



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

### Letterhead Certificate for Export of Fresh/Frozen Poultry Products to Peru

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

1. The meat was derived from poultry which were born, raised and fed in the United States.
2. The meat was derived from areas recognized by Peru as free of avian influenza and Newcastle disease, as defined by the World Organization for Animal Health (OIE).
3. The birds from which the products were derived were bred on farms which are not under official quarantine for the control or eradication of poultry diseases and where no epidemic outbreak caused by infectious illness that affect the species has been encountered at the slaughterhouse.
4. The meat was derived from federally certified slaughter facilities, operating under permanent supervision of the Food Safety and Inspection Service (FSIS).
5. The meat was derived from birds that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials.
6. The meat is fit for human consumption.
7. The meat has been handled, cut and stored under proper hygienic conditions.
8. The meat or meat packages are marked with the establishment number of the producing establishments including the name, address, and date of labeling.
9. The means of transport, handling and loading conditions meet the hygiene requirements of the United States.
10. The slaughter or processing plant where the meat was processed has a HACCP system in place.
11. The meat is transported in containers or thermo refrigerated vehicles that are monitored to assure that they maintain appropriate refrigerated or frozen temperatures.
12. Trucks and containers have been properly washed and disinfected.

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

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

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