



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Export of Edible Offal Products 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 diseases 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 product is fit for human consumption.
7. The product was packed in authorized containers bearing the mark of inspection that includes the number of the facility, the date of packing and the name and address of the processing facility.
8. The product is transported in containers or thermo refrigerated vehicles that are monitored to assure that they maintain refrigerated or frozen temperatures.
9. Trucks and containers have been properly washed and disinfected.

Signature of Official Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____