



Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700

Export Library

Mxrev113 -10/06/2004

Export Requirements for Mexico

Eligible/Ineligible Products

A. Eligible Products

1. Fresh/frozen meat and meat products with the exception of beef and beef products. However, boneless beef and boneless beef products including tripe, trimmings, heart, kidneys, lips, diaphragm, tongue and cheek meat derived from animals less than 30 months of age and produced under an approved Agricultural Marketing Service (AMS) Beef Export Verification (BEV) program for Mexico are eligible for export. Also, veal, bone-in and boneless derived from animals less than 36 weeks of age and produced under the AMS, BEV program is considered eligible. Inedible tallow and livers may be derived from animals of any age and do not have to be produced under the AMS, BEV program. In some cases, these eligible products are limited to specific ports of entry which are further defined in the Documentation Section. In all cases producing establishments, with the exception of inedible tallow and livers, must be on an AMS approved list in order to be eligible to export. In addition, beef and beef products containing beef imported from establishments in Australia and New Zealand are eligible for export. These imported products must be processed in U.S. plants with an approved AMS, BEV program for Mexico.
 - a. Information about the BEV program and a list of BEV approved establishments can be obtained from the following website: <http://www.ams.usda.gov/lsg/arc/bev.htm>.
2. Cooked poultry and poultry products from any state.
3. Cooked poultry meat, pre-cooked or smoked, whole or cuts from any state.
4. Fresh/frozen poultry meat for further processing including mechanically de-boned meat, carcass frames, viscera, and offal product. However, products originating in the states of California, Connecticut, Delaware, Maryland, Missouri, New Jersey, Pennsylvania and Texas must be destined to a SAGARPA authorized processing plant. Product from the following counties in Texas are ineligible: Gonzales, Guadalupe, Galdwell, Bastrop, Fayette, La Vaca, De Witt, Karnes, Wilson, Comal and Hays.
5. Fresh/frozen poultry meat including mechanically de-boned meat, viscera and offal products with the exception of product originating in the states of California, Connecticut, Delaware, Maryland, Missouri, New Jersey, Pennsylvania, and Texas.
6. Chicken meat in brine with the exception of product originating in the states of California, Connecticut, Delaware, Maryland, Missouri, New Jersey, Pennsylvania, and Texas.

B. Ineligible products

1. Beef and beef products, with the exception of boneless beef and boneless beef products and products that contain beef imported from Australia and New Zealand produced under an AMS, BEV program for Mexico as described in the Eligible products section.
2. Uncooked poultry and poultry products with the exception of those products listed as "Eligible Products".
3. Uncooked poultry products stored in cold storage facilities located in the cold storage facilities located in the states of California, Connecticut, Delaware, Maryland, Missouri, New Jersey, Pennsylvania, and Texas with the exception of A.4. listed under "Eligible Products".
4. All poultry products, in addition to uncooked poultry products, stored in cold storage facilities located in the state of Texas with the exception of A.4. listed under "Eligible Products".
5. All poultry products originating from birds slaughtered in the state of Texas with the exception of A.4. listed under "Eligible Products".

Labeling Requirements

A. Shipping Container Labels - Bilingual labels are required both by the Mexican Tariff Schedule published in 1994 on fresh/frozen meat and poultry and was further extended to all boxed product by Article 24 of the Animal Health Law published June 12, 2002 with an effective date of October 6, 2002. The Mexican Tariff Schedule requirements do not apply to carcasses and Article 24 does not refer to carcass product. A bilingual shipping container label is now required for all boxed products with the following information indicated below:

1. For fresh/frozen meat and poultry:
 - a. Country of origin (Spanish/English)
 - b. Name, establishment number, and physical location of the producing establishment (Same as the establishment number identified on the boxes).¹
 - c. Specific destination¹ - (Suggest using name and city of consignee entered on the health certificate)
 - d. Name of product (according to the tariff classification) (Spanish/English)
 - e. "Keep Refrigerated or Keep Frozen," as applicable (Spanish/English)
 - f. Net Weight (Metric)¹
 - g. Slaughter date¹ (Use format described for slaughter date as indicated in DOCUMENTATION)
 - h. Slaughter establishment number¹
 - i. Pack date¹ - (Use format described for packing date as indicated in DOCUMENTATION)
 - j. Lot number¹

- k. A 3 X 8 cm space so that the stamp of approval or rejection, as appropriate, can be applied to the box.

