



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for the Export of Pork and Pork Products to Dominica

Date Issued: _____ Certificate Number: _____

1. The meat was derived from animals born in the United States or imported from countries or regions which have been evaluated and found to be free of the following diseases: African swine fever, foot-and-mouth disease, classical swine fever, rinderpest, and swine vesicular disease. These diseases have not occurred in the United States of America during the last twelve (12) months.
2. The animals from which the meats originate come from healthy herds under State supervision for the diseases regulated by the State and/or the United States Department of Agriculture, including OIE listed diseases which affect the species and may be carried through meat, and were not slaughtered as a result of any infectious, contagious, or parasitic disease eradication program. The meat is deemed by USDA to not pose a risk of transmission of brucellosis or tuberculosis.
3. The meat and meat products were produced under mandatory HACCP regulations and the U.S. National Residue Program and were found to be in full compliance.
4. The establishments where animals are slaughtered and processed for export are inspected by USDA FSIS.
5. The pork and pork products were derived from carcasses that:
 - a. tested negative for trichinosis; or
 - b. were subject to a freezing process or other mitigation process that guarantees the destruction of the parasite *Trichinella spiralis*.

Signature of FSIS Inspection Official: _____

Printed Name: _____

Title/Professional Degree: _____