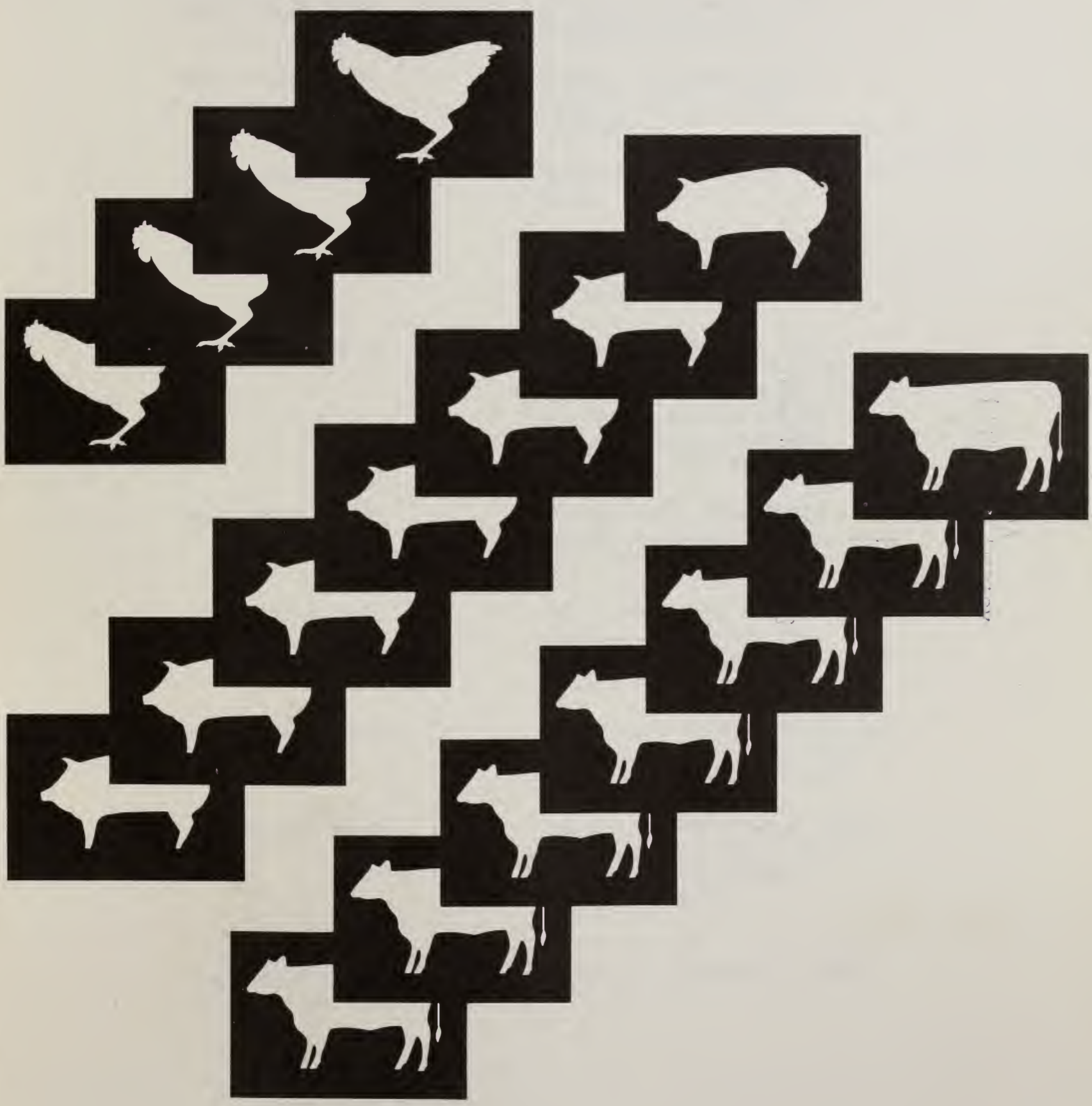
United States
Department of
Agriculture

Food Safety
and Inspection
Service

March 1985

Compilation of Meat and Poultry Inspection Issuances



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The period covered in this Issuance is February 12, 1985 to March 13, 1985.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9510.1 | 3/13/85

INSPECTION PROCEDURES FOR IMPORTED VENISON

I. PURPOSE

This Directive prescribes the procedures for inspecting imported venison and the manner in which it may be used in domestic products processed in federally inspected establishments.

II. (RESERVED)

III. REASON FOR ISSUANCE

To provide agency policy concerning imported venison and its use as an ingredient either in domestic meat products or in an article of food derived from meat, meat byproducts, or meat food products, prepared in federally inspected establishments. Deer is not a regulated species under the Federal Meat Inspection Act (FMIA). Although the Agricultural Marketing Act (AMA) permits voluntary inspection of species not regulated by the FMIA, the authority of the AMA does not extend to imported product. The AMA does permit voluntary inspection of the manufacture of a food article for wholesomeness. Therefore, as long as imported venison can be shown to be safe and wholesome, the Agency will permit its use as an ingredient in properly labeled inspected products which also contain some domestic meat, meat byproducts, or meat food products, as provided in this directive.

IV. REFERENCES

Parts 317, 327, and 350 of the Federal meat inspection regulations, Federal Meat Inspection Act, Agricultural Marketing Act.

V. FORMS AND ABBREVIATIONS

The following will appear in their shortened form in this Directive:

AIIS	Automated Import Information System
IIC	Inspector in Charge

DISTRIBUTION: M01 through M11,M14,M16,M18,M20, M22,M26,M28,M30,M32, ABB, TRA **OPI:** Foreign Programs, IP

VI. POLICY

A. **General.** Venison shipped to a U.S. establishment must have been produced in a country that maintains an inspection program in compliance with Part 327 of the Federal meat inspection regulations, specifically including species testing, residue sampling, and boneless deer reinspection.

B. **Requests for import inspection.**

1. Requests for import inspection of venison may be made by import brokers notifying USDA inspection personnel at the appropriate import office.

2. The import inspection station will then notify headquarters through channels.

C. **Import inspection.**

1. Import inspection shall be conducted at a facility approved by USDA as complying with the requirements for importation of product into the U.S. under Part 327 of the Federal meat inspection regulations.

2. USDA shall perform import inspection as required by Part 327 of the Federal meat inspection regulations. Specific requirements include the following:

a. Initial entries and assignments will be drawn through the AIIS system. Use product codes RABWX3 for boneless venison meat and RABXE3 for venison organs.

b. The inspector shall draw samples for residue-species analysis from each lot of venison and send samples to the laboratory serving that location.

c. All import inspection documents shall be filed in the import office.

d. If product fails import inspection, the inspector shall retain the product and notify headquarters through field channels.

e. Foreign inspection certificates accompanying the venison product during shipment must conform with specified requirements. New Zealand is the only country presently eligible to export venison to the U.S. The attached Form Ag.-M.102A with the following additional statement complies with all requirements: "The venison and/or venison food products described herein was/were prepared in plants certified for importation of their products into the United States and are not adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of Agriculture; and that said products have been handled in a sanitary manner in New Zealand and are otherwise in compliance with the requirements at least equal to the Federal Meat Inspection Act and said regulations."

D. **Review of foreign inspection systems.** USDA shall periodically review any approved system and its certified facilities to determine continued eligibility to export venison to U.S. establishments.

E. **Conditions of use.** Imported venison may enter a federally inspected establishment only when:

1. It is derived from deer that were slaughtered and received ante-mortem and post-mortem inspection in establishments under the supervision of a USDA approved foreign meat inspection system as required by Part 327; and

2. a. It is to be used as an ingredient in an inspected meat product prepared at a USDA establishment, and the product contains more than 3 percent of an uncooked portion (2 percent or more if cooked) of a carcass from a species subject to the Federal Meat Inspection Act (amenable species) or at least 30 percent fat from an amenable species, or

b. It is to be used as an ingredient in a manufactured food article containing USDA inspected domestic meat, meat byproducts, or meat food products and the food article is not subject to Federal meat inspection laws and is voluntarily inspected for the purpose of obtaining the Federal mark of inspection under Part 350 of the regulations; there is no minimum amount of meat, meat byproduct, or meat food product required in the article except that these materials must have been derived from federally inspected and passed carcasses.

