



Management Rule of Overseas Livestock Products Establishment and Quarantine Facility

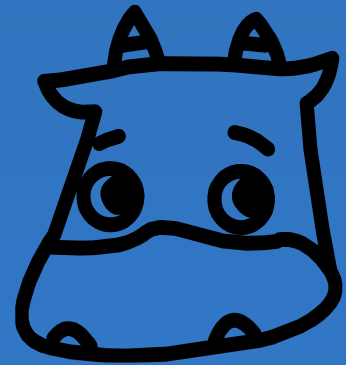
Animal and Plant Quarantine Agency



Contents

- 1 Legal basis
- 2 Major revision
- 3 How to fill out an application
- 4 Request for Cooperation

Legal Basis



❖ Act on the prevention of Contagious Animal Disease

– Article 34 (Attachment of Certificate of Quarantine for importation)

(2) Where the Minister of Agriculture, Food and Rural Affairs deems it necessary for animal disease control or public health, he/she may determine and publicly notify sanitary conditions prescribing such matters as the exporting country's quarantine details, status of sanitation, and procedures for registration and management of quarantine facilities, associated with the contents of a certificate of quarantine.

❖ **Management Rule of Overseas
Livestock Products Establishment and
Quarantine Facility**

- APQA Rule 158th, 2019.11.28



Major revision



Article 2 (Definition) The definitions of the terms used in this rule shall be as follows.

Expansion of quarantine facilities to other overseas establishments that require approval other than Livestock Establishment.

A "quarantine facility" means the facility to treat non-human primate, straws and forages, pig blood plasma powder, semen embryos collecting facility (including artificial insemination center) and other animal products.

"Quarantine Facility" shall mean the other Overseas Establishments **requiring approval except for the Livestock Establishment.**

Article 4 (Filing Requirements) The APQA may request the submission of the documents set out in Attached Table 1.

❖ Submission of Documents to Request a New Approval for the Overseas Establishment

【Attached Table 1】

~~[Annex 1]~~



**Establishment approval application
(enclosure form no. 1)**

**Quarantine facility approval
application (enclosure form no. 2)**

해외축산물작업장 승인(변경)신청서

Overseas Livestock Establishment Approval (Change) Application

축산물 작업장 승인 [] 변경 [] 신청서

Livestock Establishment Approval [] Change [] Application

국가명 Country name	
신청날짜 Application date	

업체 명칭 Company name	
업체 등록번호 Company registration no.	
업체 주소 Company address	

승인 신청 시 작성

Prepared for the approval application

① GPS좌표 GPS coordinate	경도 Longitude	■ E □ W		
	위도 Latitude	■ N □ S		
② 온라인 홈페이지 주소 Online homepage address	http://www			
③ 취급 축종 Livestock species handled				
[] 소 [] 돼지 [] 닭 [] 면양 [] 산양 [] 사슴 [] 타조 [] 토끼 [] 캥거루 [] 가금(구체적으로 기재: 닭, 오리, 칠면조 등) [] 기타(구체적으로 기재:) [] Cattle [] Pork [] Horse [] Sheep [] Goat [] Deer [] Osrich [] Rabbit [] Kangaroo [] Poultry (Stated Specifically: chicken, duck, turkey, etc.) [] Others (Stated Specifically:)				

④ 승인 신청 업종

Approval request operation type

[] 도축장(Slaughter plant) [] 식육포장처리장(Meat Cutting/ Packaging plant)

[] 식육가공장(Meat Processing plant)

[] 보관장(Cold storage) [] 케이싱(Casing)

[] Slaughter plant [] Meat cutting/packaging plant

[] Meat processing plant

[] Cold storage [] Casing

⑤ 대한민국으로 수출하고자하는 품목

Item to be exported to the Republic of Korea

제품명칭 Product name	원료 Raw material	이용·육류 부위 Used meat part	기타 (냉장/생동) Others (refrigerated/frozen)
예시) 소세지 Example) Sausage	예시) 돼지고기 Example) Pork meat	예시) 돼지고기 다리부분 Example) Pork meat leg part	

⑥ 수출품목의 가공공정

Flow chart of processing of the export item

첨부 1 - 가공단계별 사진 및 설명 기재(온도 및 시간 자세히 기재)

- 최종수출제품 사진(제품 내외부 사진)

Attachment 1 - Submission of the photo and explanation for each processing stage (the detailed submission of the temperature and time)

- Photos of final export product (interior and exterior)

⑦ 작업장 사진 및 배치도

Establishment photo and layout

첨부 2 - 입구부터 작업장 정면, 측면 사진 및 배치도

Attachment 2 - Photos of the entrance, front, and side of the establishment and the layout of the establishment

⑧ 최근 중앙정부의 정기 점검 일자 및 지적 사항

The date of the central government's recent regular inspection and its comments

첨부 3 - 대한민국의 위생조건 부합여부 체크리스트(점검표)

- 수출국내 정부로부터 승인받은 허가서(업종, 축종 표시)

Attachment 3 - Checklist of compliance with the health requirements of the Republic of Korea
- The copy of license by the government of exporting country (livestock species and operation types)

승인 변경 신청 시 작성

Prepared for the approval change application

① 변경하고자 하는 사항 Matter to be changed	[]업체명, []주소, []승인번호, []업종, []기타 [] Company name, []Address, []Approval number, [] Operation type, [] Others
② 변경 전 승인내용 Approval details before change	
↓	
변경 후 내용 Details after change	
③ 변경 사유 Reason for change	
④ 변경 사항에 대한 중앙정부의 허가 여부(증명 서류 첨부) Permit of the central government on the change (evidentiary document attached)	
⑤ 대한민국으로 수출하고자하는 품목 Item to be exported to the Republic of Korea	

수출업체 대표자 서명 및 회사 직인 Exporter CEO signature and company seal
중앙정부 수의관 소속기관 및 서명 Affiliated agency and signature of the veterinarian of the central government

Application not required

- ✓ Country recognized by the approval scheme for the exporting country livestock establishment through cross-country consultations
 - Canada (except for beef), USA, Australia, and New Zealand
- ✓ Case where the approval methods of Overseas Establishments are established by notification of the exporting country in the import health requirements.

