



Letterhead Certificate for the Export of Meat Products, Including Bone-in and Boneless Beef Products to Lebanon

Date Issued: _____ Certificate Number: _____

1. The United States is free from the following significant OIE listed diseases for the relevant species: foot and mouth disease, rinderpest, contagious bovine pleuropneumonia, lumpy skin disease, Rift Valley fever, peste des petits ruminants, heartwater, swine vesicular disease, sheep and goat pox, African horse fever, and African swine fever.
2. With regard to bovine spongiform encephalopathy (BSE):
 - a. The United States has an active BSE surveillance program which meets or exceeds OIE recommendations.
 - b. BSE is a mandatory reportable disease in the United States.
 - c. BSE confirmed positive animals and identified at-risk cohorts are destroyed and prevented from entering the human or animal food chain, in accordance with OIE guidelines.
 - d. The United States has prohibited the feeding of ruminants with ruminant meat-and-bone meal and greaves since 1997.
3. The use of hormonal growth promoters for ruminants in the U.S. is in accordance with the relevant Codex Alimentarius norms or U.S. Food and Drug Administration standards.
4. The meat was subject to residue testing in accordance with the U.S. National Residue Plan.
5. The animals from which the meat was derived were born, raised, and slaughtered in the United States or were legally imported.
6. The animals from which the meat was derived received ante and post mortem inspection under veterinary supervision and showed no evidence of systemic contagious or infectious diseases.
7. The animals from which all bovine meat and bovine meat products and byproducts were obtained were less than 30 months of age.
8. The meat was derived from official slaughter, cutting, and processing establishments approved and inspected regularly by the U.S. Department of Agriculture.
9. Bovine meat, bovine minced meat, bovine meat preparations, and bovine processed meat products were processed from the carcasses of healthy animals determined to be fit for human consumption. The products were not derived from the following specified risk materials: brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) and dorsal root ganglia of cattle 30 months of age or older, or the tonsils and distal ileum of the small intestines regardless of the age of the cattle.
10. The meat preparations and processed meat products do not contain any harmful additive.
11. The meat, minced meat, meat preparation or processed meat products described in this certificate were obtained under hygienic conditions and therefore are considered to be fit for human consumption.
12. The wrapping and/or packing of the meat or products bear the US inspection legend showing the official establishment number of the production plant.

Signature of FSIS Inspection Official: _____

Printed Name: _____

Title/Professional Degree: _____