



### FSIS Letterhead Certificate for Poultry Products to India

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. The poultry or poultry products were derived from birds which either:
  - A. For products not meeting the procedures outlined in the OIE Terrestrial Animal Health Code for the inactivation of the avian influenza viruses in meat:
    - i. have been kept in a U.S. county free from infection of highly pathogenic avian influenza and Newcastle Disease, as defined by OIE, in commercial poultry since they were hatched or for at least the past 21 days
    - and**
    - ii. have been slaughtered in an U.S. abattoir approved for poultry slaughter in a U.S. county free from infection of highly pathogenic avian influenza and Newcastle Disease, as defined by OIE, in commercial poultry and have been subjected to ante-mortem and post-mortem inspections and have been found free from any signs suggestive of avian influenza.
  - OR**
  - B. In the case of processed poultry products, the procedures outlined in the OIE Terrestrial Animal Health Code for the inactivation of the avian influenza viruses in meat were met.
2. The poultry products were produced in accordance with the U.S. National Residue Program, which assures that the products do not contain harmful levels of veterinary drugs, pesticides, or environmental contaminants.
3. The poultry meat was derived from federally certified slaughter and processing facilities that adhere to the U.S. performance standards for *Salmonella*, which would include, in part, *Salmonella typhimurium*, *Salmonella enteritidis*, and *Salmonella typhi*, among other *Salmonella* species, which have been verified by FSIS through monitoring of the pathogen reduction and HACCP programs implemented in these facilities.

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

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