



Frigorífico San Jacinto - Nirea S.A.

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To Whom It May Concern:

STATEMENT OF COMPLIANCE

1. The Establishment is approved by the Ministry of Livestock, Agriculture and Fisheries (MGAP) to produce for export bovine and ovine meat and offals for human consumption and has the Register Number 344 issued by the Animal Industry Department (DIA).
2. The Establishment is authorized by the U. S. Department of Agriculture – FSIS to export bovine and ovine meat for human consumption to the United States.
3. The U.S. Federal Register Vol. 61, Nº 144, 25 July 1996, mandated an in Plant Program of bacteriological testing of bovine carcasses for the presence of Generic *Escherichia coli* bacteria to verify the effectiveness of process controls for hygiene and sanitation under Plant's HACCP Program. The Establishment has in place a daily *Escherichia coli* carcass testing plan and the current records are filed in the Microbiological Laboratory.
4. The Establishment is part of the National Program for *Salmonella* spp Bovine Carcass Testing issued by the Ministry of Livestock, Agriculture and Fisheries (MGAP).
5. The Establishment has in place a fully documented HACCP-based food safety assurance system approved by the Animal Industry Department (DIA) from the MGAP which complies with the U.S. Federal Register, 9 CFR Part 304, and includes a fully documented daily SSOP-plan. The Establishment operates also under the Good Manufacturing Practices (GMP) mandated by the U.S. Federal Register, 21 CFR Part 110. The written SSOP and HACCP Plans and the recorded files from the last two years are available at the Establishment Quality Control Department.
6. The HACCP-based food safety assurance system:
 - Complies with the FSIS Pathogen Reduction/HACCP requirements.
 - Is continuously Audited by Officers from the Veterinary Inspection Service (Animal Industry Department –DIA- from the MGAP).
 - Is periodically Audited by inner audits.
 - Was most recently Audited by a U.S. FSIS Officer in 2003.

7. In the last two years *Salmonella* spp has not been detected in any randomly selected carcass sample from this plant tested by the MGAP Laboratory.

8. The HACCP Plan has been reassessed in accordance with the U.S. Federal Register Notice 9 CFR Part 417 Docket Nr. 00-022N, October 7th, 2002 related to *Escherichia coli* O157:H7.

9. The reassessed HACCP Plan includes the following interventions controlled daily by the Quality Control Department:

- Rejection of live cattle with heavy hide fecal contamination
- Washing and draining of all live cattle before stunning
- Occlusion of the esophagus before evisceration
- Use of two knives for hide removal procedures
- Plastic bag occlusion of the rectum before/during evisceration
- Carcass on line knife trimming (trim rail) to avoid visual fecal/ingesta contamination
- PCC1 Carcass monitoring for visual fecal/ingesta contamination detection and carcass intensified trimming and operational sanitation in a out of line area.
- Final carcass wash
- PCC2 Carcass chilling watching time/temperature FSIS requirements.

10. The efficacy of these interventions is verified by microbiological testing of boned manufacturing meat for E. Coli O157:H7. For this purpose the Plant follows a sampling plan recommended by the New Zealand Meat Industry Standards Council. Up to this moment more than five hundred analysis have been performed on these products and none has returned "positive". If a positive detection is made in the future, procedures are in place to prevent shipment of product.

11. Following the reassessment of the HACCP Plan and its continued effective operation as detailed above, Frigorífico San Jacinto has concluded that the prevalence of E. Coli O157:H7 has been reduced to undetectable levels

San Jacinto
June 20th, 2003


Juan J. Brum
Ing. Quim
Jefe Control de Calidad.