F. **Labels.** The domestic establishment designated to receive the imported venison must have obtained USDA approval of labels to be used on product containing the imported venison under section 317.4 of the Federal meat inspection regulations.

G. **Inspection fees.**

1. All charges for import inspection and reviews of foreign certified facilities shall be billed to the importer at the current rate for voluntary inspection as specified in section 350.7 of the Federal meat and poultry inspection regulations.

2. Inspection of product produced in the U.S. establishment shall be charged to the establishment operator if such product is produced under the voluntary food inspection service provisions of section 350.3 of the regulations. Otherwise, inplant inspection is mandatory and thus is conducted at no charge.

H. **Approved foreign establishments.** The following establishments are presently authorized to ship venison to U.S. establishments:

No. DSP-2 (No. GPH-31)
Summit Deer Products, Ltd.
Kaimai Summit
R.D. 1
Tauranga, New Zealand

No. DSP-6 (No. PH-15)
NZ Primary Processors Ltd.
CNR Mark Road and Triton Ave.
P.O. Box 4214
Mt. Maunganui, New Zealand

Administrator

Attachment
Ag.-M. 102A, Official Inspection
Certificate for Slaughtered Farmed Deer

A9 —M. 102A

NEW ZEALAND GOVERNMENT
MINISTRY OF AGRICULTURE
AND FISHERIES

OFFICIAL INSPECTION CERTIFICATE FOR SLAUGHTERED FARMED DEER

Consignor
Consignee

I HEREBY CERTIFY that:

(i) The venison and/or venison food products described herein was/were derived from animals subjected to ante- and post-mortem veterinary inspection at the time of slaughter and found to be free from disease and suitable in every way for human consumption and that it/they has/have not been treated with chemical preservatives or other foreign substances injurious to health.

(ii) The game was inspected and processed pursuant to the New Zealand Game Regulations 1975 in establishments licensed under those regulations.

(iii) Foot and mouth disease, rinderpest or swine fever do not occur in New Zealand.

(iv) The venison and/or venison food products was/were derived from animals of New Zealand origin.

Ship or flight No.	Port of loading
Port of discharge	Final destination (if on carriage)

Marks and brands: Number and kind of packages: Description of goods	Net weight (state unit)
ORIGINAL	

Order Nos.	Processed at:
Species	Slaughtered at:

.....
v Zealand Government.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

10620.1 | 2/12/85

SUBMISSION OF SURVEILLANCE SAMPLES FOR BIOLOGICAL RESIDUE ANALYSES

I. PURPOSE

This Directive identifies destination laboratories for specific residue testing for inspector sample submission.

II. CANCELLATION

This directive cancels FSIS Directive 10620.1 dated 3/20/84.

III. REASON FOR REISSUANCE

(RESERVED)

IV. POLICY

In order to balance the workload at each of the Field Service Laboratories, all import residue and domestic residue surveillance samples will be submitted for analysis to the laboratories indicated in the attachment, Destination Laboratories for Surveillance and Special Samples.

V. REFERENCES/RELATED PROCEDURES

A. Guidelines for Laboratory Sampling.

B. MPI Bulletin 77-114, Residue Sampling Requirements.

C. MPI Directive 917.1, Rev. 2, Meat and Poultry Residue Program.

D. FSIS Directive 10600.1, Sample Shipment Procedures.

E. MPI Bulletin 79-83, Swab Test on Premises.

VI. RESPONSIBILITIES

It is the responsibility of the in-plant inspector who is shipping samples to Field Service Laboratories Division (FSLD) laboratories for analyses to assure that the proper test(s) is requested and that the proper laboratory is selected. The attachment, **Destination Laboratories for Surveillance and Special Samples**, indicates laboratory capabilities.

DISTRIBUTION: All MPI Offices; T/A Inspectors; Plant Management; T/A Plant Management; Science and Compliance Offices ABB, TRA

OPI: Field Service Laboratories Division Science

VII. PROCEDURES

In conjunction with the information outlined in the attachment, the following specifics will be followed when shipping samples:

A. Select the testing laboratory from the attachment.

1. If sampling for one or more residue categories is needed from one animal and all tests are performed in a single laboratory, use a single Form 6000-1.

2. If sampling for two or more residue categories is needed from one animal, but the tests are performed at different laboratory locations, send samples to the laboratories indicated in the attachment. Use separate Forms 6000-1 and cross reference in block 2 (related serial no.).

B. Refer to MPI Bulletin 79-83 for use of STOP procedure at designated slaughter plants.

C. Ship all domestic monitoring samples to the laboratory designated on the FSIS Form 6000-2 or the gummed label.

D. Where the specific analysis is not identified in the attachment, telephone the Director of the Field Service Laboratories Division for sample submission instructions, FTS 447-4954.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
Destination Laboratories for
Surveillance and Special Samples

DESTINATION LABORATORIES FOR SURVEILLANCE AND SPECIAL SAMPLES

A. SEND ANTIBIOTIC SAMPLES INCLUDING CONFIRMATION OF POSITIVE SAMPLES FROM **STOP** TO:

Region	**Laboratory**
1. **Domestic Program**	
Northeastern, Southeastern	Athens, Georgia
North Central, Southwestern	St. Louis, Missouri
Western	San Francisco, California
2. **Import Program**	
Northeastern, Southeastern (F samples)	Athens, Georgia
North Central, Southwestern (F samples)	St. Louis, Missouri
Western (F samples)	San Francisco, California

The Laboratory for Import Program "S" samples will be designated on a case by case basis with the concurrence of the Director of the Field Service Laboratories Division.

B. SEND SULFONAMIDE SAMPLES TO:

Region	**Laboratory**
1. **Domestic Program**	
Southeastern, Northeastern	Athens, Georgia
North Central, and Southwestern	St. Louis, Missouri
Western	San Francisco, California
2. **Import Program**	
Southeastern, Northeastern	Athens, Georgia
North Central, Northeastern	St. Louis, Missouri
Southwestern, Western	San Francisco, California

C. SEND CHLORINATED HYDROCARBON SAMPLES TO:

Region	Laboratory
1. **Domestic Program**	
Southeastern, Northeastern	Athens, Georgia
Western, North Central and Southwestern	San Francisco, California
2. **Import Program**	
Southeastern, and Northeastern	Athens, Georgia
North Central, Southwestern and Western	San Francisco, California

D. SEND ALBENDAZOLE, IVERMECTIN, LASALOCID, ARSENIC, TRACE ELEMENTS (HEAVY METALS), ORGANOPHOSPHATES, CHLORAMPHENICOL, MONENSIN, AND NITROSAMINES SAMPLES TO:

Region	Laboratory
1. **Domestic Program**	
All Regions	Athens, Georgia
2. **Import Program**	
All Regions	Athens, Georgia

E. SEND CARBADOX, FENBENDAZOLE, GENTAMYCIN, LEVAMISOLE, NARASIN, DIBUTYLTIN DILAURATE AND MELENGESTEROL ACETATE (MGA) SAMPLES TO:

Region	Laboratory
1. **Domestic Program**	
All Regions	St. Louis, Missouri
2. **Import Program**	
All Regions	St. Louis, Missouri

F. SEND APRAMYCIN AND PENTACHLOROPHENOL (PCP) TO:

Region	Laboratory
1. **Domestic Program**	
All Regions	San Francisco, California
2. **Import Program**	
All Regions	San Francisco, California

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

6-85 | 2-14-85

ACCEPTED TREATMENTS FOR TRICHINA DESTRUCTION

On the effective date of the final rule for trichina destruction, August 6 1985, MPI Bulletins 586 and 742 are rescinded. Any other treatments approved for destroying possible live trichinae in pork are also rescinded. The Inspector in Charge may approve any process that complies with §§ 318.10(c) as amended by the final rule.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB	2-1-86	MPITS, PPID

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

8-85 | 2-19-85

EXPORT OF FRESH/FROZEN POULTRY TO THE UNITED KINGDOM

I. PURPOSE

United Kingdom (UK) inspection officials have informed FSIS that fresh/frozen poultry may be exported to the UK effective February 19, 1985. This action removes the ban on the export of U.S. fresh/frozen poultry to the UK that has been in effect since September 1, 1981.

