

## Part I : Details of consignment

I.1. Consignor Name Address Country <span style="float: right;">ISO Code</span>				I.2. IMSOC Reference						
				I.2.a. Local Reference						
I.5. Consignee Name Address Country <span style="float: right;">ISO Code</span>				I.3. Central competent authority						
				I.4. Local competent authority						
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 Name Address Approval Number Country <span style="float: right;">ISO Code</span>				I.12. Place of destination Name Address Approval Number Country <span style="float: right;">ISO Code</span>						
I.13. Place of Loading Name Address Approval Number Country <span style="float: right;">ISO Code</span>				I.14. Date and time of departure						
I.15. Means of Transport				I.16 Entry Point						
								Mode	International transport document	Identification
I.18. Transport conditions Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.17. Accompanying documents  Commercial document reference <span style="float: right;">Date of issue</span>  Country <span style="float: right;">Place of issue</span>						
I.19. Container No / Seal No										
I.20. Certified as Human consumption <input type="checkbox"/> Other <input type="checkbox"/> Pet food <input type="checkbox"/> Technical use <input type="checkbox"/> Pharmaceutical use <input type="checkbox"/> Production of petfood <input type="checkbox"/>										
I.21. For transit through a third country <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>				I.22. For transit through Member State(s) <input type="checkbox"/>  Country <span style="float: right;">ISO Code</span>						
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 <b>1. 02 MEAT AND EDIBLE MEAT OFFAL</b> <b>0203 Meat of swine, fresh, chilled or frozen</b>										
Commodity		Species		Quantity		Batch number				
Cold store		Cutting plant		Date of freezing		Date of production				
Net weight		Product Description		Package count		Identification mark				

II. Health information			
II.1	Public Health Attestation		
	I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and EU 2019/624 and (EU) No 2019/627 and hereby certify that the meat of domestic swine described in Part I was produced in accordance with those requirements, in particular that:		
II.1.1	<input type="checkbox"/> the [meat]/ <input type="checkbox"/> [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;		
II.1.2	the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;		
► (1)	II.1.3	The meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for Trichinella in meat, and in particular:	
(1)	either	○ [has been subjected to an examination by a digestion method with negative results;]	
(1)	or	○ [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) No 2075/2005;]	
(1)(6)	or	○ [is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with Article 8 of Regulation (EC) No 2075/2005 or not weaned and less than 5 weeks of age.] ◀	
(1)	II.1.4	<input type="checkbox"/> [the minced meat has been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004]	
	II.1.5	the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section 2 and Section 3 to Regulation (EC) No 2019/627;	
(1)	II.1.6	either ○	[the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]
(1)		or ○	[the packages of <input type="checkbox"/> [meat] / <input type="checkbox"/> [minced meat](1) have been mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]
	II.1.7	the <input type="checkbox"/> [ meat]/ <input type="checkbox"/> [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;	
	II.1.8	the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29, are fulfilled.	
	II.1.9	the <input type="checkbox"/> [meat]/ <input type="checkbox"/> [minced meat] (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004.	
II.2.	Animal Health attestation		
	I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:		
	II.2.1	has been obtained in the territory/ies with code: _____(2) which, at the date of issuing this certificate:	
(1)	either ○	[(a)	has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]
(1)	or ○	[(a)	(i) has been free for 12 months from rinderpest, [African swine fever] (1,7), <input type="checkbox"/> [foot-and-mouth disease](1), <input type="checkbox"/> [classical swine fever](1)and <input type="checkbox"/> [swine vesicular disease](1), and
		(ii)	has been considered free from <input type="checkbox"/> [foot-and-mouth disease](1), <input type="checkbox"/> [classical swine fever](1)and <input type="checkbox"/> [swine vesicular disease](1) , since _____ (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EC) No _____/_____, of _____ (dd/mm/yyyy),]
	<input type="checkbox"/> [	(b)	during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;]
	II.2.2	has been obtained from animals that:	

