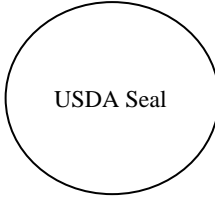


Guidelines for the Completion of FSIS Form 9180-19 Series

Model POR - Pork/Swine

<p><b>1. Consignor</b> (name and address in full)                  .....                  Enter full name and address of person or plant                  in the United States exporting the product.                  .....</p>	<p><b>VETERINARY CERTIFICATE</b>  <b>for fresh meat of domestic swine<sup>(1)</sup></b>  <b>consigned to the European Community</b>                  No<sup>(2)</sup>      Serial no. of FSIS Form 9060-5      ORIGINAL</p>																																																			
<p><b>2. Consignee</b> (name and address in full)                  ...Enter full name and address of receiving                  ...person or plant in the European Union receiving                  ...the product.....</p>	<p><b>3. Origin of the meat<sup>(3)</sup></b>                  3.1 Country ..... Enter "USA"                  3.2 Code of territory ..... Enter "US:0"</p>																																																			
<p><b>5. Intended destination of the meat</b>      Enter EU                  5.1 EU Member State ..... 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</p>	<p><b>4. Competent authority</b>                  4.1 Ministry ..... Enter "USDA"                  4.2 Service ..... Enter "FSIS"                  .....                  4.3 Local/regional level ..... Enter FSIS                  District Office</p>																																																			
<p><b>7. Means of transport and consignment identification<sup>(4)</sup></b>                  7.1 (Lorry, rail-wagon, ship or aircraft)<sup>(5)</sup>                  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.....</p>	<p><b>6. Place of loading for exportation</b>                  ...Enter the City and State where the export is                  ...staged.....</p> <p>7.3 Consignment identification details<sup>(6)</sup>                  .....                  Leave blank                  .....</p>																																																			
<p><b>8. Identification of the meat</b>      Enter "Porcine"                  8.1 Meat from ..... (animal species)                  8.2 Temperature conditions of the meat included in this consignment: chilled/frozen<sup>(7)</sup>                  8.3 Individual identification of the meat included in this consignment</p>																																																				
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th rowspan="2" style="width:20%;">Nature of cuts<sup>(8)</sup></th> <th colspan="3" style="width:50%;">Approval number of the establishments</th> <th rowspan="2" style="width:15%;">Number of packages/pieces</th> <th rowspan="2" style="width:15%;">Net weight (kg)</th> </tr> <tr> <th style="width:15%;">Slaughterhouse</th> <th style="width:20%;">Cutting/manufacturing</th> <th style="width:15%;">Cold store</th> </tr> </thead> <tbody> <tr> <td>e.g. -- Frozen (dd/mm/yy) pork loins</td> <td>Enter Est. No. of slaughter plant</td> <td>If cutting performed in different plant, enter cutting plant Est. no. -- otherwise leave blank</td> <td>Enter CS Est. No. if used or leave blank</td> <td>Enter number of containers or carcasses per</td> <td>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> </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 style="text-align: right;">Total</td> <td>Enter total number of containers in</td> <td>Enter total net weight of shipment</td> </tr> </tbody> </table>		Nature of cuts <sup>(8)</sup>	Approval number of the establishments			Number of packages/pieces	Net weight (kg)	Slaughterhouse	Cutting/manufacturing	Cold store	e.g. -- Frozen (dd/mm/yy) pork 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	Enter total net wt. in kilograms per product																																		Total	Enter total number of containers in	Enter total net weight of shipment
Nature of cuts <sup>(8)</sup>	Approval number of the establishments			Number of packages/pieces	Net weight (kg)																																															
	Slaughterhouse	Cutting/manufacturing	Cold store																																																	
e.g. -- Frozen (dd/mm/yy) pork 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	Enter total net wt. in kilograms per product																																															
			Total	Enter total number of containers in	Enter total net weight of shipment																																															
<p><b>9. Public health attestation</b>                  I, the undersigned official veterinarian, hereby certify that:</p> <p>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<sup>(9)</sup> and it is, therefore, considered as such to be fit for human consumption</p> <p><sup>(9)</sup> [and the minced meat was produced and deep-frozen in manufacturing establishments, in accordance with the requirements laid down in European Community legislation<sup>(9)</sup>.]      Keep only for raw ground/chopped product</p> <p>9.2 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;</p> <p>9.3 the means of transport and the loading conditions of this consignment meet the hygiene requirements laid down in European Community legislation<sup>(9)</sup>;</p> <p>9.4 with regard to trichinosis, the fresh meat:</p> <p><sup>(9)</sup> [has been subject to an examination by a digestion method<sup>(9)</sup> with negative results;]</p> <p><sup>(9)</sup> and/or [has been subject to a cold treatment, according to European Community legislation<sup>(9)</sup>.]</p> <p style="text-align: right;">9.4 – Cross out the trichinae treatment not used. If frozen to meet 9 CFR 318.10.10, it meets EC legislation.</p>																																																				



<b>Official stamp and signature</b>	Enter City and state where export originated	Enter Date signed
Done at .....	..... on .....	.....
<p>Apply USDA Export Stamp in color other than black</p>	 <p>USDA Seal</p>	<p>VMO signs Certificate here (signature of official veterinarian)</p> <p>VMO prints or types name here and enters title, e.g., DVM or VMO (name in capital letters, qualifications and title)</p>

**Notes**

- (1) Fresh meat means all parts, whether fresh, chilled or frozen, fit for human consumption of domestic swine (*Sus scrofa*), including deep-frozen minced meat.
- (2) Issued by the competent authority.
- (3) Country and code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).
- (4) 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.
- (5) Keep as appropriate.
- (6) Complete if appropriate.
- (7) If appropriate, indicate "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.  
Minced meat is meat which has been minced into fragments or passed through a spiral-screw mincer and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle.
- (8) Regarding fresh meat, the provisions of Council Directive 72/462/EEC (as last amended) shall apply. From 8 June 2003, fresh meat shall come from establishments implementing checks on general hygiene, in accordance with Commission Decision 2001/471/EC (as last amended). For minced meat, those of Council Directive 94/65/EC (as last amended) are also applicable. Regarding trichinosis, the provisions of Council Directive 77/96/EEC (as last amended) shall apply. Regarding welfare at slaughter, the provisions of Council Directive 93/119/EC (as last amended) shall apply.
- (9) Supplementary guarantees to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), 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.
- (10) 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 exportation to the European Community of the territory mentioned under (3), or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.