GUIDELINE FOR COMPLETION OF FSIS FORM 9305-5, CERTIFICATE FOR EXPORT OF PORK MEAT TO THE REPUBLIC OF KOREA

UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE CERTIFICATE FOR EXPORT OF PORK MEAT TO THE REPUBLIC OF KOREA (R	CORRESPONDING EXPORT CERTIFICATE (FSIS FORM 9060-5) NO. 1
EST. NO., NAME, AND ADDRESS OF SLAUGHERHOUSE(S) - FOR CARCASS CUTS AND OFFALS ONLY	EST. NO., NAME, AND ADDRESS OF CUTTING PLANT(S) IF APPLICABLE - FOR CARCASS CUTS AND OFFALS, ONLY.
EST. NO., NAME, AND ADDRESS OF PROCESSING PLANT(S) FOR PROCESSED PRODUCT, INCLUDING GROUND PRODUCT, ONLY	EST. NO., NAME, AND ADDRESS OF COLD STORAGE(S)
SLAUGHTER DATES - FOR CARCASS CUTS AND OFFALS ONLY (Must include month, day and year. Date ranges are acceptable) 6	PROCESSING DATES - FOR PROCESSED PRODUCT, INCLUDING GROUND PRODUCT, ONLY (Must include month, day and year. Dates ranges are acceptable)

- 1. The United States has been free from foot and mouth disease and swine vesicular disease for the past 2 years; it has been free from rinderpest, peste des petitis ruminants, contagious bovine pleuropneumonia, lumpy skin disease, rift valley fever, sheep pox, African swine fever for the past 3 years. There has not been any vaccination against any of the above diseases. Animals imported from Canada were inspected by U.S. quarantine officials.
- 2. The meat was derived from animals born and raised in the United States or Canada or from animals that were resident in the United States for at least 3 months.
- 3. Sanitary packaging material was used to package the meat.
- 4. Based on U.S. National Residue Program, the meat is free of harmful residues of antibiotics, heavy metals, pesticides, and hormones. The meat has not been irradiated or UV treated. Tenderizers have not been added.
- 5. The meat was produced according to U.S. Pathogen Reduction/HACCP Systems Regulation.
- 6. The meat was produced, stored, and transported in a sanitary manner.

SAMPLE FORM --- NOT FOR OFFICIAL USE

PRINTED NAME OF FSIS VETERINARIAN	TITLE		
8	9	STORNEY OF THE STORY OF THE STO	
SIGNATURE		DATE	
10		11	
THE FOLLOWING SECTION TO BE COMPLETED BY EXPORTER/SHIPPER			
NAME OF SHIPPING PORT	NAME OF VESSEL (C		
12		13	
	NTAINER NUMBER	SEAL NUMBER	
14	15	<u> 16</u>	
I CERTIFY THAT THE ABOVE INFORMATION IS TRUE.			
SIGNATURE OF EXPORTER/SHIPPER	TYPED (or printed) NAME OF EXPORTER/SHIPPER AND TITLE	
17		18	

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Certificate Number

Block 1. Enter the certificate number from FSIS Form 9060-5. Replacement of FSIS Form 9305-5 is required if an "In Lieu of" certificate has been issued so that the number in this block matches the certificate number of the export certificate accompanying the consignment.

Plant Data

- **Block 2.** Slaughter plant official name, address and Est. number must be entered for all fresh/frozen raw unprocessed pork products (carcasses, primals, subprimals, meat cuts and offal) except ground products. This block may be left blank only for further processed pork products (e.g., cured, cooked) and ground products.
- **Block 3.** Cutting plant official name, address and Est. number must be entered for all fresh/frozen raw unprocessed red meat products. This block may be left blank only for further processed pork products and ground products (e.g., cured, cooked). If unprocessed pork products are cut at the slaughter plant, the information from block 2 should be repeated in this block.
- **Block 4.** Processing plant official name, address, and Est. number must be entered for further processed products and ground products.
- **Block 5.** Cold Storage official plant name, address and Est. number is entered if product is moved to a cold storage warehouse other than a slaughter, processing or cutting plant. If an separate cold storage facility is not used, this block can be left blank.

Note: Official name(or official Doing Business As (DBA) name), address, and Est. number entries must exactly match the plant listing in the most current FSIS Meat and Poultry Inspection Directory or product will be detained by Korea. When a difference is determined, contact the FSIS Technical Service Center at (402) 221-7400. FSIS TSC may need to officially verify the change to Korean officials.

Slaughter and Pack/Processing/Cutting Dates

- **Block 6.** Slaughter dates are entered for all fresh/frozen raw pork, carcasses, primals, subprimals, meat cuts and offal. The block may be left blank for further processed pork products and ground products.
- **Block 7.** Processing, cutting or packing dates are entered for all pork products.

Note: The date ranges entered <u>must</u> cover all dates stamped on containers and processing/pack dates obviously cannot precede slaughter dates. Also, no date on product can precede the inauguration date of FSIS inspection at the plants involved. Errors regarding slaughter/pack dates may result in detained and possibly rejected shipments. FSIS personnel cannot provide assistance when this discrepancy is found.

FSIS Signature

- Block 8. Printed first name, M.I., and surname of FSIS signing official
- **Block 9.** Printed title or abbreviation (e.g., D.V.M.)
- Block 10. Certifying official's signature
- **Block 11.** Date of certifying official's signature

Note: The 9060-5 and 9305-5 must be signed by the same veterinarian.

Shipping Information

Blocks 12-18 Information provided and attested to by exporter/shipper.

Note: Block 16 is a commercial seal number, not a USDA seal. If errors are made in blocks 12-18, it will be necessary to obtain a replacement FSIS Form 9305-5 completed and signed by the FSIS certifying official then the correction can be made to the exporter/applicant blocks.