



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



**HACCP-MACESA-3-2020**

January 08, 2020

**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, E. coli STEC NON 0157, Salmonella and E. coli; 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.

- Inspection of zero tolerance contamination of fecal matter, ingest, milk, billiar fluid, urine and other defects in carcasses. (**PCC1**) According FSIS Directive 6420.2 and 9 CFR 310.18 (a).
- 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. 48.
- 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.
- 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.

**BSE and SRM Controls:**

Matadero Central S.A (MACESA) plant Operations include to procedure to remove segregate and dispose the SRM recording our HACCP plan in order to assure that all products exported to United States are free or SRM for human Consumption to ensure **Compliance 9 CFR parts 310, 311, 313**.

We Taken all measures to assure that is no cross contamination of SRM whit the carcasses.

- All animals are slaughtering with captive bolt pistol which leaves the brains intact and not Inject air in the brain cavity to prevent contamination of brain SRM to the carcass<sup>1</sup>
- The non-ambulatory animals are not accepted for slaughter and are condemned and incinerated.
- We are currently identifying all animals they are classified as 30 Months of age or older using dentition identification on the slaughter Floor<sup>2</sup>

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<sup>1</sup> 9CFR §313.15

<sup>2</sup> 9CFR § 310.22



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- The skull, brain, eyes, trigeminal ganglia of animals aged over 30 months are Removed and incinerated.
- The tonsils and the distal Ileum of all animals are removed and incinerated.
- The spinal cord is completely removed from the carcasses, thus removing the dorsal root ganglia.

Food safety is Matadero Central S.A. priority and our Quality System is designed to ensure that our products are of the highest quality standarts and our staffs are committed to our Quality Program and Producing Safe Food

#### **The Animal Welfare preventive measure**

The establishment has written procedures for animal welfare control and performs weekly internal audits on them. Records are available in the HACCP Department. The establishment complies with animal welfare protocols carried out by NSF at least once a year

#### **Chemical control and antibiotic residue program**

**MACESA** strictly complies with the calendar for sending samples to the official IPSA laboratory according to the schedule, our strict supervision has made possible for our exports to the United States and other markets to be clear, not having positive results of this prohibited substances in our beef products.

Ing. Dayana Obando Marín  
HACCP Manager.

