Food Safety and Inspection Service
United States Department of Agriculture
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Export Library

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Export Requirements for Russia

Eligible/Ineligible Product

A. Eligible

1. Poultry and poultry products (including bulk-packed ground poultry)
2. Pork and pork products
3. Horsemeat
4. Bison meat

B. Ineligible

1. Beef and beef products.
2. Avian influenza (AI) fully restricted States – Export certification may not be issued at this time for poultry and poultry products originating from live poultry, slaughter and processing establishments, or cold storage establishments located in the states of Delaware, Maryland and Texas.

   The AI restriction for the state of Connecticut has expired, however, poultry and poultry products from live poultry, slaughter and processing establishments, or cold storage establishments located in the state of Connecticut remain ineligible for export to Russia if produced before 12/31/03.

   Pennsylvania AI restrictions and testing requirements - Poultry from live birds, slaughter and processing establishments, or cold storage establishments located in Lancaster, York, Lebanon, Chester, Dauphin, and Berks counties are ineligible if produced during the period from 2/17/04 to 4/14/04. In addition, effective May 27, 2004, poultry from live birds, slaughter and processing establishments, or cold storage establishments located in Lancaster, York, Lebanon, Chester, Dauphin, and Berks counties are ineligible.

   West Virginia AI Status B restrictions and testing requirements - The AI restrictions on West Virginia have been lifted as of May 7, 2004. All counties are unrestricted for export to Russia. However, poultry from live poultry, slaughter or processing establishments, or cold storages in Hardy, Hampshire, Mineral, Grant, and Pendleton counties in West Virginia remains ineligible if produced during the period from 3/17/04 to 5/07/04.

Indiana AI restrictions and testing requirements - Effective May 10, 2004, Indiana is in AI Status C. Export certification may be issued for poultry and poultry products originating from live poultry, slaughter or processing establishments, or cold storages in Davies, Sullivan, Green, Martin, Dubois, Pike, and Knox counties in Indiana produced on or after May 10, 2004 provided testing is conducted according to APHIS requirements described in paragraph B.2. of the OTHER REQUIREMENTS section of these requirements for Status C states and the results are negative. All restrictions on other counties in Indiana have been removed..

STATE	AI ELIGIBILITY STATUS	PERIOD OF INELIGIBILITY
Delaware	Ineligible	Beginning on 02/09/2004
Maryland	Ineligible	Beginning on 03/08/2004
Pennsylvania	Lancaster, York, Lebanon, Chester, Dauphin, and Berks Counties are ineligible.	From 02/17/2004 to 4/14/04 Beginning on 05/27/04
West Virginia	Hardy, Hampshire, Mineral, Grant, and Pendleton Counties are ineligible.	From 03/17/2004 to 05/07/2004
Indiana	Davies, Sullivan, Green, Martin, Dubois, Pike, and Knox Counties are ineligible	From 04/07/2004 to 05/09/2004. Beginning 05/10/2004, product is eligible with negative AI tests.
Texas	Ineligible	Beginning on 02/20/2004
Connecticut	Eligible (except for the period indicated).	Prior to 12/31/03

3. The AI restrictions on the States of California and Rhode Island have been lifted.
4. Red meat - Importation of ground red meat, packaged in bulk form or in the form of meat patties, is prohibited by the Russian authorities.
5. Lamb, sheep, and goat products
6. Consumer size packages of ground poultry, mechanically deboned poultry, and giblets are not eligible for export to Russia.
7. Meat and Poultry imported into the United States from third countries
8. Beef products originating from animals raised in states with counties which have had confirmed bovine cases of vesicular stomatitis within the last 12 months.
9. Horsemeat originating from establishments located in the State of Texas.*

10. Poultry meat derived from carcasses treated with the antimicrobial agent, cetylpyridinium chloride (CPC).

Labeling

A. All meat and poultry and meat and poultry products exported to the Russian Federation in consumer ready packages must have Russian language labeling including the following if applicable:

1. name of the product;
2. name of the company (may be in English only);
3. country of origin;
4. metric weight;
5. establishment number;
6. conditions of storage;
7. best before date or date of production and shelf life;
8. ingredient statement;
9. nutritional value, i.e. calories per gram (the designation need not be in terms of serving size);
10. instructions for use (for processed products).

Russia permits the application of Russian language stickers to consumer ready packages in bonded warehouses at the port of entry prior to entering Russian Customs.

B. Fresh/Frozen Poultry Labeling Requirements - In addition to U.S. Domestic labeling requirements each carton must bear a label in Russian with the following information. Effective March 1, 2004, metric net weights must be indicated on the label and on the export certificate.

1. name of company,
2. name of product,
3. establishment number,
4. "Product of USA for Export to Russia,"
5. metric net weight, and
6. production date (day, month, year)
7. use by date or expiration date (day, month, year); The expiration date for poultry parts is 12 months from the date of production. The expiration date for mechanically deboned poultry is 3 months from the date of production.

C. Fresh/Frozen Beef and Pork Labeling Requirements - In addition to U.S. Domestic labeling requirements each carton must bear a label in Russian with the following information. Effective March 1, 2004, metric

net weights must be indicated on the label and on the export certificate.

1. name of company,
2. name of product,
3. establishment number,
4. country of origin,
5. metric net weight, and
6. packing date.