검역시설 승인 [] 변경 [] 신청서
Quarantine Facility Approval [] Change [] Application

국가명 Country name	
신청날짜 Application date	

업체 명칭 Company name	
업체 등록번호 Company registration no.	
업체 주소 Company address	

승인 신청 시 작성

Prepared for the approval application

① GPS좌표 GPS coordinate	경도 Longitude	■ E □ W		
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② 온라인 홈페이지 주소 Online homepage address	http://www			
③ 취급 축종 Livestock species handled				
[] 소 [] 돼지 [] 말 [] 연양 [] 산양 [] 사슴 [] 타조 [] 특기 [] 캥거루 [] 가금(구체적으로 기재: 닭, 오리, 칠면조 등) [] 기타(구체적으로 기재:) [] Cattle [] Pork [] Horse [] Sheep [] Goat [] Deer [] Ostrich [] Rabbit [] Kangaroo [] Poultry (Stated Specifically: chicken, duck, turkey, etc.) [] Others (Stated Specifically:)				

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 [] 보관장(Cold storage) [] 케이싱(Casing)
 [] Slaughter plant [] Meat cutting/packaging plant
 [] Meat processing plant
 [] Cold storage [] Casing

⑤ 대한민국으로 수출하고자하는 품목

Item to be exported to the Republic of Korea

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⑥ 수출품목의 가공공정

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- 최종수출제품 사진(제품 내외부 사진)

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Attachment 3 - Checklist of compliance with the health requirements of the Republic of Korea
 - The copy of license by the government of exporting country (livestock species)

Article 5 (Approval procedure) ① The APQA may approve an Overseas Establishment upon the approval request by the government of the exporting country by the way of on-site inspection or document review etc. However, if there is a mutual agreement between the countries, the agreement shall be followed.

② The criteria for on-site inspection or document review according to Paragraph 1 shall be the same as those in Attached Table II.

New Approval and Follow-up Management of Overseas Establishment

New Approval

On-Site Inspection

Insert

The Overseas Establishment applying for a new approval for three years from the initial application date after the enactment of the new import health requirements. However, switching to the document review may be reviewed in case of each of the following subparagraphs.

The same livestock species products establishment of the country where no significant violations have been found as the result of the minimum **two times** check on the national unit **and** of the on-site inspection on **10 or more** Overseas Establishment units.

changed: Or → And

Article 6 (Approval decision etc.)

③ The QIA may require the complement up to twice regarding the overseas establishments, and may not approve of it, if the complement deems insufficient.



❖ ③ The APQA may request supplementation up to twice regarding the Overseas Establishment, and may disapprove it if the government of the exporting **country doesn't send a reply within 1 month from the date of receiving the supplementation notice twice or the supplementation** deems insufficient.

Check list

- ❖ 1. Checklist for Overseas Establishment
- ❖ A. Checklist for Pork Meat Livestock Products Establishment (Annex 1)
- ❖ B. Checklist for Poultry Meat Livestock Products Establishment (Annex 2)
- ❖ C. Checklist for Beef Livestock Products Establishment(Country of BSE occurrence) (Annex 3)
- ❖ D. Checklist for Beef Livestock Products Establishment(Country of BSE Free) (Annex 4)
- ❖ E. Checklist for Italian Processed Pork Meat Livestock Products Establishment(Processing plant) (Annex 5)
- ❖ F. Checklist for Feed Animal Processed Protein Manufacturing Facilities (Annex 9)
- ❖ G. Checklist for Filipino Chicken Establishment (Annex 7)
- ❖ H. Checklist for Cloven-hoofed Animal Derived Casing Establishment (Annex 8)
- ~~❖ I. Checklist for Pig Blood Plasma Powder Manufacturing Facility (Annex 9)~~
- ~~❖ J. Checklist for Porcine Intestine Hydrolysate Manufacturing Facilities (Annex 10)~~
- ❖ K. Checklist for Cloven-Hoofed Animal Export Zoos (Annex 10)
- ❖ L. Checklist for Cloven-Hoofed Animal Semen Collecting Facility (Annex 12)
- ❖ M. Checklist for Deer Semen Collecting Facility (Annex 13)
- ❖ N. Checklist for Rabbit Meat Livestock Products Establishments (Annex 17)
- ❖ O. Checklist for Rabbit Meat Livestock Products Establishments (Annex 17)
- ❖ P. Checklist for Bovine Embryos Collecting Facility (Annex 16)
- ~~❖ Q. Checklist for Poultry Offal Meal Production Facilities (Annex 17)~~

Before

IV. 기타 조건 (환경, 시설, 가축질병 교차오염 방지조치 적정 여부)

Other Requirements (Whether the prevention measures for cross-contamination of environment, facilities, and livestock diseases are proper)

