



United States Department of Agriculture

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Food Safety and  
Inspection Service

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Dr. Cesar Lacayo  
Food Safety Director  
Nicaraguan Institute of Agricultural Protection and Health (IPSA)  
Gobierno De Nicaragua  
Managua, Nicaragua, C.A.

Dear Dr. Lacayo,

The United States Department of Agriculture, Food Safety and Inspection Service (FSIS) conducted an on-site equivalence verification audit from January 28 through February 8, 2019. Enclosed is a copy of the final audit report. The comments received from the Government of Nicaragua are included as an attachment to the report.

Sincerely,

A handwritten signature in blue ink, appearing to read "Michelle Catlin".

Michelle Catlin, PhD  
International Coordination Executive  
Office of International Coordination

Enclosure

FINAL REPORT OF AN AUDIT CONDUCTED IN  
NICARAGUA

JANUARY 28 TO FEBRUARY 8, 2019

EVALUATING THE FOOD SAFETY SYSTEMS GOVERNING  
RAW BEEF PRODUCTS  
EXPORTED TO THE UNITED STATES OF AMERICA

May 17, 2019

Food Safety and Inspection Service  
United States Department of Agriculture

## Executive Summary

This report describes the outcome of an on-site equivalence verification audit conducted by the United States Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) from January 28 to February 8, 2019. The purpose of the audit was to determine whether Nicaragua's food safety inspection system governing raw beef products remains equivalent to that of the United States, with the ability to export products that are safe, wholesome, unadulterated, and correctly labeled and packaged. Nicaragua currently exports raw-intact and raw non-intact beef to the United States.

The audit focused on six system equivalence components: (1) Government Oversight (e.g., Organization and Administration); (2) Government Statutory Authority and Food Safety and Other Consumer Protection Regulations (e.g., Inspection System Operation, Product Standards and Labeling, and Humane Handling); (3) Government Sanitation; (4) Government Hazard Analysis and Critical Control Points (HACCP) System; (5) Government Chemical Residue Testing Programs; and (6) Government Microbiological Testing Programs.

An analysis of the findings within each component did not identify any deficiencies that represented an immediate threat to public health. The FSIS auditor identified the following finding:

### **Government Sanitation**

- The Central Competent Authority's (CCA) in-plant inspection officials failed to identify, document, and enforce compliance with sanitation performance standards and sanitation standard operating procedures requirements in one of five slaughter and processing facilities. The overhead structures in several beef carcass coolers exhibited condensation and extensive rust directly above exposed beef carcasses which may lead to direct product contamination. The severity of the degraded conditions led the CCA to retain the beef carcasses, reject the coolers, and trim all carcasses within these coolers. In addition, the overhead structures throughout the fabrication areas of the facility exhibited rust directly above exposed beef product. However, no direct product contamination was observed in any of these instances.

During the audit exit meeting, the CCA committed to address the preliminary findings as presented. FSIS will evaluate the adequacy of the CCA's documentation of proposed corrective actions and base future equivalence verification activities on the information provided.

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## I. INTRODUCTION

The Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA) conducted an on-site audit of Nicaragua's food safety inspection system from January 28 to February 8, 2019. The audit began with an entrance meeting held on January 28, 2019, in Managua, Nicaragua, during which the FSIS auditor discussed the audit objective, scope, and methodology with representatives from the Central Competent Authority (CCA) – Institute of Agricultural and Protection Health (Instituto de Protección y Sanidad Agropecuaria - IPSA). Representatives from the CCA accompanied the FSIS auditor throughout the entire audit.

## II. AUDIT OBJECTIVE, SCOPE, AND METHODOLOGY

This was a routine ongoing equivalence verification audit. The audit objective was to determine whether the food safety inspection system governing raw beef products remains equivalent to that of the United States, with the ability to export products that are safe, wholesome, unadulterated, and correctly labeled and packaged. The USDA's Animal and Plant Health Inspection Service (APHIS) recognizes Nicaragua as a region of controlled risk for bovine spongiform encephalopathy (BSE), and declared free of foot and mouth disease (FMD). Nicaragua is eligible to export the following categories of products to the United States.

<b>Process Category</b>	<b>Product Category</b>	<b>Eligible Products</b>
Raw Product - Non-Intact	Raw ground, comminuted, or otherwise non-intact beef	Beef - All Products Eligible except Advanced Meat Recovery Product; Finely Textured Beef; Partially Defatted Chopped Beef; Partially Defatted Beef Fatty Tissue; and Low Temperature Rendered Product
Raw Product - Intact	Raw intact beef	Beef - All Products Eligible except Cheek Meat, Head Meat, Heart Meat, and Weasand Meat

FSIS applied a risk-based procedure that included an analysis of country performance within six equivalence components, product types and volumes, frequency of prior audit-related site visits, point-of-entry (POE) reinspection and testing results, specific oversight activities of government offices, and testing capacities of laboratories. The review process included an analysis of data collected by FSIS over a three-year period, in addition to information obtained directly from the CCA through the self-reporting tool (SRT).

Determinations concerning program effectiveness focused on performance within the following six components upon which system equivalence is based: (1) Government Oversight (e.g., Organization and Administration); (2) Government Statutory Authority and Food Safety and Other Consumer Protection Regulations (e.g., Inspection System Operation, Product Standards and Labeling, and Humane Handling); (3) Government Sanitation; (4) Government Hazard Analysis and Critical Control Points (HACCP) System; (5) Government Chemical Residue Testing Programs; and (6) Government Microbiological Testing Programs.

Administrative functions were reviewed at CCA headquarters and five local inspection offices. The FSIS auditor evaluated the implementation of control systems in place that ensure the national system of inspection, verification, and enforcement is being implemented as intended. FSIS audited all five establishments certified to export to the United States. The products produced at the five slaughter and processing establishments with cold storage, for export to the United States are raw intact and raw non-intact beef.

During the establishment visits, the FSIS auditor paid particular attention to the extent to which industry and government interacted to control hazards and prevent noncompliance that threatens food safety. The FSIS auditor assessed the CCA’s ability to provide oversight through supervisory reviews conducted in accordance with FSIS equivalence requirements for foreign food safety inspection systems outlined in Title 9 of the United States Code of Federal Regulations (9 CFR) §327.2.

