



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for the Export of Cooked Poultry Products to Colombia

Date Issued _____ **Certificate Number** _____

1. The meat was derived from birds that were born and raised in the United States or Canada.
2. The birds from which the meat was derived originated from farms located in a zone free of Newcastle disease and Avian Influenza as defined by the OIE.
3. The slaughter and/or processing plants where the poultry products were produced and/or processed comply with FSIS established sanitary conditions and are officially authorized by the competent authority of the United States which is recognized by the Colombian health authorities. In addition, the plants operate under the supervision of the competent authority of the United States.
4. The meat was produced according to the U.S. Pathogen Reduction/HACCP systems regulations.
5. The cooked meat has been heated to an internal temperature of 70 degrees C(157 F) for 10 minutes, or 80 degrees C(176F) for 3 minutes.
6. The poultry products have been properly packaged and labeled and meet the hygiene requirements of the United States.
7. The meat was handled, cut and stored under proper hygienic conditions.
8. The means of transport, handling and loading conditions meet the hygiene requirements of the United States.

Signature of Official Veterinarian _____

Printed Name _____

Title/Professional Degree _____