

Guidelines for the Completion of FSIS Form 9180-20 Series

Model SUW – Wild Boar		VETERINARY CERTIFICATE for fresh meat of wild suidae (1) "wild boar" consigned to the European Community																																										
1. Consignor (name and address in full) Enter full name and address of person or plant in the United States exporting the product.	No(2) Serial no. of FSIS Form 9060-5 ORIGINAL																																											
2. Consignee (name and address in full) Enter full name and address of receiving person or plant in the European Union receiving the product.	3. Origin of the meat (2) 3.1 Country Enter "USA" 3.2 Code of territory Enter "US-0"																																											
5. Intended destination of the meat 5.1 EU Member State Enter EU Country Name 5.2 Name, address and approval or registration number of the establishment..... Enter the Est. Number of the plant in EU to receive the Product	4. Competent authority 4.1 Ministry Enter "USDA" 4.2 Service Enter "FSIS" 4.3 Local/regional level Enter FSIS District Office																																											
7. Means of transport and consignment identification (2) 7.1 (Lorry, rail-wagon, ship or aircraft)(2) 7.2 Registration number(s), ship name or flight number For U.S. Shippers, this will always be the ship name or flight no. – cross out "Lorry" and "rail-wagon" – leave "ship" or "aircraft" as appropriate.	6. Place of loading for exportation Enter the City and State where the export is staged 7.3 Consignment identification details(2) Leave blank																																											
8. Identification of the meat Enter "Wild Boar" 8.1 Meat from (animal species) 8.2 Temperature conditions of the meat included in this consignment: chilled/frozen 8.3 Individual identification of the meat included in this consignment Cross out chilled or frozen as appropriate																																												
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th rowspan="2" style="width: 25%;">Nature of cuts(2)</th> <th colspan="3" style="text-align: center;">Approval number of the establishments</th> <th rowspan="2" style="text-align: center;">Number of packages/pieces</th> <th rowspan="2" style="text-align: center;">Net-weight (kg)</th> </tr> <tr> <th style="text-align: center;">Game establishment</th> <th style="text-align: center;">Cutting plant</th> <th style="text-align: center;">Cold store</th> </tr> </thead> <tbody> <tr> <td style="vertical-align: top;">e.g. – Frozen (dd/mm/yy) "Wild Boar loins"</td> <td style="vertical-align: top;">Enter Est. No. of slaughter plant</td> <td style="vertical-align: top;">If cutting performed in different plant, enter cutting plant Est. no. – otherwise leave blank</td> <td style="vertical-align: top;">Enter CS Est. No. if used or leave blank</td> <td style="vertical-align: top;">Enter number of containers or carcasses per product</td> <td style="vertical-align: top;">Enter total net wt. in kilograms per product</td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td colspan="4" style="text-align: right;">Total</td> <td style="vertical-align: top;">Enter total number of containers in shipment</td> <td style="vertical-align: top;">Enter total net weight of shipment</td> </tr> </tbody> </table>						Nature of cuts(2)	Approval number of the establishments			Number of packages/pieces	Net-weight (kg)	Game establishment	Cutting plant	Cold store	e.g. – Frozen (dd/mm/yy) "Wild Boar loins"	Enter Est. No. of slaughter plant	If cutting performed in different plant, enter cutting plant Est. no. – otherwise leave blank	Enter CS Est. No. if used or leave blank	Enter number of containers or carcasses per product	Enter total net wt. in kilograms per product																			Total				Enter total number of containers in shipment	Enter total net weight of shipment
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9. Public health attestation I, the undersigned official veterinarian, hereby certify that: 9.1 the fresh meat has been obtained, prepared, handled and stored under the health conditions governing production and control laid down in European Community legislation (8) and it is, therefore, considered as such to be fit for human consumption; (2)either [9.2 the fresh meat has been obtained from carcasses that have been skinned and eviscerated and, afterwards, have undergone a post-mortem inspection at the approved game establishment; 9.3 the fresh meat, or the packages of meat, bear an official health mark to the effect that the meat has been wholly dressed and inspected in the establishments indicated under point 8.3 that are approved for exportation to the European Community.] (2)or [9.2 the unskinned carcasses were eviscerated and, afterwards, they were conveyed to the approved game establishment where the viscera have undergone a post-mortem inspection which did not lead to the carcasses being judged unfit for human consumption.																																												