Additionally, FSIS audited one government microbiological laboratory and one government residue laboratory to verify their ability to provide adequate technical support to the food safety inspection system.

<b>Competent Authority Visits</b>		<b>#</b>	<b>Locations</b>
Competent Authority	Central	1	<ul style="list-style-type: none"> <li>Institute of Agricultural and Protection Health, Managua</li> </ul>
Laboratories		2	<ul style="list-style-type: none"> <li>National Laboratory of Chemical and Biological Waste (government laboratory - residue), Managua</li> <li>Central Veterinary Diagnostic and Food Microbiology Laboratory (government laboratory - microbiological), Managua</li> </ul>
Beef slaughter and processing establishments with cold storage		5	<ul style="list-style-type: none"> <li>Establishment #1, Ganadería Integral Nicaragua, S.A., Managua</li> <li>Establishment #2, Novaterra S.A., Tipitapa</li> <li>Establishment #4, Industrial Comercial San Martín S.A., Nandaime</li> <li>Establishment #5, Nuevo Carnic, S.A., Managua</li> <li>Establishment #8, Matadero Central, S.A., Juigalpa</li> </ul>

FSIS performed the audit to verify the food safety inspection system met requirements equivalent to those under the specific provisions of United States’ laws and regulations, in particular:

- The Federal Meat Inspection Act (21 United States Code [U.S.C.] 601 *et seq.*);
- The Humane Methods of Livestock Slaughter Act (7 U.S.C. 1901-1906); and
- The Meat Inspection Regulations (9 CFR Parts 301 to the end).

The audit standards applied during the review of Nicaragua's inspection system for raw beef products included: (1) all applicable legislation originally determined by FSIS as equivalent as part of the initial review process, and (2) any subsequent equivalence determinations that have been made by FSIS under provisions of the World Trade Organization's *Agreement on the Application of Sanitary and Phytosanitary Measures*.

### III. BACKGROUND

From December 1, 2015 to November 30, 2018, FSIS import inspectors performed 100 percent reinspection for certification, labeling, and general conditions on 307,803,236 pounds of raw beef exported by Nicaragua to the United States. FSIS also performed additional types of inspection on 29,175,846 pounds of raw beef products, including laboratory testing for chemical residues and microbiological pathogens: (e.g. Shiga toxin-producing *Escherichia coli* (STEC) O157:H7, O26, O45, O103, O111, O121, and O145). As a result, FSIS rejected 67,500 pounds of raw beef product for the presence of fecal contamination and 49,635 pounds of raw beef product for off condition. An additional 82,212 pounds were rejected for reasons other than public health.

The current audit included a visit to the establishments implicated in the above-referenced POE violations, for which FSIS concluded that IPSA had satisfactorily worked with the food business operator to identify the root causes of the problem and institute appropriate corrective actions. This included a) verification of the establishment's traceability program to properly identify slaughter dates and other implicated product; b) review of sanitary slaughter and HACCP records for the specific dates; c) follow-up review of sanitary dressing procedures on the day of the investigation; and d) review of microbiological (establishment) testing records.

The previous FSIS audit conducted in 2016 included visits to the central headquarters, two laboratories, and five beef slaughter and processing establishments. The on-site verification audit results indicated that Nicaragua's meat inspection system remains equivalent. However, findings with systemic impact were identified within the following equivalence components:

- **Government Oversight:**
  - The CCA did not provide adequate policies and written procedures for conducting verification procedures for verifying sanitation, HACCP, and other United States food safety requirements.
  
- **Government Statutory Authority and Food Safety and Other Consumer Protection Regulations:**
  - The CCA in-plant inspection personnel failed to ensure that all livestock in ante-mortem pens had access to water.
  - The CCA did not require appropriate documentation for failure to meet sanitary performance standards (SPS) and Sanitation Standard Operating Procedures (sanitation SOP) requirements when an establishment takes immediate corrective actions.

- **Government Sanitation:**
  - The CCA in-plant officials failed to identify, document, and enforce compliance with SPS and sanitation SOP requirements at multiple audited establishments.
- **Government Microbiological Testing Programs:**
  - The CCA did not have a process for identification and tracking of samples comprising *Salmonella* Performance Standard sets.
  - The CCA procedures for confirmation of establishment Shiga-toxin producing *E. coli* (STEC) test results were not adequate to ensure chain of custody and confirm results of the same sample.

The FSIS auditor’s review of IPSA’s verification of actions taken in response to FSIS’ 2016 audit findings identified that all the corrective actions taken by IPSA were completed. In response to the 2016 findings, IPSA proffered corrective actions to develop and implement adequate policies and written procedures for conducting verification procedures for verifying sanitation, HACCP, and microbiological testing programs. However, the FSIS auditor did identify sanitation deficiencies at several facilities during this audit which are addressed in component three of this report.

Prior to the 2019 on-site equivalence verification audit, FSIS reviewed and analyzed Nicaragua's SRT responses and supporting documentation. During this audit, the FSIS auditor conducted interviews, reviewed records, and made observations to determine whether Nicaragua's food safety inspection system governing raw beef products is being implemented as documented in the country’s SRT responses and supporting documentation. The FSIS final audit report for Nicaragua's food safety inspection system is available on the FSIS website at:

[http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/importing-products/eligible-countries-products-foreign-establishments/foreign-audit-reports.](http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/importing-products/eligible-countries-products-foreign-establishments/foreign-audit-reports)

#### **IV. COMPONENT ONE: GOVERNMENT OVERSIGHT (E.G., ORGANIZATION AND ADMINISTRATION)**

The first of six equivalence components that the FSIS auditor reviewed was Government Oversight. FSIS import regulations require the foreign food safety inspection system to be organized by the national government in such a manner as to provide ultimate control and supervision over all official inspection activities; ensure the uniform enforcement of requisite laws; provide sufficient administrative technical support; and assign competent qualified inspection personnel at establishments where products are prepared for export to the United States.

