



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Export of Boneless Beef to Thailand

Date Issued: _____ Certificate Number: _____

1. The United States of America (USA) is free from Rinderpest and Foot-and-Mouth Disease (FMD) and officially approved by the Office International des Epizootics (OIE) for at least 3 (three) years prior to export.
2. The animals received ante and post-mortem inspection and were found healthy and free of clinical signs of the following diseases: tuberculosis, toxoplasmosis, taeniasis, and bovine cysticercosis.
3. The farm(s) or premises of origin have been free from contagious bovine pleuropneumonia during the past 12 (twelve) months preceding the slaughter of the animals and until the time of export.
4. The product was obtained from animals of U.S. origin or legally imported in accordance with U.S. import requirements.
5. The cattle have received ante and post-mortem inspections by an FSIS veterinarian or may be performed by an official FSIS inspector with appropriate training, knowledge, skills and abilities.
6. The product was obtained from animals less than 30 (thirty) months of age.
7. The product was obtained from animals which were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity, or by a pithing process.
8. The product contains no specified risk materials including brain, skull, eyes, trigeminal ganglia, spinal cord, tonsils, distal ileum, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia.
9. The product does not contain meat from advanced meat recovery and mechanically separated meat.
10. The meat was derived from animals which received ante and post-mortem inspection. The meat was not derived from animals that were suspect or confirmed BSE cases.
11. The slaughter, processing, and storage of the product were from establishment(s) under federal inspection.
12. The meat contains no preservatives, additives or other substances posing a harmful risk to human health.
13. The meat has been produced according to a residue and microbiological sampling program in accordance with USDA regulatory requirements.
14. The meat was produced in accordance with the FSIS National Residue Program.

Signature of Official Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____