



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for the Export of Beef and Beef Products  
from the United States**

Date Issued: \_\_\_\_\_

Certificate Number: \_\_\_\_\_

1. *The United States has an active BSE surveillance program which meets or exceeds international standards established by the World Organization for Animal Health (OIE).*
2. *The meat or meat products were derived from animals that were officially given an ante and post mortem inspection by Food Safety and Inspection Service (FSIS) inspection officials.*
3. *The meat or meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with the following specified risk materials: for cattle 30 months of age and older, the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column, and dorsal root ganglia; and for cattle regardless of age, the tonsils and distal ileum of the small intestine.*
4. *The meat or meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with mechanically separated meat from the skull and vertebral column from cattle over 30 months of age.*
5. *The meat or meat products were derived from federally certified slaughter or processing facilities, operating under the supervision of the FSIS.*
6. *The slaughter or processing plant where the meat was processed has a HACCP system in place.*
7. *The meat or meat products are fit for human consumption.*
8. *The meat or meat products were packed in authorized containers bearing the mark of inspection that includes the number of the facility, and labeled to include the name of the product, lot number, net weight, and date of packing.*
9. *The meat or meat products are transported in containers or thermo refrigerated vehicles that are monitored to assure that they maintain appropriate refrigerated or frozen temperatures.*
10. *Trucks and containers have been properly washed and disinfected.*
11. *The feeding of ruminants with ruminant origin meat-and-bone meal and greaves is prohibited in the United States, and this prohibition has been effectively enforced.*
12. *The meat or meat products were obtained from cattle that were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.*
13. *The meat or meat products were not derived from animals imported from Canada for immediate slaughter.*

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

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

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