower veterinary-sanitary state.

9. It has been obtained from poultry coming from establishments:

    a) which are not restricted regarding any poultry disease;

    b) within a 10 km radius of which, including, where appropriate, the territory of a neighbouring country, there has been no outbreak of highly pathogenic avian influenza or Newcastle disease for at least 30 days prior to slaughter in accordance with EU Regulations concerned.

10. It has been obtained from poultry:

    a) that has been kept on the territory of a country/region/administrative territory/compartment referred to in point 7 since hatching or has been imported to such territory as a day-old chicks, as breeding and/or productive poultry or as slaughter poultry;

    b) has been slaughtered on _____ (dd/mm/yyyy) or between _____ (dd/mm/yyyy) and _____ (dd/mm/yyyy);

    ○ either c) (1)has not been vaccinated against avian influenza;

    ○ or c) (1)has been vaccinated against avian influenza using _____ (Indicate name and type of used vaccine) at the age of _____ weeks;

    d) has not been slaughtered under any animal-health scheme for the control or eradication of poultry diseases;

    e) during any time of transportation to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease;

    f) In case of poultry vaccinated against Newcastle disease, only the vaccines officially approved (registered) by the competent authority of the country of origin were used. Import, manufacture and circulation of vaccine must be done under the control of competent authority of the country of origin.

Part II: Certification

II. Health information		

11. It derives from animals which have been handled in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of Council Regulation (EC) No 1099/2009.

Notes:

Part I:

- Box I.19: Indicate total gross weight and total net weight.

- Box I.21: Either seal- or container number or both is to be indicated in this box.

- Box I.25: Custom code and title: Use the appropriate Harmonized System (HS) code under the following headings: 02.07, 02.08, 05.04

Part II:

(1) Delete as appropriate.

Signature and stamp must be different color that in the printed certificate.

Certifying Officer

Name (in capital letters)   Qualification and title
Date of signature   Signature
Stamp