



January 2021

To Whom It May Concern:

Centro Internacional de Inversiones S.A, El Arreo, establishment 12 is admissible to export to the United States and is Certified FSSC 22 000

The establishment has official inspection by SENASA (Servicio Nacional de Salud Animal) and receives FSIS audits according to their schedules.

All our efforts are focused on continuously improving our products, processes, communication and the Quality Management System in order to meet the regulatory requirements and our clients expectations.

### HACCP plan

We produce all products under a fully implemented Hazard Analysis of Critical Control Points (HACCP) plan that conforms to all requirements set forth in Title 9 CFR Ch III part 417, as well as the Sanitation Standar Operating Procedures set forth in Title 9 CFR Ch III Part 416.

The current microbiological controls and verification activities to prevent E. coli 0157:H7, STEC and other microbial contaminations are described below.

- Washing animals pre slaughter with potable and high pressure water, to remove soiled fecal material.
- Oesophageal plugging
- Tying and bagging the bung
- Individual inspection of each of the carcass discarding visible fecal contamination (PCC1), in charge of a HACCP inspector.
- The establishment has in place two microbial interventions which consist of an organic acid spray system in different steps of the process.
  - The first one is done in the slaughter floor to 100% of the carcasses.
  - The second intervention is a hot water (82°C) carcass wash.
  - The third one is a organic acid used spary with Peroxiacetic acid at a concentration of 150 – 220 ppm.
  - Finally, an organic acid intervention which consists of a 2% lactic acid spray prior to boning.



(Both organic acid concentrations are in accordance to FSIS Transmittal sheet 7120.1 Amendment 18 – Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products.)

- Verification activities include internal microbiological sampling:
  - Generic *E. coli*: 1 test per 300 carcasses. (Federal Register Vol 61, No 144) and random testing in trimmings. (Internal process control) (AOAC 998.08)
  - *E. coli O157:H7 and non O157H7 shiga toxin producing E. coli (STEC)*: testing of trimmings of every production day. The sample consists of 60 excised samples, for a final weight of at least 325 grams for the analysis of *E. coli O157:H7* and *STEC* (Real time PCR GENE-UP® *E. coli O157:H7* 2 (ECO 2) AOAC 2019.03 and AOAC Research Institute Certificate method GENE-UP® n.º 121806 - GENE-UP® EHEC series)
  - *Salmonella spp.*: testing of trimmings every 2 weeks. (GENE-UP® *Salmonella* (SLM) Test Method – AOAC 2020.02)
- Official testing by the MAG, Ministry of Agriculture and Livestock,
  - *E. coli O157:H7 and non O157H7 shiga toxin producing E. coli (STEC)*: testing of trimmings under de N60 protocol.
  - *Salmonella spp.*: 1 test per 300 carcasses. (Federal Register Vol 61, No 144)

The primals and subprimals produced at El Arreo are intended to be used as intact product, such as steaks or roasts.

In addition it is important to mention that the trimmings are not exported or commercialized until the results from analysis are negative for *E. coli O157:H7* and/or *non O157H7 shiga toxin producing E. coli (STEC)*

All the shipments containing trimmings sent to the United States have a document certifying that all the lots contained in the shipment have been tested in accordance to the Costa Rican testing program for *Escherichia coli O157:H7*, and are negative for this pathogen.

### BSE and control of SRM's

- Costa Rica has never had a case of BSE.
- Costa Rica is categorized as **Negligible BSE risk** in accordance with the Terrestrial code of the World Organization for Animal Health OIE.



- Since January 2003, El Arreo included in the process the procedures to remove, segregate and dispose the SRM's, to assure that all the products exported to the United States are free of SRM's and safe for human consumption.
- Non-ambulatory animals are not permitted, by regulation, to enter the slaughter floor. These animals are humanely slaughtered on site and brain samples are collected by the official veterinary to analyze for BSE.
- All the ambulatory animals are slaughtered with a non-penetrative pneumatic stunner or by ritual slaughter; both methods leave the brain intact to prevent a contamination of brain SRM's to the rest of the carcass.
- Carcasses are processed as older than 30 months of age. The SRM's are completely removed from the carcasses and disposed. These activities are monitored by the HACCP supervisors and verified by the SENASA official inspector. These procedures were observed by USDA auditors and not objected.
- The products exported to the United States are either boneless or with bones that are NOT from the vertebral column.
- El Arreo has taken all the measures to assure that there is NO cross contamination of SRM's with the carcasses.

If you have further questions or concerns to this matter, please contact me at (506) 2587 1500 Ext 2440 or [MariaJose.Arroyo@grupociisa.com](mailto:MariaJose.Arroyo@grupociisa.com)

Sincerely,

A handwritten signature in blue ink, appearing to read 'MJ Arroyo', written over a horizontal line.

María José Arroyo  
Quality Manager  
El Arreo