



U.S. Department of Agriculture
Food Safety and Inspection Service
Washington, D.C. 20250

Est. No.

Date

**Transfer Certificate of Fresh/Frozen Beef and Beef By-Products
Intended for Export to the Russian Federation**

Product Name	Product Code	Production Date	Net Wt.	Number of Packages

INSPECTOR IN CHARGE/VMO SIGNATURE

TO BE COMPLETED AT THE POINT OF EXPORT CERTIFICATE ISSUANCE

Date	Est. No.	FSIS Form 9450-5 No.
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FILE THIS FORM WITH THE FSIS COPY OF 9450-5

The certificate confirms compliance with the following:

4.1 Beef and beef by-products exported to the Russian Federation are obtained from slaughter and processing of animals in establishments licensed by the central veterinary service of the country for supplying products for export, which fulfill the necessary veterinary-sanitary requirements and are under permanent control of the state veterinary service.

- Beef does not contain harmful residues of the following compounds: natural or synthetic estrogenic or hormonal substances, thyreostatics, antibiotics or tranquilizers.

4.2 Beef and beef by-products were received from the slaughter and processing of clinically healthy cattle, which originate from premises and administrative localities free from infectious bovine diseases including:

- Foot and mouth disease – during the last 12 months in the territory of the country or zone recognized by OIE,
- Rinderpest – during the last 12 months in the territory of the country, in case of stamping out – 6 months,
- Contagious bovine pleuropneumonia – during the last 12 months in the territory of the country,
- Peste des petits ruminants - during the last 12 months in the territory of the country, in case of stamping out – 6 months,
- Anthrax – during the last 20 days in the establishment
- Tuberculosis and brucellosis – Beef and beef by-products are derived only from herds not under official quarantine for tuberculosis and brucellosis.

4.3 Animals, meat of which is exported to the Russian Federation have been subjected to veterinary inspection at the official establishment prior to slaughter, their carcasses and internal organs – to post-mortem inspection, made by the official Veterinary Service.

- Beef was examined for cysticercosis with negative results.
- Beef and beef byproducts do not contain any visible abscesses, hematomas, larvae, mechanical contamination, unusual smell or taste (fish, medicinal herbs, medicines, etc.).
- The beef and beef by-products show no evidence of infection with Salmonella or other bacterial infections.

4.4 Cattle, from which beef and beef by-products were derived, were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process, and were subject to ante-mortem and port-mortem inspections and were not suspected or confirmed cases of Bovine Spongiform Encephalopathy (BSE).

- The beef and beef by-products were produced and handled in a manner which ensures that such beef and beef by-products do not contain and are not contaminated with the following tissues of cattle: brains, spinal cord, eyes, skull, vertebral column, tonsils, and distal ileum of the small intestine.
- De-boned meat (excluding mechanically separated meat) is derived from cattle raised in the United States that are less than 30 months of age (determined by dentition or on the basis of individual or group identification) which are slaughtered at certified facilities.
- Bone-in beef, mechanically separated beef (not derived from the skull and vertebral column), and beef by-products are derived from cattle raised in the United States that are less than 30 months of age (determine by dentition or on the basis of individual or group identification), under conditions that:
 - The feeding of ruminants with ruminant-origin meat-and-bone meat and greaves is prohibited,
 - The beef and beef by-products are derived from an animal which is not known to be:
 - A. The offspring of an animal diagnosed with BSE, or
 - B. A member of a feed cohort (as described in the OIE) of an animal diagnosed with BSE.

4.5 The temperature of the product as been maintained at a constant temperature of not higher than minus 8 degrees Celsius (frozen product) during the freezing cycle and 4 degrees Celsius (for chilled product) during the chilling cycle.

- Beef and beef by-products have not been treated with colorings, ionizing or ultraviolet irradiation.

4.6 The meat is recognized as fit for human consumption.

4.7 Packing material is previously unused and satisfies necessary sanitary-hygiene requirements.

4.8 The means of transport are treated and prepared in accordance with the rules approved in the USA.