점검항목 Inspection Item	점검결과 Inspection Results
<p>10. (위치) 작업장 인근에 가축농장, 축산폐수, 화학물질 그 밖의 오염물질 발생시설로부터 축산물에 나쁜 영향을 주지 아니할 정도의 거리를 두고 있는가?</p> <p>(Location) Is the immediate work area located at a proper distance from livestock farms, livestock waste water, chemicals and other pollutants facilities in order not to adversely affect the livestock?</p>	
<p>11. (작업실 통제/방충·방서) 작업실은 출입자를 통제하고 있으며, 방충·방서시설이 설치되어 있는가?</p> <p>(Establishment control / pest control (insect, rat)) Is the establishment controlling the traffic and equipped with pest control (insect, rat) facilities?</p>	
<p>12. (기계, 기구) 축산물과 직접 접촉하는 부분은 위생적인 내수성 재질로서 씻기 쉬우며, 열탕·증기·살균제 등으로 소독·살균이 가능한 것을 사용하는가?</p> <p>Are the parts directly in contact with livestock made with hygiene water-resistant material for easy cleaning and for sterilization and disinfection with scalding, steaming and germicide?</p>	
<p>13. (채광·조명·환기시설) 채광, 조명이 충분하고 환기시설이 되어있는가?</p> <p>(Daylighting, illumination, ventilation) Are daylighting and illumination sufficient and is ventilation system available?</p>	
<p>14. (급수시설) 수도를 또는 먹는물 수질기준에 적합한 지하수 등을 공급할 수 있는 시설인가?</p> <p>(Water supply facilities) Can the facility supply tap water, or groundwater etc. suitable for water quality standards of drinking water?</p>	
<p>15. (보관온도) 냉동실(영하 18도이하), 냉장실(영하 2도 ~ 10도)은 규정온도를 유지할 수 있는 시설인가?</p> <p>(Storage temperature) Is the facility capable of keeping the specified temperatures for freezer (-18 degrees and lower) and cold room (-2 ~ 10 degrees)?</p>	

Slaughter
Cutting
Processing
Cold storage

Other requirements are divided by operation type (Before) Common → (After) Common, slaughter, cutting, processing, cold storage

도축장
Slaughter
plant

25. (소독시설) 가축수송차량 등의 세척·소독 시설을 설치·운영하고 있어야 하며 소독약품 사용기준서를 비치하고 약품사용 관련하여 입출고 기록을 유지하고 관리하는가?

(Sterilization facilities) Are the livestock transport vehicle cleaning and disinfection facilities being installed and operated with the disinfectant using standards installed and with the receiving and dispatch records maintained and kept?

26. (계류장) 계류장은 가축의 투입라인에 연결하여 개방식 구조로 설치하여야 하며, 사람 및 가축의 출입통제가 가능한 출입문이 있는가?

(Mooring site) Is the mooring site structure connected with the livestock input line and installed with the open structure and are there gates enabling the control of people and livestock access?

27. (복지) 가축을 운송차량에서 내리거나 현수할 때에 상처를 입지 않도록 인도적으로 처리하는가?

(Welfare) Are livestock handled humanely to prevent abrasion during the unloading from the transport vehicle or during the suspension?

28. (생체검사장) 생체검사대는 작업실과 인접한 부분에 설치하여야 하며, 생체검사에 편리한 보청틀, 최소 220룩스 이상의 조명장치 등 필요한 설비를 하고 있는가?

(Ante-mortem inspection facility) Is the ante-mortem inspection facility located adjacent to the working place and installed with the necessary equipment such as the restraining framework convenient for the ante-mortem inspection and the

가공장
Cutting/
Packaging
plant,
Processing
plant

33. (원료입고) 작업장은 가축의 어떠한 전염성 질병의 병원체에 오염되지 않는 방법으로 처리된 수출 가능한 원료육을 입고하여 작업하여야 하며 원료입고에 관한 자체기준과 내용을 기록유지 관리하고 있는가?

(Receiving of raw materials) Is the establishment receiving and processing the exportable raw meat processed with the method not contaminated with the pathogen of any infectious livestock disease and maintaining and managing the internal standards and details on receiving raw materials?

34. (작업장 구조/유지) 작업실은 청결구역과 일반구역으로 분리하여야 하며 교차오염을 방지하도록 작업라인을 배치하고 바닥, 내벽, 천정은 내수성 자재를 사용하고 청소 및 배수에 편리한 구조이어야 하며, 위생적으로 관리되고 있는가?

(Establishment structure / maintenance) Is the working place separated into the clean and general areas, is the work line arranged to prevent cross-contamination, are water-resistant materials used for the establishment regarding its floors, inner walls, and ceiling, is the establishment structure convenient for cleaning and drainage, and is the establishment managed sanitarly?

35. (작업장 온도시설) 작업장의 실내온도가 15℃ 이내로 유지되게 온도조절시설을 설치하여 관리하는가?

(Establishment temperature control facility) Is the temperature control facility installed and managed to have the room temperature of the establishment maintained within 15℃?

36. (냉장·냉동실) 원료육 및 제품을 보관할 수 있는 냉장 및 냉동 설비를 갖추고 있으며 원료육 및 제품의 특성에 따라 보관온도가 적절하게 유지될 수 있는 온도조절시설로, 온도를 알아볼 수 있는 온도계를 설치하여 관리되고 있는가?

(Refrigeration and freezing facilities) Are the refrigeration and freezing facilities keeping raw meat and products installed and is the thermometer showing the temperature with the temperature control facility with the storage temperature maintained properly depending on the characteristics of raw meat and products installed and managed?

37. (보관온도) 냉동실(영하 18도 이하), 냉장실(가금육 및 가금육 포장육 영하 2도 - 5도)은 규정온도를 유지할 수 있는 시설인가?