¹ = The above information may appear on the label in English only

2. This section has been revised to reflect that slaughter dates are no longer required for processed products. For processed products, include the following. Items a-i are required upon entry into Mexico. Exporters are advised to check with their importers to see if items j-r apply to the product being exported.
 - a. Country of origin (Spanish/English)
 - b. Name, establishment number, and physical location of the producing establishment (Same as the establishment number identified on the boxes).¹
 - c. The importer's name and address¹
 - d. Slaughter establishment number(s)¹
 - e. Processing dates¹ (Use the same format as that described for slaughter and packing dates under DOCUMENTATION).
 - f. Packing date(s)¹ (Use format described for packing date as indicated in DOCUMENTATION)
 - g. Expiration date¹
 - h. Lot number(s)¹
 - i. Importer's Ministry of Finance Taxation number
 - j. Name of manufacturer
 - k. The product's commercial name
 - l. The trademark of commercial name brand
 - m. Description of raw material involved
 - n. Instructions for use and care
 - o. Product description whenever the product is packed such that it is not visible
 - p. A generic description in Spanish
 - q. A generic description in English

¹ The above information can appear in English only

3. This information can be applied using pressure sensitive labels, or may be either printed or stamped on the box prior to issuance of the export certificate. It is not required that the additional information be applied in the presence of the official inspection legend. It is considered additional information to satisfy the labeling requirements of Mexico therefore does not require FSIS sketch

approval if placed on containers with labeling that meets FSIS requirements.

4. Though product registry in Mexico has not been in effect since September 1991, strict enforcement of mandatory labeling features occurs. U.S. exporters are advised to work with an importing agent/representative in Mexico to assure proper labeling of their products.
5. Additional information on labels for food products can be obtained from: Direccion General de Regulacion Sanitaria de Alimentos, Secretaria de Salud, Donceles 39, Centro, 06000 Mexico, D. F. Phone: 011-52-5-518-3696.

B. Prepackaged Products - Prepackaged meat and poultry and meat and poultry products intended for export to Mexico must comply with Official NOM-51 - General Specifications for Labeling prepackaged Foods and Nonalcoholic Beverages.

The following mandatory information must appear on the labels of prepackaged products:

1. Name of the products.
2. List of ingredients.
3. Net content.
4. Name and address of the manufacturer or company responsible for its manufacture. Imported products must show the importer's name and address. This information may be applied on prepackaged products in Mexico after Custom's clearance, but prior to marketing the product.
5. Country of origin.
6. Batch or lot number.
7. Expiration Date - Any special conditions required for preservation must also be indicated if the validity of the date depends on these conditions. For example, "*Keep Frozen*", "*Keep refrigerated*", etc.
8. Nutritional Information - Nutritional information is only mandatory when a qualitative statement is made regarding a nutritional property.

¹This information must be in Spanish. If other languages are also used, Spanish must be at least of the same size and typographic proportions and in an equally obvious manner.

Under certain conditions, prepackaged product may be allowed entry into Mexico without the required labeling. Exporters should consult with their importer to determine the conditions for such exports. Exporters requesting export certification of prepackaged products without the required labeling are responsible for assuring correct labeling of the product in Mexico.

- C. Unscalded beef stomachs. Shipping containers must be prominently marked: "*Unscalded Beef Stomachs for Export to Mexico Only*".
- D. Bovine Feet with Skin and Hair, No Hoof. Shipping containers must be marked: "*For Export to Mexico Only.*"
- E. Bovine Feet with Hair and Hooves. Shipping containers must be marked: "*For Export to Mexico - For Industrial Use Only*".

- F. Fresh Pork ham should be labeled "uncured pork ham" or "uncured pork leg" on labeling for export to Mexico to avoid confusion of the term "fresh" with the common meaning of "chilled."

Documentation Requirements

A. Meat/Poultry

1. Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness. This certificate is accepted by the Mexican Department of Health as a certificate of free sale for U.S. processed meat and poultry products.
 - a. FSIS Form 9060-5 shall include the species of livestock from which the product was derived. If not already part of the product name, this information should be placed in parentheses immediately preceding the name of the product in the "PRODUCT AS LABELED" column.
2. The importer must obtain a license/permit from the Mexican Department of Commerce for importation of meat and poultry products. Appropriate labeling and processing requirements will be included with this permit.
3. Slaughter and Packing Dates: The exporter is required to provide slaughter and packing dates for all fresh/frozen meat and poultry and all meat and poultry products with the exception of cooked and processed product. Slaughter dates are not required for cooked or processed products; packing dates are required for cooked or processed products. The dates should be entered in the "Remarks" section of FSIS Form 9060-5. The dates should be in the day/month/year (dd/mm/yyyy) format. For example, "Slaughter dates 15-03-2001 to 15-04-2001" would indicate a slaughter date range of March 15, 2001 to April 15, 2001. "Packing Dates 18-04-2001 to 23-04-2001" would indicate a packing date range from April 18, 2001 to April 23, 2001. Date ranges are acceptable.
4. Lot numbers must be typed in the "Remarks" section of FSIS Form 9060-5. For example, "Lot No. 25" would indicate a single lot; "Lot nos. 14-25" would indicate sequential lot numbers 14 through 25; and "Lot nos. 14,22,17" would indicate non-sequential lot numbers, 14, 22, and 17. Lot numbers are designated by the shipper and can be any unique identifier for the lot.
5. Expiration date (plant and product determined) is required to be typed in the "Remarks" section of FSIS Form 9060-5 for all cooked meat and poultry products.
6. Additional statements for all poultry products:
 - a. For cooked poultry meat, pre-cooked or smoked, whole or cut, as described under "Eligible Products", the following must be typed in the "Remarks" section of FSIS Form 9060-5, or on a [letterhead certificate](#):
 1. *"That the product originates from the country indicated in this document.*
 2. *That it comes from healthy animals inspected ante and post mortem in establishments under official control.*
 3. *The product is free of Velogenic Newcastle disease.*
 4. *The raw materials were submitted to a cooking process not less than 60 degrees*

Celcius for not less than 10 minutes or a pasteurization or commercial sterilization indicating temperature and time or that the product was subject to a cooking process reaching an internal temperature of not less than 68 degrees Celcius."