D. Conditions for use of Russian language stickers - Russian language "stickers" can be applied to containers without FSIS sketch approval of a labeling deviation if the container already bears an acceptable label and if a letter of guarantee is on file stating that the "sticker" is an accurate translation of the information required above.

Documentation Requirements

A. Certification Requirements - Advisory -- Import permits should be dated in advance of shipping and copies of export documents should be sent with the ship. Original documents are not required to be on the ship.

1. Raw poultry - Please refer to the PLANTS ELIGIBLE TO EXPORT section for current information about plant eligibility.

    a. Obtain carbon set FSIS 9450-4 (8/27/2002), Veterinary Certificate for Export of Poultry Meat to the Russian Federation. A guideline for 9450-4 has been developed to assist in the preparation of this certificate. This certificate has a preprinted certificate number and is a controlled document. FSIS Form 9060-5, Meat and Poultry Certificate of Wholesomeness should not be issued. If necessary, obtain carbon set FSIS 9450-4B (8/27/2002), Continuation Sheet for the Veterinary Certificate for Export of Poultry Meat to the Russian Federation. Single sheet versions of these certificates must not be used.

    b. FSIS veterinary signatures.

        i. The FSIS 9450-4 requires two FSIS veterinary signatures. The first signature should be provided according to current export certification procedures. The FSIS 9450-4B requires only one signature and must be signed at the same time the first signature is provided on the FSIS 9450-4. The triplicate copies of these certificates must be retained by FSIS after the first signature.

        ii. In situations where product is loaded for break bulk shipments or when ocean vessel containers are loaded at non-FSIS locations, AMS must receive the 9450-4 (photo copy or fax is acceptable) to provide them information concerning the shipment they are contracted to certify. The second signature on the 9450-4 must be provided only after confirmation of the status of the product and the condition of the container or ship according to the AMS Russian Export Certification Program. Upon receipt of a signed PY 210 (original - copy or fax is acceptable). Poultry Products Grading

Certificate, issued by AMS personnel as stated in the AMS program, the second FSIS signature can be provided. Information about the AMS program can be obtained from AMS Poultry Grading at 202-720-4411 or by referring to the AMS Web site "Export Certification Program Russian Federation" http://www.ams.usda.gov/poultry. AMS also approves third party certifying contractors to confirm the status of the product and the condition of the container or ship. A list of the approved third party contractors can be obtained from the AMS website indicated above. In this case, the approved third party contractor will issue certification confirming the status of the product and the condition of the container or ship.

iii. In the case of product loaded into ocean vessel containers for transport to Russia at FSIS inspected establishments, both signatures on the 9450-4 should be provided after the container is loaded. The AMS program is not applicable in this situation.

iv. The FSIS rubber export stamp must be applied in the indicated space to the left of the second signature block on the 9450-4 at the time of the second signature. The stamp should first be adjusted to show no certificate number. The FSIS veterinarian providing the second signature must initial the stamp in the open area where the certificate number would normally appear. Stickers bearing the export stamp must not be applied to the export certificate. The use of a sticker rather than the rubber export stamp on the certificate could result in a refused shipment and delistment of the plant.

v. The first and second signatures are not required to be made by the same FSIS veterinarian, but could be by the same person depending on the means of transport, the place of certification, and the location of the certifying veterinarian. After the second signature, FSIS retains the quadruplicate copy which should be maintained with other documents pertinent to the shipment.

vi. The duplicate copy of the 9450-4 and the duplicate copy of the 9450-4B, if applicable, must be on board the ship at the time of departure from the U.S.

c. Replacement of FSIS Form 9450-4 (8/27/2002)

i. FSIS Form 9450-4 (8/27/2002) can be replaced up to the time of departure of product from the United States by returning the original certificate and at least the duplicate copy bearing the same serial number to FSIS. FSIS will replace the original with a new certificate with a different serial number provided that the changed information meets the criteria specified for replacement of FSIS Form 9060-5 found FSIS Directive 9000.1.

ii. No replacement certificate will be allowed after the product departs from the U.S.

iii. Replacement certificates for change of destination from Russian to another eligible country may be done as per FSIS Directive 9000.1.

iv. Call the FSIS Technical Service Center for further information about replacement certificates at (402) 221-7400.

2. Obtain FSIS Form 9060-5--Export Certificate of Wholesomeness, for products other than raw

poultry, and the appropriate veterinary certificate. Additional veterinary certificates should be used when all products can not be listed on one form.

3. Additional Certificates

    a. Raw pork including bacon, and pork for retail sale. Obtain FSIS Form 9450-3 (11/15/2000) -Veterinary Certificate for Pork Meat, Exported into the Russian Federation. (see Guideline for Completion of FSIS Form 9450-3)

        i. When FSIS Form 9450-3 is issued for consolidated shipments in which product is sourced from more that one plant, plants may be listed in the "Name (No.) and Address of Establishment Approved by the Veterinary Service" block of the 9450-3 by establishment number only without including names and addresses.

    b. Pork casings. Obtain FSIS form 9450-6 (7/95) --Veterinary Certificate for Pork Intestine Raw Material, Exported Into the Russian Federation.

    c. Raw beef. Obtain FSIS form 9450-5 (11/15/2000) -- Veterinary Certificate for Beef Meat Exported into the Russian Federation.

    d. Bison meat. Obtain FSIS Form 9450-5 (11/15/2000) - Veterinary Certificate for Beef Meat Exported into the Russian Federation.

    e. Fully cooked meat and poultry products. Obtain FSIS form 9450-7 (7/95)-- Veterinary Certificate for Prepared Meat Products Exported Into the Russian Federation.

    f. Heat treated but not fully cooked-- not shelf-stable poultry products. Obtain FSIS form 9450-7 (7/95) -- Veterinary Certificate for Prepared Meat Products Exported Into the Russian Federation.

