



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for All Meat and Meat Products Derived from Animals  
of the Sub-family *Bovinae* (cattle, buffalo, bison), Including Veal, Derived  
from Animals Slaughtered in the United States**

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

This is to certify that the meat products covered by this certificate:

- were derived from animals which were not subjected to a stunning process in which a device is used to inject compressed air or gas into the animal's cranial cavity, or to a pithing process involving laceration, after stunning of the animal, of the animal's central nervous tissue by means of an elongated rod-shaped instrument that is introduced into the animal's cranial cavity and which were subject to ante-mortem and post-mortem inspections and were not suspect or confirmed BSE cases, and
- do not contain the following risk material: skull, brain, trigeminal ganglia, eyes, spinal cord, dorsal root ganglia, vertebral column, excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum, from bovine animals aged 30 months and older, and tonsils from bovine animals of all ages, and the distal ileum of the small intestine from bovine animals of all ages, from the ileo-cecal junction and a minimum of 200 cm (80 inches) of the attached and uncoiled small intestine proximal to the ileo-cecal junction; the removal of the distal ileum was done under an FSIS verified program, and
- do not contain mechanically separated meat from the skull and vertebral column from bovine animals aged 30 months or older.

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

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

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