- 9.3 the unskinned carcasses bear an official mark of origin, as indicated under point 8/3 above, and
 (*) either (after having been chilled and maintained at a temperature between -1 °C and +7 °C, they are intended to be transported to the final EU approved game establishment of destination, within 7 days of post-mortem inspection),
 (*) or (after having been chilled to and maintained at a temperature between -1 °C and +1 °C, they are intended to be transported to the final EU approved game establishment of destination, within 15 days of post-mortem inspection),
 the animals to transport capable to maintain the temperature during transport.
- 9.4 the means of transport and the loading conditions of this consignment meet the hygiene requirements laid down in European Community legislation (*).
- 9.5 the fresh meat has been subject to an examination for trichinosis by a digestion method (*) with negative results.

10. Animal health attestation

I, the undersigned official veterinarian, hereby certify that the fresh meat described above:

US-0

- 10.1 has been obtained in the territory with code which, at the date of issuing this certificate:
 (*) either [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and]
 (*) or [(a) (i) has been free for 12 months from rinderpest, African swine fever, [foot-and-mouth disease] (*), [classical swine fever] (*) and [swine vesicular disease] (*);
 (ii) has been considered free from [foot-and-mouth disease] (*), [classical swine fever] (*) and [swine vesicular disease] (*) since (date), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Decision EC, of (date), and]
 (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;

Enter slaughter date range (dd/mm/yy)

- 10.2 has been obtained from wild animals that were killed between and (*) inside the territory mentioned under point 10.1, and the killing took place:
 (a) at a distance that exceeds 20 km from the borders of a country or part thereof which is not authorised during this period for exporting this fresh meat to the European Community
 (b) in an area where during the last 60 days, there has been no restrictions for the diseases mentioned under point 10.1;

10.3. A has been obtained from animals which after killing were transported within 12 hours for chilling [in application of point 9 and in the days afterwards] (*) to an approved game establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned under point 10.1 above during the previous 40 days or, in the event of a case of disease, the preparation of the meat for exportation to the European Community has been authorised only after detection of all the animals to be chilling and disinfection of the establishment under the control of a veterinarian.

- (*) (**) 10.3. B has been obtained from carcasses on which the following test for classical swine fever was carried out and provided negative results:
 (*) either [virus isolation from blood (EDTA)]
 (*) or [virus isolation from samples of]
 (*) or [immunofluorescence for viral antigen in samples of]

10.4 has been obtained and prepared without contact with other meats not complying with the conditions required above.

Official stamp and signature

Done at Enter City and state where export originated on Enter Date signed

Apply USDA
Export Stamp
in color other
than black

USDA Seal

VMO signs Certificate here

(signature of official veterinarian)

VMO prints or types name here and enters title, e.g., DVM or VMO

(name in capital letters, qualifications and title)

Notes

- (f) Fresh meat means all parts, excluding offal, whether fresh, chilled or frozen, fit for human consumption of animals belonging to the taxon *suidae* killed or hunted in the wild.
After importation, unskinned carcasses must be conveyed without delay to the processing establishment of destination.
- (g) Issued by the competent authority.
- (h) Country and code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).
- (i) The registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft.
In case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated under point 7.3.
- (j) Keep as appropriate.
- (k) Complete if appropriate.
- (l) If appropriate, indicate "unskinned". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.
In the case of unskinned meat, indicate the origin identification mark(s). This mark cannot be the health mark used for declaring suitability for human consumption, the latter to be attributed by the approved game establishment in the EU Member State of destination once the meat has been skinned and has undergone a post-mortem inspection.
- (m) Regarding fresh meat, the provisions of Council Directive 92/45/EEC (as last amended) shall apply. Test for trichina, in accordance with Council Directive 77/96/EEC (as last amended).
- (n) Dates. Imports of this meat shall not be allowed when obtained from animals killed or hunted either prior to the date of authorization for exportation to the European Community of the territory mentioned under (f), or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.
- (o) Supplementary guarantees to be provided when required in column 5 "BQ" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), with the entry "C". For such purpose, in tests other than EDTA, the samples to be used are a sample of tonsil and of spleen plus a sample of ileum or kidney and a sample of at least one of the following lymph nodes: retropharyngeal, parotid, mandibular or mesenteric. The samples used shall be indicated.