



January 27th, 2010

To Whom It May Concern:

Industrial Comercial San Martín S.A. establishment 4 is admissible to export to the United States on November 1999 the establishment reassessed the HACCP plan in accordance with USDA/FSIS notice 65-07

The current microbiological controls and verification activities are described below.

- Washing animal 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 disarding visible fecal contamination (PCC1), in charge of a HACCP inspector.
- The establishment has in place a microbial intervention which consists of an organic acid spray system, which sprays 100% of the carcasses in the slaughter floor. The organic acid used is Peroxiacetic acid y/o lactic acid at a concentration of 150_250 ppm, as recommended in the FSIS Directive 7120.1. Amendment 1- 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 2000.14)
 - E.coli O157:H7 testing of trimmings of every production day. The sample consist of 60 excised samples, for a final weight of at least 325 grams for the analysis of E.coli O157:H7. With a measure of each piece of 4x2 x 1 / 8 Inches. (PROCEDURE NEOGEN TRYPTIC SOY BROTH MODIFIED WITH NOVOBIOCIN & ACID DIGEST OF CASEIN 20 HOURS OF ENRICHMENT AOAC 2000.14)
- Official testing by the MAGFOR (Ministry Of Agriculture And Forestry), includes testing of carcasses and trimmings for generic E. coli, E. Coli O157:H7, Salmonella spp.

In addition it is important to mention that Industrial Comercial San Martín S, A, establishment 4, is testing for E. coli O157:H7 since 2006, and on 19 August 2008, we had a positive case.

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

Control of SRM's

- Since October 22 the Year 2004, Industrial Comercial San Martin S, A 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 animal are not permitted 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 atunner 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 Spinal cord and tonsils are completely removed. The rest of SRM's are being cremated at a crematorium located in the premises of the company.
- The products exported to the United States are either boneless or with bones that are NOT from the vertebral column.
- Industrial Comercial San Martin S, A. 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 (505) 2561 2119 Ext 222 or llopez@sanmartin.com.ni

Sincerely,



Leonardo López Espinoza _ HACCP Coordinator

