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| **Slaughterhouse Veterinary Support Health Attestation for the Movement within Great Britain of Meat of Domestic Swine intended for export to the EU SPS area[[1]](#footnote-1)** |

This Support Health Attestation (SHA) is **Not** an Official Document or an Export Certificate

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| Support Health Attestation No. |       |
| **1. Identification of Product** |
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| a) Detailed description of product: |  |
|       |
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| b) Unique health or identification marks (e.g. on carcases or packaging) |       |
|  |  |
| c) Date or date ranges of:  |
|  |  |  |  |
| Production |       | Slaughter |       | Cutting |       |
|  |  |  |  |
| Processing |       | Packing |       |  |
|  |  |  |  |
| d) Month(s) and year(s) when frozen (if applicable): |
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| **2. Origin and Destination of the Product** |
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| a) Address(es), type(s) of establishment (e.g. slaughterhouse, cutting plant, processing plant, cold store) and official approval/registration number(s) of the establishment(s) **from** which the consignment will be dispatched: |
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| b) If available, address(es), type(s) of establishment (e.g. cutting plant, processing plant, cold store) and official approval/registration number(s) of the establishment(s) **to** which the consignment will be dispatched: |
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| **3.** **Health Attestation** |
| I, the undersigned veterinarian, certify that: |  |
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| a) the products described in this document comply with the following health requirements from Specimen EHC number(s) (as in the footer of the official certificate(s)):       |
| **\* [delete the sections not applicable]**The meat of domestic swine was produced in accordance with Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EU) 2017/625 (which repealed and replaced (EC) 854/2004), and in particular:**II.1.3** The meat fulfils the requirements or Regulation (EU) 2015/1375 (which repealed and replaced (EC) 2075/2005) laying down specific rules on official controls for Trichinella in meat, and in particular:**\***[***either***has been subjected to an examination by a digestion method with negative results;]**\***[***or*** has been subjected to a freezing treatment in accordance with Regulation (EU) 2015/1375;]**II.1.4** \*[The minced meat has been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than – 18 oC][[2]](#footnote-2)**II.1.10** \*[It fulfils the requirements of Regulation (EC) No 1688/2005 implementing Regulation (EC) No 853/2004 as regards special guarantees concerning Salmonella for consignments to Finland and Sweden of certain meat and eggs.] [[3]](#footnote-3)**II.2.1** Has been obtained in the territory with code: GB – 0 [[4]](#footnote-4) **II.2.2**Has been obtained from animals that:\*[**either** have remained in the territory described under point II.2.1 since birth, or for at least three months before slaughter]\*[**or** have been introduced on……..(dd/mm/yyyy) into the territory described under point II.2.1 from the territory from the territory with code……… that at that date was authorised to import this fresh meat into the Union]\*[**or** have been introduced on……(dd/mm/yyyy) into the territory described under point II.2.1 from the EU Member State……….]*With reference* to **II.2.3**Has been obtained from animals coming from holdings in the territory with code: GB-0**II.2.4** Has been obtained from animals thata) have remained separate since birth from wild cloven-hoofed animalsb) 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 referred to in point II.2.1, II.2.2 and II.2.3.**II.2.6**Has been obtained and prepared without contact with other meats not complying with the conditions stated above.**II.3. Animal welfare attestation**I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I of this certificate 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 Union legislation and have met requirements at least equivalent to those laid down in Chapters II and III of Council Regulation (EC) No 1099/2009(*insert references to additional paragraphs as specified in the aforementioned EHC*)............................................................................................................................................................................................................................................................................................................................................................................................................; |
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| Support Health Attestation No. |       |

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| Support Health Attestation No. |       |
| b) the establishment(s) specified at paragraph 2(a) \*is/are \*approved/listed for exports to the following country/countries: |
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| *\*delete as appropriate* |

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| **Establishment Stamp if FSS employee (not Official Veterinarian (OV) stamp) or Veterinary Practice Stamp:** |
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|  |
| Name in BLOCK LETTERS  |  MRCVS |  |
|  |  |  |
| Signature of Registered Veterinarian |  |  |
|  |  |  |
| RCVS Registration No. |       |  |
|  |  |  |
| Telephone No. |       |  |
|  |  |  |
| Address |       |  |
|  | Postcode:  |       |  |
|  |  |  |
| Date |       |  |

**Guidance for completion of Slaughterhouse Support Health Attestations**

For the meat in scope of this template, where SHAs are issues at an abattoir:

* In Scotland: this version issued by Food Standards Scotland must be used (see [action note](https://www.foodstandards.gov.scot/publications-and-research/publications?category=584&orderby=resources_pubdate)s)
* In England and Wales: the equivalent template issued by APHA must be used

For guidance on completing this SHA please refer to:

* Guidance produced by Food Standard Scotland and/or your employer
* The specimen certificate and notes for guidance for the relevant Export Health Certificate available on APHA Form Finder <https://www.gov.uk/export-health-certificates>
* Principles from the generic support Health Attestation guidance general ([ET199](http://apha.defra.gov.uk/external-operations-admin/library/documents/exports/ET199.docx)) available on [APHA vet gateway](http://apha.defra.gov.uk/External_OV_Instructions/Export_Instructions/Certification_Procedures/Products_Exports.html).
1. EU27 Member States, European Economic Areas/European Free Trade Areas countries and Northern Ireland [↑](#footnote-ref-1)
2. Only required for minced meat. The section “and frozen to an internal temperature of not more than -18oC” can be struck through for mince meat exports to Northern Ireland when P&R Certificates 1703 or 1706 are used. [↑](#footnote-ref-2)
3. Only required if meat being exported to Finland or Sweden [↑](#footnote-ref-3)
4. Insert “GB-0" as the territory code applicable to “POR” certificates (as defined in Part 1 of Annex II to Regulation (EU) [No 206/2010](https://eur-lex.europa.eu/legal-content/EN/ALL/?uri=CELEX:32010R0206&qid=1610302345036) as amended - e.g. by [Regulation (EU) 2020/2204](https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32020R2204&from=EN)) [↑](#footnote-ref-4)