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Required Report - public distribution

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**GAIN Report Number:** SN9004

## **Singapore**

### **Food and Agricultural Import Regulations and Standards Report**

### **FAIRS Export Certificate Report Annual 2018**

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**Report Highlights:**

This report discusses food and agricultural export product certificates currently required by the Singapore Government. The Agri-Food and Veterinary Authority (AVA) is the national authority responsible for ensuring food safety and food regulations in the country. In April 2019, the Singapore Food Agency (SFA) will take over AVA's food related work, including regulatory responsibilities.

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## Section I. List of All Export Certificates Required By Government (Matrix):

Products	Title of Certificate/s	Attestation Required on Certificate	Purpose	Requested Ministry
Poultry	FSIS forms 9060-5 and 9435-1	Slaughter/Production Dates	Food Safety	Agri-Food & Veterinary Authority of Singapore (AVA)*
	Letterhead Certificate (FSIS Form 2630-9)	Mainly AI related matters including heat treatment	Food Safety	AVA
Pork	FSIS forms 9060-5 & 9435-1	Slaughter/Production Dates	Food Safety	AVA
		Pork has tested negative for trichinae or has been subjected to a freezing or other mitigation process that destroys trichinae (9435-1)		
	Letterhead Certificate (FSIS Form 2630-9) for Hog Casings	Free of FMD and swine diseases	Food Safety	AVA
Beef	FSIS forms 9060-5 & 9435-1	Slaughter/Production Dates	Food Safety	AVA
Boneless and bone-in cuts are allowed provided the establishments are in the Agricultural Marketing Service's (AMS) Beef Export Verification program for Singapore.	Letterhead Certificate (FSIS Form 2630-9)	Mainly BSE related matters	Food Safety	AVA
There is a registration and approval process with AVA for processed beef and				

beef offal products, which establishments must complete prior to export. The registration and approval process is in addition to the AMS EV program requirements. Please click <a href="#">here</a> for more details.				
Frozen oysters, frozen blood cockle meat, frozen cooked prawns, and frozen raw/cooked crab meat	Any State Export Health Certificate	Each consignment must be accompanied by a health certificate issued by the competent authority of the exporting country, certifying that Singapore's animal health and food safety requirements have been complied with.	Food Safety	AVA
Live oysters	Any State Export Health Certificate	<p>Each consignment must be accompanied by a health certificate issued by the relevant authority of the exporting country, certifying that Singapore's animal health and food safety requirements have been complied with.</p> <p>Import is only allowed from countries which meet AVA's requirements for a shellfish sanitation program. The United States is included in this list.</p>		
Fresh fruits and vegetables	N/A	According to the Control of Plants (Import &	Food Safety	AVA

(unprocessed and raw fruits and vegetables)		Transshipment of Fresh Fruits & Vegetables) Rules, imported fresh fruits and vegetables should not contain any prohibited pesticide, or levels of pesticide residue or toxic chemical residue exceeding the prescribed levels specified in the Ninth Schedule of the Food Regulations or recommended in the Joint FAO/WHO Codex Alimentarius Commission.		
Processed foods	<p>Health certificates and laboratory analytical reports may be required for specific food products. Examples include certificate of Hazard Analysis Critical Control Point (HACCP), Good Manufacturing Process (GMP), attestation of export and factory license.</p> <p>Documentary proof is required for specific foods to confirm that the imported products are produced under sanitary conditions in regulated establishments; including infant cereal and formulas, pasteurized liquid milk, minimally processed fruits and</p>	Varies according to specific food products. Generally, importers should ensure that the processed food products are produced in an establishment under proper supervision of the competent food authority of the exporting country or which has a quality assurance program acceptable to AVA.	<p>Food Safety</p> <p>Food Safety</p>	<p>AVA</p> <p>AVA</p>