II. ELIGIBLE PLANTS; PLANT APPROVALS.

A. FSIS Notice 30-84, Poultry Plants Eligible to Export to United Kingdom, specifies plants currently certified as eligible to export to the UK.

B. Poultry slaughter and cutup plants that desire to apply for approval to export to the UK must meet EEC and UK requirements specified in Sections 22.31-A and 22.39, respectively, of the Meat and Poultry Inspection Manual. Plants that meet requirements and wish to be approved for export to the UK must submit an application--MP Form 31--through the Regional Director to the Deputy Administrator.

III. ELIGIBLE PRODUCTS; CERTIFICATION.

A. The definition of "fresh poultry" for the UK includes frozen carcasses and cutup poultry. Carcasses must be fully eviscerated and not contain or be accompanied by offal (necks and giblets).

B. Commercial shipments must be accompanied by MP Forms 130, 40, and 412-14. See Attachments 1, 2, and 3.

C. Shipments consigned directly to U.S. armed forces in the UK need only be accompanied by MP Form 130 and 412-14. See Attachments 1 and 3.

IV. OFFICIAL POULTRY INSPECTION LEGEND; WRAPPING; PACKAGING.

The official USDA poultry inspection legend fulfills the UK "health marking" requirements.

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices	2-1-86	IP/ECD

A. Product for consumer sale: The official legend (label) must be applied to:

1. The packages of individual carcasses and to their shipping containers.

2. The packages and shipping containers of parts and of offal.

B. Bulk product for further processing: Includes the following alternatives:

1. Bulk packages of carcasses consigned from a poultry slaughterhouse to:

a. A poultry cutting plant.

b. Restaurants, institutions, etc., for direct supply to the final consumer after the poultry has been heat treated.

2. Bulk packages of carcasses consigned from a poultry cutting plant to a poultry products plant for heat treatment.

3. Bulk packages of poultry parts or offal consigned from a poultry slaughterhouse or cutting plant to a poultry products plant for heat treatment.

C. Marking of bulk product for further processing: Bulk product destined for further processing in the UK is exempt from individual marking and wrapping. The shipping containers, however, must bear the inspection legend--as described in subparagraph E--and a label indicating intended use as follows:

INTENDED USE: CUTTING/TREATMENT (1) ADDRESS OF DESTINATION:
(1) Delete cutting or treatment as appropriate

D. Wrapping material:

1. Wrapping is defined as that material that contacts the meat or byproduct.

2. If wrapping material is used, it must be transparent and colorless unless it fulfills all of the protective requirements of packaging thereby becoming packaging material.

E. Application of inspection legend to packaging materials. In all cases, the inspection legend (label) must be affixed to both the immediate and shipping containers in such a manner so that the legend will be destroyed when the containers are opened, unless the containers are not capable of being used again as packaging. (Product certified to the UK on or after April 1, 1985, is expected to be in full compliance with this specific requirement.)

V. CERTIFICATION REGARDING ORIGIN PLANT.

Fill in MP Form 40, Block II, Origin of the Meat as follows:

A. The establishment number and address of the slaughterhouse must be filled in, in all cases.

B. The establishment number and address of the cutting plant must be filled in for product other than whole carcasses.

VI. CERTIFICATION REGARDING HEALTH OF ORIGIN FLOCK.

To assist in filling out MP Form 412-14:

A. Item 1.b.: The official establishment and/or the flock management will be required to provide written certification by their veterinarian to the official veterinarian at the slaughter establishment as follows:

> "I certify that the poultry originated from flocks under veterinary supervision in which, within the preceding two months, none of the following diseases have been diagnosed - Fowl Plague, Newcastle Disease, Salmonellosis, Fowl Cholera (Pasteurellosis) and Ornithosis, and, as applicable to ducks, geese, or turkeys, Duck Virus Hepatitis, Goose Influenza, or Paracolon Arizona Infection.

B. Item 1.d.: Inspectors in charge must contact the nearest Veterinary Services office to determine the status of velogenic Newcastle disease as specified in Item 1.d., that is;

"The poultry were hatched, reared, and slaughtered in a state in which, after due inquiry, I am satisfied that no outbreak of a velogenic strain of Newcastle disease has been recorded in the six months prior to slaughter".

This information will be published in an FSIS directive at a later date.

Acting Deputy Administrator
Meat and Poultry Inspection Operations

Attachments

1. MP Form 130 - Completed example.
2. MP Form 40 - Completed example (forms printed prior to 1/85 are obsolete).
3. MP Form 412-14 - Completed example (forms printed prior to 1/85 are obsolete).
4. MP Form 40 - (Uncompleted, so photocopies may be made if needed).
5. MP Form 412-14 - (Uncompleted, so photocopies may be made if needed).

FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

MPA- 275001

ATTACHMENT 1

ARLA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED
Springdale, Arkansas	United Kingdom	December 20, 1984

EXPORTED BY (Applicant's name and address including ZIP Code)

Batesville Poultry
706 Center
Batesville, AR 72503

PRODUCT EXPORTED FROM

EST/PLANT NUMBER (If applicable)

P-42

CITY

Batesville, Arkansas

CONSIGNED TO (Name and address, including ZIP Code)

London Provision Co.
2907 Sterling Rd.
London, England Zip

- [x] SLAUGHTERING PLANT
- [ ] PROCESSING PLANT
- [ ] WAREHOUSE
- [ ] DOCKSIDE

TOTAL MARKED NET WEIGHT

4602 lbs.
2087.4 kg.

TOTAL CONTAINERS

767

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST/PLANT NUMBER ON PRODUCT
Frozen Whole Chicken Legs	4602 lbs. 2087.4 kg.	767	6238/FLST	P-42

1/ As stated by applicant or contractor

REMARKS

SPECIMEN

- [ ] I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

- [x] I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

Emily Czarnik DVM 302-02
Emily Czarnik, DVM, 302-02

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained.
This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (5/80) REPLACES MP FORMS 412-3 AND 506 WHICH ARE OBSOLETE ORIGINAL

ATTACHMENT 2

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

HEALTH CERTIFICATE FOR FRESH POULTRY MEAT INTENDED FOR CONSIGNMENT TO A MEMBER STATE OF THE EEC

SERIAL NO. OF MP FORM 130: MPA 275001

Fresh poultry meat is the fresh/frozen meat coming from the following species: chickens, turkeys, ducks, geese or guineas that have not undergone any treatment of a nature to assure their preservation; however, poultry meat which has been chilled or frozen shall be considered as fresh.

COUNTRY OF DESTINATION	MINISTRY
United Kingdom	U.S. DEPARTMENT OF AGRICULTURE
EXPORTING COUNTRY	**COMPETENT SERVICE**
UNITED STATES OF AMERICA	FOOD SAFETY AND INSPECTION SERVICE

I. IDENTIFICATION OF MEAT

MEAT OF (Animal species)	NATURE OF CUTS	
Chickens	Frozen whole chicken legs	
NATURE OF THE PACKAGING	**NUMBER OF PACKAGES**	**NET WEIGHT**
Cartons	767	4602 lbs.

