

Health certificate and Certificate of origin for the exportation of Pork and Pork products from Switzerland to Korea

*** If referenced in Part II.

Switzerland		Pork and Pork products	
Part I: Details of dispatched consignment	I.2. Certificate reference number*:		
	I.24. Identification of commodities:		
	Name of the slaughterhouses, processing plants or meat packaging plants and storage facilities	Addresses of the slaughterhouses, processing plants or meat packaging plants and storage facilities	Approval number of establishments
			Starting and finishing dates of butchering and processing or packaging meat

Switzerland		Pork and Pork products
Part II: Sanitary information	II. Health attestation	I.2. Certificate reference number*:
	<p>The undersigned Officer certifies that the product(s) of animal origin described above satisfy(ies) the following requirements:</p> <p>II.1.1. There has been no occurrence of foot-and-mouth disease and classical swine fever (except for wild pigs) for a period of 12 months; vesicular stomatitis, swine vesicular disease (SVD) and rinderpest for a period of two years; African swine fever for three years in the exporting country prior to export. Further, the animals have not been vaccinated against any of these diseases.</p> <p>II.1.2. Farms that produce swine to be butchered to produce export pork have not experienced an occurrence of Brucellosis for a minimum period of three years; anthrax for a minimum of two years or Aujeszky's disease for a minimum of 12 months prior to butchering. Furthermore, said farms are located in areas that are not subject to epidemic prevention measures implemented by the veterinary authorities of Switzerland.</p> <p>II.1.3. Any slaughterhouse, meat-packaging facility, processing plant, or storage facility (hereinafter "export establishments") involved in producing export pork have satisfied the following conditions:</p> <ul style="list-style-type: none"> a. Export workplaces refer to those registered according to the relevant regulations of the exporting country. In selecting export establishments, the government of Switzerland has checked for hygiene and has notified the Korean government of those establishments that are deemed suitable. The Korean government already approved such establishments based on on-site inspections or other methods. b. Export establishments are under the supervision of the government in terms of maintaining proper hygiene and have passed regular hygiene inspections conducted by the government. c. Export establishment are not located in areas contaminated with an outbreak of disease or in the quarantine areas listed above in number II.1.2 and II.1.3. Furthermore, while preparations for exporting to Korea were underway they did not handle Artiodactyla animals or products thereof that have been produced from or have passed through countries from which the Korean government has banned their import. d. Export establishments will retain the original daily records of butchering, packaging, processing and storage for a period of no less than two years and these records include related information such as farms of origin for pork exported to Korea. <p>II.1.4. Export pork has met the following conditions:</p> <ul style="list-style-type: none"> a. Export pork was produced from swine proven to be healthy through ante-mortem as well as post-mortem inspection conducted within an export establishment by a veterinarian officially authorized by the government of the exporting country and is suitable for human consumption. In particular, the test results were negative for trichinellosis, cysticercosis and hydatidosis. b. When butchering, dissection, processing, packaging and storage were performed in the production of export pork, animals and their products that are not of an identical or higher level of hygiene were not handled at the same location. c. The exported products have to meet the conditions set by the Korean government in relation to residuals (antibiotics, pesticides, hormones), microorganisms, radiation, ionization, and food additives (preservatives, meat tenderizer etc.) d. The pork meat used to make processed meat products should meet the conditions to export to Korea. e. The pork meat was treated in a safe manner so as to prevent contamination with any pathogenic organisms, and the packaging material used in packaging is sanitary and injurious to human health. f. The identification mark of the export establishment is marked on the contents or package. g. The health mark / identification mark, ensuring that the meat has been treated in a manner not harmful to human health, has to be notified to the Korean government in advance. <p>II.2.</p> <p>The government of the exporting country has to notify to the Korean government, if any approved establishment stops exporting for the reason of bankruptcy or shutdown, or cancellation of the approval.</p>	

* Indicated by the Cantonal Competent Authority / the Competent Authority of Liechtenstein.

Part II: Sanitary information	Switzerland Pork and Pork products	
	II. Health attestation	I.2. Certificate reference number*:
	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> Certifying Officer: Name and address (in capital letters): Place and date: Stamp: </div> <div style="width: 45%;"> Official position: Signature: </div> </div>	

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