	vegetables, and traditional cakes.			
Natural Mineral Water & Spring Water	<p>Authentication Certification issued by authority of country of origin to certify that the mineral water is genuine.</p> <p>Map of site location</p> <p>Export health cert including microbiological analysis and chemical analysis results.</p>	Microbiological tests and chemical tests to confirm that microbe level and chemical residue level not to exceed those laid down in the Food Regulations Act	Food Safety	AVA
Packaged drinking water (including distilled water, drinking water and mineralized water)	<p>Copy of the factory license where the water was processed and packaged.</p> <p>Export health cert including microbiological analysis &amp; chemical analysis results.</p>	Microbiological tests and chemical tests to confirm that microbe level and chemical residue level not to exceed those laid down in Food Regulations Act	Food Safety	AVA
Soy sauces, oyster sauces and sauces containing soy or oyster sauce as an ingredient	Analysis report and 3-MCPD laboratory	Analysis report that ingredients must not be detected with more than 0.02 ppm of 3-monochloropropane-1,2-diol (3-MCPD)	Food Safety	AVA
Further processed egg products, such as cooked omelets, frozen egg patties, crepes, hard-boiled eggs, mayonnaise, and foods	AMS Processed Egg and Egg Products Export Certificate	HPAI/LPAI free at least 3 months prior to export or heat treated as per OIE guidelines, and free from harmful levels of contaminants.	Food Safety	AVA

containing egg extracts.				
Table eggs	AMS Shell Egg Grading Egg Certificate	Grading of shell eggs and disease free statements.	Food Safety	AVA
Processed eggs and foods containing eggs, such as liquid, frozen, or dried eggs, with or without added ingredients.	FSIS Form 9060-5EP (Egg Product Export Certificate of Wholesomeness)	Eggs should meet FSIS requirements and eligible for commerce.	Food Safety	AVA
	FSIS Letterhead Certificate	Products are fit for human consumption.	Food Safety	AVA

**NOTES:**

FSIS - Food Safety and Inspection Service

AMS - Agricultural Marketing Service

For details on AMS's bovine export verification program for Singapore, please click [here](#).

\* The Singapore Food Agency (SFA) will take over all AVA's food related work in April 2019.

Complete details on required U.S. food and agricultural export certificates for Singapore can be found on the [FSIS Export Library \(Singapore\)](#).

## Section II. Purpose of Specific Export Certificate(s)

Please refer to the "Purpose" column in the chart in Section I.

## Section III. Specific Attestations Required on Export Certificate(s)

Please refer to the "Attestation Required on Certificate" column in the chart in Section I.

## Section IV. Government Certificate's Legal Entry Requirements

The Agri-Food and Veterinary Authority (AVA) is currently the national authority responsible for food and agriculture matters in Singapore but it will cease to exist in April 2019. A new government agency called the Singapore Food Agency (SFA) is scheduled to take over all food-related regulatory responsibilities from AVA directly after its closure. A National Center for Food Science (NCFS) will be established under SFA to consolidate the food laboratory capabilities of AVA and all of AVA's animal related functions (including animal and wildlife management) will transfer to the National Parks Board (NParks) under the Ministry of National Development (MND). Trade contacts report they are optimistic SFA will adopt AVA's science-based risk analysis and management approach based on international standards such as Codex and OIE.

Several food/food products entering Singapore must originate from establishments approved by AVA. Also, multiple food/food products, including meat and meat products, processed eggs, fresh table eggs and live poultry, require proper accreditation and approved procedures with AVA. Overseas establishments that supply these products are required to apply for accreditation with AVA through the supplying country's competent authorities. While other imported foods such as processed food products and fresh fruit/vegetables do not require facility registration, they are required to be sourced from suppliers that are under proper supervision of approved overseas regulatory authorities.

After complying with all export prerequisites, the importer can then apply for an import permit through the [TradeXchange System](#). All current TradeXchange e-services have been migrated to the Networked Trade Platform (NTP) by Singapore Customs. From November 2018 onwards, the NTP is only accessible via [www.ntp.gov.sg](http://www.ntp.gov.sg). AVA requires import permits for all food and food products brought into Singapore, regardless of the mode of transport.

#### Meat and Poultry Products:

Every consignment of imported meat products must be accompanied by a health certificate issued by a veterinary authority of the exporting country, certifying that Singapore's animal health and food safety requirements are met. Every consignment of meat products will be inspected by AVA and sampling for laboratory analysis may be required. Some consignments may be placed on "hold and test" pending the outcome of the laboratory analysis. For the United States, relevant FSIS certificates include Form 9060-5 (Meat and Poultry Certificate of Wholesomeness), FSIS Form 9435-1 and Letter of Certificate (FSIS Form 2630-9).

There is a registration and approval process with AVA for processed beef and beef offal products, which establishments must complete prior to export. The registration and approval process is in addition to the AMS EV program requirements. Information regarding this process and details of Singapore's residue limits for processed beef and offal are detailed in the *GAIN Report Singapore Opens Market to Full Range of U.S. Beef Products*. Please click [here](#) for the report. Singapore import requirements for U.S. beef, poultry and pork can also be found in the [FSIS Export Library](#).

