

Certification Statements for Export of Poultry and Porcine meals (including meat-and-bone meal) from the United States to Costa Rica

This document presents requirements for the export of poultry and porcine meals to Costa Rica. Costa Rica requires that facilities be inspected by APHIS in the previous 12 months. If the facility has been inspected for export to another country, no additional inspection is necessary. If the facility has not been inspected in the past 12 months, an inspection will be required prior to export to Costa Rica. Because inspection may not be specific for Costa Rica, an affidavit is required to confirm the accuracy of the certification statements.

Please note that SENASA Costa Rica requires that facilities producing animal feeds must be under the oversight of the competent animal feed authority in the country of origin (FDA in this case).

Product description (product box on VS Form 16-4) should include the species of origin (bovine) and the quantity of product being exported. The bilingual certification statements provided below should be made in the Additional Declaration section of a VS Form 16-4, Export Certificate for Animal Products, and VS Form 16-4A, Export Certificate for Animal Products Continuation Page, as necessary.

This office has on file a notarized affidavit from [company name] verifying the accuracy of the statements below. / *Esta oficina tiene en sus archivos una declaración juramentada de [nombre de la compañía] certificando la veracidad de las afirmaciones enunciadas a continuación:*

- 1.The product was processed in plants that are authorized and under the supervision of the official competent authority of the country of origin. / *El producto fue procesado en plantas autorizadas y bajo la supervisión de la autoridad competente oficial del país de origen.*
- 2.The product has been subjected to a treatment with moist heat at a minimum temperature of 118°C for minimum of 40 minutes; or with a continuous hydrolysing process under at least 3.79 bar of pressure with steam at a minimum temperature of 122°C for a minimum of 15 minutes; or with an alternative rendering process that ensures the internal temperature throughout the product reaches at least 74°C. / *El producto ha sido sometido a un tratamiento con calor húmedo a una temperatura mínima de 118°C durante un mínimo de 40 minutos; O con un proceso de hidrolizado continuo bajo al menos 3,79 bares de presión con vapor a una temperatura mínima de 122°C durante un mínimo de 15 minutos; O con un proceso alternativo de procesamiento que asegure que la temperatura interna en todo el producto alcance al menos 74°C.*
- 3.The product has been tested and found negative for *Salmonella* spp. / *El producto ha sido sometido a pruebas con resultados negativos para la Salmonella spp.*
- 4.The product is free for sale in the United States for use in animal feed, including use in pet foods. / *El producto está libre para la venta en los Estados Unidos para el uso en alimentación animal incluyendo el uso en alimentos para mascotas*

5. Precautions have been taken after processing to avoid contamination of the product. / *Se han tomado las debidas precauciones después del procesamiento para evitar la contaminación del producto.*
6. The product contains porcine or poultry materials as the only animal origin ingredients. / *El producto contiene materias porcinas o avícolas como únicos ingredientes de origen animal.*