

Required Report: Required - Public Distribution

Date: June 28, 2022

Report Number: CS2022-0014

Report Name: Food and Agricultural Import Regulations and Standards
Export Certificate Report

Country: Costa Rica

Post: San Jose

Report Category: FAIRS Export Certificate Report

Prepared By: Victor Gonzalez, Agricultural Specialist

Approved By: Evan Mangino

Report Highlights:

This report provides information on the export certification requirements of the Government of Costa Rica. This report supplements FAS?Costa Rica's 2022 Food and Agricultural Import Regulations and Standards (FAIRS) Report.

This report was prepared by the [name of the OAA or ATO Post], for U.S. exporters of domestic food and agricultural products. While every possible care has been 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 PRODUCTS IS SUBJECT TO THE IMPORTING COUNTRY’S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Table of Contents

Executive Summary 3

Section I. List of All Export Certificates Required by Government (Matrix)..... 3

Section II. Purpose of Specific Export Certificates..... 5

Section III. Specific Attestations Required on Export Certificates..... 5

Section IV. Government Certificate’s Legal Entry Requirements..... 10

Section V. Other Certification/Accreditation Requirements 10

Appendix I. Electronic Copy or Outline of Each Export Certificate 10

Executive Summary

Costa Rica's export certification requirements are fairly simple in the type and number of documents required as described in this report. However, dairy, seafood, and ovine products must register individual export production facilities with the Costa Rica's Animal Health Service (SENASA), a process that typically takes 3-5 months. The Ministry of Health (MINSa) requires processed food products to be registered as well.

SENASA and the National Phytosanitary Service (SFE) are the two government agencies responsible for the agricultural import document review process at ports of entry. The two agencies establish the specific requirements for imports of products of animal and plant origin, and physically inspect imported products for pests and chemical residues, according to Costa Rica's sanitary and phytosanitary regulations.

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

Costa Rican authorities will not issue an import permit for a product that has already arrived to the country. Therefore, it is very important for importers to obtain this document before the product leaves the country of origin. The import permit is valid for 30 days.

When a plant origin product arrives, it must be accompanied by a phytosanitary certificate issued by the competent authority of the country of origin attesting the product complies with the requirements established in the import permit. The three documents (the customs clearance authorization form (FAD), import permit and the phytosanitary export certificate) are submitted to Ministry of Agriculture and Livestock (MAG) officials at the port of entry. The MAG official will proceed to inspect the product at the port (including taking samples for testing, if necessary) and authorize entry into the country once all requirements have been met.

Procedures to import animal products are similar to the procedure described above. Costa Rica recognizes all federally inspected U.S. beef, pork, and poultry processing plants as eligible to export to Costa Rica. Products from these facilities require an FSIS Form 9060-5 (Export Certificate of Wholesomeness). MINSa accepts Form 9060-5 for processed meat products in lieu of a Certificate of Free Sale for product registration. When using Form 9060-5 to register a product with MINSa, the exporter would have to Apostille the Form 9060-5 – just as she/he would for a Certificate of Free Sale.

Costa Rica requires a USDA Agricultural Marketing Service (AMS) export certificate for registered dairy products, a National Oceanic and Atmospheric Administration (NOAA) export certificate for seafood, and an FSIS 9060-5 for lamb products. Exporters of these three product categories must adhere to the individual facility and product registration process described in the FAIRS Country Report.

SENASA maintains an updated list of processing plants approved to export to Costa Rica. The list can be seen at the following link by checking the document "Establecimientos habilitados para exportar a

Costa Rica”: <http://www.senasa.go.cr/informacion/centro-de-informacion/informacion/sgc/dca/dca-pg-02-requisitos-sanitarios-para-importacion>

Export Certificate Matrix

Product(s)	Title of Certificate	Attestation Required on Certificate	Purpose	Requesting Ministry
Dairy Products	Sanitary Import Permit	Attestation varies depending on the product.	Certificate indicates specific requirements to be met by export product.	Ministry of Agriculture
Live Animals	Sanitary Import Permit	Same as above	Same as above	Ministry of Agriculture
Beef	Sanitary Import Permit			Ministry of Agriculture
Pork	Sanitary Import Permit			Ministry of Agriculture
Egg Products and Processed Egg Products	Sanitary import Permit Free Sale Certificate			Ministry of Agriculture
Poultry	Sanitary Import Permit			Ministry of Agriculture
Processed Meats and Processed Fish Products	Sanitary Import Permit Certificate of Free Sale		MINSA requires the Free Sale Certificate for initial product registration purposes.	Ministry of Agriculture Ministry of Health
Fish and Crustaceans	Sanitary Import Permit			Ministry of Agriculture
Pet Food	Sanitary Import Permit			Ministry of Agriculture
Grains	Phytosanitary Import Permit			Ministry of Agriculture
Fresh Fruits and Vegetables	Phytosanitary Import Permit			Ministry of Agriculture
Plants and Plant Products	Phytosanitary Import Permit			Ministry of Agriculture
Processed Food Products	Certificate of Free Sale or FSIS Form 9060-5 (for processed meat products only).	Indicates product is suitable for human consumption and is for sale in country of origin.	MINSA requires the Free Sale Certificate for initial product registration purposes.	Ministry of Health

