

**Haccp and Prerequisites Program**

The HACCP Plan and the Prerequisites Program (GMP and SSOP), have been audited and approved by the Secretary of Livestock, Agriculture and Fisheries (SENASA) of Argentina) and by most of the external Official Sanitary Authorities.

The Prerequisites Program includes:

- Documented pest control program designed to prevent pest activity within the plant and its surrounding area, by licensed Pest Control Operators.
- Implemented written training programs sufficient to ensure that HACCP plans, SSOPs, and prerequisites are properly executed.
- Documented maintenance practices programs including metal, glass and plastic policy.
- Documented employee hygiene and hygienic practices program.
- Traceability system. Mock recalls are conducted once a year to validate the traceability program.
- Animal Welfare documented program outlining animal handling in compliance with the Official Argentinian Rules, USDA – FSIS Directives 6900.2, and CE Directive 1099/2009.

The company has in place a fully documented Good Manufacturing Practices Manual, Sanitation Standard Operating Procedures and a Hazard Analysis and Critical Control Point System integrated into its quality assurance system.

The Prerequisites Program and the HACCP Plan include the following measures aiming to reduce the contamination inside and on living animals, slaughterhouse and the rest of the plant:

- Animals should arrive with minimum mud and fecal contamination. And avoid overcrowding to reduce the possibility of injury or unsanitary conditions.
- Livestock pens capacities are sufficient to hold a single day's kill.
- Washing of cattle to eliminate contamination on their hides, monitoring, verification, take corrective action if there is deviation (Good Manufacturing Practices and SSOP).
- Minimize contamination of carcass and the dressing (monitored and verified by QA technician)
- Steam intervention applied on hide
- Good manufacturing practices and SSOP operations for all operatives on the slaughter line: 2 knives (and colour coded for risk tasks), monitored and verified by QA technician.
- Prior to evisceration, the rectum is secured with plastic protection and tied up to prevent contamination



## HACCP Declaration

SPPB100  
Revision 0

- (First Critical Control Point - CCP1): All visible contamination is removed by knife trimming as soon as possible after it occurs to prevent microbial attachment (monitored, verified, corrective actions if it is necessary) to comply with zero tolerance directive USDA, FSIS 6420.2 and Regulation (EC) No 853/2004 of the European Parliament.
- Lactic acid application on hindquarters and forequarters (second Critical Control Point - CCP 2).
- Oesophagus is tied up with a ring to prevent contamination
- 180° F (82°C) water knife/ equipment sanitizers are utilized.
- Prior to storage the final product is checked with metal detector ( third Critical Control Point – CCP 6)

QUICKFOOD S.A.  
SAN JORGE PLANT  
21-01-2025

FLAVIO AUSED  
JEFE ASEGURAMIENTO DE CALIDAD  
IN NATURA  
QUICKFOOD S.A. - SAN JORGE

Place, Date

Signature/Stamp