4. Horsemeat - Obtain FSIS Form 9060-10 (7/90) and 9450-11 (03/04/99), Veterinary Certificate for Horsemeat Exported into the Russian Federation.

5. Red meat products and poultry products for pet food manufacture must be documented as follows:

    a. Edible product bearing the USDA Inspection Legend - Obtain FSIS Form 9060-5 and 9450-12 (4/18/2001), Veterinary Certificate for Raw Materials of Animal Origin for Pet Food Manufacturing Exported to the Russian Federation.

    b. Inedible product - Obtain FSIS Form 9060-9 (6/87) Inedible Certificate and FSIS Form 9450-12 (4/18/2001), Veterinary Certificate for Raw Materials of Animal Origin for Pet food Manufacturing Exported to the Russian Federation.

B. Signatures on Certificates. All certificates accompanying product into the Russian Federation are to be signed by an FSIS veterinarian.

1. Raw pork and raw products that contain pork - FSIS Form 9060-5 and FSIS Form 9450-3 are to be signed by the same FSIS veterinarian. The field veterinarian's signature on FSIS Form 9450-3 must be signed in the left box. This signature certifies that the raw pork listed on the certificate complies with all the certification statements on this form.

    The method of trichinae destruction must be verified by checking the appropriate "box" on the

certificate. If the pork is being exported to Russia for retail sale, then each individual carcass must be trichinae tested with negative results. If the pork is being exported for other than retail sale, then the meat may be subjected to trichinae testing by pool digestion with negative results or by freezing. It is the responsibility of plant management to assure the FSIS veterinarian signing the document that the swine from which the pork meat is derived are eligible and complies with all certification statements. Records supporting the assurances by plant management must be available for review.

A TSC veterinarian must co-sign FSIS Form 9450-3 in the right box. This signature will authenticate the signature of the field veterinarian to the Russian authorities. All four copies of FSIS Form 9450-3 must be signed with an original signature in other than black ink.

The exporter must mail the completed ORIGINAL and three copies of FSIS Form 9450-3, each copy signed with an original signature by the FSIS veterinarian to:

Technical Service Center
Landmark Center
1299 Farnam St
Omaha, NE 68102
Phone: 402-221-7400
Fax: 402-221-7479

A TSC staff veterinarian will co-sign and emboss the certificate in the second signature block, and return the certificate to the exporter. The exporter must provide instructions about where and how to return the signed certificate. The importer's permit number and the processing establishment in the Russian Federation is not required on the FSIS form 9450-3; including this information is optional.

2. Fully cooked pork products and fully cooked products that contain pork. FSIS Form 9060-5 and FSIS Form 9450-7 are to be signed by the same FSIS veterinarian in the field. FSIS 9450-7 is not required to be cosigned by TSC.
3. Beef. The Russian Federation requires the cattle from which the meat originated to be from a premise free of tuberculosis and brucellosis during the last 6 months. Before the FSIS veterinarian signs FSIS Form 9450-5, slaughter plant management must provide a letter of assurance stating:

   "To the best of my knowledge, the cattle represented by FSIS Forms 9450-5 and 9060-5 (MP_) No.: _____) arrived from a premise which has been free of tuberculosis and brucellosis during the last 6 months."

4. FSIS Form 9060-5, 9060-9, 9060-10, 9450-3, 9450-5, 9450-6, 9450-7, 9450-11, and 9450-12 are to be signed by the same veterinarian at the field location.

C. The number of the ocean vessel container must be indicated in the "Means of Transport" block on the appropriate FSIS 9450 certificate. The name of the ship should be indicated in the case of non-containerized (break bulk) shipments.

1. If the container number(s) are known at the time that the product is certified for export, the exporter should indicate the container number(s) in block 14 on FSIS 9060-6, Application for Export Certificate. Also, the container number(s) should be included in the "Means of Transport" block on the FSIS 9450 certificate.
2. If the container number(s) are NOT known at the time that the product (except raw poultry) is certified for export:
    a. The applicant completes FSIS form 9060-6, Application for Export to include all required information, and in block 14, enters the company name, contact person, address, and phone number of the company that will load the container. FSIS will then provide the FSIS Form 9060-5, allow product to be stamped with the export stamp, perform export inspection, and allow shipment of the product without signing FSIS Form 9060-6 FSIS Form 9060-5 and the corresponding FSIS Form 9450-#.
    b. The unsigned certificates are to be held by the original applicant. When the container number(s) are obtained, they are to be entered in block 14 of FSIS Form 9060-6 and in the "MEANS OF TRANSPORT" block of the 9450-#.
    c. The applicant then requests signature of the completed FSIS Form 9060-6 by the inspector who provided export inspection. FSIS Form 9060-5 and the corresponding 9450-# can then be signed by an FSIS veterinarian.
3. If additional space is needed in the "Means of Transport" block in the case of multiple containers certified with a single certificate, an FSIS letterhead certificate indicating the container numbers should be issued. The letterhead certificate should also indicate the certificate number, the date of the certificate, and the signature of the same veterinarian signing the FSIS 9060-5 and the FSIS 9450 certificates.