II. ORIGIN OF MEAT

ADDRESS(es) AND ESTABLISHMENT NUMBER(s) OF THE APPROVED SLAUGHTERHOUSE(s) (1)

P-42 Batesville Poultry, Inc.
706 Center, Batesville, AR 72503

ADDRESS(es) AND ESTABLISHMENT NUMBER(s) OF THE APPROVED CUTTING PLANTS (1)

P-42 Batesville Poultry, Inc.
706 Center, Batesville, AR 72503

III. DESTINATION OF MEAT

THE MEAT WILL BE SENT FROM (Place of loading)	TO (Country and place of destination)	BY THE FOLLOWING MEANS OF TRANSPORT (2)
Batesville, Arkansas	United Kingdom London, England	Ship - Koln Express

NAME AND ADDRESS OF CONSIGNOR	NAME AND ADDRESS OF CONSIGNEE
Batesville Poultry 706 Center Batesville, Ar 72503	London Provision Co. 2907 Sterling Rd. London, England ZIP

SPECIMEN

IV. HEALTH ATTESTATION

I, the undersigned official veterinarian, certify that:

(a) – the poultry meat described (1)
– the packaging of the meat described above (1)

bears a mark proving that
– the meat comes from animals slaughtered in approved slaughterhouses (1);
– the meat was cut in approved cutting premises (1);

(b) this meat has been passed as fit for human consumption following a veterinary inspection carried out in accordance with the Council Directive of 15 February 1971 on health problems affecting trade in fresh poultry meat;

(c) the transport vehicles or containers and the loading conditions of this consignment meet the hygiene requirements laid down in that Directive.

(1) Delete as appropriate.
(2) For railway wagons and lorries the registration number, for aircraft the flight number and for ships the name should be given.

UNITED STATES DEPARTMENT OF AGRICULTURE

DONE AT	ON (Date)
Batesville, Arkansas	December 20, 1984

SIGNATURE OF OFFICIAL VETERINARIAN

Emily Czarnik, DVM, 302-02

Emily Czarnik, DVM, 302-02

MP FORM 40 (1/85) REPLACES MP FORM 40 (8/73) WHICH IS OBSOLETE.

ATTACHMENT 3

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

VETERINARY CERTIFICATE FOR EXPORT OF POULTRY

SERIAL NO. OF MP FORM 130: MPA 275001

IDENTIFICATION OF PRODUCT

KIND (chicken, turkey, duck, etc. without offal)	CLASS (broiler, fryer, roaster, etc.)
Chicken	Broilers

NO. OF PACKAGES	NET WEIGHT	IDENTIFICATION MARKS
767	4602 lbs.	6238/FLST

DESCRIPTION OF ITEM (carcass, parts, or offal)	ESTABLISHMENT NO., NAME, AND ADDRESS OF SLAUGHTERHOUSE
Frozen Whole Chicken Legs	P-42 Batesville Poultry, Inc. 706 Center Batesville, AR 72503

I, a veterinary officer duly designated by the United States Government, certify that:

1. The whole of the consignment described above was derived from poultry which:

a. were subject at the slaughterhouse named above to ante-mortem inspection by an authorized veterinary officer and to post-mortem inspection under the supervision of an authorized veterinary officer and no sign of infectious disease was detected;

b. originated from flocks under veterinary supervision in which, within the preceding two months, none of the following diseases have been diagnosed – Fowl Plague, Newcastle Disease, Salmonellosis, Fowl Cholera (Pasteurellosis) and Ornithosis, Duck Plague (see notes 1 and 2), and Duck Virus Hepatitis (see note 1), Goose Influenza (see note 2), Paracolon Arizona Infection (see note 3);

c. have not been in contact at the slaughterhouse with any other poultry in which any of the diseases mentioned in (b) above have been diagnosed.

d. were hatched, reared, and slaughtered in a state in which, after due inquiry, I am satisfied that no outbreak of a velogenic strain of Newcastle disease has been recorded in the six months prior to slaughter.

2. The poultry carcasses are fully eviscerated and do not contain nor are accompanied by any offal.

NOTES:

1. Certification in respect of these conditions is required additionally for any permitted import of carcasses or parts of carcasses derived from ducks.
2. Certification in respect of these conditions is required additionally for any permitted import of carcasses or parts of carcasses derived from geese.
3. Certification in respect of this condition is required additionally for any permitted import of carcasses or parts of carcasses derived from turkeys.

DATE	SIGNATURE OF OFFICIAL VETERINARIAN
December 20, 1984	Emily Czarnik, DVM, 302-02 Emily Czarnik, DVM, 302-02

MP FORM 412-14 (1/85) REPLACES MP FORM 412-14 (8/81), WHICH IS OBSOLETE.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

HEALTH CERTIFICATE FOR FRESH POULTRY MEAT INTENDED FOR CONSIGNMENT TO A MEMBER STATE OF THE EEC

SERIAL NO. OF MP FORM 130

Fresh poultry meat is the fresh/frozen meat coming from the following species: chickens, turkeys, ducks, geese or guineas that have not undergone any treatment of a nature to assure their preservation; however, poultry meat which has been chilled or frozen shall be considered as fresh.

COUNTRY OF DESTINATION	MINISTRY U.S. DEPARTMENT OF AGRICULTURE
EXPORTING COUNTRY UNITED STATES OF AMERICA	COMPETENT SERVICE FOOD SAFETY AND INSPECTION SERVICE

I. IDENTIFICATION OF MEAT

MEAT OF *(Animal species)*	NATURE OF CUTS	
NATURE OF THE PACKAGING	NUMBER OF PACKAGES	NET WEIGHT

II. ORIGIN OF MEAT

ADDRESS*(es)* AND ESTABLISHMENT NUMBER*(s)* OF THE APPROVED SLAUGHTERHOUSE*(s)* (1)

ADDRESS*(es)* AND ESTABLISHMENT NUMBER*(s)* OF THE APPROVED CUTTING PLANTS (1)

III. DESTINATION OF MEAT

THE MEAT WILL BE SENT FROM *(Place of loading)*	TO *(Country and place of destination)*	BY THE FOLLOWING MEANS OF TRANSPORT (2)

NAME AND ADDRESS OF CONSIGNOR	NAME AND ADDRESS OF CONSIGNEE

IV. HEALTH ATTESTATION

I, the undersigned official veterinarian, certify that:

(a) – the poultry meat described (1)
– the packaging of the meat described above (1)

bears a mark proving that
– the meat comes from animals slaughtered in approved slaughterhouses (1);
– the meat was cut in approved cutting premises (1);

(b) this meat has been passed as fit for human consumption following a veterinary inspection carried out in accordance with the Council Directive of 15 February 1971 on health problems affecting trade in fresh poultry meat;

(c) the transport vehicles or containers and the loading conditions of this consignment meet the hygiene requirements laid down in that Directive.

(1) Delete as appropriate.
(2) For railway wagons and lorries the registration number, for aircraft the flight number and for ships the name should be given.

DONE AT	ON *(Date)*
SIGNATURE OF OFFICIAL VETERINARIAN	

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

SERIAL NO. OF MP FORM 130

VETERINARY CERTIFICATE FOR EXPORT OF POULTRY

IDENTIFICATION OF PRODUCT

KIND *(chicken, turkey, duck, etc. without offal)*	CLASS *(broiler, fryer, roaster, etc.)*

NO. OF PACKAGES	NET WEIGHT	IDENTIFICATION MARKS

DESCRIPTION OF ITEM *(carcass, parts, or offal)*	ESTABLISHMENT NO., NAME, AND ADDRESS OF SLAUGHTERHOUSE

I, a veterinary officer duly designated by the United States Government, certify that:

1. The whole of the consignment described above was derived from poultry which:

a. were subject at the slaughterhouse named above to ante-mortem inspection by an authorized veterinary officer and to post-mortem inspection under the supervision of an authorized veterinary officer and no sign of infectious disease was detected;

b. originated from flocks under veterinary supervision in which, within the preceding two months, none of the following diseases have been diagnosed – Fowl Plague, Newcastle Disease, Salmonellosis, Fowl Cholera (Pasteurellosis) and Ornithosis, Duck Plague (see notes 1 and 2), and Duck Virus Hepatitis (see note 1), Goose Influenza (see note 2), Paracolon Arizona Infection (see note 3);

c. have not been in contact at the slaughterhouse with any other poultry in which any of the diseases mentioned in (b) above have been diagnosed.

d. were hatched, reared, and slaughtered in a state in which, after due inquiry, I am satisfied that no outbreak of a velogenic strain of Newcastle disease has been recorded in the six months prior to slaughter.

