

STATEMENT OF COMPLIANCE

I. Exporting beef products to the United States of America

1. The establishment is approved by de SENASA (Agrifood Health and Quality Service of Argentina) to produce for export bovine meat and offal fit for human consumption. It has the Register Number issue by the Official Competent Authority (SENASA).
2. Argentina is recently an active beef exporting country to the United States of America. The establishment is approved by the USDA- FSIS to export bovine meat for human consumption to the United States of America territory.
3. The FSIS has determined that Argentina has an equivalent E. coli O157 and for E. coli non O157 (STEC) control Program.

II. The Establishment Pathogen Reduction Program

1. The Establishment has an operative and document HACCP-based food safety assurance system. The Establishment operates under Good Manufacturing Practices (GMP).
2. The Establishment HACCP-based food safety assurance system:
 - a) Is periodically reassessed and internally audited.
 - b) Is continuously audited by the Officers from the Official Competent Authority (SENASA).
 - c) It has been audited by FSIS Officers and Competent Authorities of other countries.
 - d) Is periodically audited by international commercial customers and certification bodies.
 - e) The standard performance criteria and the testing of generic E. coli bacteria to verify the effectiveness of the sanitation process control of cattle carcasses are operative.
3. The establishment participates in the National Program for Salmonella spp. Cattle carcass testing and control, issued by SENASA.
4. The establishment participates in the national program for Escherichia coli O1577:H7 control and testing issued by SENASA.

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- a) As a preventive measure, if a deviation not covered by a specified corrective action occurs, or if an unforeseen hazard arises, the Establishment: (a) segregates and holds the affected product, (b) takes action to ensure that no product that is injurious to health or otherwise adulterated, as a result of the deviation, enters into commerce, (c) Performs a reassessment of the Food Safety System, to determine whether the newly identified deviation or other unforeseen hazard should be incorporated into the HACCP plan, (d) Records all corrective actions taken, which are subject to verification by the Official Competent Authority.

III. Bovine Spongiform Encephalopathy (BSE) preventive measures

1. The Establishment follows strict local and international rules and regulations on “Specific Risk Materials” (SRM) as preventive measures to Bovine Spongiform Encephalopathy (BSE) disease.
2. The official veterinary inspection performs a daily ante mortem inspection procedure, condemning every cattle dead, dying, disabled or diseased and determining their proper disposition.
3. The establishment has a post mortem procedure for handling and disposition of the bovine SRM: brain, head, eyes, trigeminal ganglia, spinal cord, dorsal root ganglia, tonsils and the distal ileum of the small intestine.
4. The final disposition of the SRM includes an inactivation process: incineration at more than 800°C and appropriate disposition of the ashes.
5. The proper records on SRM and the training activities to the personnel involved in SRM handling and disposition are available at the Quality Assurance Department.
6. The establishment follows the USDA-MLG 5 Series for laboratory testing.
7. The establishment control procedure for E. Coli O157:H7 and E. coli non-O157 are based on production LOTS. LOTS are defined following FSIS and SENASA guidelines. Under these requirements, no LOT will be subdivided into more than one shipping container.
8. All the current records from the above information are available at the Establishment.

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IV. The Animal Welfare preventive measure

1. The establishment follows the World Organization for Animal Health (OIE) and the U.S.A.M.I. Guidelines on Animal Welfare on Argentina transport and slaughter operations.
2. The establishment has written procedures for Animal Welfare control and makes periodical internal audits on them. The records are available at the Quality Assurance Department.

V. Chemical control and antibiotic residue program

1. Establishment N° 1920, is committed to produce products of the highest standards of food safety and quality and according with the National Biological Residual Program. The establishment do not use any kind of drugs in violation of applicable laws in country destination.