D. Exporters are cautioned that consignee information on the export certificate should indicate the actual consignee taking possession of the product upon entry into Russia.

Other Requirements

The List of Basic Questions and Requirements Used by the Russian Veterinary Experts for the Joint Inspections of the US Poultry Processing and Cold Storage Facilities of October 2002 that incorporates the Summary of Agreed Interpretations of Joint Inspection Criteria for U.S. Poultry Processing and Cold Storage Facilities of April 2003 is available on-line, or can be obtained from the FSIS Technical Service Center. Additional guidance and interpretation regarding export of poultry to the Russian Federation is provided in the following sections:

A. Poultry facility requirements

1. All trash receptacles must be equipped with lids, including those in the product loading areas.
2. It is not required that driveways and loading areas have paved surfaces or that no trash containers be located in the product loading or shipping areas. It has been agreed that the driveways and loading areas of the U.S. poultry facilities exporting to the Russian Federation will be covered with hard-packed surfaces (i.e., gravel). The surface of the driveway and/or the loading areas must allow for cleaning (i.e., hot water) without the creation of conditions that result in plant

insanitation. Russian Federation officials have indicated that the presence of standing water or mud is considered an indication of poor drainage and insanitary conditions. Trash containers may be located in the product loading or shipping area, provided they are equipped with lids.

3. There must be physical separation between the area of receiving live birds and shipping of finished product. There should also be different driveways leading away from these areas. These driveways may merge inside the premise of the establishment where there is a common gate for entrance and exit.

4. A designated medical professional (for example, a medical doctor, a physician's assistant, a registered nurse) must certify that, based on their review of confidential medical records on file, all named permanent and seasonal employees (either listed or included in a referenced data base) are not known to be suffering from diseases transmissible through meat, nor affected by any condition which would disqualify them for working or being present in any exported meat-handling area upon employment. This certification must be available for review. This certification is also required for cold storage employees who handle boxed product.

5. Effective February 1, 2004, establishment personnel in slaughter, cut-up, MDM, and associated areas must wear appropriate garments (i.e., smocks) to cover street clothing, and dedicated footwear. (Production workers in rooms where product for export to Russia is produced must have dedicated footwear. Maintenance workers, other non-production workers, and production workers in rooms not producing product for export to Russia, are not required to have special footwear. However, it is recommended that these other personnel have dedicated footwear to address potential Russian concerns.)

   Dedicated footwear is defined as footwear prepared from materials easily subject to sanitary processing (cleaning, washing, disinfection). Dedicated, uniform footwear (i.e. rubber boots) must be provided by the establishment. The sanitation of dedicated footwear must also be provided by the establishment. Storage of footwear should be provided at the establishment. However, if storage for dedicated footwear at the establishment is not provided, then employees may store/ wear the dedicated footwear off the premises of the establishment.

   The following provisions for care of dedicated footwear must be assured:

   a. Sanitation of footwear: Footwear should be free from visible dirt, blood, fat or other debris prior to entering the footwear sanitation system. This will be assured through supervisory controls and enforcement of Good Manufacturing Practices, with washing of footwear at wash stations if deemed necessary by the supervisor. Footwear sanitation systems will be located in areas where establishment personnel enter the evisceration, cut up, deboning, or other associated areas. Each employee moving through the footwear sanitation area is required to pass through the system in such a way that the sole of each shoe is coated with the chemical solution or foam.

   b. Eligible footbaths include: 1) footbaths built into the floor; 2) footbaths built on top of the floor; 3) foot mats containing a sanitizer; or 4) floor foaming systems.

   c. Maintenance of footbaths or floor foaming systems: Plant personnel must monitor footbaths and floor foaming systems on a regular basis.

(1) Regarding footbaths, the following procedures must be implemented:

a) The solution in the footbaths shall be replaced as necessary to assure an effective sanitizer concentration (using suitable analytical technology such as test strips or titration) and maintained at a level adequate to cover the entire sole of the footwear;

b) A daily logbook shall be maintained verifying that the appropriate level and concentration of the sanitizing chemical and time of exposure to the sanitizing chemical in the footbaths are consistent with the manufacturer's instructions;

c) A label of the sanitizing chemical and the appropriate mixing directions for that chemical must be kept with the logbook.

2) Regarding floor foaming systems, the following operating practice must be implemented:

a) The chemicals in the foaming systems must be full strength upon application and foam must be visible when employees are present;

b) A daily logbook shall be maintained verifying that the appropriate level and concentration of the sanitizing chemical and time of exposure to the sanitizing chemical in the foaming system are consistent with the manufacturer's instructions;

c) A label of the sanitizing chemical and the appropriate mixing directions for that chemical must be kept with the logbook.

d. Verification: To assure compliance with the Russian Federation's SanPin requirements, poultry processing plants must assess the Total Plate Count (TPC) analysis for each consignment of chicken leg quarters or other poultry products under the oversight of an FSIS inspector. If TPC levels exceed 10^5 cfu/g (100,000), the product will not be eligible for shipment to the Russian Federation and the establishment management will investigate, implement appropriate corrective actions and make a record of the investigation and corrective actions taken.