2. The poultry carcasses are fully eviscerated and do not contain nor are accompanied by any offal.

NOTES:

1. Certification in respect of these conditions is required additionally for any permitted import of carcasses or parts of carcasses derived from ducks.
2. Certification in respect of these conditions is required additionally for any permitted import of carcasses or parts of carcasses derived from geese.
3. Certification in respect of this condition is required additionally for any permitted import of carcasses or parts of carcasses derived from turkeys.

DATE	SIGNATURE OF OFFICIAL VETERINARIAN

MP FORM 412-14 (1/85) REPLACES MP FORM 412-14 (8/81), WHICH IS OBSOLETE.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

14-85 | 3-13-85

REUSE OF RETORT COOKING WATER

This Notice is intended to clarify and reinforce FSIS water reuse policy regarding retort cooking water.

The reuse of retort cooking water is potentially economical and energy efficient. Meat and Poultry Inspection regulations (section 308.3(d)(3)) require that any reuse of retort cooking water must be approved by the Administrator.

An establishment reusing retort cooking water must establish a definite time period after which the water must be dumped. While in storage, controls should be in place to prevent the temperature of the cooking water from dropping below 150° F and to assure that the water will remain in acceptable condition.

Requests for approval for reuse of retort cook water should be submitted by the establishment to the inspector in charge, who will forward the request, through channels, to:

Water Reuse Subcommittee
USDA, FSIS, MPITS,
Sanitation Branch, FESD, Room 1140-S
Washington, DC 20250

Any establishment that does not have written approval and is presently reusing retort cooking water must petition for such approval to the above Subcommittee.

W S Horne

Acting Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA	4-1-86	MPITS/FESD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

15-85 | 3-13-85

MEAT PLANTS ELIGIBLE TO EXPORT FRESH/FROZEN BEEF TO AUSTRALIA

The procedures for certifying fresh/frozen beef to Australia are specified in MPI Bulletin 80-53.

The plants listed below are certified as eligible to export fresh/frozen beef to Australia.

198 Washington Beef Inc.
Route 1
Ellensburg, WA 98926
Slaughter

235 Washington Beef Inc.
Goodman & Ahtanum Rd
Yakima, WA 98909
Cut-up

288 Washington Beef Inc.
P.O. Box 392
Toppenish, WA 98948
Slaughter

Deputy Administrator
Meat and Poultry Inspection Operations

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

16-85 | 3-13-85

PLANTS ELIGIBLE TO EXPORT DEBONED OR CUT-UP HORSEMEAT TO FRANCE, AND LIST OF PLANTS IN FRANCE AUTHORIZED TO RECEIVE EDIBLE MEAT AND OFFALS FOR PET FOOD

The attached list contains the U.S. plants certified as eligible to export deboned or cut-up horsemeat to France, and the plants in France which are authorized to receive edible meat and offals for pet food. Refer to Section 22.35 (c) and (d) of the Meat and Poultry Inspection Manual for detailed information.

This notice cancels MPI Bulletin 82-19.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
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PLANTS ELIGIBLE TO EXPORT DEBONED OR CUT-UP HORSEMEAT TO FRANCE
AS OF FEBRUARY 14, 1985

E-113W M & R Packing Co.
430 Rivers Streets
Walterboro, SC 29488

E-713 Central Nebraska Packing Inc.
2800 Eastt 8th Street
North Platte, NE 69101

*E-4816 Great Western Meat Co.
Hwy 116 SE
Morton, TX 79346

E-7041 Beltex Corp.
3801 N Grove Street
Fort Worth, TX 76106

E-7755 Jet Pak International Inc.
12980 Central Ave., NE
Blaine, MN 55434

E-8861 Amfran Packing Co.
P.O. Box 172 - Gendron Rd.
Plainfield, CT 06374

*E-9910 Cavalier Export Co.
Route 1, Box 27
Evington, VA 24550

*Approved on a temporary basis.

LIST OF PLANTS IN FRANCE AUTHORIZED TO RECEIVE EDIBLE MEAT AND OFFALS FOR PET FOOD

Name	Address	Approval No.
GLORIA	Zone Industrielle 22201 GUINGAMP	22 AAC 01
Societe des Aliments Modernes (SAMO) FIDO	Kergostiou 29130 QUIMPERLE	29 AAC 01
GERBOR	39160 NANC les St AMOUR	39 AAC 01
UNISABI.SA	45550 St DENIS DE L'HOTEL	45 AAC 01
VETILLARD	47240 BON ENCONTRE	47 AAC 01
HERTA	54310 HOMECOURT	54 AAC 01
UNISABI.SA	1, rue de Metzerel 67000 STRASBOURG-NEUDORF	67 AAC 01
MOREY	71480 CUISEAUX	71 AAC 01
LE DOLD	79300 BRESSUIRE	79 AAC 01
GLORIA	a AUBIGNY 80800 CORBIE	80 AAC 01
Societe MARVAL	82320 BRUNIQUEL Montricoux	82 AAC 01
SAFIDAC	BOISSEUIL 87220 Feytiat	87 AAC 01

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

17-85 | 3-13-85

DELIVERY/PURCHASE ORDER NUMBER ON EXPORT CERTIFICATES FOR MILITARY

The Defense Personnel Support Center which purchases meat and poultry products for U.S. Military Forces requests that the delivery/purchase order number for military shipments be placed on the face of the MP Form 130 and other additional MP Forms required by the importing country. The MP Form 412-3 and the MP Form 506 are no longer in use as stated in MPI Bulletin 81-50.

This notice cancels MPI Bulletin 81-50.

Deputy Administrator
Meat and Poultry Inspection Operations

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

18-85 | 3-13-85

NEW EXPORT REQUIREMENTS FOR MARKING, WRAPPING, AND PACKAGING MEAT PRODUCT TO THE UNITED KINGDOM

British meat inspection officials have informed FSIS that meat product certified to the United Kingdom (UK) on or after April 1, 1985, must be marked, wrapped, and packaged in full compliance with the requirements specified below.

Product from cattle, swine, sheep, goats, and equines and/or the wrapping/packaging materials of the product must bear the mark of the USDA official inspection legend as follows:

1. Cattle, swine, and equine livers must be branded with a hot iron. Sheep and goat livers must be branded with ink or hot brand.

2. Whole, half, quarter carcasses, and carcasses cut into no more than three pieces must be branded with ink or hot brand. The brands must be applied to the external surface of the thighs, loins, back, breast, and shoulder of each carcass weighing more than 143 lbs. (65 kg) and to the thighs and shoulders on all other carcasses.

3. If cuts of meat, tongues, or meat byproducts (for livers, see 1. above) are bulk packed directly into a shipping carton, or bulk packed into a poly wrapper (liner or bag) for placing into a shipping carton, the official inspection legend must be affixed to the shipping carton as described in paragraph 6 below. The wrapping is not required to bear the inspection legend.

4. Portions of meat wrapped for direct retail sale must bear a legend on both the wrapping and the shipping carton.

5. Meat products must bear the legend applied to both the product or the wrapping of the product and to the shipping carton.

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All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA	4-1-86	IP/ECD

6. In all cases where the inspection legend (label) has been affixed to packaging, or is printed on packaging, it shall have been affixed or printed in such a manner so that the legend will be destroyed when the package is opened, unless the packaging is not capable of being used again as packaging. (UK officials expressed orally that exporters making a reasonable attempt to comply with requirements specified in this paragraph will be treated favorably. They anticipate a trial period with suggestions for improvements before exporters and importers fully understand what procedures are in full compliance.)

