

Attached Health Certificate for Heat-processed poultry meat and Its products to be exported to Japan from the Republic of Korea

I, being a Government Veterinary Officer of the Republic of Korea , do hereby certify the following with respect to the heat-processed poultry meat and its products to be exported to Japan identified in "Health Certificate of Animal Products" referred as Certificate No. _____

I. Description of the Products : _____

1. Kind of poultry(for Heat-processed meat) : _____
2. Kind of material(for meat product) : _____

II. Origin of products

1. Slaughter facility
 - 1.1. Approved number and Name : _____
 - 1.2. Address : _____
 - 1.3. Date of slaughter: _____
 - 1.4. Date of slaughter inspection(day, month, year) : _____
2. Processing facility
 - 2.1. Approved number and Name : _____
 - 2.2. Address : _____
 - 2.3 Date of processing : _____
3. Heat -processing facility
 - 3.1. Approved number and Name : _____
 - 3.2. Address : _____
 - 3.3. Date of heat-processing : _____

III. Condition of heat-process

The exporting products have been subjected to heat treatments by maintaining the temperature at the center of the products at 70°C or higher for one minute or more by the following way(please check the applicable box) : () Fried, () Steamed/Boiled, () Grilled, () Others*

* The way of heat-processing : _____

IV. Identification number of the seal of the container and the container itself:

V. Date and name of the port of shipment :

VI. Country of Origin :

VII. Animal Health and sanitary Information

1. In order for the Republic of Korea to export heat-processed poultry meat and its products, the following requirements have been fulfilled in the Republic of Korea.
 - (1) NAI etc.(Notifiable Avian influenza(NAI), Newcastle disease, fowl cholera and

salmonellosis(caused by *Salmonella pullorum* or *Salmonella gallinarum* only)) are designated as notifiable diseases by and to the animal health authorities of the Republic of Korea.

- (2) Surveillance programs for NAI based on the OIE Code are in place and the outcomes of which are fully acknowledged by such animal health authorities.
2. The poultry used to produce heat -processed poultry meat and its products to be exported Japan fulfill the following requirements:
 - (1) It is raised at a farm where no outbreak of NAI etc. has been confirmed for at least 21 days before the slaughter date.
 - (2) It is confirmed free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the Government of the Republic of Korea at an approved slaughter facility.
3. The slaughter facilities where poultry for heat-processed poultry meat and its products to be exported to Japan was slaughtered are approved by the National government of the Republic of Korea.
4. The processing facilities where poultry meat and its products to be exported to Japan were processed (prior to heat processing) are approved by the National government of the Republic of Korea.
5. The animal health authorities of Republic of Korea ensure that the heat-processed poultry meat and its products were stored in clean and sanitary wrappings and/or containers and handled in away to prevent it from being contaminated with any pathogens of any animal infectious diseases prior to shipment
6. The slaughtered poultry is found to be sound and healthy as a result of ante- and post mortem inspections conducted by the government veterinarians of the Republic of Korea in the designated facilities at the time of slaughter.

The name of the agency which conducted the poultry inspections, or the name and title of the official who conducted the poultry inspections :

Printed Name and Signature
Veterinary Officer

Date and Place of Issue

Animal and Plant Quarantine Agency
Ministry of Agriculture, Food and Rural Affairs
Republic of Korea

(Official Stamp)