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Report Highlights:

This report provides examples of the significant export certificates and other documents required by the government of El Salvador for U.S. exports of food and agricultural products. Please note that El Salvador's import requirements change frequently and are often subject to discretionary decisions at entry. Since August 7, 2024, the Superintendence for Sanitary Regulation has been responsible for food and beverage product registration in El Salvador.

Disclaimer:

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in San Salvador, El Salvador, for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped.

FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

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Executive Summary

El Salvador has strict quarantine requirements for imported food and agricultural products. Often, import requirements are duplicated in different government institutions, and additional mandatory pest-free declarations and excessive fumigations cause delays, added costs, and reduced product shelf life.

The recently created entity, Sanitary Regulation Superintendency (SRS), oversees food product imports. However, the Customs General Authority also plays a role in the import process, often adding delays and costs.

El Salvador has been streamlining import procedures to facilitate trade and has created a one-stop window (CIEX) for import processing at the Salvadoran Central Bank. USDA's Agricultural Trade and Climate Smart Innovations (ATraCSI) project and USAID's trade facilitation program have helped the Government of El Salvador (GOES) reduce bureaucratic barriers by improving import software platforms.

Section I. List of All Export Certificates Required by Government (Matrix)

The following table lists the official export certificates required for imported products.

Product (s)	Title of Certificate	Attestation Required on Certificate	Purpose	Requesting Institution
Dairy	Health and Origin	None	Health Certificate	Ministry of Agriculture (MAG)/ Sanitary Regulation Superintendency (SRS)

<p>Red Meat (Beef) 1/</p>	<p>Zoosanitary, Health and Origin</p>	<p>Beef and beef products - Obtain FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness. The following statements must be included in the "Remarks" section of FSIS Form 9060-5 or on an FSIS Letterhead.</p> <p>Certificate: The beef and beef products were derived from animals born and raised in the United States or legally imported per U.S. import regulations.</p> <p>1. The beef and beef products were not derived from the following specified risk materials: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) and dorsal root ganglia of cattle 30 months of age and older, and the tonsils and distal ileum of the small intestine of any cattle regardless of age.</p> <p>2. The feeding of ruminants with ruminant-origin meat- and-bone meal and greaves is prohibited in the United States.</p> <p>3. The cattle from which the beef and beef products were obtained were not subjected to a stunning process with a device injecting compressed air or gas into the cranial</p>	<p>Health Certificate</p>	<p>MAG</p>
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		<p>cavity or to a pithing process.</p> <p>4. The beef/beef products were produced and handled in a manner that ensures that such products do not contain and are not contaminated with mechanically separated meat from the skull and vertebral column of cattle.</p> <p>Signature on certificates—All required forms and supplementary statements must be signed by a veterinarian. The name and degree (DVM or equivalent) must be included.</p>		
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Red Meat (Pork)	Zoosanitary, Health, and Origin	None	Health Certificate	MAG
Poultry	Zoosanitary, Health, and Origin	<p>The official zoosanitary certificate must include the following:</p> <ol style="list-style-type: none"> 1. The meat is derived from birds raised in the USA. 2. The product was derived from birds originating from a zone free of exotic Newcastle disease and highly pathogenic notifiable avian influenza (HPNAI) for at least 21 days before slaughter and from birds subjected to antemortem and post-mortem inspections for NAI with favorable results. 3. The birds, their products, and sub-products come from farms and establishments authorized by APHIS and FSIS to export to El Salvador. 4. The birds are the progeny of farms and flocks participating in the National Poultry Improvement Plan, routinely monitored and free from Salmonella Pullorum and Gallinarum. 5. The poultry meat derives from farms with a sanitary and production program under the supervision of the U.S. animal health authorities. The birds derived from the products were not under official veterinary quarantine for poultry diseases transmissible 	Health Certificate	MAG

		<p>through the meat.</p> <p>6. No clinical outbreaks of serious poultry diseases have been transmissible through poultry meat on the premises of origin, notifiable in the U.S., for at least 90 days before shipment.</p> <p>7. The slaughter establishment where the birds were processed was under official inspection and is authorized to export poultry meat.</p> <p>8. The product was inspected, passed, and found fit for human consumption.</p> <p>9. The poultry meat was produced under mandatory HACCP regulations that require testing for Salmonella and Escherichia coli and was found to comply.</p> <p>10. The poultry meat was produced following the U.S. National Residue Program”.</p>		
Egg Products	Health and Origin	None	Animal Health and Food Safety	SRS
Seafood	Health and Origin	None	Health Certificate	MAG/SRS
Grains	Phytosanitary and Origin	“Product has been inspected and is free of pests.”	Health Certificate	MAG