The TPC sample can be taken from the deep muscle sample obtained for the salmonella testing required for export to Russia. The TPC testing is not yet incorporated into the AMS Laboratory Verification Program. Until it is incorporated into the AMS program, laboratories doing the TPC testing must be currently participating in the AMS Laboratory Verification Program or be ISO 17025 certified.

(Under either footwear system, employees wearing dedicated footwear outside of the establishment building during the work shift must go through the sanitation process described in the Sanitation of Footwear section upon reentering the production room.)

6. A solid wall separating evisceration and cutting activities, with air temperature in the cutting room not exceeding 50 F (10 C), is not necessary if the sanitary procedures in the plant ensure that cross contamination does not occur. Product temperatures must be maintained according to 9 CFR 381.66.

7. It is not a requirement that coolers and freezers be completely dedicated to product for export to the Russian Federation. The following criteria must be met:

    a. Coolers and freezers with one common room should clearly distinguish between storing different kinds of packed products, which prevent direct contact with other products. Designated areas in freezers must be provided for storage of poultry intended for export to the Russian Federation. Other products in the freezer must originate from countries and regions free from OIE List A diseases.

    b. In coolers and freezers with several rooms, separate rooms should be dedicated to storing poultry meat intended for export to Russia and the same type of product intended for sale in the U.S. or for export.

8. Humidity and temperature must be measured in coolers and freezers, however automated measurement devices are not necessary. The measurement devices can be either permanent or portable. For all approved establishments, temperature and humidity records must be maintained for coolers and freezers beginning August 1, 2003. Record keeping may be automated or hand-written, and must be retained for 12 months.

9. Products may move between approved establishments in order to complete all production processes provided that temperature requirements are maintained. Temperature recording devices are not necessary in transportation vehicles. In the case of transportation of product between establishments, product temperature records must be maintained at the destination establishment to confirm that product temperatures were maintained during transit. Record keeping can be automated or hand-written.

B. Poultry flock health certification

1. Flock Health Certification - Plant management must present, on a weekly basis, a Flock Health Certification document (example of flock health certificate). See the revised certificate that addresses growth stimulants and therapeutics as an attachment to the email) to the IIC at the slaughter plant. This document is issued by an APHIS accredited industry veterinarian.

2. State Veterinarian's Report - On a monthly basis the State Veterinarian from the State where the birds originated must issue a statement (example of State Veterinarian's report) that the 6 poultry diseases listed in the Russian certificate are not present in commercial poultry flocks in that State. The agreed upon definitions are those indicated in the State Veterinarian's Report. USDA and the Russian Federation have agreed upon the definitions of the poultry health diseases listed in the Russian certificate. In the event that laryngotracheitis or paramyxovirus have occurred in the State, then restricted counties will be indicated in the report.

   The report must be accompanied by a monthly status report on avian influenza (example of report on the status of avian influenza) within the State. If the State is reported in status B or C, the IIC should contact the APHIS AVIC for information about the status of required additional testing. The State Veterinarian's report accompanied by the avian influenza status report must be dated no earlier that 45 days from the date of certification. These documents should be kept on file by the IIC.

3. At the time of slaughter, plant management must present copies of these documents to the certifying DVM, whether the certification takes place at the slaughter facility or at a cold storage facility, and provide assurances that the animal health documents represent the product presented for export certification. The product is not eligible for export to the Russian Federation without this documentation.

C. Poultry antemortem records FSIS Form 9061-2, Poultry Condemnation Certificate, must be completed for each lot of poultry. The following information must be entered in the Remarks section:

   1. The date of shipment,
   2. the identity of the grower and corresponding identification number,
   3. the results of the antemortem inspection
   4. and, if applicable, information regarding a second examination (if birds are held more than 12 hours at the establishment before slaughter)

D. Poultry DOA procedures - If the incidence of dead-on-arrival (DOA) birds is 1% or higher on a flock basis, the plant manager must notify an APHIS-accredited non-FSIS veterinarian. The APHIS-accredited veterinarian will evaluate the factors that may be related to the increase in DOAs. If the increase is related to an animal health issue other than an error in loading, extreme temperatures, transportation, or some other known problem other than animal health, the veterinarian will visit the establishment to necropsy the birds and collect tissue samples as appropriate. Alternatively, the veterinarian may direct a trained technician to collect tissue samples. If necessary, representative samples will be submitted to an appropriate laboratory for analysis. Necropsy findings and laboratory results, if conducted, will be documented in the antemortem records. If the veterinarian determines there is no reason to investigate the DOA birds because the probable cause was an error in loading, extreme temperatures, transportation or some other known problem other than animal health, the veterinarian or the technician will document the incident in the antemortem records. The accredited veterinarian will review and initial the antemortem records once every two months. This procedure should be documented and on-file at the establishment.