(Storage temperature) Are the freezing facility (-18℃ or lower) and the refrigeration facility (-2℃ to 5℃ for poultry meat and packaged poultry meat) maintaining the specified temperatures?

보관장
Cold
storage

40. (보관시설) 독립된 건물이거나 다른 용도로 사용되는 시설과 구분 분리되어야 하며 기축의 어떠한 전염성 질병의 병원체에 의한 오염이 없는 청결한 작업 시설인가?

(Storage facility) Is it the facility independent or separated from the facility used for another purpose and the clean work facility not contaminated by the pathogen of any infectious livestock disease?

41. (작업장 구조/유지) 작업실은 위생관리 수준에 따라 구분·구획 되어 있어야 하며, 바닥, 내벽, 천정은 내수성 자재를 사용하고 청소 및 배수에 편리한 구조이어야 하며, 위생적으로 관리되고 있는가?

(Establishment structure / maintenance) Is the working place separated and compartmentalized in accordance with the hygiene levels with the water-resistant materials used for its floors, inner walls, and ceiling, its structure being convenient for cleaning and drainage and managed sanitarly?

42. (보관설비) 냉장 및 냉동 설비의 구조와 기능이 축산물 제품을 효과적으로 수용할 수 있고 보관능력을 초과하여 보관하여서는 아니 되며 축산물을 오염시킬 우려가 없고 상·하차장은 외부와 차단되어 있는가?

(Storage facility) For the structure and function of refrigeration and freezing facilities, is the livestock product accommodated effectively without storage exceeding the capacity and without po

Separation
by facility

Article 9 (Export Suspension and Approval Cancellation)

② The APQA may cancel approval of the Overseas Establishment having no import results for three years.

(establish a new clause)

Article 12 (Cost of the On-Site Inspection)

- ① In the case of the on-site inspection having been reflected to the annual plan of the on-site inspection of the Overseas Establishment, the on-site inspection shall be conducted with the budget of the APQA as a rule. **However, the exporting country shall bear the cost for on-site interpretation and domestic transportation.**

How to fill out Application



Example of Application Form

■ 해외 축산물작업장 및 검역시설 관리요령 [별지 제1호서식] <신 설>

해외축산물작업장 승인(변경)신청서

축산물 작업장 승인 [] 변경 [] 신청서

국가명	<i>Korea</i>
신청날짜	<i>2020.03.01.</i>
업체 명칭	<i>Animal Livestock Packing Center Co., Ltd</i>
업체 등록번호	<i>PO-14-17002</i>
업체 주소	<i>40112 Gyeonbuk-daero Gunwi-eup Gunwi-gun Gyeongsangbuk-do Korea</i>

승인 신청 시 작성			
①GPS좌표	경도	<input checked="" type="checkbox"/> E <input type="checkbox"/> W	<i>36.1255321</i>
	위도	<input checked="" type="checkbox"/> N <input type="checkbox"/> S	<i>128.1987353</i>
②온라인 홈페이지 주소	<i>http://www.qia.go.kr</i>		
③ 취급 축종 <input checked="" type="checkbox"/> 소 <input type="checkbox"/> 돼지 <input type="checkbox"/> 말 <input type="checkbox"/> 면양 <input type="checkbox"/> 산양 <input type="checkbox"/> 사슴 <input type="checkbox"/> 타조 <input type="checkbox"/> 토끼 <input type="checkbox"/> 캥거루 <input type="checkbox"/> 가금(구체적으로 기재: 닭, 오리, 칠면조 등) <input type="checkbox"/> 기타(구체적으로 기재:)			
④ 승인 신청 업종 <input checked="" type="checkbox"/> 도축장(Slaughter) <input type="checkbox"/> 식육포장처리장(Cutting Plant) <input checked="" type="checkbox"/> 식육가공장(Processing plant) <input checked="" type="checkbox"/> 보관장(Cold storage) <input type="checkbox"/> 케이싱(Casing)			
⑤ 대한민국으로 수출하고자하는 품목			
제품명칭	원료	이용 육류 부위	기타 (냉장/냉동)
<i>Rib eye</i>	<i>Beef</i>	<i>Beef Rib</i>	<i>Chilled/Frozen</i>
⑥ 수출품목의 가공공정 첨부 1- 가공단계별 사진 및 설명 기재(온도 및 시간 자세히 기재) 최종수출제품 사진(제품 내외부 사진)			
⑦ 작업장 사진 및 배치도 첨부 2- 입구부터 작업장 정면, 측면 사진 및 배치도			
⑧ 최근 중앙정부의 정기 점검 일자 및 지적 사항 첨부 3 - 대한민국의 위생조건 부합여부 체크리스트(점검표) 수출국내 정부로부터 승인받은 허가서(업종, 축종 표시)			

- Clarify Operation type for approval
 - It can be different with General information(approved operation type) of Check list

- Clarify the exact specifications(SPEC) of product you wish to export
 - In case of various items(products) you wish to export, you can submit as attached documents.