#### Fish Products:

Imported fish is regulated under the Wholesome Meat and Fish Act and its subsidiary legislation. Fish products refer to any of the varieties of marine, fresh water, crustacean, aquatic Mollusca, marine sponge, trepang and other form of aquatic life and their young and eggs, but excluding ornamental varieties. An import permit issued by AVA is required for every consignment of fish products.

Imported fish products are subject to mandatory inspection by AVA before sale is permitted. Sampling for laboratory analysis may be required. Some consignments may be placed on "hold and test" pending the outcome of the laboratory analysis before sale is permitted.

Generally, fish may be imported from any country without obtaining a health certificate. However, restrictions and conditions apply to fish classified as "high risk" products and fish specified under the Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES).

## Fruits and Vegetables:

In general, fresh fruits and vegetables imported from the U.S. do not require export health or phytosanitary certification, but usually must undergo routine checks on arrival and are tested for pesticide residues. Exporters must ensure that the containers (baskets, cartons, etc.) of the produce are labelled properly, including name and address of the producers, product description and date of export/packing. For fresh fruits/vegetables, no application for AVA accreditation is required.

For preserved fruits and vegetables, exporters are required to comply with the labeling requirements stipulated in the Food Regulations, including microbiological standards, the use of food additives (e.g. chemical preservatives, sweetening agents, colors, etc.) and the maximum limits for various pesticide residues. For minimally processed peeled fruits and vegetables, microbiological and chemical tests are carried out. For certain commodities, such as groundnuts, pistachios, cashew nuts and corn, inspection and chemical analysis is carried out for the detection aflatoxins or other mycotoxins.

## Processed Foods:

For certain types of processed food products, exporters have to produce documentary proof that the imported products are produced under sanitary conditions in a regulated establishment.

The regulated source documents that AVA accepts as documentary proof include:

- Certificate of HACCP (Hazard Analysis Critical Control Point)
- Certificate of GMP (Good Manufacturing Practices)
- Health Certificate (issued by competent food or veterinary authority of exporting country)
- Attestation of export (issued by competent food or veterinary authority of exporting country)
- Factory license (issued by regulatory authority of the exporting country)

All imported processed food products are subjected to inspection. Samples may be taken for laboratory analysis.

## Specific Food Products:

For the import of specific food products, additional documents such as laboratory reports and health certificates may be required in the import permit application. Examples of specific food products include mineral water, soy sauce and oyster sauce.

For additional information on specific food products and their requirements, please click [here](#) (updated as of March 24, 2016).

## Fresh Eggs:

Eggs must come from AVA-approved layer farms and only from the following countries: United States, Australia, Japan, West Malaysia, New Zealand, Sweden and Korea (as of January 29, 2015). Each consignment of fresh eggs must be derived from a single farm.

Every imported consignment must be accompanied by a veterinary health certificate issued by the relevant veterinary authority of the exporting country, and the certificate must be dated within seven

days of import.

#### Processed Eggs:

Eggs must be imported from AVA-approved sources. Accreditation is done at three levels: Exporting country level; individual establishment in the approved country level; and the products from the approved establishment level.

Each consignment of processed eggs must be accompanied by a health certificate issued by the competent authority of the exporting country. This is to certify that the imported products comply with Singapore's animal health and food safety requirements.

### **Section V. Other Certification/Accreditation Requirements**

For further details on food export requirements in the Singapore market, please refer to the FAS/Singapore Food and Agricultural Import Regulations & Standards Country Report/Narrative, Exporter Guide and Retail Report at the following web portal: <http://www.fas.usda.gov/>

### **Appendix I. Electronic Copy or Outline of Each Export Certificate**

FSIS Form 9060-5



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

**CERTIFICATE FOR IMPORTATION OF MEAT AND POULTRY INTO SINGAPORE**

CORRESPONDENCE CERTIFICATE NO.