Section II. Purpose of Specific Export Certificates

Phytosanitary Import Permit: Also known as the Preliminary Phytosanitary Authorization, the purpose of this certificate is to indicate any specific phytosanitary requirements that apply to the imported product. These requirements have to be certified in the Export Certificate of the country of origin by the exporting country authorities. This certificate is required by the Ministry of Agriculture. When import requirements for a specific product have not been established, the Ministry of Agriculture will need to set the requirements. This process may cause delays in the import process of products that are exported for the first time.

Sanitary Import Permit: Also known as the Preliminary Sanitary Authorization, the purpose of this certificate is to indicate any specific sanitary requirements that apply to the imported product. These requirements must be certified in the Export Certificate of the country of origin by the exporting country authorities. This certificate is required by the Ministry of Agriculture.

Certificate of Free Sale: This certificate is required for registration of processed food products with the Ministry of Health. The purpose of the certificate is to provide assurance to the local authorities that the product is appropriate for human consumption and is freely sold in the country of origin. It is required by the Ministry of Health only once for registration purposes. Registration of the product is valid for 5 years. This process must be completed before the product is imported into the country.

Section III. Specific Attestations Required on Export Certificates

Costa Rica's specific phytosanitary attestations and requirements for products of plant origin are available [online](#) under "Consulta de requisitos fitosanitarios para la importación" (content is only available in Spanish). Specific attestations and requirements for animal origin products are available online at the following website [SENASA](#) (Animal Health Service, for animal products).

Products imported for the first time may require development of specific import requirements, including a risk analysis, which could take considerable time.

Please note that, as indicated in the actual Costa Rican regulations, the requirements are subject to periodic revision and amendment and the valid attestation required is provided in the preliminary sanitary or phytosanitary import certificate upon submission of a permit request. The requirements may also change as a result of specific disease outbreaks in the country of origin.

Specific Attestations for selected products:

Cheese

- The export certificate should indicate that the establishment where the cheese was produced is approved by the competent local authority and is inspected by an official veterinarian.
- The milk used in cheese production was produced by animals born and raised in the exporting country.

- The milk pasteurization process is certified by the national sanitary authority and has official supervision.
- The establishment has a sampling plan to monitor the possible presence of residues of veterinary drugs, chemical contaminants in milk, and pathogen bacteria in cheese.
- The establishment operates under a HACCP plan.
- The ingredients and additives used in production are of food grade.
- The exporting establishment is approved by SENASA to export to Costa Rica.

Yogurt

- The export certificate should indicate that the establishment where the yogurt was produced is approved by the competent local authority and is under official supervision.
- The milk used in yogurt production was produced by animals born and raised in the exporting country.
- The pasteurization process of the milk is certified by the competent local authority.
- The milk used comes from herds under permanent control programs for brucellosis and tuberculosis.
- The establishment has a sampling plan to monitor the possible presence of residues of veterinary drugs, chemical contaminants in milk, and pathogen bacteria in yogurt.
- The establishment operates under a HACCP plan.
- The ingredients and additives used in production are of food grade.
- The exporting establishment is approved by SENASA to export to Costa Rica.

Live Bovines

- The United States is free of Foot and Mouth Disease, Contagious Bovine Pleuropneumonia, and Rinderpest.
- The animals in this shipment originated from premises where bovine leukosis has not been clinically diagnosed during the 12 months preceding exportation.
- The animals in this shipment originated from premises where bovine leukosis has not been clinically diagnosed during the 12 months preceding exportation.
- The animals in this shipment originated from premises where no clinical cases of campylobacteriosis, trichomoniasis, infectious bovine rhinotracheitis (IBR), parainfluenza (PI3), bovine viral diarrhea (BVD), paratuberculosis, coital exanthema, malignant catarrhal fever and bluetongue have been reported to occur in the 6 months prior to this exportation.
- The animals were born after the implementation of the ruminant to ruminant meat-and-bone-meal (MBM) and greaves ban of 1997.
- No cases of bovine spongiform encephalopathy (BSE) were detected in the premises of origin.
- The animals were vaccinated against IBR using a killed product between 180 and 15 days prior to shipment.
- The animals originate from a State or herd free from brucellosis and tuberculosis.
- During the 30 days prior to exportation, the animals were treated for endo and ectoparasites.

