



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Export of Poultry and Poultry Products to Cuba

Date Issued: _____ Certificate Number: _____

1. The birds from which the meat was derived originated in the United States.
2. Based on the United States' National Residue Program, the meat does not contain residues of antibiotics or their metabolites in quantities exceeding the established tolerance levels. Growth-promoting hormones are not approved for use in poultry in the United States.
3. The farms from which the poultry originated are under the supervision of veterinarians accredited by the Veterinary Services of USDA Animal and Plant Health Inspection Service (APHIS).
4. The United States is free of egg drop syndrome. The consignment of meat comes from birds which have been kept in an establishment free from Newcastle disease and not situated in a Newcastle disease infected zone and which have been slaughtered in an approved abattoir not situated in a Newcastle disease infected zone and have been inspected ante- and postmortem and did not display signs or injuries compatible with the disease.
5. The carcasses from which the meat was derived were free from clinical evidence of the following diseases: enzootic encephalomyelitis, Marek's disease, infectious laryngotracheitis, Gumboro disease, chronic respiratory disease, infectious bronchitis and avian encephalomyelitis, ornithosis and avian tuberculosis.
6. The poultry and poultry products were derived from birds raised, slaughtered, processed, or stored in a zone free from infection of poultry by highly pathogenic avian influenza or a zone free of viral activity with notifiable avian influenza since they were hatched for at least the past 21 days in the case of low pathogenic avian influenza and 90 days for highly pathogenic avian influenza, and did not display signs of the disease upon ante- and postmortem inspection.
7. Poultry comes from farms which are in good standing with respect to poultry salmonellosis according to the National Poultry Improvement Program, which is the national plan for controlling poultry diseases.
8. The birds were slaughtered and processed in an establishment approved for export.
9. The slaughter establishment is under official supervision by USDA-FSIS.
10. The birds received ante-mortem and post-mortem inspection and were found healthy and fit for human consumption.
11. Means of transportation were clean and sanitary.
12. Product temperature requirements were met in accordance with FSIS regulations from slaughter to loading on the designated vessel.

Signature of Official Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____