**IDENTIFICATION**

PRODUCT AS LABELED		SHIPPING MARKS
EST./PLANT NO. ON PRODUCT	MARKED WEIGHT OF LOT <u>1</u> /	NUMBER OF CARTONS <u>1</u> /
TOTAL MARKED WEIGHT		
EXPORTED BY: <i>(Applicant's name and address, including zip code)</i>		DESTINATION: <i>(Name and address of Consignee)</i>
DATE OF MANUFACTURE <i>(month-day-year) (Complete for processed product only)</i>		DATE OF SLAUGHTER <i>(month-day-year) (Complete for fresh / frozen product only)</i>

**CERTIFICATION**

THE UNDERSIGNED CERTIFIES HERewith:

- a. The United States was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export.
- b. The products are fit for human consumption and every precaution has been taken to prevent contamination prior to export.
- c. The United States has been free of swine vesicular disease and Classical Swine Fever during the last 6 months. (This requirement applies only to pork and pork products.)
- d. The pork and pork products were derived from carcasses that
  - i. tested negative for trichinosis; or
  - ii. were subject to a freezing process or other mitigation process that guarantees the destruction of the parasite *Trichinella spiralis*.
 (This requirement applies to pork meat and pork tongues. It should be deleted for pork byproducts and meat of other species.)
- e. The poultry and/or poultry products are free from evidence of Newcastle Disease and fowl cholera. (This requirement applies only to poultry and poultry products.)
- f. The canned products have been manufactured and inspected in accordance with Section 431.1 through 431.12 of the USDA Regulations. (This requirement applies only to canned products.)
- g. The meat was not treated with chemical substances or preservatives that are injurious to health.
- h. The meat was derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in federally inspected establishments. The Director-General, Agri-Food and Veterinary Services recognize all federally inspected establishments as eligible to export to Singapore.

	GIVEN <i>(City, State)</i>	DATE <i>(Name of Month, Day, Year)</i>
	SIGNATURE OF MPI VETERINARIAN <i>(Indicate DVM, etc.)</i>	
	TYPE NAME OF MPI VETERINARIAN AND CIRCUIT NUMBER	

FSIS FORM 9435-1 (10/01/2018)

PREVIOUS EDITIONS ARE OBSOLETE

Letterhead certificate: Beef (on or after May 5, 2015)



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for Beef and Beef Products produced on  
or after May 5, 2015 for Export to Singapore**

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. The United States is recognized by the World Organization for Animal Health (OIE) as having negligible BSE risk, satisfying the conditions in Chapter 11.5 of the 2013 Terrestrial Animal Health Code.
2. The product was derived from cattle that were born, raised and slaughtered in the United States or imported from countries approved by the government of Singapore. **Note:** Shipments destined for US military consumption only are exempt from this requirement.
3. The product was not derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code adopted by the OIE.
4. The product was derived from cattle that were slaughtered in the United States and were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
5. The product was derived from cattle that were subject to ante-mortem and post-mortem inspection.
6. Specified risk materials<sup>1</sup> have been cleanly removed from products shipped to Singapore without contamination of the meat.
7. In the case of processed beef, the meat is not derived from mechanically separated/recovered meat.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/ Professional Degree: \_\_\_\_\_

<sup>1</sup> Specified Risk Materials refer to the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) and dorsal root ganglia from cattle 30 months of age and older, and the distal ileum of the small intestine and the tonsils from all cattle.

Letterhead certificate: Poultry (Restricted States)



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**FSIS Letterhead Certificate for Poultry and Poultry Products for Export to Singapore when consignments include product from restricted states**

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. Highly pathogenic avian influenza (HPAI) and H5 and H7 low pathogenicity avian influenza (LPAI) are notifiable diseases in the country of export.
2. The birds from which the meat was sourced were not vaccinated against Notifiable (H5 and H7) subtypes of Avian Influenza as defined by the World Organization for Animal Health (OIE).
3. The poultry meat and poultry meat products were heat processed to a core temperature of 60 degrees Celsius for at least 507 seconds, or 65 degrees Celsius for at least 42 seconds, or 70 degrees Celsius for 3.5 seconds, or 73.9 degrees Celsius for 0.51 seconds.
4. The poultry from which the meat was derived were born, raised, and slaughtered in USA, or were legally imported as day old chicks from countries with equivalent poultry health status.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_

Certificate Edition: 11/23/2016  
FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

Letterhead certificate: Poultry (Non-restricted States)



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**FSIS Letterhead Certificate for Poultry and Poultry Products for Exports to Singapore**

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. Highly pathogenic avian influenza (HPAI) and H5 and H7 low pathogenicity avian influenza (LPAI) are notifiable diseases in the country of export.
2. The birds from which the meat was sourced were not vaccinated against Notifiable (H5 and H7) subtypes of Avian Influenza as defined by the World Organization for Animal Health (OIE).
3. The poultry meat and meat products were not derived from birds originating from the 10 km radius restricted areas around the affected premises in Stanislaus County, California or Kandiyohi County, Minnesota, or Stearns County, Minnesota.
4. The poultry from which the meat was derived were born, raised, and slaughtered in the United States, or were legally imported as day old chicks from countries with equivalent poultry health status.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_

