

## Part I : Details of consignment

<b>I.1. Consignor</b> Name Address Country <span style="float: right;">ISO Code</span>				<b>I.2. IMSOC Reference</b> I.2.a. Local Reference																
<b>I.5. Consignee</b> Name Address Country <span style="float: right;">ISO Code</span>				<b>I.3. Central competent authority</b> <b>I.4. Local competent authority</b>																
<b>I.7. Country of origin</b> <span style="float: right;">ISO Code</span>			<b>I.9. Country of destination</b> <span style="float: right;">ISO Code</span>																	
<b>I.8. Region of origin</b> <span style="float: right;">Code</span>			<del><b>I.10. Region of destination</b></del>																	
<b>I.11. Place of Dispatch</b> Name Address Approval Number Country <span style="float: right;">ISO Code</span>				<b>I.12. Place of destination</b> Name Address Approval Number Country <span style="float: right;">ISO Code</span>																
<b>I.13. Place of Loading</b> Name Address Approval Number Country <span style="float: right;">ISO Code</span>				<b>I.14. Date and time of departure</b>																
<b>I.15. Means of Transport</b> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th style="width: 20%;">Mode</th> <th style="width: 20%;">International transport document</th> <th style="width: 60%;">Identification</th> </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													<b>I.16 Entry Point</b>	
Mode	International transport document	Identification																		
<b>I.18. Transport conditions</b> Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Frozen <input type="checkbox"/>				<b>I.17. Accompanying documents</b> Commercial document reference Date of issue Country <span style="float: right;">Place of issue</span>																
<b>I.19. Container No / Seal No</b>																				
<b>I.20. Certified as</b> Human consumption <input type="checkbox"/>																				
<b>I.21. For transit through a third country</b> <input type="checkbox"/> Country <span style="float: right;">ISO Code</span> EU Exit Authority <span style="float: right;">BCP code</span> EU Entry Authority <span style="float: right;">BCP code</span>				<b>I.22. For transit through Member State(s)</b> <input type="checkbox"/> Country <span style="float: right;">ISO Code</span>																
<b>I.23. Total number of packages</b>		<b>I.25. Total net weight</b>		<b>I.25. Total gross weight</b>																
<b>I.28. Description of consignment</b> <b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b> <b>0201</b> Meat of bovine animals, fresh or chilled <b>020110</b> Carcasses and half-carcasses																				
Commodity	Product Description	Slaughterhouse	Manufacturing plant	Cold store																
<b>Package count</b>		<b>Net weight</b>		<b>Shipping Mark</b>																

## II. Health information

II.1. I, the undersigned official veterinarian, hereby certify that the meat specified above has been prepared in an establishment certified for export to Canada and is derived from animals that have been examined and found, by ante-mortem and post-mortem inspection at the time of slaughter in compliance with Regulations (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 which have been recognised equivalent to the applicable Canadian laws and regulations, to be free from diseases and fit for human consumption.

II.2. I hereby certify that:

The bovine meat is derived from animals which:

II.2.1. Have been in the (4)EU since birth or have been in the (4)EU for the last 90 days prior to slaughter.

II.2.2. Have not been in contact within the last 90 days with any animal from a country or zone that was under restriction, at the time of slaughter, for Foot and Mouth Disease.

II.2.3. Every precaution was taken to prevent direct or indirect contact during the slaughter, processing and packaging of the meat and meat products with any animal product or by-product derived from bovines of a lesser zoosanitary status.

II.2.4 The meat and/or meat product is derived from bovines which:

II.2.4.1. Were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process, and were humanely rendered unconscious prior to being bled, or were slaughtered as per Judaic or Islamic law.

II.2.4.2. The meat and meat products do not contain and were prepared in such a manner as to avoid contamination with the following tissues:

a) The skull including the brain, trigeminal ganglia and eyes, the spinal cord and the vertebral column and palatine tonsils, from all bovines aged 30 months or older, and the distal ileum from bovines of all ages.

b) Mechanically separated meat from the skull and vertebral column of bovines aged 30 months or older.

