



U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C. 20250

EST. NO.

DATE

**TRANSFER CERTIFICATE FRESH/FROZEN
POULTRY MEAT INTENDED FOR EXPORT
TO THE RUSSIAN FEDERATION**

PRODUCT AS LABELED

The product described above is in compliance with the flock health certification, State Veterinarian's letter, and residue testing requirements for export of fresh/frozen poultry meat to the Russian Federation. I have on file current flock health certificates, State Veterinarian's letter, and residue testing reports. In addition, Salmonella testing has/has not(*) been conducted on this lot. I have/ do not have (*) a negative Salmonella test result for this lot.

NET WEIGHT	NUMBER OF PACKAGES	LOT IDENTIFICATION

INSPECTOR IN CHARGE/VMO

FURTHER PROCESSING, FREEZING, STORAGE ESTABLISHMENT

Salmonella testing has/has not(*) been conducted on this lot. I have/do not have(*) a negative Salmonella test result for this lot.

INSPECTOR IN CHARGE	EST. NO.	DATE
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TO BE COMPLETED AT THE POINT OF EXPORT CERTIFICATE ISSUANCE

DATE	EST. NO.	FSIS FORM 9450-4 NO.
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(FILE THIS FORM WITH THE FSIS COPY OF 9450-4)

The Certificate confirms compliance with the following:

- 4.1 Poultry meat is produced from the slaughter of healthy birds grown at farms that have been inspected by U.S. official veterinarians. Poultry did not receive feed containing hormones, antibiotics and other preparations intended for stimulating growth which are not registered for use in the Russian Federation for that purpose.
- 4.2 Poultry originates from administrative territories and farms not affected with infectious diseases, such as:
 - African swine fever, if no such disease has been reported in the country for the last 3 years;
 - Foot-and-mouth disease, if no such disease has been reported in the country for the last 12 months;
 - Newcastle disease, ornithosis (psittacosis) and infectious encephalomyelitis, if no such disease has been reported in the State for the last 6 months
 - Infectious laryngo-tracheitis (other than vaccine induced) and paramyxoviral infection, if no such disease has been reported in the county or adjacent counties for the last 6 months;
 - Marek's disease, tuberculosis, pasteurellosis, infectious bronchitis (other than vaccine induced) and Gumboro disease caused by classic highly virulent strains and serogroup II, if no such disease has been reported on the territory of the farm for the last 30 days.
 - Avian influenza if no cases of highly-pathogenic avian influenza as defined by the OIE or low-pathogenic avian influenza of subtypes H5 and H7 only have been reported on the territory of the state for the last three months.
- 4.3 Poultry for slaughter originated from farms with no clinical signs of Salmonellosis and originated from primary breeder flocks which are included in the National Poultry Improvement Plan.
- 4.4 Poultry was supplied for slaughtering and processing to poultry processing establishments which have received permission from the U.S. Federal Veterinary Service to deliver products for export and which are under its permanent supervision; and are on the official list of establishments jointly reviewed by Russian and U.S. Veterinary Experts to export products to the Russian Federation.
- 4.5 Poultry whose meat is exported to the Russian Federation was subjected to pre-slaughter veterinary examination, carcasses and internal organs were subjected to postmortem veterinary-sanitary examination which had been carried out by the U.S. federal veterinary service. In the course of postmortem veterinary-sanitary examination, no changes characteristic of infectious diseases, parasites, or poisoning were discovered.
- 4.6 Meat has no abnormal pigmentation, hematoma, mechanical foreign substances, unusual color or smell, unsatisfactory organoleptic properties that are uncharacteristic of fresh meat, or preservatives, and is not treated with coloring or smelling substances, ionizing radiation or ultra-violet rays. Antimicrobial substances, including those based on chlorine, has been used only in safe levels of concentration set by instrumental quantitative methods under federal regulatory control and FSIS oversight.
- 4.7 Microbiological, chemico-toxicological and radiological conditions of poultry meat conform to the veterinary and sanitary rules and requirements in effect in Russia.
- 4.8 While in storage or transit, meat is not subject to defrosting and has a temperature of not more than minus 18 degrees centigrade inside the muscle tissue.
- 4.9 Each meat package must carry a label that clearly identifies name and official number of the poultry processing plant. Such label should state in English and Russian: Product for Export to the Russian Federation; Type of Product; Date of Production; Expiration Date.
- 4.10 Each meat package with products must be marked with a U.S. national veterinary service stamp with a number that is identical to the veterinary certificate number.
- 4.11 Packaging is designed to resist illegitimate opening.
- 4.12 Meat (products) is (are) safe and fit for human consumption.
- 4.13 Packaging containers and materials are disposable and meet hygienic requirements.
5. The following pathogen reduction treatment(s) was used for the poultry or poultry products covered by this certificate (Circle the one(s) used):
 - Acetic acid
 - Acidic calcium sulfate
 - Acidified sodium chlorite
 - Cetylpyridinium chloride
 - Chlorine compounds (calcium hypochlorite, chlorine gas, electrolytically generated hypochlorous acid, sodium hypochlorite)
 - Chlorine dioxide
 - Citric acid /
 - DBDMH (1,3-dibromo- 5,5-dimethylhydantoin
 - HEDP (1- Hydroxyethylidene-1, 1-diphosphonic acid)
 - Hydrochloric acid
 - Hydrogen peroxide
 - Hypobromous acid
 - Lactic acid bacteria
 - Lauramide arginine ethyl ester (LAE)
 - Octanoic acid
 - Ozone
 - Peroxyacetic acid
 - Peroxyoctanoic acid
 - Phosphoric acid
 - Sodium bisulfate
 - Sulfuric acid
 - Trisodium phosphate