GUIDELINE FOR COMPLETION OF FSIS FORM 9305-5, CERTIFICATE FOR EXPORT OF PORK MEAT TO THE REPUBLIC OF KOREA

UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE **CERTIFICATE FOR EXPORT OF PORK MEAT TO THE REPUBLIC OF KOREA (ROK)**	CORRESPONDING EXPORT CERTIFICATE (FSIS FORM 9060-5) NO. **1**
EST. NO., NAME, AND ADDRESS OF SLAUGHERHOUSE(S) - FOR CARCASS CUTS AND OFFALS ONLY **2**	EST. NO., NAME, AND ADDRESS OF CUTTING PLANT(S) IF APPLICABLE - FOR CARCASS CUTS AND OFFALS, ONLY. **3**
EST. NO., NAME, AND ADDRESS OF PROCESSING PLANT(S) FOR PROCESSED PRODUCT, INCLUDING GROUND PRODUCT, ONLY **4**	EST. NO., NAME, AND ADDRESS OF COLD STORAGE(S) **5**
SLAUGHTER DATES - FOR CARCASS CUTS AND OFFALS ONLY *(Must include month, day and year. Date ranges are acceptable)* **6**	PROCESSING DATES - FOR PROCESSED PRODUCT, INCLUDING GROUND PRODUCT, ONLY *(Must include month, day and year. Dates ranges are acceptable)* **7**

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] ã Á[¦Á{ } ^Á^æÁ ¦ã ¦Á¢ Á|æ˘ * @^¦È

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.

SAMPLE FORM – NOT FOR OFFICIAL USE

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PRINTED NAME OF FSIS VETERINARIAN **8**	TITLE **9**	
SIGNATURE **10**	DATE **11**	

THE FOLLOWING SECTION TO BE COMPLETED BY EXPORTER/SHIPPER	
NAME OF SHIPPING PORT **12**	NAME OF VESSEL (OR FLIGHT) **13**
SHIPPING DATE **14**	CONTAINER NUMBER **15**	SEAL NUMBER **16**
I CERTIFY THAT THE ABOVE INFORMATION IS TRUE.	
SIGNATURE OF EXPORTER/SHIPPER **17**	TYPED (or printed) NAME OF EXPORTER/SHIPPER AND TITLE **18**

FSIS FORM 9305-5 (04/17/2013) **Sample Form – Not for Official Use**

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Certificate Number

Block 1. Enter the certificate number from FSIS Form 9060-5. Replacement of FSIS Form 9305-5 is required if an "In Lieu of" certificate has been issued so that the number in this block matches the certificate number of the export certificate accompanying the consignment.

Plant Data

Block 2. Slaughter plant official name, address and Est. number must be entered for all fresh/frozen raw unprocessed pork products (carcasses, primals, subprimals, meat cuts and offal) except ground products. This block may be left blank only for further processed pork products (e.g., cured, cooked) and ground products.

Block 3. Cutting plant official name, address and Est. number must be entered for all fresh/frozen raw unprocessed red meat products. This block may be left blank only for further processed pork products and ground products (e.g., cured, cooked). If unprocessed pork products are cut at the slaughter plant, the information from block 2 should be repeated in this block.

Block 4. Processing plant official name, address, and Est. number must be entered for further processed products and ground products.

Block 5. Cold Storage official plant name, address and Est. number is entered if product is moved to a cold storage warehouse other than a slaughter, processing or cutting plant. If an separate cold storage facility is not used, this block can be left blank.

Note: Official name(or official Doing Business As (DBA) name), address, and Est. number entries must exactly match the plant listing in the most current FSIS Meat and Poultry Inspection Directory or product will be detained by Korea. When a difference is determined, contact the FSIS Technical Service Center at (402) 221-7400. FSIS TSC may need to officially verify the change to Korean officials.

Slaughter and Pack/Processing/Cutting Dates

Block 6. Slaughter dates are entered for all fresh/frozen raw pork, carcasses, primals, subprimals, meat cuts and offal. The block may be left blank for further processed pork products and ground products.

Block 7. Processing, cutting or packing dates are entered for all pork products.

Note: The date ranges entered must cover all dates stamped on containers and processing/pack dates obviously cannot precede slaughter dates. Also, no date on product can precede the inauguration date of FSIS inspection at the plants involved. Errors regarding slaughter/pack dates may result in detained and possibly rejected shipments. FSIS personnel cannot provide assistance when this discrepancy is found.

FSIS Signature

Block 8. Printed first name, M.I., and surname of FSIS signing official

Block 9. Printed title or abbreviation (e.g., D.V.M.)

Block 10. Certifying official's signature

Block 11. Date of certifying official's signature

Note: The 9060-5 and 9305-5 must be signed by the same veterinarian.

Shipping Information

Blocks 12-18 Information provided and attested to by exporter/shipper.

Note: Block 16 is a commercial seal number, not a USDA seal. If errors are made in blocks 12-18, it will be necessary to obtain a replacement FSIS Form 9305-5 completed and signed by the FSIS certifying official - then the correction can be made to the exporter/ applicant blocks.