



Department  
for Environment  
Food & Rural Affairs

## IMPORTS AND EU POLICY TEAM

OVS NOTE 2024/44

10 October 2024

### GUIDANCE FOR COMPLETION OF CERTIFICATES: GBHC352 FOR MEAT PRODUCTS; AND GBHC330 FOR FRESH POULTRY MEAT

#### Purpose

1. To provide guidance on the completion of certain attestations in GBHC352 for meat products and GBHC330 for fresh poultry meat.

#### Background

2. [OVS note 2024/17](#) provided a point of clarification on attestation AH/P420 of the meat products certificate. Further guidance on this point and other parts of that certificate are in the [Annex](#).
3. [OVS note 2024/15](#) provided a point of clarification on attestation AH/T005. The [Annex](#) provides a point of clarification on attestation 'AH/T105 Territory requirements' of the fresh poultry meat certificate.
4. Please also check [Import Information Note GEN/4](#) for other updates.

#### Action for OVSs

5. To note the advice above and in the Annex.

#### Contact point for enquiries

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*Imports and EU Trade Team*

# Guidance for Port Health Authorities (PHAs) / Local Authorities (LAs) in England, Scotland, and Wales on Managing Receipt of Meat Consignments from the EU v1.1 Oct-24

## Introduction

This document provides guidance for PHAs in England, Scotland, and Wales on handling Export Health Certificates (EHCs) for fresh poultry meat and poultry and non-poultry meat products imported from the EU.

It addresses specific issues identified by EU and GB authorities, as well as traders. If further questions arise we will add them to the document and re-issue it.

## Model health certificate for fresh meat, including minced meat of poultry (POU) GBHC330 v1.3 Jul-24

### A. Clarification regarding the impact of different premises within a production chain being located within a disease zone.

#### *Issue:*

There is uncertainty regarding the impact of different premises within the production chain of fresh poultry meat being located within a HPAI zone.

#### *Guidance:*

A cutting plant, re-wrapping/packaging facility or an export storage facility can be located within a 10km HPAI restricted area and meat processed in this facility may still be exported to GB. This is permissible assuming the poultry meat comes from a farm and abattoir located outside of HPAI 10km restricted areas.

The requirement is specified in the statement 'AH/T105 Territory requirements' in the animal health attestation under Part II of the model health certificate. Additional guidance is provided in the notes for completion in Part III of the certificate statement.

## Model health certificate for certain meat products and treated stomachs, bladders and intestines (MP-PROD) GBHC352 v1.2 Oct-23

### A) Clarification regarding the impact of the location of different premises in the production chain of a product being located within a disease zone.

#### *Issue:*

There is uncertainty regarding the impact of different premises within a meat product's manufacturing chain being located within a disease zone.

#### *Guidance:*

For **poultry meat products**, the location of the holding of origin of the birds and the abattoir are relevant when determining if treatment should be applied to a product to allow it to be eligible for export. Further premises – cutting plants, meat product processing facilities, re-wrapping and re-packaging plants – are not deemed relevant. This is consistent with the approach set out for fresh poultry meat, set out above.

This means that:

- As per the conditions of the health certificate, no poultry meat can be used in meat product exported to GB if there has been an outbreak of HPAI within 10km of the holding of origin of the birds within the last 30 days. Following 30 days, meat from a zone may be used in a product exported to GB so long as treatment D (70°C throughout the meat) or higher is applied to the product
- In addition, if an abattoir is within a HPAI zone then treatment D must be applied to the product for it to be eligible for export to GB.
- The presence of a cutting plant, meat product processing facility, re-wrapping/packaging facility, or cold store in a HPAI zone does not require the application of treatment to enable export of the product to GB.

**Non-poultry meat products** (e.g. ungulates, lagomorphs and other land mammals meat products) pose a different level of risk and therefore it is appropriate to apply different risk mitigations:

- The farm/location of origin of an animal, the location of the abattoir, the location of the cutting plant and the location of the meat product processing facility must all be considered when determining if a meat product is eligible for export to Great Britain.
- Further establishments after the processing of the meat product has taken place (e.g. a re-wrapping facility or cold store) do not need to be considered.

This means that:

- As per the conditions of the health certificate, no meat can be used in a meat product exported to GB if there has been an outbreak of a disease mentioned in the relevant fresh meat certificate within 10km of the holding of origin of the animal in the last 30 days, or if animal health restrictions apply (i.e. the premises is in a zone).
- In addition, if an **abattoir, cutting plant or meat product processing facility** are inside a disease zone, the relevant treatment type must be applied to the product for it to be eligible for export to GB. For example, if any of these premises are located within an ASF zone then treatment C (80°C throughout the product) will be required for porcine meat, even if the farm/location of origin of the porcine animals is outside an ASF zone.
- The presence of a re-wrapping/re-packaging facility or a cold store in a disease zone does not require the application of heat treatment to permit export to GB.

