


**CERTIFICATE FOR EXPORT OF HEAT TREATED POULTRY MEAT
 AND POULTRY MEAT PRODUCTS TO THE REPUBLIC OF KOREA (ROK)**

EST./PLANT NO., NAME, AND ADDRESS OF SLAUGHTERHOUSE(S)	EST./PLANT NO., NAME, AND ADDRESS OF PROCESSING (Cutting/Boning) PLANT
EST. NO., NAME, AND ADDRESS OF COLD STORAGE	PACKING OR PROCESSING DATES <i>(Must include month, day and year. Date ranges are acceptable)</i>
PLACE WHERE CERTIFICATE WAS ISSUED <i>(City and State)</i>	SLAUGHTER DATES <i>(Must include month, day and year. Date ranges are acceptable)</i>

1. The poultry meat and poultry meat products were derived from birds that were hatched and raised in the United States.
2. There have been no outbreaks of highly pathogenic avian influenza (as this disease is defined by the World Organization for Animal Health) within a 10 kilometer radius of the poultry farm(s) on which the source poultry were raised in the 3 months prior to slaughter.
3. There have been no outbreaks of Newcastle disease or low pathogenic avian influenza (as this disease is defined by the World Organization for Animal Health) within a 10 kilometer radius of the poultry farm(s) on which the source poultry were raised in the 3 months prior to slaughter.
4. There have been no outbreaks of fowl cholera, fowl typhoid, pullorum disease, infectious bursal disease, Marek's disease, duck virus enteritis (for duck meat only) or duck viral hepatitis (for duck meat only) as recognized by the animal health authorities of the United States on the poultry farm(s) where the source poultry were raised in the 12 months prior to slaughter.
5. The exporting establishment is not located within a disease control zone for any of the poultry diseases identified in statements 2-3 above.
6. The poultry meat and poultry meat products eligible for export to Korea were not commingled with imported poultry meat or poultry meat products ineligible for export to Korea.
7. The poultry meat and poultry meat products were derived from healthy birds subjected to ante-mortem and post-mortem inspection at the time of slaughter under the supervision of an official government veterinarian.
8. The poultry meat and poultry meat products were handled in such a manner as to prevent contamination by communicable poultry disease pathogens.
9. The product covered by this export certificate has been produced subject to the National Residue Program and meets FSIS maximum residue levels and microbiological standards which are equivalent to those of the Korean government. The poultry meat and poultry meat products have not been treated with ionizing, ultraviolet rays, tenderizers, or other products likely to alter its nature or components.
10. The packaging material used to wrap or pack the poultry meat and poultry meat products are safe for the intended use within the meaning of section 409 of the Federal Food, Drug and Cosmetic Act, as amended. (This is further described in Section 381.144 of the U.S. Mandatory Poultry Products Inspection Regulations.)
11. Within the heat treatment facility the pre-heat treatment and the post-heat treatment areas are separated and operated in a manner to prevent cross-contamination
12. The exported product was heat-treated to the internal core temperature of 60°C for 507 seconds, 65°C for 42 seconds, 70°C for 3.5 seconds, or 73.9°C for 0.51 seconds or through a method that is equivalent or more effective.

PRINTED NAME OF FSIS VETERINARIAN	TITLE	
SIGNATURE <i>(This must be signed by the same veterinarian who signed the FSIS Form 9060-5.)</i>	DATE	


THE FOLLOWING SECTION TO BE COMPLETED BY EXPORTER/SHIPPER

NAME OF SHIPPING PORT	NAME OF VESSEL (OR FLIGHT)	
SHIPPING DATE	CONTAINER NUMBER	SEAL NUMBER
NAME AND ADDRESS OF EXPORTER/SHIPPER		NAME AND ADDRESS OF CONSIGNEE

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EST. NO., NAME, AND ADDRESS OF COLD STORAGE	PACKING OR PROCESSING DATES <i>(Must include month, day and year. Date ranges are acceptable)</i>
PLACE WHERE CERTIFICATE WAS ISSUED <i>(City and State)</i>	SLAUGHTER DATES <i>(Must include month, day and year. Date ranges are acceptable)</i>

- The poultry meat and poultry meat products were derived from birds that were hatched and raised in the United States.
- There have been no outbreaks of highly pathogenic avian influenza (as this disease is defined by the World Organization for Animal Health) within a 10 kilometer radius of the poultry farm(s) on which the source poultry were raised in the 3 months prior to slaughter.
- There have been no outbreaks of Newcastle disease or low pathogenic avian influenza (as this disease is defined by the World Organization for Animal Health) within a 10 kilometer radius of the poultry farm(s) on which the source poultry were raised in the 3 months prior to slaughter.
- There have been no outbreaks of fowl cholera, fowl typhoid, pullorum disease, infectious bursal disease, Marek's disease, duck virus enteritis (for duck meat only) or duck viral hepatitis (for duck meat only) as recognized by the animal health authorities of the United States on the poultry farm(s) where the source poultry were raised in the 12 months prior to slaughter.
- The exporting establishment is not located within a disease control zone for any of the poultry diseases identified in statements 2-3 above.
- The poultry meat and poultry meat products eligible for export to Korea were not commingled with imported poultry meat or poultry meat products ineligible for export to Korea.
- The poultry meat and poultry meat products were derived from healthy birds subjected to ante-mortem and post-mortem inspection at the time of slaughter under the supervision of an official government veterinarian.
- The poultry meat and poultry meat products were handled in such a manner as to prevent contamination by communicable poultry disease pathogens.
- The product covered by this export certificate has been produced subject to the National Residue Program and meets FSIS maximum residue levels and microbiological standards which are equivalent to those of the Korean government. The poultry meat and poultry meat products have not been treated with ionizing, ultraviolet rays, tenderizers, or other products likely to alter its nature or components.
- The packaging material used to wrap or pack the poultry meat and poultry meat products are safe for the intended use within the meaning of section 409 of the Federal Food, Drug and Cosmetic Act, as amended. (This is further described in Section 381.144 of the U.S. Mandatory Poultry Products Inspection Regulations.)
- Within the heat treatment facility the pre-heat treatment and the post-heat treatment areas are separated and operated in a manner to prevent cross-contamination
- The exported product was heat-treated to the internal core temperature of 60°C for 507 seconds, 65°C for 42 seconds, 70°C for 3.5 seconds, or 73.9°C for 0.51 seconds or through a method that is equivalent or more effective.

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