


UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE  <b>CERTIFICATE FOR EXPORT OF PORK MEAT          TO THE REPUBLIC OF KOREA (ROK)</b>	CORRESPONDING EXPORT CERTIFICATE (FSIS FORM 9060-5) NO.
EST. NO., NAME, AND ADDRESS OF SLAUGHTERHOUSE(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 <i>(Must include month, day and year. Date ranges are acceptable)</i>	PROCESSING DATES - FOR PROCESSED PRODUCT, INCLUDING GROUND PRODUCT, ONLY <i>(Must include month, day and year. Date ranges are acceptable)</i>


1. The United States has been free from foot and mouth disease for the past 12 months; swine vesicular disease and rinderpest for the past 24 months; and African swine fever for the past 3 years prior to export. The United States has been free of classical swine fever for 12 months prior to export. 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 pigs from which the meat and meat products were derived were sourced from zones not under official restrictions due to Aujeszky's disease and from premises where there has been no evidence of Aujeszky's diseases in pigs for one year prior to slaughter.
3. The meat was derived from animals born and raised in the United States or Canada or from animals that were legally resident in the United States for at least 3 months.
4. Sanitary packaging was used to package the meat.
5. Based on the 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.
6. The meat was produced according to the U.S. Pathogen Reduction/HACCP Systems Regulation.
7. The meat was produced, stored, and transported in a sanitary manner.

PRINTED NAME OF FSIS VETERINARIAN	TITLE	
SIGNATURE		

THE FOLLOWING SECTION TO BE COMPLETED BY EXPORTER/SHIPPER			
NAME OF SHIPPING PORT		NAME OF VESSEL (OR FLIGHT)	
SHIPPING DATE	CONTAINER NUMBER	SEAL NUMBER	
I CERTIFY THAT THE ABOVE INFORMATION IS TRUE.			
SIGNATURE OF EXPORTER/SHIPPER		TYPED (or printed) NAME OF EXPORTER/SHIPPER AND TITLE	

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