◆ General Information of Check List

□ 일반사항

General Information

○ 작업장명 Establishment name	
○ 소재지 Location	
○ 승인번호 Approval no.	
○ 승인일자 Approval date	
○ 승인축종 Approved livestock species	
○ 승인업종 Approved operation type	* Slaughter, Cutting/packaging Plant, Processing plant, Cold storage

- Fill out the information (approval number, date, operation type etc) approved by the government of the exporting country
- it can be different with application of operation type
- * Example:
- Application form: Cold Storage
- General Information: Cutting Plant, Cold Storage

○ 일일 최대 작업두수 · 생산 능력 Daily maximum work No and production capacity	도축장 Slaughter plant	두/일 Head/day	식육포장처리장 Meat cutting/packaging Plant	Ton/일 Ton/day
	식육가공장 Meat processing plant	Ton/일 Ton/day	보관장 Cold storage	㎡
○ 시간당 최대 작업두수 · 생산 능력 Hourly maximum work No and production capacity	도축장 Slaughter plant	두/일 Head/day	식육포장처리장 Meat cutting/packaging Plant	Ton/일 Ton/day
	식육가공장 Meat processing plant	Ton/일 Ton/day	보관장 Cold storage	㎡

○ 도축검사인원 Slaughter inspection staff	Total :
- 수의사 Veterinarian	○ 연방정부소속: Federal government affiliated: ○ 주정부소속: State government affiliated: ○ 회사소속: Company affiliated:
- 도축검사원 Slaughter inspector	○ 연방정부소속: Federal government affiliated: ○ 주정부소속: State government affiliated: ○ 회사소속: Company affiliated:
○ 총인원수 Number of employees	
○ 취업일수/주, 취업시간/일 Working days/week, Working hours/day	
- 교대횟수/일 Shifts/day	
○ 수출국가 현황 Exporting country status	
○ 기타 Others	

• Total: Fill out the number of veterinarians and inspectors totally

• Fill out the number of veterinarians and inspectors by their affiliation

Example) ⑥ Submission of the photo and explanation for each processing stage (the detailed submission of the temperature and time)

- Slaughter Stage



Mooring



Stunning



Bleeding out



Cutting of the legs, head



Removal of legs, testes, anus, preliminary skinning



Removal of tail, skinning



Cutting of the chest



Evisceration of white organs



Evisceration of red organs



Bisection of the carcass



Washing the dressed carcass



Weighing, marking number, seal of approval



Placed in the pre-chilled room



Grading

Example) ⑥ Submission of the photo and explanation for each processing stage (the detailed submission of the temperature and time)

- Cutting and Packaging Stage



Entry into the pre-chilled slaughter room



Entry into the pre-chilled grading room



Check on carcass core temperature



Weighing and labelling



Packaging in crates or boxes



Deboning



Trimming



Vacuum packaging



Shrinkage and chilling



Metal detection



Entry into the chilled room




Storage in the chilled room

Example) ⑥ Photo of final export product (SPEC of expotting product)

Overview of the goods which are determined for the Export to Korea

1) Current only Pork rectums are applied for the Export to Korea

<h2>Pork rectums frozen</h2>	
	
<p>Pork Rectum frozen</p> <p>Production Date 01.02.18</p> <p>Expiry Date 31.01.21</p> <p>10,995kg</p> <p>Origin - Germany</p> <p>Keep frozen at -18 degrees</p>	<p>ALFONS BONGARTZ WALDORF</p> <p>EXPORT EXPORT-SEKTORLEITUNG Schweinefettenden Kriem DE</p> <p>132 Blöcke 1273,000 kg Charge A1176496.1 732/--</p> <p>MHD: 09.05.2021 TD: 09.01.2020</p>
Description:	Pork rectums frozen (german origin)
Temperature:	Temperature storage & transport min. -18° C
Best before:	18 month
Packaging:	frozen polyblocks in carton (approx 10 kg) (570 x 300 x 75 mm) 132 cartons on EURO-Pallet, wrapped with stretchfoil
Weight per piece:	approx 0.200 kg

Example) ⑥ Photo of final export product (Interior and Exterior view of exporting product)



Interior View



Exterior View

Example) ⑥ Photo of final export product (Interior and Exterior view of exporting product)



Interior View



Exterior View

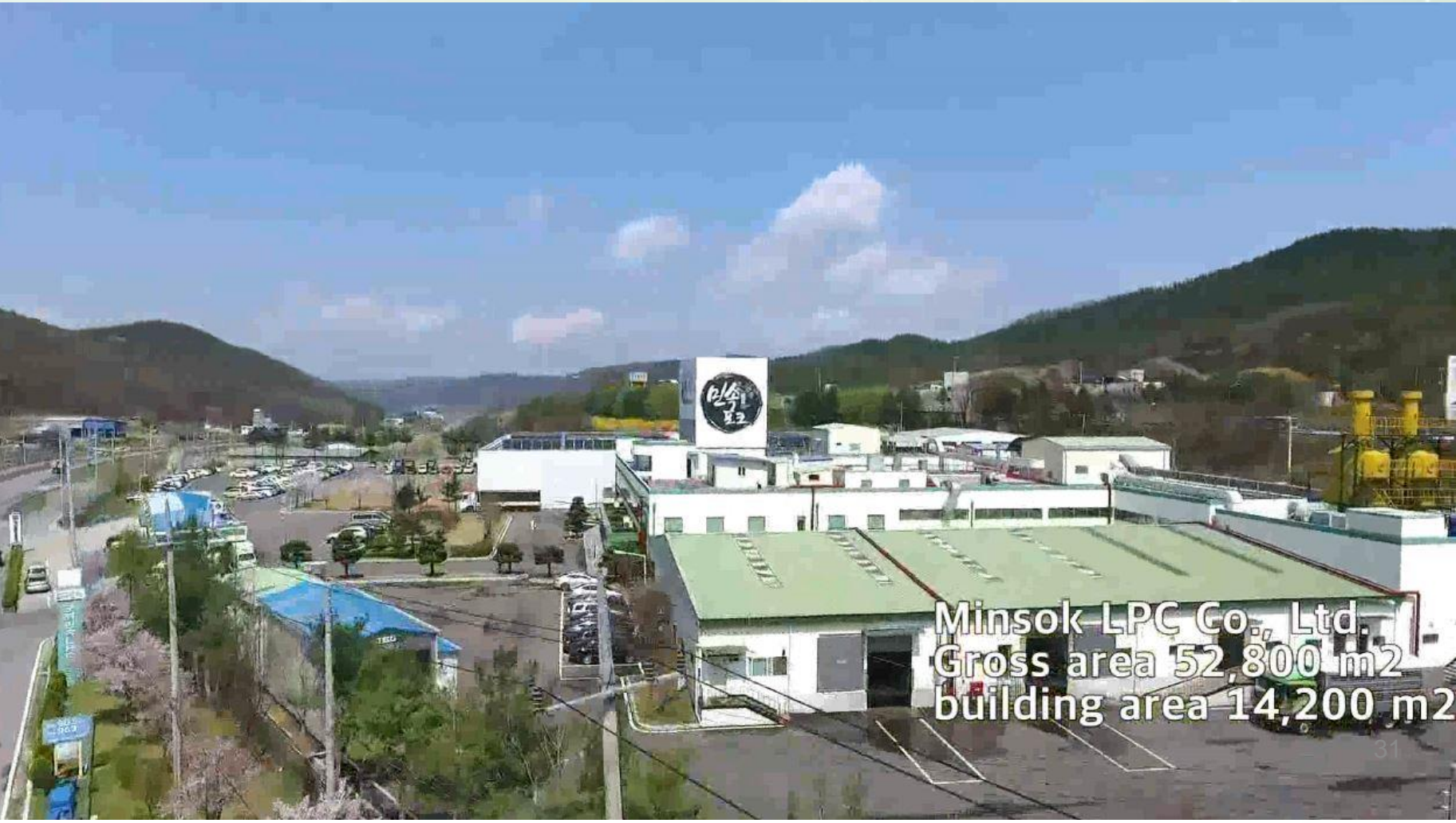
Example) ⑦ Establishment photo(Front view)