E. Antimicrobial treatments

Samples of chiller water used in the processing of birds for export to the Russian Federation must be collected by plant personnel at least twice during each 8 hour shift and tested for chlorine (maximum level of 50 ppm available chlorine). Samples should be taken at the point where hyper-chlorinated water enters the chiller or from the chiller water if chlorine is added directly to the chiller. Either a titration or colorimetric quantitative method must be used. Documentation of testing including test results must be maintained by the establishment. In addition, the FSIS veterinarian must verify once per shift that the samples were taken, the testing done, and the results recorded. The FSIS veterinarian must record this verification on FSIS Form 9450-4C. Also, at least one time per week, the FSIS veterinarian will observe the collection of the sample and administration of the test. The observation activity must also be recorded on FSIS 9450-4C.

If the chlorine limit is exceeded, product from carcasses produced during that time period is not eligible for export to Russia. Additional testing should demonstrate compliance with the limit before subsequent product is again determined to be eligible for export.

Establishments using other approved antimicrobial substances must verify the allowed concentration of the substances by quantitative analysis at the same frequency as indicated for chlorine. FSIS verification and observation activity must also be completed at the same frequency as indicated for chlorine. The FSIS veterinarian must record this verification on an FSIS letterhead document. Establishments not using hyperchlorinated water in chillers or any other antimicrobial substance must keep a signed statement to that effect on file.

Cetylpyridinium chloride (CPC) must not be used as an antimicrobial treatment for poultry meat intended for export to the Russian Federation.

F. Mechanically separated poultry

Establishments that produce mechanically separated poultry (MSP) for export to Russia can only produce MSP from birds slaughtered at the same establishment or sourced from other establishments approved for export of poultry to the Russia. Approved establishments cannot source from non-approved establishments at any time. Establishments that product MSP should keep records of the source plants of raw material.

Metal detectors are not required on MSP production lines. However, each establishment producing MSP must have a well-documented quality assurance program that assures that no metal or other foreign substances is present.

G. Duration that chilled poultry may be held before freezing or processing. Chilled poultry meat may be held for more than 48 hours if maintained at the temperatures indicated in 9 CFR 381.66.

H. Laboratory testing of poultry meat

1. Basic residue testing - A residue monitoring program, in addition to the FSIS National Residue Program, is required in order to be eligible to export to Russia. Plant management must take samples from birds from each farm which supplies birds for export to the Russian Federation.

a. Heavy metal and pesticides

1. Product is to be sampled from each farm producing poultry for export to the Russian Federation. Flocks in the farm system not destined for Russia export may be omitted from heavy metal and pesticide testing if records are maintained to associate flock testing with finished product.

2. Frequency of sampling - on a quarterly basis, samples from each farm are composited and sent to a laboratory.

b. Antibiotic testing

1. Product is to be sampled from each farm producing poultry for export to the Russian Federation. Flocks in the farm system not destined for Russia export may be omitted from antibiotic testing if records are maintained to associate flock testing with finished product.

2. Frequency of sampling - on a monthly basis, samples from each farm are composited and sent to the laboratory

c. Choice of laboratory and shipping of samples to the laboratory is the responsibility of plant management. However, the laboratories used must be participants in the Agricultural Marketing Service (AMS) "Laboratory Verification Program."

d. Verification of residue testing prior to issuance of FSIS Form 9450-4. Test results must be presented from all slaughter establishments contributing poultry to the consignment. At the time of export certification, plant management of the establishment requesting export certification must present copies of the residue test results to the certifying FSIS veterinarian. These results should be kept on file in the government office.

1. Heavy metals and pesticides - laboratory reports must be dated within 105 days of export certification.

2. Antibiotics - laboratory reports must be dated within 45 days of the date of export certification.

3. Residue levels must be below the action levels presented in the "Laboratory Verification Program For The Analysis Of Poultry Products Destined For Exportation From The United States To Russia."

2. Additional residue testing

a. Chloramphenicol- product is to be sampled from each farm producing poultry for export to the RF. On a quarterly basis, samples from each farm are composited and sent to the laboratory. Laboratory reports must be dated within 105 days of export certification. See the laboratory verification program for information about laboratory eligibility. Test results should be on file by October 1, 2003.

b. If the weekly flock health certificate indicates that bacitracin, virginiamycin or flavomycin were used in the production of the birds, residue testing must be performed for the drugs that were used. On a monthly basis, samples from each farm are composited and sent to the laboratory. Laboratory reports must be dated within 45 days of export certification. See

the laboratory verification program for information about laboratory eligibility. Sample collection should start by August 15, 2003. Test results should be on file by October 1, 2003.

c. If the weekly flock health certificate indicates that approved therapeutic antibiotics were used in the production of the birds, residue testing must be performed on each treated flock. See the laboratory verification program for information about laboratory eligibility. Sample collection should start by August 15, 2003. Test results should be on file by October 1, 2003.

d. If the weekly flock health certificate indicates that organic arsenicals are used in the production of birds, residue testing must be performed. On a monthly basis, muscle tissue samples from each farm using arsenicals are composited and sent to a USDA verified laboratory. Laboratory reports must be dated within 45 days of the date of export certification. An establishment must test at least annually - if organic arsenicals are not used in the production of birds presented at the establishment, a composite sample of one leg quarter from 5 production days should be tested annually. Test results should be on file by October 1, 2003.