Flours	Phyosanitary and Origin	"Product has been inspected and is free of pests."	Health Certificate	SRS
Vegetables (Processed, Frozen or Preserved)	Phyosanitary, Origin and Free Sale	None	Health Certificate Food Safety	SRS
Vegetables/ Fruits (Fresh), Flowers and Foliage 2/	Phyosanitary and Origin	"Product has been inspected and is free of pests."	Plant Health	MAG
Ornamental Plants	Phyosanitary and Origin	"Plants have been inspected and are free of pests. Plants are free of soil residues or are packed using inert substance".	Plant Health	MAG
Pet Food	Zoosanitary, Health, and Origin	The export of pet food to El Salvador requires a valid import permit. The following certification statements, as applicable, should be provided on a VS Form 16-4 for the export of canned, extruded (pelleted or biscuits), or semi-moist pet foods containing animal-origin ingredients. Product description (product box on VS Form 16-4) should include the species of origin for all animal-origin ingredients, as well as the nature of the product. Certification statements should be given in	Health Certificate	MAG

		<p>English and Spanish, El Salvador may require a separate official translation.</p> <p>The Area office has on file a notarized affidavit from [company name] verifying the accuracy of the statements below:</p> <ol style="list-style-type: none">1. The product is freely sold in the United States as pet food. The product has been manufactured in plants authorized by the official competent authority of the United States.2. The product has been manufactured following U.S. laws and regulations designed to validate microbial, physiochemical, and compositional quality.3. All animal-origin ingredients in dry, semi-moist, and dehydrated pet food products have been heated to a minimum internal temperature of 70°C. Finished products (except for hermetically sealed containers) were processed to ensure the destruction of harmful pathogens, as demonstrated by the fact that finished products complied with the most updated regulations on pathogens. Canned pet food products have been treated in hermetically sealed containers with an F0 of 3.0 or more.		
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		<p>4. The pet food products described herein are unlikely to disseminate agents of infectious diseases of domestic animals, including foot-and-mouth disease, avian influenza Newcastle disease and classical swine fever. Precautions have been taken to avoid product contamination with pathogenic agents after heat treatment.</p> <p>5. Precautions have been taken during processing and storage of cat food products to prevent any commingling or cross-contamination with prohibited ruminant-origin materials.</p>		
Planting Seeds	Phytosanitary and Origin	"Seeds have received chemical treatment and are duly certified."	Plant Health	Agriculture
Tallow	Zoosanitary, Health, and Origin	<p>A. Obtain FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness. The following statement must be provided in the Remarks section:</p> <p><i>"That the maximum content of insoluble impurities of the tallow does not exceed 0.15 percent of its weight".</i></p>	Health Certificate	MAG

1/Current beef protocol for U.S. beef conforms to the Negligible Risk Status for BSE granted by the OIE.

2/El Salvador created an official quarantine pest list. The Ministry of Agriculture has recognized the presence of Thrips Palmi.

Purpose of Specific Export Certificate(s)

Please refer to Section I. List of All Export Certificates Required by Government (Matrix)

Section II. Specific Attestations Required on Export Certificate(s)

Please refer to Section I.

Section III. Government Certificate's Legal Entry Requirements

- Does the original certificate need to accompany the product at the time of entry?

Yes. However, an authenticated and Salvadoran consulate-approved copy will be accepted.

- How long is the certificate valid? Can the certificate be applied to multiple shipments?

If the product is introduced through Acajutla Port, the Phyto and Zoo sanitary certificates are valid for three months, they are for 30 days if introduced through any other official point of entry. Certificates for grains are valid for six months.

- Will the country accept a Suppliers or Manufacturers Export Declaration as proof of compliance?

No.

- Will El Salvador accept a U.S. state-issued export certificate?

Yes, origin export certificates are accepted from U.S. State official institutions.

- Will the country derogate export certificates? Which certificates? How do you apply?

No.