Minsok LPC Co., Ltd.
Gross area 52,800 m²
building area 14,200 m²

Front View

Example) ⑦ Establishment photo(Side view)



Minsok-LPC Co., Ltd.
Gross area 52,800 m²
building area 14,200 m²

Side View

Example) ⑦ Establishment photo(Whole view)



Whole view

Example) ⑧ The copy of license by the government of exporting country

P0-15-18123

CERTIFICATION OF QUARANTINE INSPECTION

NAME	HONG GIL DONG	DATE OF BIRTH	11/11/1960
ADDRESS	177 Hyeoksin 8-ro, Gimcheon-si, Gyeongsangbuk-do, 39660 Republic of Korea		

SPECIFICATION

Operation Type	Slaughter, Cutting Plant, Cold Storage
Quarantine Place	250 Hyeoksin 10-ro, Gimcheon-si, Gyeongsangbuk-do, 39660 Republic of Korea
Establishment Name	Korea
Approved number	P0-15-18123
Approved livestock	Bovine
Approved date	02/11/2020
Other	

In accordance with Article 42 of the Act of Prevention of Contagious Animal Disease and Article of the Enforcement Rules of the same Act, the place of quarantine is designated as a place of inspection as shown above.

20/11/2020

Director of Animal and Plant Quarantine Agency

◆ Example of Changing application

승인 변경 신청 시 작성	
① 변경하고자 하는 사항	[]업체명, [✓]주소, []승인번호, []업종, []기타
② 변경 전 승인내용	40112 Gyeonbuk-daero Gunwi-eup Gunwi-gun Gyeongsangbuk-do Korea
⇓	
변경 후 내용	40112 Gyeonbuk-daero Gunwi-eup Gunwi-gun Gyeongsangbuk-do Korea
③ 변경 사유	<i>There is purely administrative change do not affect the activity or the health status of the establishment.</i>
④ 변경 사항에 대한 중앙정부의 허가 여부(증명 서류 첨부)	
⑤ 대한민국으로 수출하고자하는 품목	<i>Frozen bone-in-less beef</i>

Example)
Changing of administrative address
(not changing of its actual physical location)

※ If you are applying for additional operation types, please submit approval application instead of a change application

수출업체 대표자 서명 및 회사 직인
중앙정부 수의관 소속기관 및 서명

- Fill out:
 - Exporter CEO signature and company stamp
 - Affiliated agency, name, position, signature of the veterinarian of the central government

Request for Cooperation



Check List should be objective and requires detailed for survey details

- Checklist should be completed by the veterinary officer
If you fill out simply Correct(O), non-correct(X) to the 'survey details' , APQA will ask for supplements.



- A detailed explanation of each questions of check list(survey details) is essentially required.
- If you fill out “Correct” on a such question, please provide objective evidence.
- **'The inspection result' can be determined comprehensively based on the survey details**
- **“The inspection result” can be filled out Correct(O), Non-Correct(X)**

X, Complementary!