3. Salmonella testing - Each consignment (product represented on the export certificate) of poultry meat for export to the Russian Federation must be tested for Salmonella and comply with Russian requirements.

   a. Salmonella sample - 25 grams collected aseptically from deep muscle tissue

   b. Sampling frequency - each consignment assembled for export to Russia.

   c. Choice of laboratory and shipping of samples to the laboratory is the responsibility of plant management. However, the laboratories used must be participants in the Agricultural Marketing Service (AMS) "Laboratory Verification Program."

   d. Salmonella testing results prior to issuance of FSIS Form 9450-4.

      1. Negative Salmonella test results for the consignment must be presented to the FSIS veterinarian before export certification can be provided. Identification of the consignment must be maintained until the test procedures are completed. Copies of the results must be maintained in the government office.

         If the initial sample taken from the deep muscle of the carcass tests positive for Salmonella, ten additional muscle samples of 25 grams each from not less than 10 carcasses will be taken and the tests repeated. If one of the 10 samples tests positive for Salmonella, this consignment will not be exported to the Russian Federation. Products prepared for export to the Russian Federation that do not comply with the Salmonella testing procedures are not eligible for the Russian Federation.

   e. Giblets, ground poultry, and mechanically deboned poultry must come from carcasses that have been tested on a consignment basis as described in a.-d. above. The Salmonella test result must be obtained from at least one carcass used in the production of the consignment.

4. Listeria monocytogenes testing- Each slaughter establishment producing poultry for export to

Russia must submit a 25 gram deep-muscle sample for Listeria monocytogenes testing on a quarterly basis. Laboratory results must be dated within 105 days of export certification. Negative test results must be on file at the establishment. See the laboratory verification program for information about laboratory eligibility. Test results should be on file by July 25, 2003.

5. Laboratory Verification Program - Basic residue and Salmonella testing of poultry products exported to Russia must be performed in a laboratory operating under the "Laboratory Verification Program" For The Analysis Of Poultry Products Destined For Exportation From The United States To Russia."

   The testing indicated in the additional residue and in the Listeria monocytogenes sections above are not yet incorporated into the AMS Laboratory Verification Program. More information about that process will be provided as it becomes available. Until it is incorporated into the AMS program, laboratories doing the additional antibiotic testing and the Listeria monocytogenes testing must be currently participating in the AMS Laboratory Verification Program or be ISO 17025 certified. The following table indicates the analytical sensitivities required for each of the antibiotic methods.

Analysis	**Sensitivity**
Chloramphenicol	10 ppb
Bacitracin	280 ppb 0.02 IU/gm
Virginiamycin	200 ppb (0.2 ppm)
Bambermycin (Flavomycin)	200 ppb (0.2 ppm)
Ceftiofur	-
Enrofloxacin	300 ppb (0.3 ppm)
Erythromycin	125 ppb (0.125 ppm)
Gentamicin	100 ppb (0.1 ppm)
Sulfadiamethoxine	100 ppb (0.1 ppm)
Sulfaquinoxalone	100 ppb (0.1ppm)
Penicillin	50 ppb (0.05 ppm)
Tylosin	200ppb (0.2 ppm)
Neomycin	500 ppb (0.5 ppm)
Lincomycin	100 ppb (0.1 ppm)
Spectinomycin	100 ppb (0.1 ppm)
Streptomycin	500 ppb (0.5 ppm)

I. Radiological testing of poultry meat- Each slaughter establishment producing poultry for the Russian Federation will provide a statement of guarantee that their poultry meets the Russian Federation's radionuclide standards after documenting the results of the following survey program on an annual basis:

   1. By July 25, 2003, each establishment will submit a sample. The sample will consist of a composite of one leg quarter from 5 production days. The composite sample will be submitted to the appropriate or University radiation research facility for the total activity level screen using beta

and gamma detection instruments.

2. A report documenting the total activity in Becquerels/kilogram (Bq/kg) for each sample will be generated at the University radiation monitoring facility. This report will then be sent to the submitting establishment showing the total beta and gamma activity for each sample. Reports will be available to FSIS.

3. A total beta and gamma activity screening measurement assures compliance with Russian Federation permissible limits of radionuclides (beta<80 Bq/kg and gamma<180 Bq/kg).

4. Additional information about the radionoclide protocol, including a list of participating university testing facilities, is available from the USA Poultry and Egg Export Council at http://www.usapeec.org/.

J. Russian Import Permits. The Russian Veterinary Service issues import permits for all poultry products entering that country. The Russian inspection officials have advised that U.S. exporters should check with the Russian importer to assure that the importer has an import permit. If the importer does not have a valid import permit, the product may not be allowed entry.

K. FSIS Form 9450-4A (10/04/2002) -Transfer Certificate Fresh/Frozen Poultry Meat Intended for Export to the Russian Federation. This form has been modified to include the certification statements that are reflected on FSIS Form 9450-4, Section 3. Previous editions are obsolete. The completed original copy should be maintained where FSIS copies of the 9450-4 are filed.

When export documents are issued from a cold storage or other non-slaughter establishment, alternatively to providing copies of the State veterinary report, flock health certificates, residue test results, and Salmonella test results, the IIC at the slaughter establishment can provide FSIS Form 9450-4A (10/04/2002) for verification of the acceptability of these results.

