



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

FSIS Letterhead Certificate for Meat Exported to Mauritius

Date Issued: _____

Certificate Number: _____

1. No part of the consignment of meat/meat products were derived from animals slaughtered because of Bovine Spongiform Encephalopathy (BSE) or suspicion of BSE.
2. In respect of fresh bovine bone-in meat, fresh bovine meat was derived from bovines which are not from holdings in which BSE has been confirmed in the previous two years.
3. In respect of fresh bovine boneless meat, fresh meat from which during the cutting process obvious nervous and lymphatic tissue has been removed.
4. During the cutting process, all obvious nervous and lymphatic tissue has been removed.
5. All animals slaughtered for meat/meat products to be shipped to Mauritius were derived from an area known to be free from restrictive measures due to infectious notifiable diseases, particularly Rinderpest, Foot and Mouth disease, Contagious Bovine Pleuro-pneumonia and Anthrax for the last six months.
6. The animals were subjected to ante-mortem inspection by a qualified Veterinary Surgeon and found to be free from the symptoms of all infectious and contagious diseases including BSE.
7. That the carcasses, on post-mortem inspection, were found to be free from diseases and that having been unconditionally passed were sound and wholesome in all respect for human consumption.
8. The carcasses, meat/meat products were prepared, and handled and processed and packed in a sanitary manner with all necessary precautions taken to prevent any danger to human health.
9. The animals were slaughtered within a period of 1 year prior to the date of shipment and the meat/meat products were deboned, packed, processed or prepared in establishments which have been approved for export purposes and where the necessary precautions for the prevention of danger to human health are taken.
10. That the products (in the case of frozen beef) were held in a cold storage for a period of not less than two weeks after slaughter and that all precautions were taken to prevent contamination, whilst in cold storage and in transit and that it is in a sound marketable condition at the time of shipment.

Signature of Official Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____