Certificate Edition: 08/13/2018  
FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

Letterhead certificate: hog casing



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for Hog Casings to Singapore**

Date Issued \_\_\_\_\_ Certification Number \_\_\_\_\_

1. The hog casings originated in the United States of America
2. The hog from which the casings were derived from were slaughtered on \_\_\_\_\_
3. The establishment control number of the U.S. slaughterhouse \_\_\_\_\_
4. The establishment control number where the casings were prepared and stored \_\_\_\_\_
5. The casings were processed between ( date of slaughter) and (date of packing on the package)
6. The USA is free from the foot-and-mouth disease, African swine fever, classical swine fever, swine vesicular disease and Teschen disease
7. Casings were packed
  - a. So that each package containers products derived from a single species of animal only
  - b. They were not exposed to contamination before export, they are packed in clean new or disinfected packaging containers
  - c. Each barrel is numerically marked and contains establishment numbers
  - d. Hog casings were stored for not less than 30 days after the slaughter of the animals from which they were derived

Signature of the Official Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_

Letterhead certificate: ovine casing



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

Letterhead Certificate for Ovine Casings Imported from New Zealand or Australia  
for Export to Singapore

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. The ovine casings in this consignment were derived from animals originating and slaughtered in New Zealand or Australia at establishment number(s) \_\_\_\_\_, on (date or date range) \_\_\_\_\_.
2. The casings were processed and /or stored at U.S. establishment number(s) \_\_\_\_\_.
3. The animals from which the casings were derived received ante mortem and post mortem inspection and were free from disease at the time of slaughter.
4. New Zealand and Australia is recognized by the OIE as free of foot-and-mouth disease (FMD)
5. Casings were packed:
  - a) so that each packaging container contains casings derived from a single species of animal only.
  - b) so that the casings are not exposed to contamination before export;
  - c) in clean, new or disinfected packing containers and
  - d) so that the official establishment number of the establishment where the casings were packed is readily visible on the outer wrapping or package.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/ Professional Degree: \_\_\_\_\_

Certificate Edition (09/06/2012)  
FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

Letterhead certificate: egg products



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

Letterhead Certificate for Egg Products Intended for Export to Singapore

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. This product was processed under USDA supervision in an official establishment.
2. The products have been handled and packed in a hygienic manner.
3. This product is fit for human consumption.
4. No additive and/or coloring matters injurious to health are added.
5. This product has been pasteurized at \_\_\_\_ °C for \_\_\_\_\_ minutes, in a process that destroys micro-organisms, including Salmonella.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

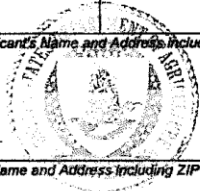
Title/Professional Degree: \_\_\_\_\_

FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

FSIS Form 9060-5EP

- SAMPLE ONLY -

<b>U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE FIELD OPERATIONS EGG PRODUCTS EXPORT CERTIFICATE OF WHOLESONENESS</b>		<small>A knowingly false entry or alteration of any entry on the certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional Prohibited Acts and Penalties exist under the Egg Product Inspection Act [21 USC 1037 (e) (2), (3), and (6), 21 USC 1041] for an unauthorized or false alteration or misuse of this certificate.</small>		
DISTRICT OFFICE	COUNTRY OF DESTINATION	EPA- 000003		
		<b>PRODUCT EXPORTED FROM</b> EST. / PLANT NUMBER (if applicable)		
		CITY		
EXPORTED BY (Applicant's Name and Address including ZIP Code)		<input type="checkbox"/> WAREHOUSE <input type="checkbox"/> PROCESSING PLANT <input type="checkbox"/> OTHER (Please Specify)		
CONSIGNED TO <sup>1</sup> (Name and Address including ZIP Code)				
TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS			
PRODUCT AS LABELED	MARKED WEIGHT OF LOT <sup>1</sup>	NUMBER OF PACKAGES IN LOT <sup>1</sup>	SHIPPING MARKS / LOT NUMBER <sup>1</sup>	EST. / PLANT NUMBER ON PRODUCT
<small><sup>1</sup>As stated by the applicant or contractor</small> REMARKS				
<input type="checkbox"/> I CERTIFY that the egg products specified on this form have been inspected and passed in accordance with the applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.				
NOT VALID UNLESS SIGNED BY A FSIS INSPECTOR				
By order of the Secretary of Agriculture	INSPECTOR AND DISTRICT	Date Signed (MM/DD/YYYY)		
<small>This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statement herein contained.          This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.</small>				