The FSIS auditor verified that the inspection system is organized and administered by the national government of Nicaragua. There have been no major changes in the CCA’s organizational structure since the last FSIS audit in 2016. At the national level, IPSA is Nicaragua’s CCA. *Law N° 862/2014, Law Creating the Institute of Agricultural and Protection*, created and designated IPSA as the CCA for the meat inspection system.

IPSA has direct authority over the inspection personnel in certified establishments eligible to export product to the United States. The organizational structure of IPSA is outlined in the *Law N° 862/2014*.

The CCA has one central office that is comprised of three separate directorates, the General Directorate of Agricultural Health; the Directorate General of Agricultural Traceability; and the Directorate General of Agrifood Safety and Laboratories - *Dirección General de Inocuidad Agroalimentaria y Laboratorios* (DGIAL). DGIAL is organized into the Directorate of Agrifood Safety - *Dirección de Inocuidad Agroalimentaria* (DIA) and the Directorate of Laboratories. The DIA is comprised of the Department of Food Safety Surveillance - *Departamento de Vigilancia e Inocuidad de Alimentos* (DVIA), the Department of Inspection of Establishments and Agribusiness - *Departamento de Inspección a Establecimientos y Agroindustrias* (DEIA), and the Department of Registration and Certification - *Departamento de Registro y Certificación* (DRC).

The DIA is responsible for the safety of meat products, promulgation of food safety regulations, and has the sole authority to enforce the laws and regulations of the meat inspection system. At the central level within IPSA, the Chief Veterinary Officer (CVO) reports to the Director of the DIA and is responsible for the meat inspection system. The CVO supervises the Official Veterinarians (OVs) stationed at the establishments certified as eligible to export to the United States. The OVs serve as veterinarians in charge and supervise the performance of teams of Auxiliary Inspectors (AIs) at their duty stations. These inspectors conduct inspection duties, including ante- and post-mortem inspections as well as daily verification of the establishments' compliance with the sanitation, HACCP, chemical, and microbiological requirements of the system.

The DEIA includes the Meat Safety Section - *Sección de Inocuidad Carne (SIC)* that provides delivery of services in the field and reports directly to the CVO. Management of the SIC is coordinated from the IPSA headquarters in Managua, and there are no regional offices. The Manager and Assistant Manager of the SIC are responsible for oversight of the official activities of inspection personnel and for conducting supervisory visits (monthly) at certified establishments eligible to export to the United States as well as official government laboratories. In addition, the DRC conducts audits to determine initial and annual approval of the official establishments eligible for export to the United States.

*Decree N° 49-90 Regulations for Health Inspection of Meat for Authorized Establishments - Reglamento de Inspección Sanitaria de la Carne para Establecimientos Autorizados*, provides IPSA the authority and ability to take enforcement actions as appropriate, including suspension of operations and removing eligibility for export when the establishment has failed to prevent product adulteration. In addition, *Decree N° 49-90* states that the SIC inspector has the power to suspend the inspection temporarily, in whole or in part, at an establishment when an irregularity is observed in the compliance with the regulations.

*Decree N° 49-90* describes the requirement for all inspected and passed product to bear a legend of official inspection. In addition, it requires that product eligible for export to the United States include an official export health certificate, signed and issued by an OV, verifying that all United

States requirements have been met prior to export. The original export health certificate accompanies the shipment and a copy is retained by the OV at the establishment.

To prepare each shipment for export, the OV checks the label of the product to be shipped. *Law N° 862/2014* provides IPSA the authority and responsibility for the agricultural safety and traceability functions. The FSIS auditor verified that labels and marks are approved by IPSA and are displayed on outer containers and packages or affixed to dressed carcasses after they have passed inspection for each certified establishment as required by IPSA. An official health certificate for exportation is issued by the OV and accompanies the product to be exported.

The FSIS auditor verified through record review all traceability information of the products' origin and movement throughout the processing of the product. Records reviewed included establishment sanitation SOPs and HACCP monitoring and verification records that are associated with each lot of product. IPSA retains and requires establishments to hold all product that undergoes sampling for microbiological and chemical testing until results are received and found negative as instructed in the *IPSA Meat Inspection Procedures Manual*.

The *Recall Removal Guide* included in the *IPSA Meat Inspection Procedures Manual* provides the authorized establishments with the terminology, responsibilities, and public notification procedures regarding the recall of inspected meat products. The *Central American Technical Regulations - Reglamento Técnico Centroamericano (RTCA) 67/06.55:09* requires certified establishments to have effective procedures to deal with any food safety hazard and to enable the complete, rapid recall of any implicated lot of the finished food from the market. The FSIS auditor noted that each audited certified establishment maintained comprehensive recall procedures and records sufficient to conduct trace-back activities if adulterated product were exported to the United States. No product recalls have occurred in recent history regarding product from Nicaragua.

The FSIS auditor observed and verified that beef used in processing operations originates from animals slaughtered at the same certified establishments. Nicaragua does not import raw materials to further process product for export to the United States; the only products exported to the United States from Nicaragua are raw beef of Nicaraguan origin.

The FSIS auditor observed that the same set of laws, regulations, and policies are applied consistently to all establishments certified to export raw beef products to the United States. The FSIS auditor assessed the performance evaluation of government in-plant inspection personnel (IIP) and the completion of supervisory reviews of establishments certified eligible to export to the United States. The FSIS auditor determined that regulatory verification and inspection activities were consistently implemented at all audited establishments, and IPSA enforces the rules of their food safety inspection system to identify and document noncompliance and verify the adequacy of corrective actions and preventive measures.

IPSA is responsible for regulating the meat industry and certifying establishments to export meat products to the United States. It is also responsible for the official certification or decertification of establishments and maintaining the official list of establishments eligible to export to the United States. The FSIS auditor verified that the approval procedures for establishments to be

certified as eligible to export to the United States were in accordance with *Decree N° 49-90* that provide written requirements for application of inspection and detail the authority for certifying and de-certifying establishments. The DRC is responsible for conducting audits to determine initial and annual approval of establishments eligible to export to the United States. IPSA has not certified any new establishment to export to the United States since 2015.