Beef

Fresh/frozen boneless beef and beef tongues, kidneys, livers and hearts must be accompanied by FSIS Form 9060-5. The following statements must be provided on a letterhead certificate:

- The United States complies with the conditions stated in the OIE Terrestrial Animal Health Code as a country with negligible BSE risk.
- The beef meat and meat products were subject to testing for chemical residues in accordance with the United States National Residue Program sampling plans.
- The product (beef, livers, tongues, hearts and kidneys) was inspected and passed and found fit for human consumption.
- The beef and beef products were produced under mandatory HACCP regulations and undergo microbiological testing as required by FSIS regulation and were found to be in full compliance.
- Frozen product (beef, livers and/or tongues) must be packed and maintained at –18 °C in the holdings and inside shipping containers during transportation to Costa Rica. Fresh beef should be kept at 0 °C or below.

Costa Rica applies a [national technical regulation](#) on “Labeling of raw, ground, marinated, and tenderized meat and viscera.” According to this regulation, product packaging must clearly indicate the following:

- Name and number of the processing establishment.
- Name and species of the cut. Ground meat is exempt from indicating the type of cut.
- Indicate if the meat is ground, marinated, seasoned or tenderized.
- Indicate the type of viscera.
- Date of packing and expiration date.
- Conservation instructions.
- List of ingredients, listing them in descending order by mass, at the time of production. This list shall be headed with the title “Ingredients”. The list must state added water in percentage terms.
- Fat percentage for ground meat. If there is a mixture of different types of lots of ground meat, the expiration date should be indicated taking into consideration the date of the oldest lot.
- Production code, lot or shipping number, which allows product traceability. The codes must be legible, indelible and resistant to moisture.

Pork

Fresh/frozen boneless pork, pork chops, ribs, bone-in ham, livers, skin and fat must be accompanied by FSIS Form 9060-5. The following statements must be provided on a letterhead certificate:

- The United States is free of classical swine fever and vaccination against the disease is prohibited.
- The pork and pork products were derived from animals that were subject to testing for chemical residues in accordance with the United States National Residue Program sampling plans.
- The pork and pork products were inspected and passed and found to be wholesome and fit for human consumption.
- The pork and pork products were produced under mandatory HACCP regulations that require testing for Salmonella and Escherichia coli and were found to be in full compliance.

The same [national technical regulation](#) for labeling described in the beef section above also applies to pork.

Poultry

Fresh and frozen poultry must be accompanied by FSIS Form 9060-5. The following statements must be provided on a letterhead certificate:

- 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 prior to slaughter, and from birds subjected to ante-mortem and post-mortem inspections for NAI with favorable results.
- The birds are the progeny of flocks participating in the National Poultry Improvement Plan which are routinely monitored and free from Salmonella pathogenic to poultry.
- The slaughter plant or establishment where the birds were processed was under official inspection and is authorized to export poultry meat.
- The product was inspected and passed and found fit for human consumption.
- The poultry meat was produced under mandatory HACCP regulations that require testing for Salmonella and Escherichia coli and was found to be in compliance.
- The poultry meat was produced in accordance with the U.S. National Residue Program.

Processed Food Products Containing Meat (such as microwave dinners)

The export certificate must attest to the following:

- The establishments for slaughter and deboning of bovines, swine or poultry are approved by USDA-FSIS.
- The bovines, swine, or birds were inspected ante-mortem and post-mortem and were considered suitable for human consumption and the meats were subject to freezing processes in order to destroy parasites.
- The establishments for slaughter of bovines, swine, and poultry have a sampling plan to determine the possible presence of residues of veterinary drugs, chemical and environmental contaminants, and bacteria, primarily *Escherichia coli*, *Escherichia coli* O157:H7 and *Salmonella sp.*
- The establishments where the food is prepared must have a HACCP system in place. The meat in the product passed satisfactorily through the controls established by the HACCP plan.
- The products were subject to sampling for the detection of *Listeria monocytogenes* and the samples produced negative results.
- The processed food products, once prepared, have not entered into contact with raw ingredients of any type (of animal or plant origin).
- The ingredients and additives used in production are of food grade. The packaging material is approved to enter into direct contact with food.