- b. For fresh/frozen poultry meat for further processing including mechanically de-boned meat, carcass frames, viscera, and offal products, as defined under "Eligible Products", the following statements must be included in the "Remarks" section of FSIS Form 9060-5, or on a [letterhead certificate](#):*

1. *That the product originates from the country indicated in this document.*
2. *That it comes from healthy animals inspected ante and post mortem in establishments under official control.*
3. *The United States is free of Velogenic Newcastle Disease.*
4. *That the product has been approved by the USDA for human consumption.*
5. *That the product comes from lots from which 59 serological random samples have been taken and tested for avian influenza within a period of 0-21 days before slaughter using the "agar gel precipitation" test with negative results for avian influenza or that their destination is an establishment authorized by SAGARPA to carry out thermal treatment processes. The blood samples were taken on _____.*
6. *The product does not come from birds located in the following counties in the State of Texas: Gonzales, Guadalupe, Galdwell, Bastrop, Fayette, La Vaca, De Witt, Karnes, Wilson, Comal and Hays.*
7. *That the product is freely transported and marketed within the United States.*
8. *During slaughter and processing, this meat was not mixed with birds, meat, offal or viscera, which had not met the foregoing requirements.*
9. *That the product has been packed in new boxes.*
10. *That the vehicles and containers that transport the meat, offal or viscera were cleaned and disinfected previous to the shipment. (Note: See Section A.7. for further instructions.)*
11. *That the vehicles and containers that transport the product were sealed at the plant of origin and remain sealed until entering Mexico."*

- c. For fresh/frozen poultry meat including mechanically de-boned meat, viscera and offal products, as defined under "Eligible Products", the following statements must be included in the "Remarks" section of FSIS Form 9060-5, or on a [letterhead certificate](#):

1. *"That the product originates from the country indicated in this document.*
2. *That it comes from healthy animals inspected ante and post mortem in establishments under official control.*
3. *The United States is free of Velogenic Newcastle Disease.*

4. *That the product has been approved for human consumption.*
 5. *That the product comes from lots from which 59 serological random samples have been taken and tested for avian influenza within a period of 0-21 days before slaughter using the "agar gel precipitation" test with negative results for avian influenza. The blood samples were taken on _____.*
 6. *The product does not come from birds from the State of Texas.*
 7. *That the product is freely transported and marketed within the United States.*
 8. *During slaughter and processing, this meat was not mixed with birds, meat, offal or viscera, which had not met the foregoing requirements.*
 9. *That the product has been packed in new boxes.*
 10. *That the vehicles and containers that transport the meat, offal or viscera were cleaned and disinfected previous to the shipment. (Note: See Section A.7. for further instructions.)*
 11. *That the vehicles and containers that transport the product were sealed at the plant of origin and remain sealed until entering Mexico."*
- d. For chicken meat in brine, as described under "Eligible Products", the following must be typed in the "Remarks" section of FSIS Form 9060-5, or on a FSIS [letterhead certificate](#):
1. *"That the product originates from the country indicated in this document.*
 2. *That the product comes from healthy animals inspected ante and post mortem in establishments under official control.*
 3. *The process of elaboration specifying the additives used and quantities are attached.*
 4. *That the product is freely transported and marketed within the United States.*
 5. *The United States is free of Velogenic Newcastle Disease.*
 6. *That the product comes from lots from which 59 serological random samples have been taken and tested for avian influenza within a period of 0-21 days before slaughter using the "agar gel precipitin" test with negative results for avian influenza. The blood samples were taken on _____.*
 7. *The product does not come from birds from the State of Texas.*
 8. *That the product was packed in new boxes.*
 9. *That the trucks and containers where meat is transported have been cleaned and disinfected previous to shipment. (Note: See Section A.7. for further instructions.)*
 10. *That the vehicles and containers that transport the product were sealed at the plant of origin and remained sealed until entering Mexico.*
 11. *That the product comes from a plant approved by SAGARPA."*

NOTE: The packages of the product should indicate the processing plant of origin, date of processing, and expiration date.

