



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

## **FSIS Letterhead Certificate for Cooked Poultry and Poultry Products to St. Lucia**

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

1. The poultry meat was not derived from birds slaughtered in the context of an avian influenza or other disease control or eradication program.
2. The poultry meat/meat product has been subjected to a heat treatment such that the product reached an internal temperature of at least 74 degrees Celsius (165 degrees Fahrenheit).
3. The poultry meat product was handled in such a manner that any possibility of contamination of the product by unprocessed poultry material after the heat process, either directly or indirectly, was prevented.

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

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

**Title/Professional Degree:** \_\_\_\_\_