L. Pork facility requirements - The following requirements are to be used as guidelines in swine slaughter plants seeking approval for export to the Russian Federation:

1. Workers from processing departments should not share locker rooms, lunch rooms, and welfare facilities with workers from the slaughter and livestock departments.

2. Boot wash facilities should be available, and used by workers as they leave and return to their work stations.

3. Livestock holding pens should be cleaned and washed after each group of animals is removed. Pens should have a separate drainage system, i.e. waste water should not drain from one pen to the next.

4. The suspect pen should be located next to the receiving ramp.

5. The suspect pen should have solid partitions and a separate drainage system. Waste water from the suspect pen should not drain into pens used for healthy animals. Restraining equipment and sufficient lighting should be provided.

6. Dead animals should be collected in an area that is capable of being secure with a padlock, washed, and sanitized with the waste water draining into a drainage system.

7. The equipment used in transporting dead animals to the inedible rendering facilities should only be used for that purpose. This equipment should be leak-proof.

M. Trichinae destruction in raw pork for further processing.

1. Raw pork meat intended for export to the Russian Federation for further processing must be subjected to a freezing regimen according to 9 CFR 318.10(c)(2)(iv) for destruction of trichinae. The Export Certificate of Wholesomeness (FSIS form 9060-5) and FSIS Form 9450-3 will not be signed until the trichinae treatment is complete.

2. The previous program of submitting samples for trichinae analysis was suspended 5-1-00. Trichinae analysis for raw pork for retail sale.

N. Raw pork for retail sale must originate from swine subjected to a trichinae detection program at the time of slaughter. Slaughter plants with acceptable trichinae laboratories are identified in the Russian Federation list of approved pork plants and cold storages. The establishment must also have an acceptable control program to identify and segregate pork found to be trichinae-free. FSIS Forms 9060-5 and 9450-3 will not be signed unless the pork was tested negative for trichinae. Laboratories used must participate in the Agricultural Marketing Service (AMS) Trichinae Analyst and Laboratory Certification Program For Pork " (same program required for export of horsemeat to the European Union). For further information contact :

Isaac (Gene) Sterling (202) 720-5898
Chemist, USDA, AMS, STD,TSB
P.O.Box
Room 3517-South 14th & Independence Avenue,
Washington, DC 20090-6456

O. Porcine Reproductive and Respiratory Syndrome (PRRS) Analysis. Sampling for PRRS analysis for raw pork is no longer required.

P. Raw pork must originate from an approved facility. Plant management must develop a control program to assure that only raw pork slaughtered and stored in approved establishments is certified for export to the Russian Federation.

Q. Box lids must be secured by tape, banding, gluing or other acceptable methods.

Plants Eligible to Export

A. Plant Approval

1. Poultry - All establishments involved in processing or storing raw poultry intended for export to the Russian Federation must be reviewed by an official of the Russian Ministry of Agriculture and listed on the approved plant list for raw poultry into the Russian Federation prior to being eligible for export.

2. Raw Pork - All establishments involved in slaughtering or storing raw pork intended for export to the Russian Federation must be reviewed by an official of the Russian Ministry of Agriculture and listed on the approved plant list for raw pork into the Russian Federation prior to being eligible for

export.

Note: Intermediate plants (e.g., cutting, boxing, bacon processing plants, etc.) do not need prior approval, however if products bear the establishment number of unapproved plants, delays or rejections of the shipments could occur. For additional information regarding the approval process, contact the Technical Service Center at (402) 221-7400.

3. The following products may originate from any Federally inspected facility:
    a. fully cooked pork products, pork casings,
    b. beef and beef products, or
    c. fully-cooked poultry products and "heat-treated but not-fully-cooked, not-shelf-stable poultry products."
    d. horsemeat
    e. bison

B. List of Eligible Plants

1. The Russian Federation list of approved raw pork plants and cold storage facilities approved to handle raw pork is included in the Export Requirements Library or call the FSIS Technical Service Center at (402) 221-7400.
2. The Russian Federation list of approved raw poultry establishments and cold storage facilities is included in the Export Requirements Library or call the FSIS Technical Service Center at (402) 221-7400.
3. A list of poultry establishments that can be approved for export to Russia upon FSIS verification of correction of deficiencies identified by Russian officials during the May/June 2003 reviews is now posted in the Export Requirements Library.

   Upon written certification from plant management, the IIC should verify that the deficiencies identified on the review form (Act of Inspection) completed by the Russian official at the time of the review have been corrected. The requirements for export to Russia have been updated to include current information. These updated requirements should be used to verify corrective action. Questions regarding the requirements should be addressed to the Technical Service Center at (800) 233-3935.

   Once corrections have been made and the IIC has verified the corrections, the plant is eligible to export. The IIC should send an Outlook message to the “Russian Plant Reviews” mailbox located in the Address Book of Outlook that identifies the establishment number and confirms that corrections have been made. A copy of the message should be sent to the Circuit Supervisor and the District Office. FSIS, Office of International Affairs, will revise the plant lists to include the establishments that have made corrections on the approved plant list.

RUrrev98 08/24/2004

Library of Export Requirements | FSIS Home Page | USDA Home Page