

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

**VETERINARY HEALTH CERTIFICATE FOR COOKED PORK AND PORK MEAT PRODUCTS**

DISTRICT OFFICE WHERE ISSUED	COUNTRY OF DESTINATION AUSTRALIA	DATE ISSUED	CERTIFICATE NUMBER			
CONSIGNOR			CONSIGNEE			
PRODUCT AS LABELED	MARKED WEIGHT OF LOT	NUMBER OF PACKAGES IN LOT	EST. No. OF SLAUGHTER- HOUSE(S)	EST. No. OF PROCESSING PLANT(S)	EST. No. OF COLD STORAGE WAREHOUSE(S)	SLAUGHTER DATE(S)

**CERTIFICATION**

I, the undersigned veterinary, hereby certify:

1. The animals from which the meat was derived have been in the U.S. and/or Canada since birth.
2. The animals from which the meat was derived passed ante-mortem and post-mortem inspection under official veterinary supervision; the meat is considered to be fit for human consumption.
3. The U.S. is free from foot and mouth disease (without vaccination), African swine fever, classical swine fever, swine vesicular disease, Nipah virus, and vesicular exanthema.
4. The meat has not been derived from the head or neck (this includes all head and neck tissues cranial to the fourth cervical vertebrae but does not include the shoulders), major peripheral lymph nodes (popliteal - if present, iliac, inguinal, axillary - if present, ventral, middle and dorsal superficial cervical) have been removed and the meat has been deboned.
5. The carcasses and meat identified above were produced, processed and stored in establishments which have current approval from FSIS (and therefore DAFF approval).
6. The establishment(s) where the cooked pig meat was processed for export to Australia are under the supervision of FSIS.
7. The establishment where the meat was slaughtered, processed and/or stored has a quality assurance program providing assurance that meat destined for Australia is identified and totally segregated from meat not eligible for export to Australia.
8. The pig meat/meat product was heated to a minimum core temperature of 56 degrees Celsius for not less than 60 minutes or an equivalent heating process.
  - Actual minimum core temperature: \_\_\_\_\_ degrees Celsius
  - Actual minimum heat time: \_\_\_\_\_ minutes
9. The temperature recording equipment was checked during the cooking process and the time/temperature parameters specified were met.
10. The meat has been prepared for export and packed on \_\_\_\_\_, and the packaging materials were clean and new.
11. The identification number of the establishment where the meat was prepared is provided on the box in such a way that the number cannot readily be removed.
12. The meat was not exposed to contamination prior to export.
13. The meat is being transported to Australia in a clean packing container sealed with a seal bearing the number or mark \_\_\_\_\_; and the container contains only meat eligible for entry into Australia.



OFFICIAL VETERINARIAN (*Signature*)

PRINTED NAME AND TITLE / PROFESSIONAL DEGREE