



# Frigorífico Casa Blanca S.A.

January, 25th, 2007

Localidad de Casa Blanca CP: 60000  
**Paysandú – Uruguay**

EXPORT ESTABLISHMENT NUMBER 58

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TO WHOM IT MAY CONCERN:

1. FRIGORIFICO CASA BLANCA S.A. – Export Establishment N° 58 is in the Eligible Plants Certified to Export Meat to The United States by the US Food Safety and Inspection Service (FSIS) and by the Canadian Food Inspection Agency to export meat to Canada (1a, 3a, 6a) .
2. We hereby confirm that our company has in place a fully documented HACCP plan.

## Objective of de HACCP plan

Establish and implement a methodology of documented to assure the food safety of our products since the Biological, Chemical and/or Physical points of view.

## Reach

This work methodology applies in the sectors: Slaughter, Deboning, and Chillers.

## Force and revision

Is responsibility of HACCP team to carry out, at least, a general revision of the Plan, yearly, or when necessary, to verify that continues adjusting to each sector.

March 30, 2004 with the version took effect N°0.

The version N°1 took effect April 4, 2005, replacing the version N° 0.

The version N°2 took effect at July 19, 2006, replacing the version N° 1.



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- ✓ HACCP plan is audited by on-plant Official Veterinary Inspectors (M.G.A.P. - Ministry of Livestock, Agriculture and Fishery of Uruguay).
- ✓ HACCP plan and the prerequisite programs (SSOP and GMP) were audited by Official Veterinary Inspectors (M.G.A.P. - Ministry of Livestock, Agriculture and Fishery of Uruguay) and other auditors of different countries.
- ✓ Our QUALITY ASSURANCE PROGRAMME (Q.A.P) is periodically subjected to verification audits by Official Veterinary Inspectors (M.G.A.P. - Ministry of Livestock, Agriculture and Fishery of Uruguay).

3. Since we started testing, *Salmonella spp.* has not been detected in any randomly selected carcass sample tested.
4. In relation to *E.Coli O157:H7*, establishment 58 confirms that since its testing program is applied, this bacteria has not been detected in any randomly selected carcass sample tested.

Only product that is compliant with HACCP requirements and tested “negative” for *E. Coli O157:H7* is allowed to be shipped.

5. Sanitation procedures and intervention methods used during slaughter and all process are made to prevent faecal, ingest or milk contamination, cross contamination and to reduce microbial load. All this procedures are fully explained in our GMP, SSOP, and HACCP plan.

The reassessed HACCP Plan includes the following interventions and other measures:

- ✓ Washing of cattle prior to the slaughter;
- ✓ Use of 2 knives for hide removal procedures;
- ✓ Occlusion of the rectum as a part of the hide removal procedures, occlusion of the esophagus after the hide removal procedures,
- ✓ 100% of the carcasses are inspected as a part of the monitoring of the CCP1. The critical limit is ZERO visible contamination regarding faecal/ingest or milk material on carcasses.



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- ✓ Carcasses where faecal/ingest leakage is observed are segregated from the line and all visible faecal/ingest or milk contamination is promptly removed to prevent microbial contamination. The carcasses are thoroughly reinspected prior to return them to the slaughter line.
- ✓ Carcasses are rapidly chilled. Chilling of meat complies with the time/temperature requirement described in the CCP2.

### Changes for the new version

In the new version (Nº2), there were made changes referring to Nº 1 according to the modifications repairs and improvements of the plant. Also, keep in mind the opinions of different auditors that had inspected the plant the last year, like also the observations made by the Zonal Boss and others Inspectors from the MGAP. The changes that were made are justified in the new exigencies from the markets to which the plant is qualified and to that it wants to accede.

The HACCP team with the Production Boss and Engineering Department Boss, evaluated and discussed the modifications proposed and after approved, then we verified them in plant.

The writing was evaluated, controlled and reviewed by the Quality Assurance Department Boos and Sub Boss.

FRIGORIFICO CASA BLANCA S.A. committed is to produce the best quality and safest product possible. If you require further information, please contact us.

Dr. Oscar D. Feed  
Quality Assurance Department  
Frigorífico Casa Blanca S.A.