

January 5, 2026

Letter of guarantee

INDUSTRIAL COMERCIAL SAN MARTIN S. Est . No. 4 is authorized to export beef and its derivatives. It operates under the Pathogen Reduction program and the Hazard Analysis and Critical Control Points (HACCP) system, in addition to having standard operating procedures for sanitation, a Good Manufacturing Practices (GMP) manual, and a HACCP system. In accordance with the E. coli O157:H7 control policy and the new directives for the detection of contamination of meat products by Shiga toxin-producing Escherichia coli (STEC) O26, O103, O111, O121, O045, and O145, INDUSTRIAL COMERCIAL SAN MARTIN S. Est . No. 4 Re-evaluate your HACCP plan following the guidelines of Federal Register Notice 9 CFR 417 for E. coli O157: H7 and the Federal Register Notice for Shiga toxin-producing E. coli non- Stec O157: H7 (STEC) and the directives of FSIS 10 010.1 INDUSTRIAL COMERCIAL SAN MARTIN S. Est . No. 4 re-evaluate your HACCP plan, in accordance with a notification period of 65-07 for E. coli O157: H7.

This facility is under permanent official inspection by IPSA (Institute for Agricultural Protection and Health).

It complies with the relevant section of FDA regulations, Title 21 of the Code of Federal Regulations, Part 110, for the manufacture, storage, and transportation of products, and with FSIS regulations, Title 9 of the Code of Federal Regulations, Section 416.2(g), regarding the safety of potable water used in the process. In addition, monthly audits of safety, process management, and the sanitation and integrity of livestock slaughter are conducted by trained plant personnel.

INDUSTRIAL COMMERCIAL SAN MARTIN S. Est . No. 4, follows the recommendations of the USDA FSIS Safety Guidelines for food processors in the transportation and distribution of products .

It has a HACCP (Hazard Analysis and Control Points) program and plan. It has been operating under an ISO 22000 Food Safety Management System since November 2015 and the FSSC 22000 v. 6.1 Food Safety Management System.

It also holds NSF-regulated animal welfare certification, supported by NAMI protocols.

Industrial Comercial San Martín S.A, Est # No. 4, re-evaluated its HACCP plan and prerequisite programs for controlling SRM (Specified Hazard Material), as established in FSIS News 5607. San Martín re-evaluated its HACCP plan and prerequisite programs to verify SRM (Specified Hazard Material), as established in FSIS News 5607, segregating and disposing of all Specified Hazard Material (SHM).

Verification activities.

INDUSTRIAL COMERCIAL SAN MARTIN S. Est . No. 4 re-evaluated its HACCP and prerequisite programs as requested in Notice 65-07 for E. coli O157 H7 and E. coli O157 non (STECs). Notice 40-12.

It has six Critical Control Points (CCPs) whose purpose is to reduce or eliminate the risk of contamination with E. coli O157 H7 and non- STECs to undetectable levels:

- **CCP** : During the evisceration step. Zero tolerance for visual contamination, ingestion of hair, bile, and milk. 100% of carcasses are inspected.
- **CCP**: Antibacterial intervention. Irrigation booth before 100% cooling of the beef, monitoring the lactic acid titer every hour in the intervention booth at a concentration of 2% to 5%.
- **CCP** : Temperature chambers and cooling chambers. 8 chambers monitored every half hour with the critical limit of -43°F
- **PCC** : **Ferrous metals, non-ferrous metals and 7 mm stainless steel** .
- CCP** : In the green and red offal area with zero tolerance for visual contamination, hair, bile, and milk ingestion. 100% of carcasses are inspected.
- **PCC**: In the Green and Red Viscera area, antibacterial intervention, irrigation before cooling of 100% of the Viscera, monitoring every hour with lactic acid with a concentration of 2% to 5%.



Industrial Comercial San Martín, SA

NANDAIME SLAUGHTERHOUSE



The activities include microbiological sampling of inmates.

Generic E. coli: 1 test per 300 carcasses (Federal Register, Vol. 61, No. 144). Random testing of cuts and surfaces (internal process control), AOAC 998.08.

E. coli O157:H7, random testing of daily cuts (20 hours enrichment), showing a microbiological screening test. Federal Title 9 CFR 417.

No. O157:H7, Shiga toxin-producing E. coli (STEC), random testing of daily cuts. Notice 40-12, Notice 65-07 .

Rapid tests for Salmonella spp . , using the Bax Real Time PCR method.
Mesophilic bacteria and full surface with Petri film.

The official control by IPSA (Institute of Agricultural Protection and Health) includes carcass testing for generic E. coli, E. coli O157:H7 and non-O157:H7, Shiga toxin-producing E. coli (STEC E. coli) O26, O103, O111, O121, O045, and O145, Salmonella, Listeria, antibiotics, hormones, chloramphenicol, sulfonamides, organophosphates, metals, and benzodiazepines. Imidazole and Avermectin are also tested.

INDUSTRIAL COMERCIAL SAN MARTIN S. Est . No. 4 has been conducting tests for E. coli O157:H7 since 2005 and for Shiga toxin-producing E. coli non-O157:H7 (STEC E. coli). Immediate results are generated by an on-site laboratory duly accredited by the regulatory body IPSA. The plant complies with the relevant section of FDA 21 CFR Part 110 for the manufacture, storage, and transportation of products and with FSIS regulations 9 CFR 416.2(g) regarding the safety of potable water used in the process.

It has a traceability system that allows the animal to be traced back to its origin, where the unique ear tag number was issued and placed.

In addition, the plant schedules monthly audits of safety, process management, and the health and integrity of livestock slaughter by trained personnel from the plant and the IPSAS (Health Service Providers). San Martin Industrial Comercial SA, establishment No. 4, follows the recommendations of the USDA FSIS Food Processors Safety Guidelines for the transportation and distribution of meat products and complies with the Central American Technical Regulation RTCA (Regional Technical Regulation of the Central American Meat Industry).

INDUSTRIAL COMERCIAL SAN MARTIN S. Est . No. 4, we are a sustainable company which has a cattle fattening operation capable of guaranteeing the production of beef with good livestock practices and animal welfare, with the method of feeding grains free of pesticide contaminants, in addition we have 2 biodigesters capable of transforming organic waste (bovine manure) into electrical energy supplying more than 50% of the processing plant.

Approved by: Eng. Silvia Moreno (Food Safety Team Leader)

Signature: 

Seal: 