（別紙様式２）

Appendix 3

**Summary on Food hygiene and safety conditions of the food business operator**

1. Business name:

Slaughterhouse:

|  |
| --- |
| Cutting plant: |

2. Address:

3. Products:

Check the appropriate box

|  |
| --- |
| □Poultry meat □Poultry wings □Poultry feet □Poultry offal (□heart, □liver) |
|  |

4. Production conditions (production chain and export)

Farming and processing areas:

Please refer to Attachment 1 for the farms list which supply the livestock for export to Vietnam.

Farming, harvesting, preparation and processing methods:

Please refer to Attachment 2 for control of animals to be brought into slaughterhouse.

Feed handling and control measures applied in farming process:

Packing (labeling), transport and distribution methods:

Please refer to Attachment 3 for packing and labeling.

Please refer to Attachment 4 for storage and transport methods.

5. Quality management systems applied:

Please refer to Attachment 5 for HACCP documents.

Additional documents.

|  |
| --- |
| Layout of slaughterhouse and cutting plant (Attachment 6) |
| Flowchart of the slaughtering and cutting process (Attachment 7) |
| Results of the microbial test and residue monitoring in recent years (Attachment 8) |
|  |

Signature 　　　Official Stamp

Date (Month/Day/Year)