Fresh Fruits and Vegetables

The required attestations vary by product and area of origin. This report provides product-specific attestations for some of the main products imported from the United States. Please note that

requirements are subject to periodic revision and amendment and the required valid attestation will be the one provided in the actual phytosanitary import permit. A full list of product-specific requirements can be consulted on the [SFE website](#).

Prune (*prunus domestica*)

Peach (*prunus persica*)

Nectarine (*prunus persica* var. *nucipersica*)

Apricot (*prunus armeniaca*)

Pear (*pyrus communis*)

From California: Must come from areas free of *Bactrocera dorsalis*. Indicate the product comes from areas where there is a trapping program for the pest. Indicate the product is free of *Maconellicoccus hirsutus*, *Pseudococcus calceolariae*, *Pseudococcus maritimus*, *Diaspidiotus perniciosus*, *Gropholita molesta*, and *Cydia pomonella*.

The product must be appropriately packaged, identified, and free of vegetable residues, soil, snails, and slugs.

Grape (*vitis vinifera*)

From California: Must come from areas free of *Bactrocera dorsalis*. Indicate that the product comes from areas where there is a trapping program for the pest. It also has to indicate that the product is free of *Maconellicoccus hirsutus*, *Pseudococcus calceolariae*, *Pseudococcus maritimus*, *Planococcus ficus*, *Aspidiotus nerii*, *Colomerus vitis*, and *Thrips hawaiiensis*.

The product must be appropriately packaged, identified, and free of vegetable residues, soil, snails, and slugs.

Chipping Potato (*Solanum tuberosum*)

From Idaho: The product comes from an area officially inspected by the National Organization of Phytosanitary Protection of the country of origin during the period of active growth, harvest and packaging, and was found to be free of *Globodera rostochiensis* and *Globodera pallida*. Indicate the product is free of *Leptinotarsa decemlineata*, *Ditylenchus destructor*, *Ditylenchus dipsaci*, *Meloidogyne chitwoodi*, Potato witches' broom phytoplasma, and *Candidatus Liberibacter solanacearum*.

The certificate must indicate the product was treated with an anti-sprouting agent at the country of origin (before or after the harvest). Product should be only for industrial use according to the Bilateral Agreement SFE-PPQ. Product will be monitored upon entry into the country according to procedure CFI-PO-09 of the Ministry of Agriculture. On the SFE [website](#), go to "Procedimientos", then "Control Fitosanitario" and look for "CFI-PO-09" in the listed files. Product samples will be collected upon entry and tested for pesticides and pests. The product must be appropriately packaged, identified, and free of vegetable residues, soil, snails, and slugs.

Onion (*allium cepa*)

From California: The product is free of *Maconellicoccus hirsutus*, *listroderes costirostris*, *Naupactus leucoloma*, *Aceria tulipae*, *Ditylenchus destructor*, *Ditylenchus dipsaci*, *Puccinia allii*, *Puccinia asparagi*, and *Urocystis cepulae*.

From Idaho: The product is free of *Ditylenchus destructor*, *Ditylenchus dipsaci*, *Puccinia allii*, and *Puccinia asparagi*.

Section IV. Government Certificate's Legal Entry Requirements

The three original documents (FAD, import permit, and the phyto/sanitary export certificate) must be submitted to the Ministry of Agriculture official at the port of entry, in addition to any other customs documents. The import permit is valid for 30 days and can be applied only to the individual shipment for which it was requested.

The country does not accept Suppliers' or Manufacturers' export declarations or State government certificates as proof of compliance with import requirements. Certification must be issued by an official, federal entity (e.g., FDA, AMS, FSIS, APHIS, NOAA, etc.).

Section V. Other Certification/Accreditation Requirements

Costa Rica only requires the certificates described above for the importation of plant, animal and processed food products.

Appendix I. Electronic Copy or Outline of Each Export Certificate

The Customs Clearance Authorization Form (FAD) requires the following information:

- Name, address and telephone number of the importer.
- Importer's identification number
- Invoice number (optional)
- Name and address of supplier in country of origin
- Estimated arrival date of the product
- Expiration date of the certificate (it is valid for 30 days after it is issued)
- Name and address of the consignee (the name of the importer is valid as well)
- Bill of lading
- Shipping port and port of arrival
- Type of product and type of packaging

Attachments:

No Attachments