Wrapping is defined as that material that contacts the meat or byproduct. Wrapping material must be transparent and colorless unless it fulfills all the protective requirements of packaging. Package or packaging is defined as the immediate container or shipping carton into which the meat product is placed.

This information should be used in conjunction with the requirements specified in Section 22.39 of the Meat and Poultry Inspection Manual and current bulletins and notices.

FSIS recommends that U.S. exporters contact their importers in the UK prior to setting up export shipments to ensure that contemplated product would be eligible for entry into the United Kingdom.

This information will be published in an FSIS directive at a later date.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

19-85 | 3-13-85

NEW PUBLIC HEALTH CERTIFICATE FOR EXPORT OF FRESH/FROZEN MEAT TO THE UNITED KINGDOM

British meat inspection officials have informed FSIS that they will require the multilingual MP Form 157 (Public Health Certificate) to accompany fresh/frozen meat and meat byproducts, originating from the bovine, porcine, ovine, caprine, and equine species, exported into the United Kingdom effective April 1, 1985. Export inspectors should start issuing MP Form 157 for products certified to the United Kingdom on April 1, 1985, example attached. MP Form 157 should be requested from the Regional Office.

With the implementation of MP Form 157, the following forms should be issued for fresh/frozen meat and meat byproducts consigned to the UK:

1. MP Form 130, "Meat and Poultry Export Certificate of Wholesomeness." (MP Form 414-3, "Horsemeat and Horsemeat Byproducts Export Certificate," for equines).

2. MP Form 150, "Animal Health Certificate."

3. MP Form 157, "Public Health Certificate." See Attachment.

This information will be published in an FSIS directive at a later date.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

1 MP Form 157, Public Health Certificate (consists of 2 pages).

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All MPI Offices T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA	4-1-86	ECD/IP

ATTACHMENT

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

PUBLIC HEALTH CERTIFICATE
GENUSSTAUGLICHKEITSBESCHEINIGUNG
HYGIEJNECERTIFIKAT
CERTIFICAT DE SALUBRITÉ

VLEESKEURINGSCERTIFICAAT
CERTIFICATO DI SANITA'
ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΚΑΤΑΛΛΗΛΟΤΗΤΑΣ

for fresh meat (1) intended for consignment to the EEC /für frisches Fleisch (1) das zum Versand nach der EWG bestimmt ist/fersk kød(1) som sendes til det EØF/pour les viandes fraîches (1) destinées à la CEE/voor vers vlees (1) bestemd voor de EEF/relativo a carni fresche (1) destinate alla spedizione verso la CEE/ Νωπών κρεάτων (1) τα οποία προορίζονται για την ΕΟΚ.

Country of destination/Bestimmungsland/Bestemmelsesland/Pays de destination/Land van bestemming/Paese di destinazione/ Είς (χώρα και τόπος προορισμού):

Reference/Nummer/Referencenummer/Numéro de référence/Referentienummer/Riferimento/ Σχετικά
SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE :

Exporting country: USA /Versandland: USA /Afsenderland: USA /Pays expéditeur: USA /Land van verzending: USA /Paese speditore: USA/ Αποστελλούσα χώρα USA

Ministry/Zuständiges Ministerium/Ministerium/ Ministère/Ministerie/Ministero/ Υπουργείον U.S. DEPARTMENT OF AGRICULTURE	Department/Ausstellende Behörde/Myndighed/ Service/Dienst/Servizio/ Υπηρεσία FOOD SAFETY AND INSPECTION SERVICE

I. Identification of meat/Angaben zur Identifizierung des Fleisches/Kødets identifikation/Identification des viandes/Identificatie van het vlees/ Identificazione delle carni/ Ταυτοποίησις των κρεάτων .

Meat of/Fleisch von/Kød af/Viandes de/Vlees van/Carne di/ Κρέατα εκ (Animal species)/(Tiergattung)/(dyreart)/(espèce animale)/(diersoorti/(specie animale)/(είδος ζώου):

Nature of cuts/Art der Teile/Stykkernes art/Nature des pièces/Aard van het verzondene/Natura dei pezzi/ Είδος τεμαχίων :

Nature of packaging/Art der Verpackung/Emballagens art/Nature de l'emballage/Aard van de verpakking/Natura dell'imballaggio/ Είδος συσκευασίας :

Number of cuts or packages/Zahl der Teile oder Packstücke/Antal stykker eller kolli/Nombre de pièces ou d'unités d'emballage/Aantal stuks of colli/Numero dei pezzi o degli imballaggi/ Αριθμός τεμαχίων ή μονάδων συσκευασίας:

Month(s) and year(s) when frozen/Einfrierungsmonat(e) und -jahr(e)/Indfrysningsmaaned(er) og -aar/Mois et année(s) de congélation/Maand en jaar van bevriezing/Mese(i) e anno(i) di congelamento/ Μήνας(ες) και έτος(η) κατάψυξης :

Net weight/Nettogewicht/Nettovaegt/Poids net/Nettogewicht/Peso netto/ Καθαρόν βάρος :

II. Origin of meat/Herkunft des Fleisches/Kødets oprindelse/Provenance des viandes/Herkomst van het vlees/Provenienza delle carni/ Προέλευσις κρεάτων.

Address(es) and veterinary approval number(s) of approved slaughterhouse(s):/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Schlachtbetriebe(s)/Det (de) autoriserede slagter(er)s adresse og veterinaere autorisationsnummer/ Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) abattoir(s) agréé(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende slachthuis (slachthuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) macello(i) riconosciuto(i)/ Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) σφαγείου(ων) :

Address(es) and veterinary approval number(s) of approved cutting plant(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Zerlegungsbetriebe(s)/Den (de) autoriserede opskaeringsvirksomhed(er)s adresse og veterinaere autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) atelier(s) de découpe agréé(s)/Adres(sen) en toelatingsnummer(s) van de erkende uitsnijderij(en)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) laboratorio(ri) di sezionamento riconosciuto(i)/ Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) εργαστηρίου(ων) τεμαχισμού :

Address(es) and veterinary approval number(s) of approved cold storage warehouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Kühl- und Gefrierhauses(häuser)/Det (de) autoriserede lagres adresse og veterinaere autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) entrepôt(s) frigorifique(s) agréé(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende koelhuis (koelhuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) deposito(i) frigorifero(i) riconosciuto(i)/ Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) χώρου(ων) ενταποθηκεύσεως :

III. Destination of meat/Bestimmung des Fleisches/Kødets destination/Destination des viandes/Bestemming van het vlees/Destinazione delle carni/ Προορισμός των κρεάτων .

The meat will be sent from/Das Fleisch wird versandt von/Kødet afsendes fra/Les viandes sont expédiées de/Het vlees wordt verzonden uit/Le carni sono spedite da/Τα κρέατα αποστέλλονται εκ (Place of loading)/(Versandort)/(Afsendelsessted)/(Lieu d'expédition)/(Plaats van verzending)/Luogo di spedizione)/(τόπος αποστολής)

to:/nach/til/è/naar/a/ Εἰς (Country and place of destination)/Bestimmungsort und -land/(Bestemmelsesland og -sted)/(Pays et lieu de destination)/(Land en plaats van bestemming)/(Paese e luogo di destinazione)/(χώρα και τόπος προορισμού):

by the following means of transport (2)/mit folgendem Transportmittel (2)/med følgende transportmiddel (2)/par le moyen de transport suivant (2)/per (vervoermiddel) (2)/col seguente mezzo di trasporto (2)/ Δια του ακολούθου μεταφορικού μέσου (2):

Name and address of consignor/Name und Anschrift des Absenders/Afsenderens navn og adresse/Nom et adresse de l'expéditeur/Naam en adres van de afzender /Nome e indirizzo dello speditore/ Όνομα και διεύθυνσις του αποστολέως :

Name and address of consignee/Name und Anschrift des Empfängers/Modtagerens navn og adresse/Nom et adresse du destinataire/Naam en adres van degene voor wie de zending is bestemd/Nome e indirizzo del destinatario/ Όνομα και διεύθυνσις του παραλήπτου:

IV. Health Attestation/Bescheinigung/Attestation om kødets egnethed til menneskeføde/Attestation de salubrité/Vleeskeuringsverklaring/Attestato di sanità/ Βεβαιωσις καταλληλοτητος.

