



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

### Letterhead Certificate for Poultry Meat Exports to Costa Rica

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

1. The product was derived from birds originating from a zone free of exotic Newcastle disease and highly pathogenic notifiable avian influenza (HPNAI) for at least 21 days prior to slaughter, and from birds subjected to ante-mortem and post-mortem inspections for NAI with favorable results.
2. The birds are the progeny of flocks participating in the National Poultry Improvement Plan which are routinely monitored and free from *Salmonella* pathogenic to poultry.
3. The slaughter plant or establishment where the birds were processed was under official inspection and is authorized to export poultry meat.
4. The product was inspected and passed and found fit for human consumption.
5. The poultry meat was produced under mandatory HACCP regulations that require microbial testing and written procedures to prevent contamination of carcasses and parts by enteric pathogens and fecal contamination throughout the entire slaughter and dressing operation and was found to be in compliance.
6. The poultry meat was produced in accordance with the U.S. National Residue Program.

Signature of Official Veterinarian: \_\_\_\_\_

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

Title/Professional Degree \_\_\_\_\_