



# Rastro Empacadora el Alba

## TIF 572

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Montemorelos N.L., January 08, 2021

### TO WHOM IT MAY CONCERN

We hereby confirm that Rastro Empacadora el Alba S.A. de C.V., Plant TIF 572, locate in Hacienda las Cañas S/N, Congregación Calles, Montemorelos Nuevo León, México operate under a Quality Management System including a valid HACCP plan approved by SAGARPA and according with 9 CFR part 417.

As a part of HACCP system, we have established the following prerequisite programs:

- a) Sanitation Standard Operating Procedures
- b) BSE and SRM's requirements in compliance with 9 CFR 310.22
- c) Pest Control Program
- d) Product recall program

### **Animal Welfare**

The handling of cattle from reception and during the slaughter process, it is done in accordance with the guidelines of the American Meat Institute for Animal Welfare

### **Traceability**

Rastro Empacadora el Alba S.A. de C.V. has own feedlot pens where each animal is placed with an identification chip, to guarantee the traceability during all the feedlot process and subsequently during meat product process the information contained in the initial chip allows traceability

### **Generic E. coli**

The samples are collected with a sponge of three sites (flank, thorax and rump) every 300 carcasses selected at random.

### **E. coli 0157:H7 Program**

The anual reassessment HACCP has determined the while E. coli O157:H7 may be a likely risk to occur in the incoming cattle it was found that due to the effective implementation of the HACCP plan and sanitation SOP's hazard has been controlled.

To the effectiveness of these interventions in progress Rastro Empacadora el Alba S. A. de C. V. performs sampling and analysis of E. coli O157:H7 and 0157 STEC and non Top STEC in accordance with FSIS Directive 10,010.3 meat raw ground beef components (N60 Method).

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All product is subject to a test and hold procedure and only the product that has tasted negative for E. coli O157:H7 can be released for shipment.

An accredited external laboratory conducts tests for E. coli O157:H7 using Assurance GDS MPX TOP 7 STEC method. In the past years E. coli O157H:7 tests were performed at this facility and there were no positive detections, base on these results and the information obtained from the HACCP plan reassessment, the Rastro Empacadora el Alba HACCP team has determined that the potential risk is managed and controlled throughout the processing operation.

### **Salmonella**

Rastro Empacadora el Alba S. A. de C. V. have implemented a salmonella performance standard (82 consecutive samples at a 1 % Performance Standard or a máximum number of positives to achieve the standard)

At this time we are in compliance with the salmonella performance standards and in this year we didn't have any positive.

Rastro Empacadora el Alba S. A. de C.V. is committed to supply products with the highest standard of safety and quality

Sincerely

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Andres Elizondo Gonzalez

Plant Manager

Plant TIF 572

CARNES  
**EL ALBA**  
Rastro Empacadora El Alba, S.A. de C.V.  
Calle Hacienda las cañas Km 2+1.5 :  
Colonia Congregación Calles C.P. 67610  
Montemorelos, Nuevo León  
T.I.F. 572

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