



January 2012

To Whom It May Concern:

Centro Internacional de Inversiones S.A, El Arreo, establishment 12 is admissible to export to the United States.

The establishment has official inspection by SENASA (Servicio Nacional de Salud Animal) and receives FSIS inspection annually.

The current microbiological controls and verification activities to prevent *E. coli* O157H7 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 organic acid used is Peroxiacetic acid at a concentration of 150 – 220 ppm,
 - The second organic intervention 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: 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 (RapidCheck for *E. coli* O157 AOAC Licensed number 07201)
- Official testing by the MAG, Ministry of Agriculture and Livestock, includes testing of carcasses and trimmings for generic *E. coli*, *E. coli* O157:H7, *Listeria monocytogenes*, *Salmonella spp.*

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

In addition it is important to mention that the trimmings are not exported or commercialized until the testings result negative for *E. coli* O157:H7.

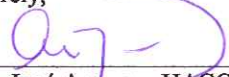
All the shipments containing trimmings sent to the United States have a document certifying that all the lots contained in the shipment have been tested in accordance to the Costa Rican testing program for *Escherichia coli* O157:H7, and are negative for this pathogen.

Control of SRM's

- 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 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 Spinal cord and tonsils are completely removed. The rest of SRM's are sent to other process floor where they are processed for other markets different from United States, or disposed and sent to rendering. 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) 2239 0655 Ext 2440 or mjarroyo@crciisa.com

Sincerely,


María José Arroyo – HACCP Coordinator.