



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

**Letterhead Certificate for Prepared Beef Products (Bovine/Porcine/Poultry)
Intended for Export to Mexico**

Date Issued _____ **Certificate Number** _____

1. The product is of origin from the country indicated in this document.
2. The product is approved for human consumption.
3. The product was processed at an establishment under official control.
4. In the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meat and bone meal or greaves of ruminant origin.
5. 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.
6. 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 postmortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less.
7. 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).
8. From the slaughtered ruminants from where the product was obtained, the specific risk materials (tonsils and distal ileum) were eliminated.
9. The raw material or ruminant origin used in the elaboration of the products, do not correspond to specific risk materials (tonsils and distal ileum).
10. The product to be exported does not contain meat from advanced meat recovery, mechanically separated meat and ground meat.
11. The meat used in the elaboration of the product comes from ruminants slaughtered on or after March 5, 2004.
12. The country of origin is free of classical porcine fever (Pestivirus).
13. The country or region of origin is free of velogenic Newcastle disease and avian influenza, or, certify that the raw materials of avian origin with which the product was elaborated were subjected to a cooking process with a temperature no less than 60 degrees Celsius for a time of no less than 10 minutes or commercial pasteurization or sterilization indicating temperatures and times. As an equivalent to this requirement an internal cooking temperature of no less than 68 degrees Celsius is acceptable.

Signature of FSIS Inspection Official _____

Printed Name _____

Title/Professional Degree _____