The *IPSA Meat Inspection Procedures Manual* prescribes that IPSA review certified establishments annually to determine whether certified establishments eligible to export product to the United States comply with FSIS import requirements. The yearly audit reports demonstrated that the CCA evaluated the written food safety programs, audited the facilities, and evaluated their compliance with FSIS requirements before granting certification of eligibility to export meat to the United States. In addition, IPSA conducts monthly supervisory reviews to verify ongoing compliance with all Nicaraguan laws and regulations. The FSIS auditor verified that monthly supervisory reviews were conducted and covered essential elements of the annual review process as described above, such as annual audit reports of the establishments that included sanitation requirements, facility maintenance, sanitation SOPs, HACCP programs, and microbial testing. The review further identified that the findings were documented, and corrective actions were verified and documented by the IIP, in addition to the CCA's verification on the next supervisory review.

The FSIS auditor verified that the notifications that IPSA uses to ensure that new FSIS import requirements are communicated to the certified establishments. The OVs receive updates at regular monthly meetings with SIC as to official reports, verification activity, regulations, and procedure guidelines. In addition, IPSA maintains an electronic communication system by disseminating new legislation and IPSA instructions to the OVs via e-mail, who then disseminate the information to IIP.

IPSA is a government agency funded by the national government whose revenue includes fees assessed to meat establishments as provided under the authority of *Basic Law on Animal and Plant Health Law N° 291*. *Article 67* of this law states that fees for services are calculated based on the need to cover necessary operating expenses and expansion and modernization of the sanitary and phytosanitary services, in order to ensure effectiveness. The government charges fees to establishments for provided services and the establishments pay the fees to the *Delegación Administrativa Financiera* (DAF) within IPSA. The DAF processes the transactions and releases funds as necessary to maintain ongoing operations of IPSA and to pay for the services provided by the laboratories.

The FSIS auditor verified that official IIP assigned to certified establishments exporting raw beef products to the United States are government employees paid by the Nicaraguan government. These government employees are subject to administrative policies that apply to all government officials including conflict of interest policies that they cannot seek employment outside of their official capacity. IPSA is responsible for the hiring, training, and payment of government IIPs. The FSIS auditor verified this through a review of employment records, certificates, and identification documents of employees assigned to establishments certified to export to the United States. The FSIS auditor verified documents demonstrating direct deposit payment by the government's *Ministerio de Hacienda y Crédito Público* into IPSA employee accounts.

The FSIS auditor observed that government inspection occurs continuously during slaughter operations, and at least once per production shift during the processing of raw beef products intended for export to the United States. IPSA maintains direct authority over all inspection activities and the personnel who conduct them. All certified slaughter and processing establishments have an OV, assigned by IPSA. The OV is responsible for the implementation and enforcement of inspection requirements at the certified establishments, for additional staffing of veterinary inspectors, and for direct supervision of the AIs who conduct ante-mortem and post-mortem inspections. The OVs are present in the certified establishments during operating hours.

The IIP are responsible for performing all daily inspection verification activities. Each OV reviews, stamps and signs official daily records of the inspection activities of the IIP at an establishment. The Manager and Assistant Manager of the SIC monitor these official controls, extrapolate the results based on their monthly supervisory visits, and ensure consistency in the IIP activities among certified establishments. The FSIS auditor's reviews of these records confirm that an OV was at each audited establishment each day of the week that inspection was required. IPSA has established procedures to ensure sufficient staffing in the event that absences of inspection personnel occur.

The FSIS auditor verified that IIP have the appropriate educational credentials and training to perform their inspection tasks. During the hiring process, IPSA ensures that OVs have a veterinary degree. The FSIS auditor reviewed documentation for a select number of OVs at establishments certified to export to the United States to verify that they had the required veterinary degrees.

The FSIS auditor verified that IPSA has implemented and conducted initial and yearly ongoing training programs intended to ensure that IIPs are aware of specific food safety and inspection requirements of FSIS import regulations and of Nicaragua's regulations for beef export to the United States. The FSIS auditor verified the training records of OVs and AIs and observed IIPs while they were conducting their inspection activities. Each OV is responsible for training the AIs under their supervision. The FSIS auditor reviewed the recent training provided by IPSA, which included requirements for sanitation SOPs; Good Manufacturing Practices; HACCP; ante-mortem and post-mortem inspection; and collection of N60, *Salmonella* spp. and residue samples. The FSIS auditor verified that ongoing training materials, including program updates in inspection-related issues and procedures, and training participation records were maintained at the local and CCA level of authority.

IPSA has implemented a system used to assess the technical competence and performance of individual IIP in conducting official inspection activities at establishments that export to the United States. The OV evaluates AIs monthly and documents results on the *Evaluación de Inspectores Auxiliares* form. The OV documents any identified performance deficiency on the form along with corrective actions and provides an official memorandum to the individual AI that had the identified performance deficiency. The SIC Manager evaluates performance of OVs every three months and results are documented on the *Evaluación a Médico Veterinarios Oficiales* form. The FSIS auditor's verification of documents associated with these evaluations identified no issues of concern.

The CCA maintains adequate administrative and technical support to operate its laboratory system. The laboratories are under the immediate authority of DGIAL. Coordination and communication occur between DIA and DGIAL to develop the National Residue Plan and microbiological sampling plans that includes every certified establishment that exports to the United States to ensure that IPSA meets FSIS requirements. The CCA includes two government laboratories that perform official chemical residue and microbiological analyses. The FSIS auditor verified that both laboratories conducting analyses of raw beef exported to the United States operate in accordance with criteria aligned with the International Organization for Standardization/International Electrotechnical Commission (ISO/IEC) 17025, *General requirements for the competence of testing and calibration laboratories*, standards.

The ISO/IEC 17025 accreditation standards cover the management and quality assurance aspects of the functions of the laboratory to ensure that it has the capability to support IPSA's inspection program for certified establishments eligible to export to the United States. The FSIS auditor verified through records review that the methods of analysis used in official laboratories were included in the scope of accreditation for the laboratory. In addition to the Nicaraguan National Accreditation Office (NAO) accrediting audits, IPSA performs annual on-site audits of both the laboratories to verify adherence to ISO/IEC 17025 standards as well as the use of approved methods of analysis.