- e. Testing of poultry products for avian influenza within a period of 0-21 days before slaughter. Exporters are advised that this timeframe should be strictly interpreted as a 21-day period. Blood samples must be taken within a 21-day period and "0" should not be counted as a "day".
 - f. Seal number. All trucks or containers used for shipment of raw poultry to Mexico must be sealed from the point of origin or from the last point of product consolidation prior to entering an AI-affected state. The seal number must be listed in the "Remarks" Section of FSIS Form 9060-5. The seals may be commercial seals. The product may proceed directly to Mexico through AI affected States. Breaking seals in AI-affected States – The transporting vehicle may stop in an AI affected State for the purpose of loading additional product from AI-free States which has been transported into the AI-affected State in sealed containers or vehicles and stored separately. The container or truck must then be resealed with a new commercial seal. The new seal number must be certified on an FSIS Letterhead certificate by the exporter or plant management re-sealing the truck or container and co-signed by an FSIS Inspector.
7. Certification required for all raw poultry by company veterinarian - A veterinarian employed by the establishment or corporation must certify on company letterhead that trucks and containers used to transport raw poultry product to Mexico have been cleaned and disinfected:

"Trucks and plastic containers have been cleaned and disinfected"

Note: The veterinarian employed by the establishment or corporation must sign the letterhead certificate issued by the company. The veterinarian may be a veterinarian employed directly by the establishment or corporation or any other private sector veterinarian hired or contracted for the service and need not be located at or associated with an FSIS inspected establishment. This veterinarian should NOT be employed by FSIS. The letterhead certification can be based on direct observation or on assurances from the requesting plant. The letterhead certification applies to the vehicle carrying the product from the slaughter or processing plant to the Mexican border or to any U.S. cold storage facility which may then forward such product to Mexico. Mexican authorities will perform visual inspection to assure that containers carrying the product are new and/or clean. Mexican authorities may document violations. In some instances, this certification is required on the FSIS Form 9060-5 or on the letterhead certificate accompanying the product. In this case, the company letterhead must be presented to the FSIS inspection official in order for the statement to be included on the export certificate.

8. Additional statements for all fresh/frozen and processed products derived from ruminant animals (e.g., bovine, ovine, or caprine). The following statements must be typed in the "Remarks" section of FSIS 9060-5 or on a letterhead certificate:
- a. *The animals from which the product was obtained were not fed ruminant origin meat and bone meal.*
 - b. *In the country of origin, there are animal health regulations that forbid the feeding of ruminant origin meat and bone meal to ruminant animals* Note: The above statements can

be made based on FDA feed regulations which prohibit the feeding of ruminant origin meat and bone meal to ruminants.

9. Additional statement for all meat products (not required for poultry products):

"The meat is fit for human consumption"

10. Additional statements for all beef products certified by FSIS:

- a. For boneless beef and boneless beef products derived from animals less than 30 months of age, if the slaughter establishment and all subsequent processing establishments are on AMS' list of "BEV for Mexico" approved establishments and the export applicant certifies that "Product meets BEV program requirements for Mexico", the following statements should be provided on an FSIS [letterhead certificate](#). The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>.
 1. *"The product originated from the United States from establishments approved by the Mexican Ministry of Agriculture, Livestock, Rural Development, Fish and Food.*
 2. *The animals from which the product was obtained were slaughtered at a USDA inspected facility that either slaughters only animals under 30 months of age or has acceptable procedures of complete segregation that allow the USDA official to identify the products as eligible for export.*
 3. *The product was obtained from animals verified to be less than 30 months of age, as determined by records that demonstrate their age or by post mortem examination of the animals from which the product was derived, confirmed presence of no more than two permanent incisor teeth.*
 4. *In the United States there are sanitary regulations in force that prohibit the feeding of ruminant meat and bone meal and greaves to ruminants.*
 5. *The product originated from animals that have not been stunned by means of gas injected in to the cranial cavity or by cutting of the spinal cord (by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity)*
 6. *The exported product does not include trimmings, advanced recovery meat, mechanically de-boned beef, or ground beef."*
- b. For beef trimmings derived from animals less than 30 months of age, if the slaughter establishment and all subsequent processing establishments are on AMS' list of "BEV for Mexico" approved establishments and the export applicant certifies that "Product meets BEV program requirements for Mexico", the following statements should be provided on an FSIS [letterhead certificate](#). Trimmings must be obtained from animals slaughtered on or after March 5, 2004. The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>. Also, this product is only authorized to enter Mexico at the following ports of entry: Cd. Juarez, Chih; Tijuana, B.C.; Mexicali, B.C.; Nogales, Son.; Nuevo Laredo, Tamps.; Cd. Reynosa, Tamps.; San Luis Rio Colorado, Son.; Tijuana, B.C.; Colombia, N.L.; Tuxpan, Ver.; Puerto Morelos, Q.R.; and Manzanillo, Col.

