



MATADERO CENTRAL, S. A.
MACESA
KM 130 CARRETERA MANAGUA-EL RAMA.

January, 04th, 2022

HACCP LETTER

DEAR CUSTOMER:

MATADERO CENTRAL S.A. (MACESA) Establishment No. 8 is admissible to export to the United States of America. The establishment has official inspection by IPSA (Instituto de Protección y Sanidad Agropecuaria) and receives FSIS - USDA inspection.

MACESA has in place a fully documented HACCP- based Food Safety Assurance System approved by the Division of Food-processing innocuousness (DIA) of the Protection Institute and Health Agricultural (**IPSA**) which complies with the U.S. Federal Register, 9 CFR parts 417 and includes fully documented Daily SSOP- plan 416, This Establishment operates also under the Good Manufacturing Practices (GMP) Mandated by the U.S. Federal Register, 21 CFR. We conduct annually reassessment of the HACCP plan.

MACESA documented and implemented a management system of food safety of a type of GFSI certification; **FSSC 22000**.

The HACCP plan has 4 Critical Control Points and also interventions help eliminate or reduce pathogenic microbial to below detectable limits. In addition to these interventions we have traditional inspection and trimming throughout the slaughter floor.

- **CCP 1:** Inspection of zero tolerance contamination of fecal matter, ingest, milk, billiar fluid, urine and other defects in carcasses. According FSIS Directive 6420.2 and 9 CFR 310.18 (a).
- **CCP 2:** After Washed, all carcasses are intervened with a solution having a concentration of 2%-2.5% acid Lactic. As recommended in the FSIS 7120.1 Rev. 48.
- **CCP 3:** Carcass Chilling at internal temperature of 45°F or less before 24 hours of chilling.
- **CCP4:** Metal Detector- verifying functioning of the machine. Ali products must be scanned by a metal detector machine.

The current microbiological controls and verification activities to prevent E. coli 0157:1-17 and non 0157 STECs are described below.

- Washing and draining of all live cattle before stunning.
- Tying of the esophagus before evisceration.



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- Use of the two knives for hide removal procedures.
- Tying of rectum before / during evisceration with a plastic bag.
- Use of two knives one internal cut and another for external cut of rectum.
- Carcasses are pressured washed.

The Animal Welfare preventive measure

The establishment has written procedures for animal welfare control and performs weekly internal audits on them. Records are available in the HACCP Department. The establishment complies with animal welfare protocols carried out by NSF at least once a year.

Foreign Material Controls

MACESA has controls in place to limit the entry of lose objects in the production room such as jewelry, pen caps, hair pins, rings. Any foreign object detected in the product will be reported according to procedure for reporting foreign objects. All our products will pass through a metal detector, which is our 4 Critical Control Point (CCP) The product contaminated with metal will be isolated and kept on HOLD in a designated area. The metal detector will be checked at specified intervals with ferrous, non-ferrous and stainless steel wands / test cards to ensure that it is working properly and will be monitored and verified by the HACCP team on the production day.

Allergen Controls

Beef meat does not contain allergens. An assessment is performed to consider possible sources of allergens related to packing materials and ingredients. Preventive measures are in place to avoid potential cross contact in manufacturing, storage or shipping activities including visits to our packing supplier's facilities, letters of guarantee of ingredients, declarations of allergen free materials.

Product Shelf Life

The recommended product shelf life is as follows

- Frozen Product is 1 year from the production date, storage at a minimum of 0°F
- Fresh Product-vacuum pack, 90 days from the production date, storage at minimum 32°F



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This document contains the latest version approved by MACESA, at the request of the client this is extended with a validity of 1 year from the date of issue.

This is valid from January 04, 2022 to January 04, 2023. or earlier in case it undergoes any modification

If you have any further questions or concerns about this matter, please contact me at (505) 2278-7770 ext 585 or responsablehaccp@macesa.com.ni.

Ing. Dayana Obando Marín
HACCP Manager.

