



Gómez Palacio, Durango, Mexico, February 2019.

LETTER OF GUARANTEE HACCP

Dear Customer

Integradora de Ganaderos de Engorda de la Laguna S.A. de C.V. Establishment #430 is a Federal Inspected Establishment by the Ministry of Agriculture in Mexico (SAGARPA-SENASICA).

The Federal Inspection requires us to meet all regulatory issues concerned to Sanitation and Food Safety that FSIS-USDA requires to all the Federal Establishments eligible to export meat into U.S. (i.e. requirements set forth in Title 9 from CFR chapter III Sections 416 and 417) In addition, SAGARPA requires the compliance of all the specifications of construction and equipment designated to ensure the food safety of all the products elaborated in this Establishment.

These requirements include but are not limited to:

1. Effective Pest Control Program.

2. Effective water treatment in place.

Water system is regularly monitored for both, max and min levels of chlorine content regardless the automated control system in place which regulates and alarms the equipment when a deviation from limits specified occur.

3. Effective GMP's program based on periodical training and verification.

4. Preventive Maintenance program on site, implemented and verified at least once per year, among other pre requisite program plan.

5. Written, implemented and verified Sanitation and cleaning procedures on direct contact surfaces as well as on non-contact surfaces.

6. Using available internal data as long as public scientific research and current USDA-FSIS guidance, we reassessed (as every year) our HACCP plan and determined that our current food safety system addresses and controls E. coli O157:H7 by sampling technique N60, is effective in addressing and controlling the 6 STEC's which are already being tested by USDA FSIS.

7. Hazard Analysis and Critical Control Point (HACCP)


We have two PCC's within our HACCP plan, in the sacrificial area we have the PCC of zero tolerance control for material fecal, ingesta and milk in carcasses. In the area of cut, deboning and packing we have as PCC the metal detection in the product, and this is endorsed and monitored by the Auditors of Quality through daily monitoring records.

8. Effectiveness of corrective actions and preventive measures at any time as a consequence of deviation of/or non-compliance for these regulations.

9. Products processed and packaged for export proposes are not coming from advanced meat recovery.

10. Quality Assurance Procedures according to internal and customer specifications are in place and are verified on a daily a basis.

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11. Effective recall/withdrawal procedure is in place which is challenged at least once per year.
12. Effective procedures in place to support Bioterrorism policy.
13. Third party audits are annually conducted addressing GMP/HACCP, Animal Welfare, BSE/SRE, E. coli addendum.


Integradora de Ganaderos de Engorda de la Laguna S.A. de C.V keeps a Quality Control System which demands letters of guarantee for raw material, for packing materials and for suit and safe ingredients, and requires the continuous verification and inspection of every lot received, stored, fabricated, labeled and packed. The cold storage for fresh products of max 5 days from slaughter as carcasses is no more than 4 Celsius degrees while frozen storage has temperatures of -18 Celsius degrees and no more than 5 days from slaughter and no more than 3 days from fabrication to blast/flash frozen.


Finally, we mention that all carcasses and meat received have an Ante Mortem and Post Mortem Inspection at the time of slaughter and/or process by Official personnel of SAGARPA, and during the shipment/arrival, storage, fabrication, labeling, packing, storage and distribution including exportation from this company and, every product is in compliance with the Official regulations of the authority as well as with the internal regulations and specifications.

Best regards.



QFB Julio César Camarillo Moreno
Quality Manager
INTERGAN/ Establishment TIF 430

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