



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

**Letterhead Certificate for
Importation of Turkey Meat, and Turkey Meat Products
from the United States into New Zealand**

Date Issued: _____ Certificate Number: _____

1. The entire consignment of turkey meat or turkey meat products comes from turkeys which have been kept in a country or zone free¹ from infection with high pathogenicity avian influenza viruses in commercial poultry since they were hatched or for at least the past 21 days.
2. The turkey meat and turkey meat products were obtained from turkey found to be free, during ante-and post-mortem inspection, of clinical signs of systemic infectious or contagious reportable diseases transmissible by the certified products to which the species is susceptible.
3. The turkey meat and turkey meat products described herein was obtained from turkeys which;
 - a. Were hatched and reared in the USA or legally imported into the USA;
 - b. were slaughtered in the USA; and
 - c. originated from flocks which were not slaughtered in an official disease control or eradication program.
4. The entire consignment of turkey meat and turkey meat products comes from turkey which have been kept in a Newcastle disease (as defined by OIE) free country or zone free² since they were hatched or for at least the past 21 days.
5. The turkey meat or meat product is derived from the carcasses of the progeny of flocks that participate in the National Poultry Improvement Plan (NPIP), and are thus monitored for *Salmonella*.
6. The turkey meat or meat product is derived from flocks demonstrated to be free of *Salmonella arizonae* by APHIS approved laboratories with serotyping capability for *Salmonella arizonae*.
7. The abattoir and cutting plant are not situated in a Newcastle disease infected zone.³
8. The product covered by this export certificate has been produced subject to the National Residue Program.
9. The turkey meat and turkey meat products are produced in FSIS inspected facilities that adhere to the performance standards for US Pathogen Reduction which have been verified by FSIS through monitoring and HACCP system regulations.
10. The turkey meat and turkey meat products were not subjected to ionizing irradiation.

¹ For the import of poultry meat from the United States a HPAI free zone shall be defined as a county.

² For the import of poultry meat from the United States a ND free zone shall be defined as any area not considered a quarantine area under 9 CFR, Part 82.3.

³ Infected zone is the geographic area designated by competent authority immediately surrounding an officially designated infected premise.



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11. The conditions of handling, storage, and transportation of the products comply with the hygienic requirements and State and Federal laws and regulations of the United States, with no exposure to product that does not meet the requirements above.

Signature of FSIS Official: _____

Printed Name: _____

Title/Professional Degree: _____

This Section to Be Completed By Exporter/Shipper		
Container No.	Seal No.	Shipping Date
I Certify That The Above Information Is True		
Signature of Exporter/Shipper	Typed (or Printed) Name of Exporter/Shipper and Title	