



EMPRESA GANADERA DE HONDURAS S.A. DE C.V.



LA MEJOR CARNE DE EXPORTACIÓN DE HONDURAS

Oficinas Planta: Bº El Hatillo, Km 209 carretera a Tegucigalpa
Ciudad de Catacamas, Olancho, Honduras. Tel. 2799-2123/43
RTN: 15039016871007

January, 2020

HACCP LETTER OF ASSURANCE

HACCP Plan Assessment (Compliance to FSIS notice 65-07)

EMGAHSA S.A. de C.V. undertakes re-assessments of the HACCP system on a continuing basis in accordance with the terms that includes an annual re- assessment in compliance with the requirements set down by FSIS within US federal Register Notice 9 CFR Part 417 and Law of animal Health of SENASA. Which states as mandatory the application of HACCP system in all Meat Exporting Establishments. The effectiveness of critical control points and other control measures within the HACCP reassessment are addressed to assure:

- The Meat Inspection Service personnel of the Plant conduct an Ante-mortem check on all cattle prior to slaughter.
- A separate pen is provide to isolate suspect and sick or injured animals.
- The prevention of primary and secondary contamination on carcasses through best practice procedures in the presentation of cattle for slaughter and in the dressing of beef carcasses.
- The inspection of all carcasses to detect and remove any zero tolerance defect on carcasses prior to leaving the slaughter floor;
- The elimination of potential pathogen growth on carcasses through validated refrigeration practices.
- Our Plant EMGAHSA S.A de C.V is operating with a validated HACCP Plan (see photocopy of the Official Certificate SENASA). In our plant we have One Critical Control Point (CCP) *PCC-01B: During step of zero Tolerance.

The current microbiological controls and verification activities are described below:

- Animal bath before slaughter considering a 60 PSI pressure to remove solids (feces and mud), of the skin of the cattle with a concentration of 50 ppm of chorine.
- Ligation of the Esophagus with the help of a stick with which the esophagus is cleaned, placing a plastic clip that ensures there will be no contamination of ingesta.
- A dual knife system is used on all tasks prior to hide removal.



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- Rectal linked is performed with a plastic bag and a rubber ball to prevent leakage of feces at the time of evisceration.
 - Review of 100% of the carcasses through individual inspection to remove any visible contamination.
 - Meat Hygiene Assessment is made of dressed with zero tolerance criteria for feces, ingest and milk with attendant corrective and preventive actions as required to reduce, eliminate of control Generic *E. coli* O157:H7 and STEC's. The efficacy of these interventions is verified by microbiological testing.
 - The establishment has in place a microbial intervention which consists of an organic acid spray system, which sprays 100% of the carcasses in the slaughter floor. The organic acid used is Lactic acid 2.5 – 5%, as recommended in the FSIS.
 - Directive 7120.1 rev.41-Safe and Suitable Ingredients used in the Production of Neat, Poultry and Egg Products.
 - Official testing by SENASA includes testing of carcasses for *Generic E. coli*, *E. coli* O157:H7, STECS and *Salmonella spp.*

SANITATION STANDARD OPERATING PROCEDURES (SSOP)

The standard operating procedures of sanitation (SSOP) of the company EMGAHSA, lie in reducing cross contamination by establishing fundamental procedures defined as routine methods to perform a specific action of cleaning and disinfection based on 8 principles related to the safety of the product such as:

- Water security
- Surface and contact areas
- Prevention of cross contamination
- Employee hygiene
- Contamination
- Chemical agents
- Employee health
- Pest and vector control



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E. COLI O157:H7 AND STEC'S ROUTING SAMPLING PROTOCOL

- Production lot is made by the entire product generated in a single day.
- The sub-lot is defined as 120 boxes of bovine products that are considered to be raw ground beef component.

The sub-lots are equivalent to no more than 150 boxes of 60 pounds each, produced on a specific production date. The production sub-lots are identified with letter of the alphabet as follows; sub-lot A, sub-lot B etc.

- The inspection Service (DIA) will perform tests to verify the presence of E. coli O157:H7 and STECs on each production sub-lot destined to be ground in the USA.

ROUTINARY SAMPLING

- The establishment's officials will run test for the detection of the E. coli O157:H7 and STECs using N60 procedures and supervised by SENASA inspectors who verify the daily results reported.
- The samples are analyzed in an approved laboratory assigned by SENASA Honduras and all the results will reported directly to food safety Direction.
- The sub-lots that are being samples will be retained and released until the result are obtained and are negative for the presence of E. coli O157:H7 and STECs.
- Presumptive Positive Sample: A sample is a presumptive positive when the analytical steps for microbial analysis are needed to confirm the presence or absence of the organism.
- Confirmation test (MLG 5.05) should immediately be performed at the official Laboratory. The production sub-lot would be kept under the government (SENASA) control until the results of the confirmation test are received.
- In case of the positive E. coli O157:H7 or STECs sample, the official Inspectors from the Meat Inspection Service (SENASA) would perform an intensified sampling for the following consecutive 16 production days following the procedure described in the FSIS Notice 66-07. The frequency of the sampling would be double that described for routing sampling.
- In the remote case of another lot with a confirmed positive, SENASA will issued a report of non-compliance to the affected establishment. If the confirmations test in negative the production sub-lot would be released to the market.