Section IV. Other Certification/Accreditation Requirements to Ensure Market Entry

Product	Sanitary Requirement
Dairy	<p>Milk must come from establishments that have no sanitary restrictions. The plant must be authorized by DGG and approved for export by country of origin. The plant must base its activities on Codex Norms FAO-OMS and should include a program for microbiological control, physical-chemical, antibiotics, pesticides, and heavy metals. Milk must be pasteurized or submitted to a 60-day maturation process, indicating that it is safe for human consumption. Upon arrival at the port of entry, an approved disinfectant must be applied to the packing material in the destination country. The product must carry a label that should contain at least the following characteristics: a) Product classification, b) Ingredients in decreasing order according to proportion, c) Additives list indicating a function in the product, d) an Expiration date in a visible place, e) Lot identification, as well as production year, month and day which could be in code in a visible place, f) Manufacturer's name and address, g) Must declare the name of country where product was manufactured, h) Net content in units according to international measuring system, I) Corresponding registration number and j) Vehicles and containers used for transportation must meet all conditions necessary for the optimal maintenance of cold chain; must be washed and disinfected before shipment with products authorized by both exporting and importing country.</p>

Red Meat (Beef)	<p>Must proceed from establishments that have no sanitary restrictions. The slaughter facility must be approved for exports and officially recognized by the importing country, based on Codex Alimentarius FAO-OMS concerning ante and postmortem. Must be certified by sanitary officials from the exporting country as safe for human consumption and have official veterinary inspection—adequate refrigeration and packaging with a seal of inspection and identification of the establishment of origin. Lab analysis results for pesticide residue, heavy metals, and microbiology must be presented in accordance with a sampling program. Demonstrate the existence of a surveillance system that allows for identification of the herd from where beef proceeds, using a permanent tracking system that permits locating the mother and herd of origin. Proceed from cattle that have not been born from animals that are affected or supposedly affected by Bovine Spongiform Encephalitis (BSE) or that have been born after the prohibition of feeding with bone and beef meal. Proceed from cattle born, raised, and remained in herds where no BSE case has been confirmed within the last seven years. Cattle will be submitted to an ante-mortem inspection. No air or compressed gas guns have been used to sacrifice the cattle. The beef and beef products were not derived from the following specified risk materials: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) and dorsal root ganglia of cattle 30 months of age and older, and the tonsils and distal ileum of the small intestine of any cattle regardless of age. The beef and beef products were derived from animals born and raised in the United States or legally imported per U.S. import regulations. Conditions for maintaining the cold chain must be met and sealed with a customhouse stamp that can only be removed by DGG inspectors. The Ministry of Agriculture’s Division of Inspection of Animal Origin Products (IPOA) will inspect the product upon arrival at the destination country.</p> <p>Please refer to the Food Safety Inspection Service (FSIS) export library to view the updated U.S. beef and beef products regulations for El Salvador.</p> <p>https://www.fsis.usda.gov/inspection/import-export/import-export-library/el-salvador</p>
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Red Meat (Pork)	<p>Animals must have been born, raised, and exported in the exporting country. Farms must maintain a Zoosanitary control program under professional vet supervision. Farms must be free of Aujeszky, Atrophic Rhinitis, Brucellosis, Transmissible Gastroenteritis, Digenesis Respiratory Syndrome and Triquinelosis. Must proceed from slaughtering facilities authorized for exports by the country of origin and based on Codex Alimentarius FAO-OMS. A facility must be previously certified by DGG. Must be certified by sanitary officials from the exporting country as being safe for human consumption and have official veterinary inspection. Meat proceeds from healthy animals born, raised, and fed in the exporting country. If they proceed from third-country animals, they must have remained in the country for no less than three months. It must be packaged in leakproof food-grade materials. The package must include product identification, the facility where the product was processed, the authorization number awarded by the official sanitary authority, lot number, production, and expiration dates. Vehicles and containers used for transportation must meet all conditions necessary for optimal cold chain maintenance; they must be washed and disinfected before shipment with products authorized by both exporting and importing countries and sealed with a customhouse stamp that can only be removed by DGG inspectors. Importation is only permitted from animals originating in countries free of foot and mouth, classical swine fever, African swine fever, encephalomyelitis by enterovirus (Teschén), vesicular stomatitis, and other exotic diseases.</p>