The FSIS auditor went to both official laboratories. The FSIS auditor verified IPSA's oversight functions and the ability to evaluate laboratory performance, including proficiency testing for analyses and evaluations of the quality controls maintained by laboratory managers. The FSIS auditor also verified that laboratory analysts possess relevant academic and technical credentials as analysts in their specialty areas. Documentation on file also demonstrated that the analysts possess the academic qualifications, technical credentials, and accreditations required to conduct analysis within their accreditation scope.

The FSIS auditor reviewed the IPSA, internal laboratory, and NAO audit reports generated for the previous year at CCA headquarters and at the audited laboratories and its related follow-up reviews and verified that corrective actions were documented in an action plan and were adequate to address the findings, which demonstrated that IPSA provides technical support to the laboratories. The FSIS auditor further verified that when official laboratory test results indicate violative or unacceptable results they do not re-sample or re-test but accept the results. No concerns arose as to the results of these reviews.

The FSIS auditor determined that the Nicaraguan government organizes and administers the country's food safety inspection system to provide ultimate control, supervision, and enforcement of regulatory requirements. The CCA officials enforce laws and regulations governing production and export of raw beef at establishments certified to export to the United States.

**V. COMPONENT TWO: GOVERNMENT STATUTORY AUTHORITY AND FOOD SAFETY AND OTHER CONSUMER PROTECTION REGULATIONS (E.G., INSPECTION SYSTEM OPERATION, PRODUCT STANDARDS AND LABELING, AND HUMANE HANDLING)**

The second of six equivalence components that the FSIS auditor reviewed was Government Statutory Authority and Food Safety and Other Consumer Protection Regulations. The system is to provide for humane handling and slaughter of livestock; ante-mortem inspection of animals; post-mortem inspection of each and every carcass and parts; controls over condemned materials; controls over establishment construction, facilities, and equipment; at least once per shift inspection during processing operations; periodic supervisory visits to official establishments; and requirements for thermally processed/commercially sterile products.

The FSIS auditor reviewed the slaughter practices at each of the five audited establishments and determined that inspection personnel verify that humane handling and slaughter of livestock is conducted in accordance with provisions contained in the *Annex to Procedure N° 11* and *Procedure N° 14* included in the *IPSA Meat Inspection Procedures Manual*. The FSIS auditor confirmed that the OVs verify that operators of establishments comply with humane handling and slaughter requirements, and that they document the results on the *Verificación de Manejo y Sacrificio Humanitario de los Animales* form to ensure that livestock are humanely handled and slaughtered. This includes daily observations of loss of consciousness and accompanying indicative signs of adequate stunning before cattle are shackled and bled.

The FSIS auditor verified that humane handling, slaughter, and stunning of cattle was being performed adequately with no incidents of inadequate stunning observed. The FSIS auditor further observed and verified that all animals have access to water in all holding areas, and that establishments have procedures to provide feed if animals are held overnight.

The FSIS auditor verified that the OVs conduct ante-mortem inspection with the assistance of a veterinary auxiliary inspectors prior to slaughter in accordance with *Decree N° 49-90, Chapter VII* and procedures listed in *Annex Procedure N° 9* included in the *IPSA Meat Inspection Procedures Manual*, as well as requirements for segregation and disposition of animals having abnormalities or suspected of having diseases. The FSIS auditor further verified that the OVs review the incoming documents for each load/truck including registration and owner identification documents for traceability of the animal to its source, and statements on the health of the animal.

The OVs observe all animals at rest and in motion from both sides in designated holding areas before slaughter in order to determine whether the animals are fit for slaughter, and the OVs document the results on the *Inspección ante-mortem* form. Each audited slaughter and processing establishment maintains a designated holding pen for further examination of sick or suspect animals. Additionally, the OVs document livestock condemned on either ante-mortem or post-mortem inspection on a condemnation form. The implementation of the ante-mortem inspection complies with Nicaragua's requirements for humane handling and slaughter of livestock.

The FSIS auditor observed AIs and verified through a review of post-mortem reports and condemnation records that government official AIs conduct post-mortem inspection of each and every livestock carcass and parts during and after the slaughter of livestock as required by the *IPSA Meat Inspection Procedures Manual*. Additionally, IPSA requires that the AIs be under the supervision of the OV. The FSIS auditor verified that written procedures are in place that instruct AIs on how post-mortem examination is to be performed. These included visual inspection, incision, and palpation of relevant portions of the animal described within the *IPSA Meat Inspection Procedures Manual*.

The FSIS auditor observed and verified that proper presentation, identification, examination, and disposition of carcasses and parts were being implemented. The FSIS auditor observed AIs performing examination of bovine heads, viscera, and carcasses using incision, observation, and palpation of required organs and lymph nodes in accordance with the *IPSA Meat Inspection Procedures Manual*. IPSA post-mortem examinations are the same as, or in some cases exceed, examinations by FSIS. For example, AIs incised the pre-scapular, tracheobronchial, and other lymph nodes of every animal. The AIs re-inspected and verified the adequate removal of all abnormalities on carcasses. Line synchronization of carcasses and viscera was properly maintained.

The design of the post-mortem inspection stations, including lighting and the number of on-line inspectors, was consistent with the requirements of 9 CFR §310.1. The staffing levels varied between establishments, but always included one OV, at least one head inspector, one viscera inspector, and one carcass inspector. IIP were also assigned to perform marking of all carcasses approved for food and also selected verification activities such as ante-mortem inspection, collection of samples for laboratory analyses, and verification procedures in the deboning rooms.

The FSIS auditor verified that an IPSA representative of the government inspection system conducts periodic supervisory reviews at each certified establishment to evaluate the performance of inspection personnel. The Manager and Assistant Manager of SIC are responsible for oversight of the official activities of inspection personnel and for conducting supervisory reviews to meet 9 CFR §327.2 requirements (once each month) at certified establishments eligible to export to the United States as well as at official government laboratories. The scope of these supervisory reviews includes examining ante-mortem and post-mortem inspection; humane handling verification activities, sanitation SOP, HACCP verification, labeling verification, export certification, sampling programs (*Salmonella* and STEC testing verification), supervision of AIs, and control over condemned material, including specified risk materials (SRMs) control.

