



**FSIS Letterhead Certificate for Importation of Beef and  
Beef Products from the United States to South Africa**

Date Issued: \_\_\_\_\_

Certificate Number: \_\_\_\_\_


1. The USA has been officially declared free from foot and mouth disease without vaccination by the World Organization for Animal Health (OIE).
2. The United States is free from the following significant World Organization for Animal Health (OIE) listed diseases of cattle: foot and mouth disease, rinderpest, contagious bovine pleuropneumonia, peste des petits, lumpy skin disease, and Rift Valley fever.
3. The United States has been evaluated and classified by the World Organization for Animal Health (OIE) as a country with a negligible-risk status for bovine spongiform encephalopathy (BSE).
4. The cattle from which the beef or beef products were derived passed ante-mortem and post-mortem inspection.
5. The feeding of ruminants with meat-and-bone meal and greaves derived from ruminants has been banned and the ban has been effectively enforced.
6. Beef or beef products were derived from cattle that comply with U.S. traceability requirements.
7. The beef or beef products were derived from cattle that were born, raised, and slaughtered in the United States or were derived from cattle that were legally imported into the United States and the beef and beef products thereof deemed fit for U.S. domestic consumption.
8. The beef or beef products were not derived from cattle which came from holdings under official restriction due to an outbreak of a notifiable disease (according to the OIE) to which cattle are susceptible.
9. The beef or beef products were not derived from cattle slaughtered in an official disease eradication campaign.
10. The beef and beef products were derived from cattle which were slaughtered after 24 June 2015.
11. The beef or beef products were produced under a hazard analysis and preventative controls system in accordance to the South African Meat Safety Act, 2000 (Act No. 40 of 2000) or pathogen reduction and HACCP programs set forth in U.S. laws and regulations, which ensure the beef or beef products are safe and fit for human consumption.
12. Frozen beef or beef products were maintained and at time of certification were at a core temperature not more than 0°F (-18°C) and fresh/chilled beef or beef products were maintained and at time of certification were at a core temperature not more than 44.6°F (7.0°C).
13. The beef or beef products were not subjected to ionization irradiation.
14. The beef or beef products were hygienically handled under FSIS inspection and transported in accordance with U.S. State and Federal laws and regulations.
15. The beef or beef products were produced in accordance with the U.S. National Residue Program.



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Printed Name of Official Veterinarian		
Signature		
Professional Degree		

<b>This Section to Be Completed By Exporter/Shipper</b>		
South African Import Permit No.		
Container No.	Seal No.	Shipping Date
<b>I Certify That The Above Information Is True</b>		
Signature of Exporter/Shipper	Typed (or printed) Name of Exporter/Shipper And Title	