Part II: Certification	II. Health information			
	(1)	either ○	[have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]	
	(1)	or ○	[have been introduced on _____ (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code _____ (3) that at that date was authorised to import this fresh meat into the Great Britain;]	
	(1)	or ○	[have been introduced on _____ (dd/mm/yyyy), into the territory described under point II.2.1, from the territory with code _____ (2) that at that date was authorized to import this fresh meat into Great Britain _____;]	
	II.2.3		has been obtained from animals coming from holdings:	
	(a)	in which none of the animals present therein have been vaccinated against the diseases referred to in point II.2.1,		
	(b)	in and around which, in an area of 10 km radius, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days,		
	(c)	that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks (1)(3);		
	(1)(4)	<input type="checkbox"/> [(d)	where an undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of importing pig meat into the Great Britain;]	
	II.2.4		has been obtained from animals that:	
(a)	have remained separate since birth from wild cloven-hoofed animals,			
(b)	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 set out in points II.2.1, II.2.2 and II.2.3,			
(c)	at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1, and			
(d)	have been slaughtered on _____ (dd/mm/yyyy) or between _____ (dd/mm/yyyy) and _____ (dd/mm/yyyy) (4);			
II.2.5		has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;		
II.2.6		has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.		
(1)(7) <input type="checkbox"/> [II.2.7 meat in accordance with Commission Implementing Decision 2014/709/EU concerning animal health control measures relating to african swine fever in certain EU Member States.]				
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.(*)				
Notes (*)				
References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018). Part of the content of the certificate is based on the EU decision 2014/709 (EU law).				
This certificate is meant for fresh meat, including minced meat, of domestic swine (Sus scrofa).				

Part II: Certification	II. Health information			
	Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.			
	Part I:			
	Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 .			
	Box reference I.11: Place of origin: name and address of the dispatch establishment.			
	Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BIP of entry into the Union.			
	Box reference I.16: Do not use this box until the end of the transitional staging period. — Box reference			
	Box reference I.19: Use the appropriate HS code: 02.03, 02.06, 02.09, 05.04 or 15.01.			
	Box reference I.20: Indicate total gross weight and total net weight			
	Box reference I.21: For containers or boxes, the container number and the seal number (if applicable) should be included.			
Box reference I.25: Nature of commodity: Indicate “carcass-whole”, “carcass-side”, “carcass-quarters”, “cuts” or “minced meat”				
Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle				
Box reference I.25: Treatment type: If appropriate, indicate “deboned”; “bone in”; “matured” and/or “minced”. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.				
Part II:				
(1) Keep as appropriate				
(2) Code of the territory as it appears in Part 1 of Annex II to Regulation EU No 206/2010.				
(3) Supplementary guarantees to be provided when required in column 5 “SG” of Part 1 of Annex II to Regulation EU No 206/2010, with the entry “D”.				
Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.				
(4) Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for importation into the Union of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the Union against imports of this meat from this third country, territory or part thereof.				
(5) Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.				
( 6) Only for third countries with the entry ‘K’ in column ‘SG’ in Part 1 of Annex 2 to Regulation (EU) No 206/2010. (				
7) Only for EU territories with the entry ‘L’ in column ‘SG’ in Part 1 of Annex 2 to Regulation (EU) No 206/2010, as published on gov.uk				
Certifying Officer				
Name (in capital letters)		Qualification and title		
Date of signature		Signature		
Stamp				

Časť I

I.1. Odosielateľ Meno/názov Adresa KrajinaKód ISO			I.2. Referenčný kód IMSOC		
			I.2.a. Local Reference		
I.5. Príjemca Meno/názov Adresa KrajinaKód ISO			I.3. Príslušný ústredný orgán		
			I.4. Local competent authority		
I.7. Krajina pôvodu		Kód ISO	I.9. Country of destination		Kód ISO
I.8. Region of origin		Kód	I.10. Región určenia		Kód
I.11. Place of Dispatch Meno/názov Adresa Číslo schválenia KrajinaKód ISO			I.12. Miesto určenia Meno/názov Adresa Číslo schválenia KrajinaKód ISO		
I.13. Miesto nakládky Meno/názov Adresa Číslo schválenia KrajinaKód ISO			I.14. Date and time of departure		
I.15. Dopravný prostriedok			I.16 Entry Point		
Druh	Dokument	Identifikácia			
I.18. Transport conditions Controlled temperature <input type="checkbox"/> Teplota okolia <input type="checkbox"/> Chladené <input type="checkbox"/> Mrazené <input type="checkbox"/>			I.17. Sprievodné doklady Číslo obchodného dokladu Dátum vydania Krajina Miesto vydania		
I.19. Číslo kontajnera/číslo pečate					
I.20. Certified as Ľudská spotreba <input type="checkbox"/> Iné <input type="checkbox"/> krmivo pre spoločenské zvieratá <input type="checkbox"/> Technické použitie <input type="checkbox"/> Farmaceutické použitie <input type="checkbox"/> Production of petfood <input type="checkbox"/>					
I.21. For transit through a third country <input type="checkbox"/> CountryKód ISO EU Exit AuthorityBCP code EU Entry AuthorityBCP code			I.22. For transit through Member State(s) <input type="checkbox"/> CountryKód ISO		
I.23. Celkový počet balení	I.24. Celkové množstvo	I.25. Celková čistá hmotnosť	I.25. Celková hrubá hmotnosť		
I.28. Description of consignment 1. 02 MÄSO A JEDLÉ MÄSOVÉ DROBY 0203 Mäso zo sviň, čerstvé, chladené alebo mrazené					
Tovar	Druh	Množstvo	Číslo šarže	Výrobný závod	
Chladiareň	Rozrábkareň	Dátum zmrazenia	Dátum produkcie	Dátum zabitia	
Čistá hmotnosť	Product Description	Počet balení	Identifikačný znak		