The SIC Manager transmits electronically a memorandum documenting the findings resulting from each supervisory review to the OV assigned to the establishment. If deficiencies are identified, the OV is responsible for verification of corrective actions resulting from the supervisory reviews. Once the OV has verified that the deficiencies were corrected, this report is returned to the SIC Manager.

The FSIS auditor reviewed the multiple supervisory review reports and inspection-related records, and determined that SIC inspection officials conducted these reviews at the intended

frequencies and documented the results using an established form. FSIS further concluded that IPSA demonstrated consistency in the evaluation of the adequacy of the establishments' food safety system and the capability of IIP to conduct inspection activities at certified establishments.

The FSIS auditor verified that establishments had written programs to define separation of products destined for export to the United States, and to verify that complete separation is maintained between product certified for export to the United States and domestic product. The OV may allow diversion of products ineligible for export to the United States to local sale. The Nicaraguan regulations require products eligible for local sale to be marked "Local" and the OV certifies all local sale products on the *Certificado a Venta Local* form. IIP verify that operators comply with the requirement for separation of product destined for the United States, and they document results on the *Inspección a las Áreas de Venta Local y Bodega de Venta Local* form. The FSIS auditor verified use of product codes with designated codes for export to the United States and segregation of final boxed product.

The FSIS auditor verified that the audited establishments processed only beef from cattle that were slaughtered on-premises and did not receive any raw materials from outside sources. IPSA ensures that beef exports are not subject to animal health restrictions by regularly consulting the relevant sections of the APHIS website for current APHIS restrictions. Consequently, only those products previously identified by IPSA as meeting both FSIS and APHIS requirements can be certified for export to the United States.

To ensure that only beef not restricted by APHIS is exported to the United States, the OVs at certified establishments verify the product and species prior to signing the export certificate in accordance with *Decree N° 49-90, Article 143*. In addition, the OV verifies that the products being exported contain the codes designating the product for United States export are correctly labeled and unadulterated. Currently, certified establishments eligible to export product to the United States slaughter and process bovine only.

The FSIS auditor verified the adequate identification, removal, and disposal of SRMs in beef slaughter and processing establishments were in accordance with procedures outlined in the *BSE Procedures Manual* through observation, records review, and interviews of OVs. At each audited slaughter and processing establishment, the establishment considers SRMs as one of the biological hazards when developing their HACCP plan. Each establishment references SRM SOPs for the identification, removal, and disposal of SRMs in their slaughter and processing HACCP plans. The establishments age every animal using dentition, consistent with FSIS methods to identify cattle  $\geq 30$  months of age. Following removal of SRMs, establishment personnel place all SRMs into clearly labeled secure containers.

The FSIS auditor verified that the establishments have adequate controls in place for the segregation of carcasses throughout the process. The IIP verify and document the implementation of establishment programs weekly to ensure proper identification, removal, and disposition of SRMs to ensure the CCA precludes export of SRMs to the United States. The FSIS auditor did not identify any concerns.

The FSIS auditor verified that control over condemned and inedible materials is maintained through consistency with requirements in *Decree N° 49-90, Article 149* and that IPSA requires certified establishments to incinerate or denature all condemned and inedible materials. The FSIS auditor verified the proper handling of condemned and inedible materials and that they were appropriately identified and segregated in specially-marked or otherwise secure containers and that IIP verified and documented it three times a day.

Nicaragua's food safety inspection system continues to maintain the legal authority, a regulatory framework, and adequate verification procedures to ensure sufficient official regulatory control actions to prevent products from contamination when insanitary conditions or practices are present, which as described, is consistent with criteria established for this component.

## **VI. COMPONENT THREE: GOVERNMENT SANITATION**

The third of six equivalence components that the FSIS auditor reviewed was Government Sanitation. The FSIS auditor verified that the CCA requires each official establishment to develop, implement, and maintain written sanitation SOPs to prevent direct product contamination or insanitary conditions.

IPSA uses its legal authority within *Law N° 291*, to require that certified establishments develop and maintain sanitation programs to prevent direct product contamination and the creation of insanitary conditions. *Decree N° 49-90, Chapter VI and Chapter VII, Establishments: Sanitary Conditions; General Requirements*, are similar to requirements found in 9 CFR §416.1 through 416.6. In addition, *Sections 27-30* describe other requirements for equipment/tools, rooms and compartments, sanitary operations and procedures, and product protection. The *IPSA Meat Inspection Procedures Manual, Procedure N° 17, Verification of SSOP and HACCP*, states that the purpose of verification is to ensure national requirements and 9 CFR §416 and §417 are met.

The FSIS auditor evaluated inspection personnel verification of sanitary dressing procedures in slaughter and processing establishments. *Decree N° 49-90, Article 90* requires that carcasses and carcass components be handled in a sanitary manner to prevent contamination with fecal matter, urine, bile, hair, dirt or foreign matter. If contamination does occur, the contaminant must be immediately removed in a way that is satisfactory to the IIP. Inspection personnel routinely verify establishment sanitary dressing procedures. IIP verify that carcasses and components are free of contamination during post-mortem inspection activities, including zero tolerance checks for fecal material, ingesta, and milk of 10 carcasses per hour daily (Form F-SIC-15). Overall, IPSA has written requirements and verification procedures sufficient to ensure that each slaughter and processing establishment adheres to sanitary dressing principles to prevent contamination.

The CCA requires that certified establishments comply with the sanitation SOP requirements. The *IPSA Manual for the Control of the Implementation of the Sanitation Standard Operating Procedures (SSOP)* requires that every authorized establishment analyze their own operational system and identify their potential sources of direct contamination which needs to be included in their sanitation SOP. In addition, it describes the requirements for having a written sanitation SOP with the procedures to be performed daily, before, and during the operations to prevent

contamination and/or direct tampering with the products, including the frequency for the implementation of every procedure.

The *IPSA Manual for the Control of the Implementation of the Sanitation Standard Operating Procedures (SSOP)* instructs the OVs in establishments certified to export product to the United States to assess the establishment's sanitation SOP. The manual provides instruction to inspection personnel on verifying the effectiveness of corrective actions that includes: procedures to ensure the proper disposition of potentially contaminated or adulterated products, the reinstatement of sanitary conditions, preventive measures, and the evaluation of the sanitation SOPs as necessary. Additionally, the manual includes procedures that OVs are to implement if the establishment fails to prevent product contamination or fails to take corrective actions, including suspension and withdrawal of inspection.

