



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Export of Pork and Pork Products to Peru

Date Issued: _____ Certificate Number: _____

1. The pork and pork products were derived from animals that were born raised and slaughtered in the United States or were legally imported.
2. The United State is free of foot-and-mouth disease, classical swine fever, swine vesicular disease, and African swine fever.
3. The pork and pork products were derived from animals that originated in areas which are not under quarantine or restricted conditions due to a disease control and no epidemic outbreak has occurred at the slaughter plant from any infectious diseases that may affect the species.
4. The pork and pork products were derived from federally certified slaughter and processing facilities operating under permanent supervision of the Food Safety and Inspection Service (FSIS) with a HACCP system in place or were legally imported from a country with an equivalent food safety system.
5. The processing (or slaughter) plant is in an area where no epidemic outbreak of quarantined disease that may affect the species has occurred, in the three months prior to slaughter.
6. The pork and pork products were derived from swine that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials or were legally imported from a country with an equivalent food safety system.
7. The pork and pork products were derived from carcasses that tested negative for trichinosis or was subject to a freezing process or other process that guarantees the destruction of the parasite *Trichinella spiralis* or derives from swine and swine enterprises with certified participation in the National Pork Boards Pork Quality Assurance Plus (PQAPLus) as verified by establishment participation in the AMS PQAPLus Pork EV program or the APHIS PSVP program that addresses product wholesomeness and biosecurity, are subject to surveillance conducted in the United States, and have a minimal risk for infection from *Trichinella* spp.
8. The product carries the official mark of inspection and information identifying the manufacturer, packer or distributor.
9. The pork and pork products were hygienically handled and transported while under FSIS control.
10. Trucks and containers have been properly washed and disinfected in accordance with State and Federal laws and regulations.

Signature of FSIS Inspection Official: _____

Printed Name: _____

Title/Professional Degree: _____