□ 수출작업장의 수입위생조건 적용현황 세부점검 사항

I. 출생·사육조건

1. 돼지는 수출국내에서 출생하여 사육되었거나, 대한민국으로 돼지고기의 수출자격이 있는 국가에서 수출국으로 수입되어 도축 전 3개월 이상 사육된 것이어야 한다.	
점검항목	조사내용
1-1. 수출작업장은 대한민국 수출용으로 도축되는 돼지에 대하여 원산농장 및 사육기간을 확인하는 절차를 마련해 두고 있는가? <input type="checkbox"/> 업무절차 포함, 법령(위생조건 등) 기준 비치 등	○(Correct)
1-2. 수출작업장의 원산농장 및 사육기간을 확인하는 방법은 적절하게 운용되는가? <input type="checkbox"/> 담당자, 시간, 장소, 방법(서류 및 가족의 확인)	○(Correct)
1-3. 관련 기록 관리하는 적절한가? <input type="checkbox"/> 확인일시, 확인내용, 작성자 서명, 보관(2년)	○(Correct)
점검결과	○

II. 질병 비발생 조건

2. 수출국은 수출 전 1년간 구제역, 수출 전 2년간 수포성구내염·돼지수포병·우역, 수출 전 3년간 아프리카돼지열병의 발생사실이 없어야 하며, 이들 질병에 대한 예방접종을 실시하지 않아야 한다.	
점검항목	조사내용
2-1. 상기 질병은 수출국 관련 법령상 발생 시 의무보고 대상으로 규정되어 있는가?	○(Correct)
2-2. 수출국 정부는 수출검역증 발급 시 가족 질병발생 상황의 확인할 수 있는 방법을 마련하고 운영하고 있는가?	○(Correct)
점검결과	○

3. 수출국은 수출 전 1년간 돼지열병(야생돼지의 발생은 제외한다)이 발생한 사실이 없거나 대한민국 정부가 청정 국가로 인정하여야 하며 이 질병에 대하여 예방접종을 실시하지 않아야 한다.	
3-1. 수출국 정부는 돼지열병에 대한 예방접종을 금지하고 있는가?	○(Correct)
3-2 도축대상 돼지가 예방접종하지 않았음을 확인할 수 있는 방법이 있는가?	○(Correct)
점검결과	○
4. 농장은 도축 전 3년간 브루셀라병, 도축 전 2년간 탄저, 도축 전 1년간 돼지오제스키병의 발생이 없는 곳이어야 하며, 또한 이들 질병과 관련하여 수출국 정부에 의한 방역 상 제한조치를 받지 않고 있는 지역 내에 위치하여야 한다.	
4-1. 수출국 정부 또는 수출작업장은 대한민국 수출용으로 도축되는 돼지에 대하여 농장 비발생 질병요건을 확인하는 절차를 마련해 두고 있는가? <input type="checkbox"/> 업무절차 포함, 법령(위생조건 등) 기준 비치 등	○(Correct)
4-2. 농장 비발생 질병요건의 확인은 적절한가? <input type="checkbox"/> 담당자, 시간, 장소, 방법(서류 및 가족의 확인)	○(Correct)
4-3 관련 기록 관리하는 적절한가? <input type="checkbox"/> 확인일시, 확인내용, 작성자 서명, 보관(2년)	○(Correct)
점검결과	○
5. 수출작업장은 농장 비발생 조건 질병의 감염지역 내에 위치하여서는 아니 된다.	
5-1. 수출국 정부 또는 수출작업장은 수출작업장이 질병 감염지역 내에 포함되지 않음을 확인할 수 있는 방법을 마련하고 운영하고 있는가? <input type="checkbox"/> 담당자, 확인주기, 방법	○(Correct)
점검결과	○

3. 수출국은 수출 전 1년간 돼지열병(아생돼지의 발생은 제외한다)이 발생한 사실이 없거나 대한민국 정부가 청정 국가로 인정하여야 하며 이 질병에 대하여 예방접종을 실시하지 않아야 한다.

The exporting country must be free of swine fever (except the occurrence in boars) for the last one year, recognized it as a clean country by the Government of the Republic of Korea, and have carried out no vaccination for these diseases.

3-1. 수출국 정부는 돼지열병에 대한 예방접종을 금지하고 있는가?

O(Correct)

Does the government of exporting country ban the vaccination against swine fever?

3-2 도축대상 돼지가 예방접종하지 않았음을 확인할 수 있는 방법이 있는가?

O(Correct)

Is there any way to determine that the target pigs for slaughter have not been vaccinated?

점검결과

Inspection Result

0

How to check for vaccination of livestock (Please do not fill out on the question like this, classic swine fever vaccination is prohibited in the country)

4. 농장은 도축 전 3년간 브루셀라병, 도축 전 2년간 탄저, 도축 전 1년간 돼지오제스키병의 발생이 없는 곳이어야 하며, 또한 이를 질병과 관련하여 수출국 정부에 의한 방역 상 제한조치를 받지 않고 있는 지역 내에 위치하여야 한다.

The farms must be located where there has been no outbreak of brucellosis for three years before slaughter, anthrax for two years before slaughter, and Aujeszky's disease for one year before slaughter, in addition, it must be located within the areas which are free from the quarantine restrictions by government of exporting country with regard to these diseases.

4-1. 수출국 정부 또는 수출직업장은 대한민국 수출용으로 도축되는 돼지에 대하여 농장 비발생 질병요건을 확인하는 절차를 마련해 두고 있는가?
 업무절차 포함, 법령(위생조건 등) 기준 비치 등
 Is the government of exporting country or livestock products establishment preparing a way to determine the requirements of livestock disease freedom for pigs slaughtered for export to South Korea?
 Furnishing of the regulations (health requirements etc.), standards etc. including operational procedures

O(Correct)

4-2. 농장 비발생 질병요건의 확인은 적절한가?
 담당자, 시간, 장소, 방법(서류 및 기록의 확인)
 Are the confirmation methods to determine the requirements of farm disease freedom properly being operated?
 Person in charge, time, place, and method (verification of documentation and livestock)

O(Correct)

4-3 관련 기록 관리는 적절한가?
 확인일시, 확인내용, 작성자 서명, 보관(2년)
 Is the management of relevant recording acceptable?
 Check date and time, checked contents, author signatures, and archiving (2 years)

O(Correct)

점검 결과
 Inspection Result

O

Please provide details on how to confirm disease free requirements at farm level (describe protocol concerned, who/when/where, and specific method)

- Example (APQA case):
 - (Who) Veterinary officer of APQA
 - (When) When they issuing health certificate
 - (How) By checking status of farm disease outbreak from animal subjected to be slaughter via the computerized System, Korea Animal Health Integrated System (KAHIS), which control status of outbreak of livestock disease of South Korea.