When IIP observe a noncompliance, they issue the establishment a corrective action report, (*F-SIC-44*), which records the type of noncompliance, corrective actions, and preventive measures. In addition, IIP verify implementation of SPS and sanitation SOP requirements three times daily, and record deficiencies on the sanitation SOP verification form (*F-SIC-21*).

IPSA includes verification of SPS requirements with the daily verifications of sanitation SOP requirements and records the results on *SSOP Pre-Operational Verification* form (*F-SIC-31*) and *SSOP Operational Verification* form (*F-SIC-21*). The daily verifications include reviewing employee hygiene; walls, floors, and ceilings; condensation; hot and cold-water availability; and inedible product handling, among other things. In addition to this verification, the SIC managers verify compliance with FSIS requirements during the annual establishment audits.

The FSIS auditor verified the adequacy of government verification and inspection activities related to sanitation programs at establishments certified to export to the United States by observing inspection personnel as they assessed the implementation of the establishments' sanitation procedures. The FSIS auditor assessed the adequacy of pre-operational sanitation by observing OVs conducting pre-operational verification of the sanitation program at one of the audited establishments. The OVs conducted this activity in accordance with the established procedures including an organoleptic inspection of food contact surfaces of facilities, equipment, and utensils. However, the FSIS auditor identified finding associated with condensation and establishment maintenance:

- The CCA's in-plant inspection officials failed to identify, document, and enforce compliance with sanitation performance standards and sanitation standard operating procedure requirements in one of five slaughter and processing facilities. The overhead structures in several beef carcass coolers exhibited condensation and extensive rust directly above exposed beef carcasses which may lead to direct product contamination. The severity of the degraded conditions led the CCA to retain the beef carcasses, reject the coolers, and trim all carcasses within these coolers. In addition, the overhead structures throughout the fabrication areas of the facility exhibited rust directly above exposed beef product. However, no direct product contamination was observed in any of these instances.

The FSIS auditor observed condensation involving the overhead structures and ceilings in two carcass coolers and one freezer. In addition, extensively rusted overhead rails, beams, and the structures attached to the ceiling were observed throughout these two carcass coolers. The FSIS auditor's questions about his observations prompted the SIC Manager and OV to take immediate enforcement action and corrective action to retain all beef carcasses for trimming, application of lactic acid, and performance of microbiological sampling. Both coolers were emptied and rejected for use by the OV until adequate repairs were implemented to prevent any further insanitary conditions.

The FSIS auditor reviewed establishment and inspection records including noncompliance reports and supervisory review reports, assessed through direct observation the overall sanitary conditions of production areas and storage rooms, and observed the establishments' production processes conducted in all five slaughter and processing establishments. The FSIS auditor's review of records demonstrated that, upon the identification of a noncompliance, the establishment took corrective actions and inspection personnel verified that the corrective actions were implemented and effective.

The FSIS auditor also noted that the government and establishment records mirrored the actual sanitary conditions of the establishment, although isolated findings were identified at two establishments. These additional isolated findings are noted on the individual establishment checklists attached to this report (Appendix A).

The FSIS auditor concluded that IPSA requires establishments certified to export to the United States to develop, implement, and maintain sanitation programs consistent with 9 CFR §416 to ensure that establishment construction, facilities, and equipment prevent the contamination or adulteration of meat products destined for United States export.

## **VII. COMPONENT FOUR: GOVERNMENT HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) SYSTEM**

The fourth of six equivalence components that the FSIS auditor reviewed was Government HACCP System. The food safety inspection system is to require that each official establishment develop, implement, and maintain a HACCP system.

The FSIS auditor verified that the CCA requires certified establishments to develop, implement, and maintain a HACCP system. Nicaragua's *Law N° 291/2014* and implementing regulations in *Decree N° 59-2003* as amended by *Decree N° 02-99* reference the requirements for HACCP. IPSA contains regulatory requirements requiring establishments certified to export to the United States to develop, implement, and maintain a HACCP plan identifying food safety hazards, and to institute controls to prevent or eliminate the hazards.

The *IPSA Meat Inspection Procedures Manual, Procedure N° 17, Verification of SSOP and HACCP* describes the procedures to verify and ensure that HACCP and sanitation SOPs are implemented in compliance with the national regulations and 9 CFR §416 and §417. IPSA requires that each establishment implement zero tolerance, antimicrobial, and carcass chilling critical control points (CCPs).

The *IPSA Meat Inspection Procedures Manual* requires that the DRC within DIA perform annual review and approval of all establishment HACCP plans. The DRC verifies the establishment's HACCP plan procedures by assessing whether the plan complies with all applicable requirements. In addition, OVs verify whether the certified establishment's HACCP plan is adequate, and they assess compliance of the plan with all requirements in the aforementioned documents, including inspection verification tasks of CCPs and procedures performed by the IIP daily at these establishments once a month.

The FSIS auditor visited five beef slaughter and processing establishments to determine whether IPSA maintained adequate government oversight for the implementation of HACCP requirements. The FSIS auditor reviewed programs and records maintained by inspection personnel and the audited establishments and verified the implementation of the HACCP systems at the five audited establishments.

The FSIS auditor verified that the audited establishments have developed flow charts and conducted hazard analyses for expected hazards. For specific hazards that are reasonably likely to occur, the establishments have instituted CCPs described in HACCP plans to include critical limits to be monitored, the monitoring frequency, the corrective actions to be implemented when a deviation occurs, and verification activities to be implemented.

The FSIS auditor verified that each beef slaughter and processing establishment certified to export to the United States had addressed contamination of carcasses with STEC (O157:H7, O26, O45, O103, O111, O121, and O145) within the context of their HACCP system. This included the implementation of CCPs for the use of an organic acid spray, as well as additional controls to ensure that carcasses were chilled in a manner sufficient to prevent the outgrowth of microbial pathogens.