## **B) Completion of the health certificate**

### **1. Region of Origin (Box I.8) GBHC352 v1.2 Oct-23**

#### **Issue:**

There is uncertainty about whether 'region of origin' in I.8 should reflect the final production location of the meat product or the origin of its constituents

#### **Guidance:**

For meat products, the 'region of origin' in Box I.8 should refer to the location of where the final meat product was produced, i.e. the final processing/manufacturing plant.

As set out above, there are instances where this final premises may not determine the necessary heat treatment applied to the product (e.g. a re-wrapping plant, or meat product processing facility for poultry products). In these instances, PHAs will need to utilise the information provided in I.28 and Part II of the certificate to determine if the correct treatment has been applied.

## 2. Use of multiple region codes in Region of Origin ( Box I.8) GBHC352 v1.2 Oct-23

### *Issue:*

There is uncertainty regarding the listing of origins for meat products from multiple EU regions on EHCs, particularly whether multiple region codes can be used for the same products contain different types of meat.

### *Guidance:*

Where a meat product contains multiple types of meat, that come from areas which have been regionalised differently, multiple codes will be applicable to the location of the meat product production facility. For example, if a product containing both poultry meat and porcine meat was manufactured in Italy, IT-1, IT-2 or IT-3 will be the relevant code in relation to porcine meat products, whereas IT-4 and IT-5 will be the relevant code in relation to poultry meat products.

In this circumstance, it is acceptable in Part I of an EHC to reference multiple region codes in Box I.8.

PHAs will want to understand which code relates to which component of the products and may request that a schedule accompanies the EHC, clearly indicating which region code applies to each species. Such a schedule may be required anyway to accommodate multiple entries in the field.

The certifier will list more detail on the origin of the products in the identification of commodities section of the certificate (I.28).

[Separate guidance](#) is available on how to enter the correct country of origin on the CHED.

## 3. Meat Production Details (AH/P301) GBHC352 v1.2 Oct-23

### *Issue:*

There is uncertainty regarding what constitutes the 'region of origin' for meat constituents in attestation AH/P301 Product requirements —both in terms of which regionalisation table should be referenced and whether it refers to the animal's origin (i.e. region of birth/rearing) or the abattoir location.

### *Guidance:*

The 'region of origin' for the meat constituents mentioned in column C of the table in AH/P301 should refer to the region where the meat constituent originated from, which is the region in which the abattoir is located.

This information should be sourced from Table I of the "[List of EU and EFTA trading partners approved to export meat products and treated stomachs, bladders, and intestines to Great Britain](#)", in accordance with the certificate's wording. It should not be taken from the fresh meat regionalisation tables.

The treatment type listed in column B of the table should be the most severe type of treatment required for the product, based on the location of the premises within its production chain.

For poultry meat, the region of the farm of origin and the abattoir should be considered when determining the treatment type applicable to the product in line with the meat product regionalisation table.

For non-poultry meat products the region of the, the farm of origin, abattoir, cutting plant and meat product processing plant should be considered when determining the treatment type applicable to the product in line with the meat product regionalisation table.

## 4. Clarification of AH/P420 Product requirements (domestic poultry) - Reference to Meat Components vs. Final Meat Product - GBHC352 v1.2 Oct-23

### *Issue:*

There is uncertainty in interpreting section AH/P420 Product requirements (domestic poultry) in GBHC352, specifically whether it references the treatment of individual meat components or the final meat product.

**Guidance:**

Section AH/P420 of the EHC refers to the fresh meat of domestic poultry, including farmed and wild game birds, used to produce the meat product.

Therefore, the conditions and treatments outlined in AH/P420 apply to the fresh meat that was used in the production of the meat product.

However, it is possible that the relevant treatment might have been applied during re-processing of the final meat product as opposed to during the initial manufacture. So long as the relevant treatment has been undertaken, this would also be acceptable.

## **5. Clarification of AH/P605 Product requirements - GBHC352 v1.2 Oct-23**

**Issue:**

There is uncertainty regarding whether the additional guarantee specified in part AH/P605 Product Requirements of GBHC352 applies in all cases for "products which have not undergone a specific treatment" or only in specific cases based on the destination of the product in GB.<sup>1</sup>

**Guidance:**

The AH/P605 guarantee is related to all cases involving "products which have not undergone a specific treatment" but only needs to be certified in cases where the region of destination has been identified as Newcastle Disease non-vaccinating in line with Article 15 of Modified Directive 2009/158 EC.

There are no such designated regions in Great Britain currently.

As a result, AH/P605 should be struck through by the export Official Veterinarian (OV) when exporting poultry meat products to Great Britain.

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<sup>1</sup> AH/P605 Product Requirements: The section states: "This is an additional guarantee which is required in the case of poultry meat products which have not undergone a specific treatment and are destined for Great Britain or regions thereof, the status of which have been established as Newcastle disease non-vaccinating in accordance with Article 15 of Directive 2009/158/EC."