O, Correct!

□ 수출작업장의 수입위생조건 적용현황 세부점검 사항

I. 출생·사육조건

1. 돼지는 수출국내에서 출생하여 사육되었거나, 대한민국으로 돼지고기의 수출자격이 있는 국가에서 수출국으로 수입되어 도축 전 3개월 이상 사육된 것이어야 한다.	
점검항목	조사내용
1-1. 수출작업장은 대한민국 수출용으로 도축되는 돼지에 대하여 원산농장 및 사육기간을 확인하는 절차를 마련해 두고 있는가? <input type="checkbox"/> 업무절차 포함, 법령(위생조건 등) 기준 비치 등	Correct, The day before slaughter the farmer is checking the live birds at the farm on health and diviations. If all is ok the results are recorded on the Food Chain Information(FCI) and FCI documents are accompanied with the live bird. FCI could attest individual number, health status of animal, origin country, breeding period etc. - Working Protocol: Protocol for beef export to South Korea(1. Check on Origin)
1-2. 수출작업장의 원산농장 및 사육기간을 확인은 방법은 적절하게 운용되는가? <input type="checkbox"/> 담당자, 시간, 장소, 방법(서류 및 가축의 확인)	- Person in charge: 1 person who are working at the mooring site - Checking Time: At the time of receiving of animal - Checking site: Mooring site - Checking method: match the eartag of animal with documents(FCI)
1-3. 관련 기록 관리는 적절한가? <input type="checkbox"/> 확인일시, 확인내용, 작성자 서명, 보관(2년)	- Checking time: every time when the establishment receiving animals - Checking contents: Farm(Country) of origin, breeding period, health status(included vaccination) - Signature: Person in charge made his signature properly - Archiving: Archive is available for minimum over the last 3 years
점검결과	○



Copy of License

P0-15-18123

CERTIFICATION OF QUARANTINE INSPECTION

NAME	HONG GIL DONG	DATE OF BIRTH	11/11/1960
ADDRESS	177 Hyeoksin 8-ro, Gimcheon-si, Gyeongsangbuk-do, 39660 Republic of Korea		

SPECIFICATION

Operation Type	Slaughter, Cutting Plant, Cold Storage
Quarantine Place	250 Hyeoksin 10-ro, Gimcheon-si, Gyeongsangbuk-do, 39660 Republic of Korea
Establishment Name	Korea
Approved number	P0-15-18123
Approved livestock	Bovine
Approved date	02/11/2020
Other	

In accordance with Article 42 of the Act of Prevention of Contagious Animal Disease and Article of the Enforcement Rules of the same Act, the place of quarantine is designated as a place of inspection as shown above.

20/11/2020

Director of Animal and Plant Quarantine Agency

**Translation
into English!**

(In case of license is written in a language other than English)

3. Protocol(Procedure) of exporting to South Korea(Included SSOP)

Country protocol South Korea Beef	Date: 21 May 2019
Document code: KHBE/Protocols/South Korea version 1.0.0	Initials QA:
Page 1 of 8	Initials PE:

PROTOCOL

for

BEEF AND VEAL EXPORT TO SOUTH KOREA

This business protocol has been set up to meet the requirements set for Exportslchterij J. Gosschalk and Zn. BV (hereinafter 'JG') (NL-29-EC) concerning certification of beef and veal exports to South Korea (RE-41, version 1.0.0 dated 03/05/2019). This business protocol is a supplement to the top document and an integral part thereof.

*JG is registered in the MOS (formerly BERREG) per 13-08-2004.
JG slaughters the cattle and calves that meet the requirements of South Korea in batches.
JG is BRC certified.*

LEGAL BASIS

European regulations

- Regulation (EC) No. 178/2002
- Regulation (EC) No. 852/2004
- Regulation (EC) No. 853/2004
- Regulation (EC) No. 854/2004
- Regulation (EC) No. 999/2001
- Regulation (EC) No. 2073/2005

National legislation

- Animal Health and Welfare Act, Article 79.

Other

- Bilateral agreement between South Korea and the Netherlands (MAFRA Notice No. 2000-000).

1. Check on origin

The meat from cattle and calves is from animals born and fattened in the Netherlands or comes from countries approved by South Korea to export beef and veal to South Korea and is fattened in the Netherlands. These cattle must be supplied with the correct export certificate. The exporting country here is always the Netherlands.

The check on origin is guaranteed by the system as described in the JG protocol on Cattle slaughter. (HB 2.30)

VKI documents or digital data are checked before the lorry with cattle enters the site, in the office near the weigh bridge. After approval, the truck is admitted to the JG site. The above method is described in the Beef slaughter protocol under 2.) Delivery.

The check on live delivery falls under the responsibility of the purchasing department.

Easily identify whether the establishment complies with Korean import health requirements or not

Notice

- **The Revised rule will be effective when starting from Mar/1/2020**
 - **New application and change of the establishment will be accepted by previous method until Feb/29/2020.**
- **Sufficient information must be submitted from exporting country without missing documentation**



Thank you ❤️



 **Animal Quarantine Division of APQA**

