

# OFF-PREMISE FREEZING QUALITY CONTROL CERTIFICATE FOR PRODUCT SHIPPED TO SINGAPORE

Indicate type of product: Raw \_\_\_ Cooked (processed) \_\_\_

## I Processor Certification

Shipment Identification: \_\_\_\_\_  
(Lot Number, Sales Number, or Other Identification)

Slaughter Dates(s) Included in Shipment: \_\_\_\_\_  
(Attach Additional Sheets if Necessary)

<u>Transportation to Freezing Facility</u>	<u>Employee Name</u>
Date/Time Loaded: _____	_____
Temperature at Loading: _____	_____

The company certifies that chilled poultry and red meat carcasses and major portions have been maintained constantly at 40 degrees Fahrenheit or below until removal for transit to an off-site freezing facility. Product was not shipped until it had been chilled to 40 degrees Fahrenheit or below.

Facility Name and Address: \_\_\_\_\_  
 Establishment Number: \_\_\_\_\_ Facility Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_  
 Authorized Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
 (Attesting to Product Soundness and Wholesomeness)

## II Off-Premise Freezing Facility Certification

<u>Receiving</u>	<u>Employee Name</u>
Date/Time Unloaded _____	_____
Temperature at Unloading: _____	_____
<u>Freezer</u>	
Date/Time In: _____	_____
Temperature In _____	_____
Date/Time Out: _____	_____
Temperature Out: _____	_____
<u>Storage</u>	
Date/Time In: _____	_____
Temperature In _____	_____
Date/Time Out: _____	_____
Temperature Out: _____	_____
<u>Shipping</u>	
Date/Time of Shipment: _____	_____
Temperature at Time of Shipment: _____	_____

The company certifies that all product has been brought down to 0 degrees Fahrenheit within 72 hours and that products destined for shipment have been identified as such and stored continuously at 0 degrees Fahrenheit or below in a freezer having no extraneous odors.

Facility Name and Address \_\_\_\_\_  
 Establishment Number: \_\_\_\_\_ Facility Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_  
 Authorized Signature: \_\_\_\_\_ Date: \_\_\_\_\_