



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for Export of Matured, Partially Cooked (Scalded),  
or Cooked Pork Ham to Peru**

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

1. The meat was derived from animals that were born, bred, fattened and slaughtered in the United States or were legally imported.
2. The United States is free of foot-and-mouth disease, classical swine fever, swine vesicular disease, and African swine fever.
3. The meat was derived from federally certified slaughter and processing facilities operating under permanent supervision of the Food Safety and Inspection Service (FSIS) with a HACCP system in place.
4. The processing (or slaughter) plant is in an area where no epidemic outbreak has occurred from any infectious disease that may affect the species, in the six months prior to slaughter.
5. The meat was derived from animals that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials.
6. The partially cooked (scalded) pork meat was frozen at \_\_\_\_\_ (temperature) for \_\_\_\_\_ (time) as specified in Table 2 of Section 318.10(c)(2), 9 CFR, for the destruction of trichinosis.
7. Cooked hams were subject to heating at 70 degrees Centigrade for at least 10 minutes or 80.3 degrees Centigrade during 3 minutes monitored by FSIS to ensure that the temperature was adhered to.
8. Carcasses are properly stuck and hung to allow thorough bleeding prior to the de-boning process which removes all bones to the hoof and blood vessels.
9. The product is labeled in such a way that it can be identified.
10. The product is fit for human consumption.
11. The product was packed in new boxes which are marked with the pack date. The product was transported in sealed ocean vessel containers equipped in a manner to assure preservation of the product.
12. Trucks and containers have been properly washed and disinfected.

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

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

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