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Poultry	<p>Imports are only allowed from countries or areas free of the following diseases: New Castle, Avian Influenza, Laryngotraqueitis, and Pulfrosis/Tifosis. Farms must have a sanitary control program under professional vet supervision, and the slaughter facility must be free of the following diseases: s. pullorum, s. gallinarum, s. tiphimutium, s. enteritidis, s. gallisepticum and s. Sinoviae pasteurilla. The slaughter facility must be inspected and officially approved for exports by the importing and exporting country, based on Codex Alimentarius FAO-OMS concerning ante and postmortem and sanitation of fresh meat. The birds from where the product proceeds are not subject to sanitary restrictions and have presented negative results to tests for Newcastle isolation, hemagglutination inhibition (hi) and/or immunodiffusion in agar gel for avian influenza, rapid agglutination in plaque and isolation for avian salmonellosis (s. pullorum and s. gallinarum) and ELISA for infectious avian laryngotraqueitis. Imports must proceed from birds raised in the country of origin. Must be certified by sanitary officials from the exporting country as being safe for human consumption. They have been packaged in new boxes made of cartons or plastic, satisfying the disinfection requirements, and after this process, were not exposed to contamination. Must exhibit clear farm of origin identification, lot number, and production date, and have an official seal establishing that containers or vehicles have been washed and disinfected using authorized products by the country of origin. Conditions for maintaining the cold chain must be met and sealed with a customhouse stamp that can only be removed by DGG inspectors. IPOA will inspect the product upon arrival at the destination country.</p> <p>Please refer to the Food Safety Inspection Service (FSIS) export library to view the updated U.S. poultry regulations for El Salvador negotiated under the CAFTA-DR agreement.</p> <p>https://www.fsis.usda.gov/inspection/import-export/import-export-library/el-salvador</p>
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Seafood	<p>Shrimp must proceed from an authorized facility in the country of origin. A facility must carry out its activities based on Codex Alimentarius FAO-OMS norms. Whenever DGG considers it appropriate, a joint inspection and approval visit with the official sanitary authority in the country of origin will be conducted. Imports are allowed from countries or areas free of the following diseases: White spot, yellow head, and TSV. Whenever MAG is necessary, samples can be taken from each shipment for sanitary analysis, quarantine, and toxic residues. The product must include in the package a label that provides for, at minimum, the following characteristics: a) Product designation and classification, b) ingredient names in decreasing order according to proportion, c) Additives indicating function in the product, d) Expiration date in an appropriate and visible place, e) lot identification, manufacturing year/month/day which can be in code in an appropriate and visible place, f) Manufacturer's name or establishment under which the brand is sold, as well as the establishment's address, g) Manufacturing country, h) Net content in units of the international measuring system and I) Corresponding registration number. Conditions for maintaining the cold chain must be met and sealed with a customhouse stamp that can only be removed by DGG inspectors.</p> <p>For additional information or assistance with seafood import requirements, please contact the U.S. Department of Commerce/NOAA.</p> <p>https://www.fisheries.noaa.gov/seafood-commerce-trade/export-requirements-country-and-jurisdiction-f</p>
Grains	Quarantine treatment will be applied at the origin, and proof will be required. If live pests are found during inspection at the point of entry, a new treatment will be used.
Flours	The product will be inspected at the point of entry, and if live pests are found during inspection, a quarantine treatment will be applied.
Vegetables/Fruits (Fresh), Flowers and Foliage	The product will be inspected at the point of entry, and if live pests are found during the inspection, a quarantine treatment will be applied.
Ornamental Plants	The product will be inspected at the point of entry, and if live pests are found during inspection, a quarantine treatment will be applied. In some cases, the CITES certificate must be presented.

Planting Seeds	The variety, brand, and lot number must be specified. Seed will be sampled at the warehouse before being commercialized. Biotech seeds are prohibited.
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U.S. Radiation Monitoring

The government of El Salvador does not require attestation of radioactivity for imports.

Appendix I. Direct hyperlink, Electronic Copy, Scanned Copy, or Outline of Each Export Certificate

Export certificates for processed products required by SRS must be signed by an official foreign government authority. For processed products containing more than 3 percent meat/poultry and eggs, the certificate must be signed by FSIS.

All products

[Certificate of Origin \(sample\)](#)

Grains, Fresh Fruits and Vegetables, Plants and Plant Products

[Phytosanitary Certificate](#)

Poultry, Beef, Pork and Products

[FSIS-Form-sample-9060-5 \(1\).pdf](#)

Egg Products

[FSIS Form 9060-5EP](#)

Dairy

[AMS Grading and Sanitary Certification](#)

Seafood

[NOAA Export Certificate](#)

Petfood

[APHIS IRegs](#)

Attachments:

No Attachments