

Form 9

Summary on Food Hygiene and Safety Conditions of the Food Business Operator

1. Business name: *The name must match any export or commercial documents (e.g., FSIS 9060-5, label). If you do business as another name, list out all names and note the name which you will use as your commercial name on the label.*
Please make sure that all the facility details (including the facility's approved number and business name) are consistent throughout the entire application and in any attachments.
2. Address: *Provide full address, including zip code*
3. Facility's approved number: *Include any letter prefixes in the facility number. Please make sure there are no typos or juxtaposed numbers*
4. Products registered for export to Vietnam:
Include all products you want to export and specify whether your products are frozen/chilled and cuts/whole carcasses.
List out specifically the types of offal you want to export.
Please note that Vietnam is not approving the export of parts of the GI or genital tract such as intestines, stomach, abomasum, omasum, testicles, penis, scrotum.
5. Production conditions (production chain and export)—(please provide with a diagram of production procedure)
 - 5.1. Farming and processing areas:
Recommended statement on farming areas: Animals are sourced from farms that comply with all relevant U.S. regulations.
Include a short, general description of processing area, and provide an associated flow chart, if applicable.
 - 5.2. Farming, harvesting, pre-processed, and processing methods:
Recommended statement on farming and harvesting methods: Animals are sourced from farms that comply with all relevant U.S. regulations, and are slaughtered in compliance with FSIS regulations.
Include a short, general description of the pre-processing and processing methods, and provide an associated flow chart, if applicable. In case of

antimicrobial use, briefly outline the concentration rate, time and the FSIS guidelines you follow.

- 5.3 Methods on handling and control of feed used during farming process.

Include a short, general description of how feed is handled, and how the type of feed is controlled during the farming process.

- 5.4 Packing method (including labeling), transport and distributing methods:

Include a general description of the type of packaging used.

Include a sample photograph of your labels, noting this is the format for all labels and that you follow FSIS requirements for labeling and packing.

List the methods for product transportation, distribution, and preservation and provide an associated flow chart, if applicable.

6. Quality management systems applied:

Include a general description of quality management systems (HACCP, food safety monitoring, testing, and validation, etc.) applied throughout the entire production process, with an emphasis on the HACCP program. Include also a summary of CCPs and preventive actions.

Vietnam's competent agencies have specifically asked USDA about the cleaning of offal products. Briefly outline the cleaning process these products undergo and reference the step in the flow chart that corresponds with this process.

Date:.....

(Signature of the Company's Representative)

INCLUDE THE FOLLOWING:

Printed name and signature of the company representative

Title of company representative

Company name (as it appears in question No. 1)

Date signed