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- The production sub-lots with confirmed positives for E. coli O15:7 will be under the supervision of Food Health direction and will be eliminated by condemnation or rendering.
 - The sample size is 325 g for E. coli O157:7, as described in the directive USDA MLG 5.05, incubated for 20 hours in medium, and Oxoid modified casein and the analysis is performed in a PCR screening system, the DuPont Bax. The confirmation test is 5.05 MLG methods for detection, isolation and identification of E. coli O157:H7. Both methods are approved by FSIS/USDA.
 - For analysis of STECs the sample size is 375 g, which is incubated for 15 hours in a medium of Dupont providing recommendations, following the letter of no objection issued by the USDA. If testing is positive kit panel 1 and panel 2 must be run to detect which strain is present.

As well as the above items mentioned the following procedures are done for the control of:

BSE (Bovine spongiform encephalopathy) and SRM (Specific Risk Material):

- Establishment Standard Operating Procedures and Work Instruction to remove, segregate and dispose the SRMs to assure that all the products exported to the United States are free of SRM s and safe for human consumption.
- Non-ambulatory animals are not permitted to enter the slaughter floor. These animals are humanely slaughtered on site and brain samples are collected by the official veterinary to analyze for BSE.
- All the ambulatory animals are slaughtered with a non-penetrative pneumatic stunner which leaves the brain intact to prevent a contamination of brain SRMs to the rest of the carcass.
- Carcasses that are processed as older than 30 months of age, the Spinal cord tonsils are completely removed. The rest of SRMs are sent to other process floor where they are processed for other markets different from United States, or dispose and sent to incinerator.
- The products exported to the United States are either boneless or with bones that are NOT from the vertebral column.
- EMGAHSA SA de C.V. has taken all the measure to assure that there is NO cross contamination of SRMs with carcasses.
- Any animals tested for BSE is excluded for slaughter and is condemned and incinerated.
- Honduras standard prohibit the feeding of meat (MBM) to any ruminant animal.



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- All "downer" cattle are excluded for slaughter and is condemned and incinerated.
 - Air injected stunning is not to use in our slaughter process.
 - No specified risk material is allowed in our raw material.
 - Animals are handled and slaughtered in accordance with Honduras Standard Welfare standards which include ante and post mortem inspection.
 - Every position that manipulates SRM is exclusive to the control of MRS area in equipment and personal, avoiding cross contamination.
 - Third party audits are done by BSF, evaluating the control of SRM in the process, and assuring the complete removing and incineration of it.

ANIMAL WELFARE

- The establishment has an animal welfare program from the transportation of cattle to slaughter.
- Prior to transport, the animal is considered to have good nutrition and hydration, continuous supervision, protection with respect to climate and rest and tranquility.
- During the transport of livestock, the capacity of the truck, transport conditions, animal health, duration of the trip are considered.
- Once the cattle have been received, the animals undergo a resting process from 12 to 18 hours prior to slaughter, which guarantees a complete fast, providing a water diet.
- The corrals are designed to minimize the slips and falls of animals.
- For the stunning process of the cattle a captive pin gun is used, which projects the pressure pin that is inserted into the brain mass, causing the animal to be immediately stunned.

COLD CHAIN

- The establishment has pre-cooling chambers of channels whose main objective is to maintain the appropriate temperature for the half-carasses after a certain time (18 to 24 hours) down to a temperature parameter considered adequate (45°F maximum).
- To perform the deboning process, the channels must comply with the cooling time, reaching the acceptable parameter of the channels (45° F maximum), and the ambient temperature of the process room at 45° F maximum, subsequently the product is packed in its respective packaging.
- The refrigerated finished product is stored in a cold room at a temperature of 26 to 32°F. The frozen finished product goes through a freezing process for 48 hours at a temperature of -18° F maximum. Subsequently the product is taken to a frozen holding with temperature 0 to 2° F.



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FOREIGN MATERIAL CONTROL

EMGAHSA has a program of loose items in the different stages of the plant process, in order to prevent damage to production processes by ensuring the safety and quality of the finished product.


RECALL

- We state that our Plant (EMGAHSA) has an effective recall/withdrawal capability which is included in our HACCP system

CONCLUSION:

In light outcomes from the HACCP re-assessment process and from an analysis of microbiological testing data our Plant EMGAHSA S.A de C.V., has concluded that Gereric *E. coli*, *E. coli* O157:H7, STEC's, *Salmonella spp* y BSE and the others contaminants are below detectable levels in boneless manufacturing beef produced at the establishment.

Yours sincerely,


Maria Elizabeth Bueso
Production Manager




Mary Roberta Cruz
HACCP