1. *“That the product is of U.S. origin or legally imported from Australia or New Zealand from plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food.*
 2. *That the animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 30 months or that the plant has acceptable procedures for complete segregation that permits the official from USDA to identify and select the products to be exported.*
 3. *That the product was obtained from animals of 30 months or less of age, determined by means of records that demonstrate the age or through the post-mortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less.*
 4. *That the product was obtained exclusively from muscle meat and or associated tissue.*
 5. *That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meals made from meat and bone or skin rinds of ruminant origin.*
 6. *That the animals from which the product was obtained were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity.*
 7. *That the product to be exported does not contain meat from advanced meat recovery, mechanically separated meat and ground meat.”*
- c. For beef hearts and kidneys derived from animals less than 30 months of age, if the slaughter establishment and all subsequent processing establishments are on AMS’ list of “BEV for Mexico” approved establishments and the export applicant certifies that “Product meets BEV program requirements for Mexico”, the following statements should be provided on an FSIS [letterhead certificate](#). Hearts and kidneys must be obtained from animals slaughtered on or after March 5, 2004. The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>. Also, this product is only authorized to enter Mexico at the following ports of entry: Cd. Juarez, Chih.; Tijuana, B.C.; Mexicali, B.C.; Nogales, Son.; Nuevo Laredo, Tamps.; Cd. Reynosa, Tamps.; San Luis Rio Colorado, Son.; Tijuana, B.C.; Colombia, N.L.; Tuxpan, Ver.; Puerto Morelos, Q.R.; and Manzanillo, Col.
1. *“That the product is of U.S. origin or legally imported from Australia or New Zealand from plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food.*
 2. *That the animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 30 months or that the plant has acceptable procedures for complete segregation that*

permits the official from USDA to identify and select the products to be exported.

3. *That the product was obtained from animals of 30 months or less of age, determined by means of records that demonstrate the age or through the post-mortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less.*
 4. *That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meals made from meat and bone or skin rinds of ruminant origin.*
 5. *That the animals from which the product was obtained were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity."*
- d. For offal products (lips, diaphragms, tongue, and/or cheek meat) derived from animals less than 30 months of age, if the slaughter establishment and all subsequent processing establishments are on AMS' list of "BEV for Mexico" approved establishments and the export applicant certifies that "Product meets BEV program requirements for Mexico", the following statements should be provided on an FSIS [letterhead certificate](#). Offal products (lips, diaphragm, tongue, and/or cheek meat) must be obtained from animals slaughtered on or after March 5, 2004. The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>. Also, this product is only authorized to enter Mexico at the following ports of entry: Cd. Juarez, Chih.; Tijuana, B.C.; Mexicali, B.C.; Nogales, Son.; Nuevo Laredo, Tamps.; Cd. Reynosa, Tamps.; San Luis Rio Colorado, Son.; Tijuana, B.C.; Colombia, N.L.; Tuxpan, Ver.; Puerto Morelos, Q.R.; and Manzanillo, Col.
1. *"That the product is of U.S. origin or legally imported from Australia or New Zealand from plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food.*
 2. *That the animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 30 months or that the plant has acceptable procedures for complete segregation that permits the official from USDA to identify and select the products to be exported.*
 3. *That the product was obtained from animals of 30 months or less of age, determined by means of records that demonstrate the age or through the post-mortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less.*
 4. *That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meals made from meat and bone or skin rinds of ruminant origin.*
 5. *That the animals from which the product was obtained were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the*

cranial cavity.

6. *That the product to be exported does not contain meat trimmings, meat from advanced meat recovery, mechanically separated meat and ground meat.*
 7. *That the tonsils were removed from the animals at the moment of slaughter." (Note: This additional statement is only required for certification of tongue.)*
- e. For beef livers, the following statements should be provided on an FSIS [letterhead certificate](#). Beef livers must be obtained from animals slaughtered on or after March 5, 2004. Also, this product is only authorized to enter Mexico at the following ports of entry: Cd. Juarez, Chih.; Manzanillo, Col.; Mexicali, B.C.; Nogales, Son.; Nuevo Laredo, Tamps.; Cd. Reynosa, Tamps; San Luis Rio Colorado, Son.; Tijuana, B.C.; Colombia, N.L.; Tuxpan, Ver.; and Puerto Morelos, Q.R.
1. *"That the product is of U.S. origin or legally imported from Australia or New Zealand from plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food.*
 2. *That, in the country of origin of the product, there exist animal health regulations in force that prohibit the feeding of ruminants with meals made from meat and bone or skin rinds of ruminant origin.*
 3. *That the animals from which the product was obtained were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity."*
- f. For tripe derived from animals less than 30 months of age, if the slaughter establishment and all subsequent processing establishments are on AMS' list of "BEV for Mexico" approved establishments and the export applicant certifies that "Product meets BEV program requirements for Mexico", the following statements should be provided on an FSIS [letterhead certificate](#). The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>. This product must be obtained from animals slaughtered on or after March 5, 2004.
1. *"That the product is of U.S. origin or legally imported from Australia or New Zealand from plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food.*
 2. *That the animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 30 months or that the plant has acceptable procedures for complete segregation that permits the official from USDA to identify and select the products to be exported.*
 3. *That the product was obtained from animals of 30 months or less of age, determined by means of records that demonstrate the age or through the post-mortem inspection in which it must be verified that the animals from which the product was obtained have two incisors permanent teeth or less.*

