



Industrial Comercial San Martin, S.A

MATADERO DE NANDAIME

January 20th, 2025

HACCP Letter of Assurance

Dear Customer.

INDUSTRIAL COMMERCIAL SAN MARTIN S. Est. No. 4 is eligible to export beef to the United States and Central America. It operates under the Pathogen Reduction program and the system of Hazard Analysis and Critical Control Point, also has standard operating procedures for sanitation, it also has Manual of Best Practice (GMP), HACCP According to the policy control E. coli O157: H7 and new directives on the detection of non-O157: H7 Shiga toxin-producing Escherichia coli related (STEC) O26, O103, O111, O121 and O045 and O145, contamination of meat products. beef, INDUSTRIAL COMMERCIAL SAN MARTIN S. Est No. 4 Reevaluate your HACCP plan following the guidelines of the Federal Register Notice 9 CFR 417 for E. coli O157: H7 and Federal Register notice for non Stec O157: H7 toxin Shiga-producing E. coli (STEC) and FSIS directives 10 010.1 INDUSTRIAL COMMERCIAL SAN MARTIN S. Est. No. 4 reassess their HACCP plan, according to a notice period of 65-07 for E. coli O157: H7.

This has permanent official inspection IPSA (Institute for Protection and AGRICULTURAL HEALTH).

Complies with the relevant section of the FDA 21 CFR Part 110 for the manufacture, storage and transportation of products and FSIS regulations 9 CFR 416.2 (g) regarding the safety of drinking water used in the process In addition, scheduling monthly security audits, process management and the health and integrity of Livestock Slaughter by trained plant personnel and the IPSA.

San Martin Industrial Commercial SA, established No. 4 follows the recommendations of the Guidelines USDA FSIS Security for food processors in the transport and distribution of meat products. Prerequisites has a program and a HACCP plan (Hazard Analysis Control Points). A implemented and is governed by a system of quality management and ISO 22,000 safety beginning in November 2015 and The FSSC 22000 v. 5.1. Food Safety System.



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Likewise, it is certified animal welfare governed by NSF. San Martin Industrial Commercial SA, established No. 4 re-evaluate the HACCP plan and prerequisite programs to control the SRM (specified risk material) as befits the 5607 FSIS News San Martin Commercial Industrial SA, setting # 4 re-Evaluate the HACCP plan and prerequisite programs to check the SRM (Specified Risk Material) as befits the 56-07 FSIS News.

San Martin Commercial Industrial SA, setting # 4 is not non-ambulatory Cattle slaughtered for human consumption, are received and all cattle This was Given to medical ante by officers MAG (Ministry of Agriculture and Forestry) and Enters the crate Their stunning walking down own legs.

San Martin Commercial Industrial SA, setting # 4 remove, segregate and dispose of all Specified Risk Material (SRM).

Verification activities.

San Martin Commercial Industrial SA, Est No. 4 re-evaluated its HACCP and prerequisite programs as called for in the Notice 65-07 for E. coli 0157 H7 and E. coli 0157 no (STECs) .Notice 40-12.

Four PCC has to reduce or eliminate the risk of contamination with E. coli 0157 H7 and E. coli 0157 no (STECs) to undetectable levels:

- PCC1: During the passage of evisceration. Zero tolerance Visual pollution hairs intake, bile and milk. 100% of frequency housings

-PCC2: antibacterial intervention. Irrigation cabin before cooling rate of 100% beef monitoring carcasses 1 each time with lactic acid with a concentration of 2%-5%

-PCC3: Temperature housings, cooling housings. 8 housings monitored by chillers.

-PCC 4: 7mm Ferrous, non-ferrous metals and Stainless Steel.

Activities include microbiological sampling of inmate.



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Generic E. coli: 1 test per 300 housings (Federal Register Vol 61 No. 144.) And random testing in cuts and surface (internal process control) AOAC 998.08.

E. coli O157: H7 testing random cuts every day (20 hours of enrichment) show microbiological detection test. Federal 9 CFR 417.

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

Rapid tests for Salmonella sp, with Bax Real Time PCR method.

Mesophilic bacteria and whole surface with Petri film.

The official control by the IPSA (Institute for Protection and Agricultural Health). Includes test carcasses for generic E. coli, E. coli O157: H7 and non-O157: H7 Shiga toxin producing (STEC E. coli) O26, O103, O111, O121, O045 and O145, Salmonella, Listeria, antibiotics, hormones, chloramphenicol, sulfonamides, organophosphates, metals, Benzimidazole Avermectin.

INDUSTRIAL COMMERCIAL SAN MARTIN S. Est No. 4 is conducting test for E. coli O157: H7 since 2005 and for non-O157: H7 Shiga toxin-producing (STEC E. coli) Generates a result immediately if a positive result of E. coli O157: H7 or O157 positive Non Stec: H7 Shiga toxin-producing E. coli O26, O103, O111, O121, O045 and O145 is detected is retained and condemnation the product.

All shipments to the United States and Central America have a document certifying that the products have been tested in accordance microbiological intervention programs.



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San Martin Commercial Industrial SA, setting No. 4 meets the relevant section of the FDA 21 CFR Part 110 for the manufacture, storage and transportation of products and FSIS regulations 9 CFR 416.2 (g) regarding the safety of drinking water used in the process. In addition, scheduling monthly security audits, process management and the health and integrity of Livestock Slaughter by trained plant personnel and IPSA. San Martin Industrial Commercial SA, established No. 4 follows the recommendations of the USDA FSIS Security Guidelines for Food Processors in transportation and distribution of meat products.

Ing. Sylvia Moreno Morales.
Food Safety Leader.

Industrial Comercial San Martin S.A Est# 4.