Part II: Certification	II. Zdravotné informácie		
Part II: Certification	<p>II.1 Public Health Attestation</p> <p>I, the undersigned official veterinarian, declare that I am aware of the relevant requirements of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and EU 2019/624 and (EU) No 2019/627 and hereby certify that the meat of domestic swine described in Part I was produced in accordance with those requirements, in particular that:</p> <p>II.1.1 <input type="checkbox"/> the [meat]/ <input type="checkbox"/> [minced meat] (1) comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</p> <p>II.1.2 the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;</p> <p>► (1) II.1.3 The meat fulfils the requirements of Regulation (EC) No 2075/2005 laying down specific rules on official controls for Trichinella in meat, and in particular:</p> <p>(1) either <input type="checkbox"/> [has been subjected to an examination by a digestion method with negative results;]</p> <p>(1) or <input type="checkbox"/> [has been subjected to a freezing treatment in accordance with Annex II to Regulation (EC) No 2075/2005;]</p> <p>(1)(6) or <input type="checkbox"/> [is derived from domestic porcine animals either coming from a holding officially recognised as applying controlled housing conditions in accordance with Article 8 of Regulation (EC) No 2075/2005 or not weaned and less than 5 weeks of age.] ◀</p> <p>(1) II.1.4 <input type="checkbox"/> [the minced meat has been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004]</p> <p>II.1.5 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section 2 and Section 3 to Regulation (EC) No 2019/627;</p> <p>(1) II.1.6 either <input type="checkbox"/> [the carcass or parts of the carcass have been marked with a health mark in accordance with Article 48 and Annex II to Regulation (EU) No 2019/627;]</p> <p>(1) or <input type="checkbox"/> [the packages of <input type="checkbox"/> [meat] / <input type="checkbox"/> [minced meat](1) have been mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]</p> <p>II.1.7 the <input type="checkbox"/> [ meat]/ <input type="checkbox"/> [minced meat] (1) satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</p> <p>II.1.8 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29, are fulfilled.</p> <p>II.1.9 the <input type="checkbox"/> [meat]/ <input type="checkbox"/> [minced meat] (1) has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004.</p>		
	<p>II.2. Animal Health attestation</p> <p>I, the undersigned official veterinarian, hereby certify, that the fresh meat described in Part I:</p> <p>II.2.1 has been obtained in the territory/ies with code: _____(2) which, at the date of issuing this certificate:</p> <p>(1) either <input type="checkbox"/> [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]</p> <p>(1) or <input type="checkbox"/> [(a) (i) has been free for 12 months from rinderpest, [African swine fever] (1,7), <input type="checkbox"/> [foot-and-mouth disease](1), <input type="checkbox"/> [classical swine fever](1)and <input type="checkbox"/> [swine vesicular disease](1), and</p> <p>(ii) has been considered free from <input type="checkbox"/> [foot-and-mouth disease](1), <input type="checkbox"/> [classical swine fever](1)and <input type="checkbox"/> [swine vesicular disease](1) , since _____ (dd/mm/yyyy), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Regulation (EC) No _____/_____, of _____ (dd/mm/yyyy),]</p> <p><input type="checkbox"/> [(b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory;]</p> <p>II.2.2 has been obtained from animals that:</p>		