4. *That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meals made from meat and bone or skin rinds of ruminant origin.*
 5. *That the animals from which the product was obtained were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity."*
- g. For veal, bone-in and boneless, derived from animals less than 36 weeks of age, if the slaughter establishment and all subsequent processing establishments are on AMS' list of "BEV for Mexico" approved establishments and the export applicant certifies that "Product meets BEV program requirements for Mexico", the following statements should be provided on an FSIS [letterhead certificate](#). The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>. Also, this product is only authorized to enter Mexico at the following ports of entry: Cd. Juarez, Chih.; Tijuana, B.C.; Mexicali, B.C.; Nogales, Son.; Nuevo Laredo, Tamps.; Cd. Reynosa, Tamps.; San Luis Rio Colorado, Son.; Tijuana, B.C.; Colombia, N.L.; Tuxpan, Ver.; and Puerto Morelos, Q.R.
1. *"That the product is of U.S. origin or legally imported from Australia or New Zealand from plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food.*
 2. *That the animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 30 months or that the plant has acceptable procedures for complete segregation that permits the official from USDA to identify and select the products to be exported.*
 3. *That the product was obtained from animals of 36 weeks or less of age, determined by means of records that demonstrate the age or through the post-mortem inspection in which it must be verified that the animals from which the product was obtained had temporary teeth.*
 4. *That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meals made from meat and bone or skin rinds of ruminant origin.*
 5. *That the animals from which the product was obtained were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity.*
 6. *That the tonsils and intestines were removed from the animals at the moment of slaughter or that the animals were only fed with milk or milk substitutes.*
 7. *That the product to be exported does not contain ground meat."*
- h. For inedible tallow, the following statements should be provided on an FSIS [letterhead certificate](#). Also, this product is only authorized to enter Mexico at the following ports of entry: Cd. Juarez, Chih.; Tijuana, B.C.; Mexicali, B.C.; Nogales, Son.; Nuevo Laredo,

Tamps.; Cd. Reynosa, Tamps.; San Luis Rio Colorado, Son.; Tijuana, B.C.; Colombia, N. L.; Tuxpan, Ver.; Puerto Morelos, Q.R.; and Manzanillo, Col.

1. *“That the product is from the country of origin indicated in the document.*
2. *That the product was obtained from federally inspected slaughter plants or rendering plants.*
3. *That the maximum content of insoluble impurities in the tallow does not exceed 0.15 percent of its weight.* (Note: This certification statement will be included on the export certificate based on the presentation of a certificate issued by an independent laboratory report (not belonging to the exporter and/or the manufacturer).)
4. *That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meals made from meat and bone or skin rinds of ruminant origin.*
5. *That the animals from which the product was obtained were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity.”*

11. In the case of boneless beef or boneless beef product imported into the United States from Australia or New Zealand, the following applies. If the U.S. processing establishments is on AMS’ list of “BEV for Mexico” approved establishments and the export applicant certifies that “Product meets BEV program requirements for Mexico”, the following additional statement should be provided in the Remarks section of FSIS Form 9060-5 or on an FSIS letterhead certificate. The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>.

“The product may contain beef legally imported from Australia or New Zealand that originated from establishments approved by the Mexican Ministry of Agriculture, Livestock, Rural Development, Fish and Food.”

12. Additional statements for sheep products.

- a. For sheep meat and offal products, except sheep heads, derived from animals less than 12 months of age, if the slaughter establishment and all subsequent processing establishments are on AMS’ list of “BEV for Mexico” approved establishments and the export applicant certifies that “Product meets BEV program requirements for Mexico”, the following statements should be provided on an FSIS [letterhead certificate](#). The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>. Also, sheep meat and offal products are only authorized to enter Mexico at the following ports of entry: Cd. Juarez, Chih.; Tijuana, B.C.; Mexicali, B.C.; Nogales, Son.; Nuevo Laredo, Tamps.; Cd. Reynosa, Tamps.; Colombia, N.L.; Tuxpan, Ver.; Puerto Morelos, Q.R.; and Manzanillo, Col.

1. *“That the product is from the country of origin indicated in the document.*
2. *That it comes from healthy animals inspected ante and post mortem in establishments under official control.*

3. *That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with proteins of ruminant origin, except milk and milk proteins.*
 4. *That in the country of origin of the product the animals from which the product was obtained were not fed with protein of ruminant origin, except milk and milk proteins.*
 5. *That the animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 12 months or that the plant has acceptable procedures for complete segregation that permits the official from USDA to identify and select the products to be exported.*
 6. *That the product was obtained from animals of 12 months or less of age.*
 7. *The product originated from animals that have not been stunned by means of gas injected in to the cranial cavity or by cutting of the spinal cord (by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced in to the cranial cavity).*
 8. *That the product to be exported does not include meat trimmings, meat from advanced meat recovery, mechanically separated meat and ground meat, and*
 9. *That the meat contains no visible nervous or lymphatic tissue.”*
- b. For sheep heads derived from animals less than 12 months of age, if the slaughter establishment and all subsequent processing establishments are on AMS’ list of “BEV for Mexico” approved establishments and the export applicant certifies that “Product meets BEV program requirements for Mexico”, the following statements should be provided on an FSIS [letterhead certificate](#). The list of AMS approved U.S. establishments can be found at <http://www.ams.usda.gov/lsg/arc/bev.htm>. Also, sheep heads are only authorized to enter Mexico at the following ports of entry: Cd. Juarez, Chih.; Tijuana, B.C.; Mexicali, B.C.; Nogales, Son.; Nuevo Laredo, Tamps.; Cd. Reynosa, Tamps.; Colombia, N.L.; Tuxpan, Ver.; Puerto Morelos, Q.R.; and Manzanillo, Col.; and San Luis Rio Colorado, Son.
1. *“That the product is from the country of origin indicated in the document.*
 2. *That it comes from healthy animals inspected ante and post mortem in establishments under official control.*
 3. *That in the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with proteins of ruminant origin, except milk and milk proteins.*
 4. *That in the country of origin of the product the animals from which the product was obtained were not fed with protein of ruminant origin, except milk and milk proteins.*
 5. *That the animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 12 months or that the plant has acceptable procedures for complete segregation that*

