

## **HACCP STATEMENT OF COMPLIANCE 2026 FOR THE U.S.A. MEAT IMPORTERS**

### **1. Exporting beef products to the United States of America**

- 1.1. The **FRIGORIFICO SAN JACINTO – NIREA SA** is approved by the Ministry of Livestock, Agriculture and Fisheries (MGAP) of Uruguay to manufacture for export bovine and ovine meat and offals fit for human consumption.  
It has the Register N° 344, issued by the Official Competent Authority – the Animal Industry Department (DIA) of the MGAP.
- 1.2. Uruguay is an active beef exporting country to the United States of America and our Establishment is approved by the USDA – FSIS to export bovine meat for human consumption to the US territory (up-date:USDA – FSIS – “URUGUAY Eligible Plants Certified to Export Meat to the United States”. **June 11<sup>n</sup>, 2025**)
- 1.3. The FSIS has determined that Uruguay has an equivalent *E. coli* O157 and Non O157 Shiga-toxin-producing *Escherichia coli* (STEC - O26, O45, O103, O111, O121 and O145) control Program. (Top Seven Shiga Toxin-Producing *Escherichia Coli* (STEC))
- 1.4. **FRIGORIFICO SAN JACINTO – NIREA SA** maintains a **Quality Assurance Area** that is adequately organized, staffed and equipped to ensure compliance with regulations and client’s specifications. All the records are preserved on file for 3 years, as a minimum.

### **2. The Establishment Pathogen Reduction Program**

- 2.1. **FRIGORIFICO SAN JACINTO – NIREA SA** has an operative and documented HACCP-based food safety assurance system, verified by the DIA of the MGAP. It complies with the U.S. Federal Register, 9 CFR Part 304 et al. and includes a documented Sanitary Standard Operating Procedure (SSOP) Plan. The Establishment operates under Good Manufacturing Practices (GMP) mandated by the U.S. Federal Register, 21 CFR Part 110.
- 2.2. The Establishment HACCP system:
  - 2.2.1. It’s at least annually reassessed and whenever any changes occur that could affect the hazard analysis or alter the HACCP plan and internally validated.
  - 2.2.2. Is continuously audited by the Officers from the Official Competent Authority – DIA – MGAP.
  - 2.2.3. It is periodically audited by FSIS Officers and the last FSIS audit was satisfactory performed in the establishment on March 7<sup>th</sup>, 2024.
  - 2.2.4. It is periodically audited by international commercial customers and certification bodies (GSFS-BRCGS – current version, Customers, etc.).
- 2.3. The standard performance criteria and the testing of generic *Escherichia coli* bacteria to verify the effectiveness of the sanitation process control of cattle and ovine carcasses are operative.
- 2.4. The Establishment has its own Laboratory (RNL001), which is audited by the MGAP Authorities (Ministry of Livestock, Agriculture and Fisheries – MGAP), and it is approved to perform microbiologic analysis
- 2.5. The Establishment participates in the following National Programs, issued by the MGAP and are lined up with the FSIS Regulations:
  - 2.5.1. *Generic E. coli* cattle and lamb carcasses testing and control.
  - 2.5.2. *Salmonella* spp. cattle carcass testing and control.
  - 2.5.3. *Escherichia coli* O157:H7.
  - 2.5.4. *Escherichia coli* non O157 Shiga- toxin-producing (STEC - O26, O45, O103, O111, O121 and O145).

- 2.6.** The Establishment has in place the current *E. coli* O157:H7 and Non O157 Shiga- toxin-producing *Escherichia coli* (STEC) N60 sampling Methods, as defined by the MGAP and the FSIS regulations.
- 2.7.** Our Establishment Laboratory follows the USDA-MLG 5 Series and the MGAP guidelines for laboratory testing.
- 2.8.** All testing results are available before the beef products container is released for shipping.
- 2.9.** The Establishment control procedure for the top Seven Shiga Toxin-Producing *Escherichia Coli* (STEC) are based on production LOTS.  
LOTS are defined following FSIS and MGAP guidelines. Under these requirements, no LOT will be subdivided into more than one shipping container.
- 2.10.** The Establishment HACCP System Reassessments done by the HACCP Team includes:
- 2.10.1.** The HACCP Plan which has been initially validated on June 1999 (CFR Part 304, §417.4(a) (1).
- 2.10.2.** Periodically or annually the Establishment develops a Verification up-date (Reassessment) to assure product safety (9 CFR Part 304, §417.4 (a) (2) and (3).
- 2.10.3.** The last entire reassessment was done on October 31<sup>st</sup> of 2025 and it was registered on file N° R181.
- 2.11.** The Establishment HACCP Reassessment for the top Seven Shiga Toxin-Producing *Escherichia Coli* (STEC) states:
- 2.11.1.** The Hazard Analysis Reassessment for the top Seven Shiga Toxin-Producing *Escherichia Coli* (STEC) concluded that the multiple barriers implemented by the company ensure that this hazard is controlled, prevented, eliminated or reduced to undetectable levels.
- 2.11.2.** The Hazard Analysis Reassessment for these pathogens as detected by Genes screening- concluded that this hazard it's reasonable likely to occur in the Establishment, so additional preventive and corrective measures are included and implemented in the process against this hazard.
- 2.11.3.** If a deviation not covered by a specified corrective action occurs, or if an unforeseen hazard arises, the Establishment: (a) Segregates and holds the affected product; (b) Takes action to ensure that no product that is injurious to health or otherwise adulterated, as a result of the deviation, enters into commerce; (c) Performs a reassessment of the Food Safety System, to determine whether the newly identified deviation or other unforeseen hazard should be incorporated into the HACCP plan; (d) Records all corrective actions taken, which are subject to verification by the Official Competent Authority (MGAP).
- 2.11.4.** If a deviation occurs, the Establishment changes from routine sampling to follow up sampling and microbiological control under the Official Competent Authority (MGAP) supervision.
- 2.11.5.** Training additional activities were performed with the Establishment personnel on hygiene practices, daily sanitary standard operations (SSOP) and related good manufacturing practices (GMP), throughout slaughtering, chilling, deboning, packaging, cold storage and containers loading.

### **3. The Bovine Spongiform Encephalopathy (BSE) preventive measures**

- 3.1.** The Establishment follows strict local and international rules and regulations on “Specific Risk Materials” (SRM) as preventive measures to Bovine Spongiform Encephalopathy (BSE) disease.
- 3.2.** Uruguay continues having the “Negligible BSE risk Status” of the World Organization for Animal Health (WOAH, founded as OIE), according to resolution General Session of the World Assembly of the WOAH (World Organization for Animal Health), on May 2025.
- 3.3.** The Official Competent Authority (MGAP) issued on July 2004 a Regulation forbidding the use of animal products and by-products as ruminants feeding and has other Regulations for BSE prevention.

### **4. The Animal Welfare preventive measures**

- 4.1.** The Establishment follows the World Organization for Animal Health (OIE) and the U.S. A.M.I. Guidelines on Animal Welfare on livestock transport and slaughter operations.
- 4.2.** The Establishment has written procedures for Animal Welfare control and makes reviews periodically both internal and third party audits.

### **5. The Food Defense Plan**

- 5.1.** The Establishment has in place a written voluntary Food Defense Plan for policies and procedures in all areas of the Plant to strengthen their protection against any potential and deliberate practices that could violate the products, the consumers, the human resources or the property of the Company.
- 5.2.** The Food Defense Plan follows the FSIS recommendations and it is annually audited.

HACCP Team Leader  
Frigorífico San Jacinto – NIREA SA

January 10<sup>th</sup> of 2026