



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for Fresh/Frozen Poultry Meat For Further Processing  
Including Mechanically De-Boned Meat, Carcass Frames, Viscera and Offal Products**

**Date Issued** \_\_\_\_\_ **Certificate Number** \_\_\_\_\_

1. The product originates from the country indicated in this document.
2. The product 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. 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 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. 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. The product has been packed in new boxes.
10. The vehicles and containers that transport the meat, offal or viscera were cleaned and disinfected previous to the shipment.
11. The vehicles and containers that transport the product were sealed at the plant of origin and remain sealed until entering Mexico.

Signature of FSIS Inspection Official \_\_\_\_\_

Printed Name \_\_\_\_\_

Title/Professional Degree \_\_\_\_\_