I, the undersigned official veterinarian, certify that:/Der unterzeichnete amtliche Tierarzt bescheinigt folgendes:/Undertegnede embedsdyrlæege attesterer, at:/Le vétérinaire officiel soussigné certifie:/Ondergetekende, officieel dierenarts, verklaart hiermede:/Il sottoscritto, veterinario ufficiale, certifica:/ Ο υπογεγραμμένος εξουσιοδοτημένος κτηνίατρος βεβαιοί :

(a) - the meat described above (3)/das vorstehend bezeichnete Fleisch (3)/det ovennævnte kød (3)/que les viandes désignées ci-avant (3)/dat het hierboven genoemde vlees (3)/che le carni sopraindicate (3)/ Ότι τά ανωτέρω αναφερόμενα κρέατα (3),

- the label affixed to the packages of meat described above (3)/das an der Verpackung des vorstehend bezeichneten Fleisches angebrachte Etikett (3)/etiketten, der er passat ovennævnte køds emballage (3)/que l'étiquette fixée aux emballages des viandes désignées ci-avant (3)/dat het aan de verpakking van het hierboven omschreven vlees bevestigde etiket (3)/che l'etichetta apposta sugli imballaggi delle carni sopraindicate (3)/ ότι η ετικέτα που τοποθετήθηκε στά μέσα συσκευασίας των ανωτέρω αναφερομένων κρεάτων (3),

- bear(s) a mark to the effect that the meat comes wholly from animals slaughtered in slaughterhouses approved for exporting to the country of destination/ist (sind) mit einem Stempelabdruck versehen, aus dem ersichtlich ist, dass das Fleisch nur von Tieren stammt, die in zugelassenen Schlachtbetrieben im Hinblick auf die Ausfuhr nach dem Bestimmungsland geschlachtet worden sind/bærer stempel om, at kødet udelukkende hidrører fra dyr, der er slagtet paa slagterier, som er autoriseret til eksport til bestemmelseslandet/porte(nt) l'estampille attestant que les viandes proviennent en totalité d'animaux abattus dans des abattoirs agréés pour l'exportation vers le pays destinataire/een merk draagt (dragen) dat aantoont dat het vlees uitsluitend afkomstig is van dieren die in een voor de uitvoer naar het land van bestemming erkend slachthuis zijn geslacht/reca (no) i bolli comprovanti che le carni provegono esclusivamente da animali macellati in macelli riconosciuti per l'esportazione verso il paese destinatario/ φέρει(ουν) τη σφραγίδα με την οποία βεβαιούται ότι τα κρέατα προέρχονται εξ ολοκλήρου από ζώα σφαγέντα σε εγκεκριμένα για εξαγωγές προς τη χώρα προορισμού σφαγεία' ;

(b) - the meat was obtained under the conditions governing production and control laid down in Directive 72-462-EEC and that it is, therefore, considered as such to be fit for human consumption/das vorstehend bezeichnete Fleisch ist unter Bedingungen betreffend die Herstellung und Kontrolle gewonnen worden, die den Erfordernissen der Richtlinie 72-462-EWG entsprechen und ist daher als solches für tauglich zum Genuss für Menschen befunden worden/kødet for saa vidt engaar produktion og kontrol er tilvejebragt i overensstemmelse med direktiv 72-462-EØF, og at det derfor er fundet egnet til menneskeføde, som det foreligger/ qu'elles ont été obtenues dans les conditions de production et de contrôle prévues par la directive 72-462-CEE et qu'elles sont de ce fait reconnues en l'état propres à la consommation humaine/dat het is verkregen onder de voorwaarden inzake produktie en controle van Richtlijn 72-462-EEG en dat het derhalve als zodanig geschikt voor menselijke consumptie is bevonden/che queste carni sono state ricavate nelle condizioni di produzione e controllo previste dalla direttiva 72-462-CEE e che sono pertanto riconosciute atte incondizionatamente al consumo umano/ ότι τα κρέατα ελήφθησαν σύμφωνα με τους όρους παραγωγής και ελέγχου που προβλέπονται στην οδηγία 72/462/ΕΟΚ και ότι, ως εκ τούτου, αναγνωρίζονται ότι είναι κατάλληλα για την ανθρώπινη κατανάλωση ως έχουν';

(c) - the meat has been cut in an approved cutting plant (3)/das Fleisch ist in einem zugelassenen Zerlegungsbetrieb zerlegt worden (3)/kødet er opskaaret i en autoriseret opskæringsvirksomhed (3)/qu'elles ont été découpées dans un atelier de découpe agréé (3)/dat het vlees in een erkende uitsnijderij is uitgesneden (3)/ che esse sono state sezionate in un laboratorio di sezionamento riconosciuto (3)/ ότι τα νωπά κρέατα έχουν τεμαχισθεί σε εγκεκριμένο εργαστήριο τεμαχισμού ;

(d) - the meat has (has not) been subject to an examination for trichinosis or, where Article 3 of Directive 77-96-EEC applies, has undergone cold treatment (3)/das Fleisch ist (ist nicht) auf Trichinen untersucht worden; bei Anwendung von Artikel 3 der Richtlinie 77-96-EWG: das Fleisch ist einer Kältebehandlung unterzogen worden(3)/kødet er (ikke er) undersøgt for trikiner eller i medfør af artikel 3 i direktiv 77-96-EØF er blevet underkastet en kuldebehandling (3)/qu'elles ont été (n'ont pas été) soumises à une recherche des trichines ou, en cas d'application de l'article 3 de la directive 77-96-CEE, ont été soumises à un traitement par le froid (3)/dat het vlees is (niet is) onderzocht op trichinen, of, in geval van toepassing van artikel 3 van Richtlijn 66-96-EEG is onderworpen aan een koudebehandeling (3)/che sono state (non sono state) sottoposte all'esame per la ricerca delle trichine oppure, in caso di applicazione dell'articolo 3 della direttiva 77-96-CEE, sono state sottoposte ad un trattamento mediante freddo (3)/ ότι τα κρέατα έχουν — δεν έχουν — υποβληθεί σε τριχινοσκόπηση ή, σε περίπτωση εφαρμογής του άρθρου 3 της οδηγίας 77/96/ΕΟΚ, σε επεξεργασία διά του ψύχους (3) ;

(e) - the means of transport and the loading conditions of meat of this consignment meet the hygiene requirements laid down in respect of export to the country of destination/die Transportmittel und die für das frische Fleisch dieser Sendung geltenden Ladebedingungen entsprechen den für den Versand nach dem Bestimmungsland vorgesehenen hygienischen Anforderungen/transportmidlerne samt indladningsforholdene for kødet i denne forsendelse er i overensstemmelse med de hygiejniske krav, der er fastsat for forsendelse til bestemmelseslandet/que les moyens de transport ainsi que les conditions de chargement des viandes de cette expédition sont conformes aux exigences de l'hygiène prévue pour l'expédition vers les pays destinataires/dat de vervoermiddelen en de wijze waarop het vlees van deze zending is ingeladen voldoen aan de voor verzending naar het land van bestemming gestelde eisen van hygiene/che i mezzi di trasporto e le condizioni di carico delle carni oggetto della spedizione corrispondono alle prescrizioni d'igiene previste per le spedizione verso il paese destinatario/ ότι τα μέσα μεταφοράς, καθώς και οι συνθήκες φορτώσεως των κρεάτων αυτής της αποστολής, είναι σύμφωνα με τις απαιτήσεις της υγιεινής οι οποίες προβλέπονται για αποστολές προς τις χώρες προορισμού

