



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Fresh/Frozen Pork and Pork Meat Products Intended for Export to Colombia

Date Issued _____ Certificate Number _____

1. The meat was derived from animals which were at least three (3) months in the U.S. or Canada or since birth in the case of animals less than three months old. / La carne proviene de animales que han estado al menos tres (3) meses en los Estados Unidos o Canada, o desde su nacimiento en caso de animales con menos de 3 meses de edad.
2. The slaughtered animals come from holdings which are not under official quarantine or restrictive movement of animals for control or eradication of livestock diseases. / Los animales sacrificados provienen de establecimientos que no estan en cuarentena oficial o con movimiento restringido de animales con el proposito de controlar o erradicar enfermedades del ganado.
3. The means of transport, handling and loading conditions meet the hygiene requirements of the U.S. / Las condiciones de manejo, cargue y transporte reunen los requerimientos higienicos de los Estados Unidos.
4. The animals have been slaughtered under hygienic conditions, and the carcasses have been refrigerated to 2-6 degrees Celsius (32-42 degrees Fahrenheit) prior to cutting. / Los animales fueron sacrificados en condiciones higienicas y las canales se refrigeraron a temperaturas entre 2 y 6 grados centigrados (32-42 grados Fahrenheit) antes de su procesamiento.
5. The meat or meat packages are marked with the establishment number of the producing establishment. / La carne o los paquetes estan identificados con el numero del establecimiento que los produjo.
6. The meat was produced according to the U.S. Pathogen Reduction/HACCP Systems regulation. / La carne se produjo de acuerdo con las normas del sistema de los Estados Unidos para la reduccion de patogenos/HACCP (Analisis de Riesgo y Control de Puntos Criticos).
7. The meat was received from the slaughter and processing of clinically healthy swine, which originate from premises and localities free from infectious animal diseases, including swine vesicular disease and African swine fever. / La carne provino del sacrificio y procesamiento de cerdos clinicamente sanos que se originaron en granjas y localidades libres de enfermedades animales infecciosas, incluidas la enfermedad vesicular del cerdo y la fiebre porcina africana.
8. The products were subject to a freezing process or other process that guarantees the destruction of the parasite (*Trichinella spiralis*). / Los productos fueron sometidos a proceso de congelamiento u otros procesos que garantizan la destruccion del parasito (*Trichinella spiralis*).

Signature of Official Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____