FSIS FORM 9060-SEP (Edition date - 08/15/2015)

ORIGINAL

- SAMPLE ONLY -

AMS USDA Processed Egg and Egg Products Export Certificate (Sanitation Certificate)

USDA PROCESSED EGG AND EGG PRODUCTS EXPORT CERTIFICATE

NAME AND ADDRESS OF CONSIGNOR/EXPORTER:		CERTIFICATE NUMBER:
		COMPETENT AUTHORITY:
NAME AND ADDRESS OF CONSIGNEE/IMPORTER:		
STATE OF ORIGIN:		
COUNTRY OF DESTINATION:		
PLACE OF LOADING:		
MEANS OF TRANSPORT:		DECLARED POINT OF ENTRY:
CONDITIONS OF TRANSPORT/STORAGE:		
PRODUCER/MANUFACTURER:	DATE OF PACKING:	TYPE OF PACKING:
NAME OF PRODUCTS:	NUMBER OF PACKAGES:	NET WEIGHT:

ATTESTATIONS:

1. Highly Pathogenic Avian Influenza (HPAI) and H5 and H7 low pathogenicity avian influenza (LPAI) are notifiable diseases in the country; AND The country has been free from HPAI for the past three (3) months prior to export; AND The country has been free from LPAI of the H5 and H7 subtypes for the past three (3) months prior to export OR The products have been subjected to heat treatment that is sufficient for inactivation of Avian Influenza virus in accordance with OIE guidelines.
2. The eggs used for processing have been cleaned and sanitized with a sanitizer containing 50-200 ppm of available chlorine, or an approved sanitizer through an automated egg washer.
3. The products have been subjected to heat treatment and have been free of pathogenic micro-organisms, especially Salmonella.
4. Additives and/or coloring matters injurious to health have not been added.
5. The products have been handled and packed in a hygienic manner and are free from contaminants.
6. The products were processed under USDA supervision in an official establishment.

CERTIFICATION

DATE:	PRINTED NAME:
	SIGNATURE:

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0581-0NEW. The time required to complete this information collection is estimated to average 12 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

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LPS-234 (12-2016)

AMS Shell Egg Grading Certificate

(See reverse side of form for OMB and EEO Statement)

FORM OMB APPROVED: NO. 0581-0128

U.S. DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
LIVESTOCK, POULTRY, AND SEED PROGRAM



**SHELL EGG  
GRADING CERTIFICATE**

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 laws and regulations enforced by the United States Department of Agriculture.

CERTIFICATE NO.

**SEA-**

PLACE EXAMINED

PLANT NUMBER

APPLICANT (Name and address, including ZIP)

NAME AND ADDRESS OF SHIPPER OR SELLER <sup>1/</sup>

NAME AND ADDRESS OF RECEIVER OR BUYER <sup>1/</sup>

LOT NO.	NO. OF CONTAINERS PER LOT <sup>1/</sup>	NO. OF CONTAINERS EXAMINED	NET WT. <sup>2/</sup>	PERCENTAGES								U.S. OFFICIAL GRADE AND SIZE
				AA	A	B	B*	Diries	Checks	Loss	Under Wt. <sup>3/</sup>	

LOT NO.	DESCRIPTION							
	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	CASES STAMPED WITH	
								<input type="checkbox"/> Sample <input type="checkbox"/> All
								<input type="checkbox"/> Sample <input type="checkbox"/> All
								<input type="checkbox"/> Sample <input type="checkbox"/> All
								<input type="checkbox"/> Sample <input type="checkbox"/> All

**ADDITIONAL CERTIFICATION**

Product represented by this certificate meets specification requirements for:

Check each applicable box:

☐ Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on \_\_\_\_\_.

☐ Disease Free Certification Statements attached.

REMARKS

**CERTIFICATION STATEMENT**

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.

OFFICIAL GRADER (Printed Name & Signature)

DATE

<sup>1/</sup> As stated by applicant or contractor.  
<sup>2/</sup> Weights based on 30-dozen equivalent.

<sup>3/</sup> Eggs reported as undersized are also reported under other headings according to their quality.

LPS-210S (05/2017) (Previous PY-210S editions may be used.)