



Establishment # 8

## MATADERO CENTRAL, S. A.

**MACESA**

JUIGALPA, CHONTALES.

Juigalpa chontales, Nicaragua- January -2012

### TO WHOM IT MAY CONCERN:

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 the 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 Ministry of Agriculture (MAGFOR) which complies with the U.S. Federal Register, 9 CFR parts 417 and includes a 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.

The current microbiological controls and verification activities are described below.

- 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.
- Verification of evisceration process (PCC 1) without broken viscera.
- Inspection of zero tolerance contamination of fecal matter, ingest, milk, billiar fluid, urine and other defects in carcasses.
- Carcasses are pressured washed.
- After washed, all carcasses are sprayed with a solution having a concentration of 2% lactic acid. (PCC2)
- Carcasses are chilled at a temperature required by FSIS .(PCC3)
- Verification activities include microbiological sampling:
  - Generic E. coli; one test per 300 carcasses.
  - E.coli O157: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.

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 O 157:H7, and are negative for this pathogen.

Food Safety is Matadero Central S.A priority and our Quality system is designed to ensure that our products are of the highest quality standards and our staffs are committed to our Quality Program and producing safe food.

Yours sincerely,

Ing. Samara Duarte,  
Manager HACCP  
Matadero Central S.A.



Lic. Nicolle Auffret R.  
Manager Plant  
Matadero Central S.A.

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