(f) - on the basis of officially obtained information it can be assumed that the animals, from which this consignment of meat is derived, were not treated with stilbenes and thyrostatics; and based on results of random sampling, it can be assumed that the meat contains neither substances with a hormonal or anti-hormonal effect which do not occur naturally in the meat, nor antibiotics or chemotherapeutics/als Folge offizieller Berichterstattung darf angenommen werden, dass die Tiere, von denen diese Fleischlieferung stammt, nicht mit Stilben und Schilddrüsenmitteln (Thyrostatika) behandelt wurden; Stichproben lassen ausserdem die Annahme zu, dass das Fleisch weder Substanzen mit hormoneller oder anti-hormoneller Wirkung, welche nicht in natürlicher Form in dem Fleisch vorkommen, noch Antibiotica oder chemo-therapeutische Mittel enthält/det kan vedtages ett dyr fra denna kødsending ikke var behandlede med stilbenes og tyrostatik. Dette i henhold til officielle opgivelser. Opgivelserne er baserte paa resultat fra slumpevise prøver. Det kan vedtages at kødet ikke indeholder unaturlige hormoner eller antihormoner, heller ikke antibiotika eller andre mediciner/les renseignements officiels font présumer que les viandes de cet envoi proviennet d'animaux qui n'ont pas été traités avec des substances thyrostatiques et stilbenes; et les résultats d'examens effectués sur des échantillons prélèves par sondage font présumer que les viandes ne contiennent aucune substance à action hormonale ou antihormonale qui ne se trouve pas naturellement dans les viandes, et aucune substance antibiotique ou chimiothérapeutique/dat op grond van door hem verkregen ambtelijke informatie moet worden aangenomen dat de dieren waarvan het vlees van deze partij afkomstig is, niet zijn behandeld met stilbenen en thyreostatics en dat op grond van steekproefsgewijs uitgevoerd onderzoek moet worden aangenomen dat het vlees geen stoffen met hormonale dan wel antihormonale werking, die niet eigen aan vlees zijn, antibiotics of chemotherapeutics, bevat/in base ad informazioni ufficialmente ottenute si può emmettere che gli animali dai quali proviene questa partita di carne non sono stati trattati con stilbeni sostanze tireostatiche; e in base ai risultati di campionature fatte a caso si può emmettere che la carne non contiene né sostanze con conseguenze ormonali o antiormonali che non sopravvengano nella carne per via naturale, né antibiotici on prodotti chemioterapici/ Με βάσιν επισήμως προμηθευομένων πληροφοριών δύναται να υποθετηθεί. ότι τα ζώα, από τά οποία αυτή η αποστολή κρεάτων προήλθεν, δέν ήταν υπο- ξεργασμένα με χρωστικάς και θυρεοστατικάς ουσίας. Επίσης με βάσιν τά αποτελέσματα προερχόμενα από τυχαίων δοκιμαστικών δειγμάτων, δύναται να υποθετηθεί ότι τό κρέας δέν περιέχει ούτε ουσίας με ορμονικάς ή αντι-ορμονικάς συνεπείας αι οποίαι δέν συμβαίνουν ευσιολογικώς εις τά κόσατα ούτε αντιβιοτικάς., ή χημοθεραπευτικάς ουσίας.

	Done at/Ausgefertigt in/Udfærdiget i/Fait à/Gedaan te/Fatto a/ Εν	on/am/den/le/op(datum)/il/ στις :
	(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes)/(Embedsdyrlaegens underskrift)/(Signature du vétérinaire officiel) (Handtekening officieel dierenarts)/Firma del veterinario ufficiale/ Υπογραφή εξουσιοδοτημένου κτηνιάτρου.	

(1) Fresh meat within the meaning of Article 2(b) of Directive 64-433-EEC means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/Frisches Fleisch im Sinne des Artikels 2 Buchstabe b) der Richtlinie 64-433-EWG/Fersk kød i henhold til artikel 2, litra b), i direktiv 64-433-EØF/Viandes fraîches au sens de l'article 2 sous b) de la directive 64-433-CEE/Vers vlees in de zin van artikel 2, sub b), van Richtlijn 64-433-EEG/ Carni fresche ai sensi dell'articolo 2, lettera b), della direttiva 64-433-CEE/ Νωπά κρέατα κατά την έννοια του άρθρου 2 περίπτωση β) της οδηγίας 64/433/ΕΟΚ.

(2) For railway wagons or trucks the registration number should be given, for aircraft the flight number, and for ships the name/Bei Versand mit Eisenbahnwaggons oder Lastkraftwagen sind die jeweiligen Kennzeichen oder Nummern, bei Versand per Flugzeug die Flugnummern und bei Versand per Schiff der Name des Schiffes einzutragen/For jernbanevogne og lastvogne anføres indregistreringsnummeret, for fly anføres flyvningens nummer og for skibe navnet/Pour les wagons et les camions, indiquer le numéro d'immatriculation, pour les avions, le numéro du vol, et, pour les bateaux, le nom/Bij verzending per spoorwegwagon of vrachtwagen dient het kenteken of nummer te worden vermeld; bij verzending per vliegtuig dient het nummer van de vlucht te worden aangegeven en bij verzending per schip de naam van het schip/Per i carri ferroviari e gli autocarri indicare il numero di immatricolazione, per gli aerei il numero del volo e per le navi il nome./Για τα βαγόνια και τα φορτηγά να σημειωνεται ο αριθμός μητρώου, για τα αεροπλάνα ο αριθμός πτήσης και για τα πλοία η ονομασία τους.

(3) Delete as appropriate/Nichtzutreffendes streichen/Det ikke-gældende overstreges/Biffer la mention inutile/Doorhalen wat niet van toepassing is/Cancellare la menzione inutile/ Να διαγραφή η περιττή ενδειξις.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

20-85 | 3-13-85

EXPORT OF FULLY CURED BACON, HAM, AND PORK SPARE RIBS TO THE UNITED KINGDOM (UK) - REVISED

British veterinary officials have informed us that they have redefined unsliced (slab) bacon from the status of fresh meat to that of further processed product. Therefore, unsliced (slab) bacon, like fully cured sliced bacon, ham, and pork spare ribs, must originate from plants which are certified to export further processed meat products.

In addition to issuing MP form 130, the following statements must be specified on USDA letterhead and signed by an MPI veterinarian for export of fully cured unsliced or sliced bacon, ham, and pork spare ribs to the United Kingdom:

A. "The products are derived from:

1. animals which have remained in the territory of the United States of America for at least three months before being slaughtered or since birth in the case of animals less than three months old;

2. animals which have not come from holdings which for health reasons are subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks;

3. animals which have been subjected to ante- and post-mortem inspection by a veterinary officer approved by the Government of the United States of America and found to be healthy ."

AND EITHER

B. For sliced bacon.

"The bacon has been pumped with brine under a pressure of 50 lbs. or more to the square inch and subsequently smoked for a period of not less than 12 hours at a temperature of not less than 120°F."

DISTRIBUTION	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA	4-1-86	IP/ECD

OR

C. For ham, unsliced bacon and spare ribs.

1. "The product has been subjected to pumping with brine under a pressure of 80 lbs. or more to the square inch and subsequently soaked in brine or dry salting for a period of not less than four days."

OR

2. "The product has been subjected to salting (wet salting or dry salting) for a period of not less than ten days."

This information should be used in conjunction with the requirements specified in Section 22.39 of the Meat and Poultry Inspection Manual and other notifications, e.g., marking and labeling of products.

This notice supersedes FSIS Notice 20-84, and the information will be published in an FSIS directive at a later date.

Deputy Administrator
Meat and Poultry Inspection Operations