permits the official from USDA to identify and select the products to be exported.

6. *That the product was obtained from animals of 12 months or less of age.*
7. *The product originated from animals that have not been stunned by means of gas injected in to the cranial cavity or by cutting of the spinal cord (by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced in to the cranial cavity).*
8. *That the product to be exported (except heads) was deboned and does not contain meat trimmings, meat from advanced meat recovery, mechanically separated meat and ground meat."*

13. Additional Statements for Pork Products

- a. The following statement must be typed in the "Remarks" section of FSIS Form 9060-5 for all pork and products containing pork:

"The United States is a country free of classical swine fever (hog cholera) and vaccination of this disease is prohibited."

- b. For pork offal products (including skins), the following statements must be typed in the "Remarks" section of FSIS Form 9060-5 or provided on an FSIS [letterhead certificate](#).

"That the product is originally from the United States or was legally imported from Australia, New Zealand or Canada from plants approved by the Secretariat of Agriculture, Livestock, Rural Development, Fisheries and Food.

That the product comes from healthy animals inspected ante and postmortem and slaughtered at establishments under official control.

That the product is approved by the USDA for human consumption.

That the product comes from a plant approved by SAGARPA's Animal Health Department for exporting to Mexico.

That the country of origin is free of classical swine fever or that the product comes from a country that is free of classical swine fever."

14. Statements allowed when product is to be re-exported to Japan - Upon the request of the exporter, the following information must be provided either in the "Remarks" section of FSIS Form 9060-5 or on an FSIS letterhead certificate (which is signed by the same FSIS Inspector signing the export certificate).

Include the following for all products intended for re-export to Japan:

"The meat and/or meat products described herein were processed under sanitary conditions in accordance with laws and regulations of the United States. The laws and regulations of the United States have been deemed to be equivalent to the inspection laws of Japan." Name, address, and establishment number of the slaughter (If product is quarter, half, or whole carcass) or processing

plant (if packaged product). "Date (Month/Year) of Slaughter and Inspection," if product is quarter, half, or whole carcass or "Date (Month/Year) of Manufacture," if cuts or processed products, i.e., pack date Note: Slaughter dates must be identified by the phase exactly as presented above: "Date (Month/Year) of Slaughter and Inspection." do not omit "...and inspection").

a. For pork to be re-exported to Japan, also include the following statement:

"The USA is free of hog cholera; vaccination against hog cholera is prohibited; and importation of pigs vaccinated against hog cholera is prohibited."

15. For inedible product obtain FSIS Form 9060-9 -Inedible Product Export Certificate. This certificate shall accompany product to be used for industrial use only (e.g., bovine feet with hair and hooves).
16. All export certificates accompanying product to Mexico can be signed by either an FSIS veterinarian or a food inspector.

Notes:

1. FSIS Form 9060-5 shall include the species of livestock from which the product was derived. If not already part of the product name, this information should be placed in parentheses immediately preceding the name of the product in the "PRODUCT AS LABELED" column.
2. Only statements provided in the Mexico Requirements are authorized to be entered in the "Remarks" section of FSIS Form 9060-5.
3. Mexican customs is requiring that all invoices and country of origin certificates show full street addresses including City/State and zip code information. Listing a P.O. Box number is not acceptable and will result in confiscation of product. Since FSIS health certificates are considered country of origin certificates by Mexican inspection officials, full street addresses should be indicated on the certificates when issued.
4. The importer must obtain a license/permit from the Mexican Department of Commerce for importation of meat and poultry products. Appropriate labeling and processing requirements will be included with this permit.

Other Requirements

- A. Special sanitation emphasis - Establishments that produce meat and poultry and meat and poultry products for export to Mexico must comply with the following sanitation requirements. Effective immediately, documented controls should be present in each establishment, assuring that these requirements are met during production for export to Mexico.
 1. Personnel must wear appropriate outer clothing (e.g., smocks, coveralls, uniforms, etc.) covering any portion of street clothes which might be exposed to product or product-contact areas.
 2. Footwear used in the establishment must be clean. This could be accomplished in a number of different ways, such as:
 - a. dedicating a pair of washable boots solely for use at the plant;

- b. cleaning and sanitizing footwear before entering the plant; and/or
 - c. other means of assuring clean footwear that is acceptable to the IIC.
3. To avoid product contamination, personnel entering any processing area:
- a. must follow necessary washing and sanitization procedures for hands and footwear; and
 - b. necessary equipment must be available to personnel to accomplish this.
4. Wooden pallets and other wooden implements in the plant must be clean and in good condition.
5. Sanitizers are required for instruments, e.g., knives, scissors, and other instruments, that are used:
- a. at trim stations on the evisceration line; and
 - b. in boning rooms.

