



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Raw Poultry Meat Exported to Hong Kong

Date Issued _____ Certificate Number _____

1. The meat was derived from birds found clinically free from generalized contagious, infectious and parasitic diseases.
2. The meat was derived from birds that were free from clinical signs of avian influenza (AI) and Newcastle disease (ND). The birds have been kept on farms free from AI and ND and not situated in an AI or ND infected zone, as defined by OIE. The birds were slaughtered in an establishment not situated in an AI or ND infected zone and were found to be healthy upon ante- and postmortem inspection.
3. The birds, from which the meat was derived, were subject to ante- and postmortem veterinary inspection by an official veterinarian and the meat was found to be sound, wholesome and fit for human consumption.
4. The birds were slaughtered, processed, cut and stored in establishments approved by USDA/FSIS and are eligible to produce and store poultry meat for domestic and international commerce.
5. The birds have been slaughtered and processed hygienically and the meat complies with all current USDA laws and regulations.
6. The poultry meat was packed and transported under hygienic conditions.
7. The poultry meat has been produced subject to the U.S. National Residue Program. The results of the tests have not provided any evidence of the presence of chemical/drug residues or toxic substances which could be harmful to human health.
8. The consignment of poultry meat was derived from live poultry which had been subjected to ante- and postmortem inspection and were found free of highly pathogenic avian influenza.
9. Poultry and poultry products are not derived from birds raised or processed in Peyette County in Idaho on or after September 5, 2008

Signature of FSIS Veterinarian _____

Printed Name _____

Title/Professional Degree _____