☐ [(2)II.3. Additional certification

Additional certification statements for: a) meat covered by this certificate that are considered as precursor material for the preparation of finished raw ground meat including, but not limited to, trim, bench trim (trim derived from primal and sub-primal cuts), head meat, cheek meat, tongue roots, weasand meat, hearts and finely textured beef and b) raw ground meat;

I hereby certify that:

(1)either ☐ [II.3.1. The meat derived from bovine and covered by this certificate is considered as precursor material for the preparation of finished raw ground meat, and were tested for the presence of E. coli O157:H7/NM according to procedures described in CFIA's Guidance on the Control of E.coli O157:H7/NM Contamination in Raw Beef Products]

(1)or ☐ [II.3.1. The meat derived from bovine used for the preparation of raw ground meat covered by this certificate were tested for the presence of E. coli O157:H7/NM according to procedures described in (3)CFIA Annex O of Chapter 4 of the Meat Hygiene Manual of Procedures as published on the CFIA Guidance on the Control of E.coli O157:H7/NM Contamination in Raw Beef Products.]

II.3.2. Were tested in a laboratory accredited according to ISO 17025 standards (i.e., a laboratory that is formally recognised by an accreditation body that is a signatory to the International Laboratory Accreditation Cooperation (ILAC) Mutual Recognition Agreement (MRA) as conforming to the requirements of ISO/IEC 17025:2005),

II.3.3. The test results were recorded on a certificate of analysis indicating that E. coli O157:H7/NM was not detected,

II.3.4. The said certificate of analysis is issued in one of Canada's official languages (English or French) and attached to this certificate.]

## Notes

This certificate is meant for fresh meat, including minced meat and meat preparations, of domestic bovine (Bovinae). Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.

## II. Health information

All pages must be signed and stamped and the certificate must be presented at least in English and/or French as well as at least one of the official languages of the exporting Member State of the EU.

## Part I

- Box reference I.1.: Indicate the details of the exporter.
- Box reference I.2.: Indicate the reference number, which must be preceded by the ISO three digit country code according to ISO 3166-1 alpha-3
- Box reference I.5.: Indicate the details of the importer.
- Box reference I.2.a.: In case this certificate is produced via the TRACES system, a unique reference number assigned by the TRACES system is indicated.
- Box reference I.11.: Place of origin: name and address of the dispatch establishment.
- Box reference I.15.: Indicate the names of the ships and, if known, the flight numbers of the aircraft. Separate information is to be provided in the event of unloading and reloading.
- Box reference I.19.: Indicate total gross weight and total net weight
- Box reference I.21.: For containers or boxes, the container number and the seal number affixed under the supervision of the competent authority must be included.
- Box reference I.25.:  
Custom code and title: Use the appropriate Harmonised System (HS) code under the following headings: 0201; 0202; 0206; 0504 or 1502.  
Product description: The product description on the Official Meat Inspection Certificate (OMIC) Box I.25, must be identical to that on the shipping carton. For example, if the shipping carton is labelled as: "Boneless Beef Outside Round", then the description "Boneless Beef Outside Round" must appear on the OMIC. If "Boneless Beef Ribeye" is on the shipping carton, "Boneless Beef Ribeye" must be on the OMIC; if "Beef Rib, Blade Meat" or "Beef Rib, Ribeye Roll" are on the shipping carton, then they must appear as "Beef Rib, Blade Meat" or "Beef Rib, Ribeye Roll" on the OMIC. Abbreviations and/or codes are not acceptable as part of the mandatory product description, e.g. the product description of "Boneless Beef Ribeye" is not acceptable as "Bnls Beef RBE" on the OMIC. The terms "boneless" or "bone-in" (whichever is applicable) must be included with the description on shipping carton labels of single ingredient meat cuts and therefore be presented on the OMIC.  
Slaughterhouse, Manufacturing plant and Cold store: Indicate the establishment approval number as expressed on the label.  
Type of packaging: Indicate the type of packaging according to UN Recommendation 21, the package type name used in international trade.  
Shipping marks: are used to identify all shipping containers (cartons) within an imported shipment to the appropriate Official Meat Inspection Certificate (OMIC). Each shipping container in each imported lot must be clearly marked with an appropriate shipping mark.

## Part II

- (1) Delete as appropriate
- (2) Keep if appropriate
- (3) Canadian Food Inspection Agency
- (4) European Union (EU) refers to Member States of the EU

## Certifying Officer

Name (in capital letters)

Date of signature

Stamp

Qualification and title

Signature