B. Import Inspection Procedures--Port of Entry.

1. Shipments must arrive at a port of entry with available cold storage facilities. The land crossings are: Ciudad Juárez, Chihuahua; Matamoros, Tamaulipas; Mexicali, Baja California; Nogales, Sonora; Nuevo Laredo, Tamaulipas; Reynosa, Tamaulipas; Tijuana, Baja California. The seaports are: Manzanillo, Colima; Mazatlán, Sinaloa. Product consigned to TIF plants (federally inspected plants in Mexico) will have the physical inspection of the product at the TIF plant by the Mexican official stationed there, rather than at the border. This is only a change in the location of the inspection. It does not influence the rate of inspection.
2. SARH has the authority to approve additional inspection sites in the future, including airports. No specific airports were named in the original regulation. Importers will need to make arrangements with the Mexican authorities for approval.
3. Product subject to inspection (either under random checks or 100% checks) will be handled at the discretion of the customs broker or exporter as follows:
 - a. Carcasses
 - (1) In the cases where carcasses are transferred from U.S. to Mexican trailers, the sample will be pulled as the carcasses are being moved.
 - (2) 100% of the carcasses can be transferred to U.S. or Mexican cold storage and samples taken.
 - (3) Carcass inspection can be performed in the truck, provided there is adequate space. Space requirements indicate the shipment needs to be 30 percent less than a full load to permit inspection in the truck.
 - b. Boxed Product
 - (1) The product will be "staged" for import inspection and samples taken.

(2) In the cases where the boxes are transferred from the U.S. trailers to Mexican trailers, the sample will be pulled as the product is being moved.

C. Import Inspection Procedures--Rate of Inspection.

1. 100 percent of all lots will be inspected for documentation, certification of plant approval, and product authorization.
2. Rate of product inspection will be phased in. If a shipment is rejected during any of these phases, sampling rate returns to Phase 1.
 - Phase 1: 100 percent of the first 50 shipments from an approved plant and/or Custom Broker will be inspected. If no rejections occur, move into phase 2.
 - Phase 2: 50 percent of the next 50 shipments will be inspected. If no rejections occur, move into phase 3.
 - Phase 3: 24 percent of the next 50 shipments will be inspected. If no rejections occur, move into phase 4.
 - Phase 4: 25 percent of subsequent shipments will be inspected on a random basis.
3. Import inspection records have been maintained by the Mexican authorities for the past 5 months, on a port by port basis. Establishments and/or customs brokers that have accounted for 2% or more of the shipments into Mexico from January to may, 1994, will receive random inspection immediately (Phase 4.) Product from any other establishment/customs broker will be subjected to Phase 1 of the new inspection system. This data is maintained by the port of entry, so the status of the plant or broker can vary from port to port.
4. Any exporter using a customs broker with a proven track record will automatically receive random inspection (Phase 4), even if it is the plant's first shipment. However, if a customs broker brings a shipment in that is rejected, the customs broker, as well as the supplying plant, loses its "good standing" and returns to Phase 1 of the inspection system. All product that exports through this customs broker will be subjected to 100% inspection (Phase 1.) Exporters should be prepared to work with other custom brokers in the case that their current broker loses its "good standing".

Plants Eligible to Export

- A. Any federally inspected U.S. meat and poultry plant, and cold storage facility, interested in exporting to Mexico must submit FSIS Form 9080-3 to the FSIS Office of International Affairs (202) 720-6400/ fax (202) 720-7990.
 1. The application (FSIS Form 9080-3) should have the following information:
 - a. Establishment Number
 - b. Establishment Name
 - c. Physical Location of Establishment
 - d. Type of Facility (slaughter, processing, boning, cold storage)

- e. Species (beef, poultry, pork, lamb, etc.)
- f. Contact Name, telephone number and fax number.

The FSIS Office of International Affairs will certify these establishments to Mexican Officials. Product should not be shipped until confirmation of certification is received from Mexico through the Office of International Affairs. Upon notification from the Mexican officials of the approval, these establishments will be added to the current list of active exporters that have been approved by the Government of Mexico. This list is available through the Export Library or can be requested from FSIS Technical Service Center at (402) 221-7400.

- 2. Mexican officials may, on an annual basis, randomly select plants eligible to export to Mexico for subsequent review.
- 3. Products intended for personal consumption. - Small quantities (10-15 lbs) of hand-carried meat and poultry products are allowed into Mexico without export certification, provided the product is in its original packaging and is properly labeled with the USDA inspection legend. Meat in coolers or not in acceptable packages will be denied entry.

Mxrev113 -10/06/2004

[Library of Export Requirements](#) | [FSIS Home Page](#) | [USDA Home Page](#)