



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for the Export of Beef to Belize

Date Issued: _____ Certificate Number: _____

1. The United States complies with the conditions referred to in the Article on Bovine spongiform encephalopathy in the Terrestrial Animal Health Code of the OIE as a country posing a "controlled risk" for bovine spongiform encephalopathy.
2. The bovine meat and meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with:
 - a. the following specified risk materials: brains, 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 and older; and the tonsils and distal ileum of the small intestine of cattle regardless of age,
 - b. mechanically separated meat from the skull and vertebral column from cattle over 30 months of age.
3. The method of stunning cattle does not include intracranial gas or air injection or the use of sharp instruments which could cut the medulla (pithing)
4. Additional food safety declarations:
 - a. The bovine meat and meat products were subject to testing in accordance with the U.S. National Residue Program.
 - b. The beef meat and beef products were produced under mandatory HACCP regulations and were found to be in full compliance.

Signature of FSIS Inspection Official: _____

Printed Name: _____

Title/Professional Degree: _____