## Part II: Certification

II. Zdravotné informácie			
(1)	either ○	[have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]	
(1)	or ○	[have been introduced on _____ (dd/mm/yyyy) into the territory described under point II.2.1, from the territory with code _____ (3) that at that date was authorised to import this fresh meat into the Great Britain;]	
(1)	or ○	[have been introduced on _____ (dd/mm/yyyy), into the territory described under point II.2.1, from the territory with code _____ (2) that at that date was authorized to import this fresh meat into Great Britain _____;]	
II.2.3		has been obtained from animals coming from holdings:	
	(a)	in which none of the animals present therein have been vaccinated against the diseases referred to in point II.2.1,	
	(b)	in and around which, in an area of 10 km radius, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days,	
	(c)	that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks (1)(3);	
(1)(4)	<input type="checkbox"/> [(d)	where an undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of importing pig meat into the Great Britain;]	
II.2.4		has been obtained from animals that:	
	(a)	have remained separate since birth from wild cloven-hoofed animals,	
	(b)	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 set out in points II.2.1, II.2.2 and II.2.3,	
	(c)	at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases referred to in point II.2.1, and	
	(d)	have been slaughtered on _____ (dd/mm/yyyy) or between _____ (dd/mm/yyyy) and _____ (dd/mm/yyyy) (4);	
II.2.5		has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases referred to in point II.2.1 during the previous 40 days or, in the event of a case of disease, the preparation of meat for importation into Great Britain has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;	
II.2.6		has been obtained and prepared without contact with other meats not complying with the conditions required in this certificate.	
(1)(7) <input type="checkbox"/> [II.2.7 meat in accordance with Commission Implementing Decision 2014/709/EU concerning animal health control measures relating to african swine fever in certain EU Member States.]			
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.(*)			
Notes (*)			
References to European Union legislation within this certificate are references to direct EU legislation which has been retained in Great Britain (retained EU law as defined in the European Union (Withdrawal) Act 2018). Part of the content of the certificate is based on the EU decision 2014/709 (EU law).			
This certificate is meant for fresh meat, including minced meat, of domestic swine (Sus scrofa).			

Part II: Certification	II. Zdravotné informácie		
	<p>Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.</p> <p>Part I:</p> <ul style="list-style-type: none"> <li>Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Regulation (EU) No 206/2010 .</li> <li>Box reference I.11: Place of origin: name and address of the dispatch establishment.</li> <li>Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BIP of entry into the Union.</li> <li>Box reference I.16: Do not use this box until the end of the transitional staging period. — Box reference</li> <li>Box reference I.19: Use the appropriate HS code: 02.03, 02.06, 02.09, 05.04 or 15.01.</li> <li>Box reference I.20: Indicate total gross weight and total net weight</li> <li>Box reference I.21: For containers or boxes, the container number and the seal number (if applicable) should be included.</li> <li>Box reference I.25: Nature of commodity: Indicate “carcass-whole”, “carcass-side”, “carcass-quarters”, “cuts” or “minced meat”</li> </ul> <p>Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle</p> <li>Box reference I.25: Treatment type: If appropriate, indicate “deboned”; “bone in”; “matured” and/or “minced”. If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.</li> <p>Part II:</p> <p>(1) Keep as appropriate</p> <p>(2) Code of the territory as it appears in Part 1 of Annex II to Regulation EU No 206/2010.</p> <p>(3) Supplementary guarantees to be provided when required in column 5 “SG” of Part 1 of Annex II to Regulation EU No 206/2010, with the entry “D”.</p> <p>Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.</p> <p>(4) Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for importation into the Union of the third country, territory or part thereof referred to in boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the Union against imports of this meat from this third country, territory or part thereof.</p> <p>(5) Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing.</p> <p>( 6) Only for third countries with the entry ‘K’ in column ‘SG’ in Part 1 of Annex 2 to Regulation (EU) No 206/2010. (</p> <p>7) Only for EU territories with the entry ‘L’ in column ‘SG’ in Part 1 of Annex 2 to Regulation (EU) No 206/2010, as published on gov.uk</p>		
<p>Certifying Officer</p> <table border="0"> <tr> <td data-bbox="135 1570 807 1709"> <p>Name (in capital letters)</p> <p>Dátum podpisu</p> <p>Pečiatka</p> </td> <td data-bbox="807 1570 1489 1709"> <p>Qualification and title</p> <p>Podpis</p> </td> </tr> </table>	<p>Name (in capital letters)</p> <p>Dátum podpisu</p> <p>Pečiatka</p>	<p>Qualification and title</p> <p>Podpis</p>	
<p>Name (in capital letters)</p> <p>Dátum podpisu</p> <p>Pečiatka</p>	<p>Qualification and title</p> <p>Podpis</p>		