



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

FSIS Letterhead Certificate for Poultry Meat and Meat Products Exported to Mauritius

Date Issued: _____

Certificate Number: _____

1. The poultry meat was derived from birds with no clinical signs suggestive of notifiable avian influenza (NAI) or Newcastle disease (ND) and from farms which were free of highly pathogenic notifiable avian influenza (HPNAI) and ND for at least 21 days prior to slaughter.
2. The consignment does not contain any meat derived from poultry that have been slaughtered as part of a disease eradication programme.
3. All federally inspected poultry establishments are eligible to export to Mauritius (inspected by USDA).
4. The cooked, ready-to-eat product was produced under controls of the FSIS Microbiological Monitoring Program. (This statement is to be included only for cooked, ready-to-eat products.)
5. The poultry meat was produced in accordance with the U.S. National Residue Program which assures that the products do not contain harmful levels of residues of antibiotics, hormones (synthetic or natural) and arsenical derivatives.
6. The products have undergone Veterinary inspection throughout processing and storage, and have been found to be unconditionally fit for human consumption.
7. The poultry products have been processed and stored for not more than six months prior to shipment at a temperature not higher than -20 degrees Celcius.

Signature of Official Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____