



MATADERO CENTRAL, S. A.
MACESA
Km 130 Carretera Managua-El Rama.



WAC-HACCP-MACESA-01-2018

January 8th, 2018

HACCP GUARANTEE LETTER

MATADERO CENTRAL S.A. (MACESA) is approved by the Nicaraguan Department of Agriculture to produce bovine meat for human consumption. This Establishment is authorized by the United States Department of Agriculture-FSIS to export bovine meat for human consumption to United States.

MACESA has in place a fully documented HACCP- based Food Safety Assurance System approved by the Division of Food-processing innocuousness (DIA) of the Protection Institute and Health Agricultural (**IPSA**) which complies with the U.S. Federal Register, 9 CFR parts 417 and includes fully documented Daily SSOP- plan 416, This Establishment operates also under the Good Manufacturing Practices (GMP) Mandated by the U.S. Federal Register, 21 CFR. We conduct annually reassessment of the HACCP plan.

MACESA documented and implemented a management system of food safety according to Scheme **FSSC 22000-ISO/TS 22002-1**.

In order to reduce or eliminate E. coli 0157: H7 and E. coli STEC NON 0157, the department has HACCP intervention measures in the processes which are identified as critical control points these are reviewed annually and validated according to our HACCP program.

- Verification of evisceration process (**PCC1**) without broken viscera's.
- After Washed, all carcasses are intervened with a solution having a concentration of 2%-2.5% acid Lactic. (**PCC2**). As recommended in the FSIS 7120.1 Rev. 44.
- Carcasses are chilled at a Temperature required By FSIS. (**PCC3**).

Other control points

- Washing and draining of all live cattle before stunning.
- Tying of the esophagus before evisceration.
- Use of the two knives for hide removal procedures.
- Tying of rectum before / during evisceration with a plastic bag.
- Use of two knives one internal cut and another for external cut of rectum.
- Inspection of zero tolerance contamination of fecal matter, ingest, milk, billiar fluid, urine and other defects in carcasses.
- Carcasses are pressured washed.
- Metal Detector.

Verification Activities Include Microbiological Sampling Frequencies:

E.Coli 0157:H7 and E.Coli STEC NON-0157:H7; Matadero Central S.A. Conducts the N60 sampling according to the Nicaraguan Protocol approved by **USDA** in raw ground beef components as specified in FSIS Directive 10,010.1. Identifying in a lot of daily production many sub lots, that will consist in no more than 175 cartons of 60 pounds each one and that will be sampled and tested for the presence of Escherichia coli (E.coli) 0157:H7 and non- 0157 STEC using the of Bax system real time suite of PCR, the confirmatory test is the **GDS PCR Real Time MPX Top 7 STECs**. Both methods are approved by the **FSIS-USDA**.

All the shipments sent to the United States have a document certifying that all the lots contained in the shipment have been tested in accordance to the Nicaraguan testing program for Escherichia coli 0157: H7, E.Coli STEC NON-0157:H7 and are negative for this pathogen. As verification testing once a week the meat inspection official service (**IPSA**) collect samples from each batch of the day and sent to be analyzed in the official state laboratory.

Food safety is our priority, our food safety management system is designed so that our products are produced with high standards of safety and quality; our staff is committed to the safety management system in the production of safety meat products.

Regards.

Ing. Wilber Alvarez Crovetto.
HACCP Manager.