The FSIS auditor also verified that IIP conduct daily and monthly HACCP verification activities in accordance with the aforementioned documents. The OVs are responsible for performing verification activities that include the review of the establishment's written HACCP plans and their contents, review of establishment-generated HACCP monitoring and verification records, and direct observation verification of those procedures by the establishment to assess the adequacy of implementation of HACCP plans on the part of the establishments.

The FSIS auditor, together with the SIC inspection personnel, observed the establishments' implementation of procedures for controlling fecal matter, ingesta, and milk (i.e., zero tolerance) during cattle slaughter. The FSIS auditor verified the physical zero tolerance CCP location by observing an establishment employee conducting HACCP monitoring the direct examination of carcasses and verification activities at this CCP location. The FSIS auditor verified that inspection personnel also verify zero tolerance for fecal material, ingesta, and milk in beef slaughter and processing establishments to ensure establishment compliance with sanitary dressing and the establishments' CCPs for zero tolerance.

The IIP are to use daily and monthly *Verification HACCP* forms to direct them to conduct specific HACCP plan verification tasks and to document daily and monthly HACCP inspection verification activity results, including findings and verification of actions taken. The FSIS

auditor observed through a review of the records at the five audited establishments that the IIP were consistently documenting that HACCP verification tasks were completed on their official inspection *Verification HACCP* forms (*F-SIC-15* (daily) and *F-SIC-39* (monthly)), including the review of establishment test results as required by the CCA guidelines. Once a month the SIC Manager or Assistant Manager verifies the adequacy of the HACCP system with the provisions contained in the *IPSA Meat Inspection Procedures Manual*.

The FSIS auditor's on-site verification activities and analysis indicate that IPSA requires operators of establishments certified to export to the United States to develop, implement, and maintain HACCP systems. However, the current audit identified an isolated HACCP finding at one establishment, which the FSIS auditor determined was not systemic. The isolated finding was noted on the individual establishment checklists attached to this report (Appendix A).

## **VIII. COMPONENT FIVE: GOVERNMENT CHEMICAL RESIDUE TESTING PROGRAMS**

The fifth of six equivalence components that the FSIS auditor reviewed was Government Chemical Residue Testing Programs. The food safety inspection system is to present a chemical residue testing program, organized and administered by the national government, which includes random sampling of internal organs, fat, and muscle of carcasses for chemical residues identified by the exporting country's meat inspection authorities or by FSIS as potential contaminants.

Prior to the on-site visit, FSIS residue experts thoroughly reviewed Nicaragua's National Residue Control Program (NRCP) for 2018 and results for 2017, associated methods of analysis, and additional SRT responses outlining the structure of Nicaragua's chemical residue testing program. Methods of analysis are consistent with those outlined in the FSIS Chemistry Laboratory Guidebook or other internationally recognized organization. FSIS has not identified any POE violations related to this component since the last FSIS audit in 2016.

The FSIS auditor verified that IPSA continues to maintain the legal authority to regulate, plan, and execute activities of the inspection system that are aimed at preventing and controlling the presence of residues of veterinary drugs and chemical contaminants in the tissues of bovine slaughtered for human consumption. Nicaragua's *Law N° 274, Basic Law for the Regulation and Control of Pesticides, Toxic, Dangerous and Other Similar Substances*, prescribes conditions of chemicals used in the production of meat, including animal feed; provides authority to prohibit the use of compounds that may present public health risks; and provides the ability to control and monitor industrial and environmental chemicals.

The FSIS auditor verified that the residue plan is the responsibility of the SIC of the DIA under IPSA. Development of the annual residue plan is a collaborative effort between DGIAL, DIA and the National Laboratory of Chemical and Biological Waste (LNRQB) Director. DGIAL, under IPSA, ensures the implementation and maintenance of their NRCP by having full oversight over the residue program. The DIA is responsible for the collection of meat samples for residue analyses and has the authority to enforce maximum residue limits in meat. The LNRQB is the official government laboratory that conducts residue analyses. Lastly, the DVIA within the DIA conducts regulatory follow-up investigations of confirmed residue violations.

The NRCP is designed and conducted in accordance with the *Law N° 291* and is further derived from the following regulations: *Law N° 274*, which prescribes conditions of chemicals used in the production of meat, including animal feed; provides authority to prohibit the use of compounds that may present public health risks; and provides the ability to control and monitor industrial and environmental chemicals; *Administrative Resolution N° 018-2015*, which cancelled the manufacture, import, registration, endorsement, marketing, and use of veterinary products containing ethion as an active ingredient in its composition; *Ministerial Agreement 004-2013* on Avermectins; and *Nicaraguan Technical Standard on Maximum Veterinary Medicine Limits - NTON 03087-09*. The plan considers the previous year's results in order to implement appropriate modifications and possible targeted actions.

The FSIS auditor verified that Nicaragua's NRCP identifies the specific chemical compounds to be analyzed, the matrix analyzed, the analytical methodology for regulatory decision making, the action level or maximum residue level, number of samples to be analyzed, and location of the sampling (farm/establishment) for meat products intended for export to the United States. The NRCP also lists the proposed tissue and sites from where the samples will be collected, as well as the laboratory and testing method used for analysis of samples. The NRCP includes random sampling and testing of internal organs and fats for targeted residues, implementing risk analysis in chemical residue areas that FSIS regulates, and monitoring bovine meat for chemical residues identified by the importing country's meat inspection authorities as potential contaminants.

In addition to routine sampling, sample collections may be generated by the IIP whenever they have a reason to suspect that a sample is needed. If a screening test returns a positive detection for antibiotics, LNRQB will inform IPSA, which will require that the retained product from the animal sampled be condemned. In the event any sampled lot has violative levels of a chemical compound, the OV also issues a *Nonconformity Report*, (*Reporte de No Conformidad*) to the establishment.

Although there have been no residue violations in recent history, the FSIS auditor verified that IPSA has developed the necessary enforcement procedures to implement should any sample lot return a violative result. These procedures include the following: notification to the Directorate of Animal Health so that it takes measures in the farm of origin of the cattle; gathering information identifying the animal and farm of origin; notification and publication to the affected establishments; investigation of the farm of origin to determine the reason for the presence of residues; tracing the origin of the materials or products in the production chain; and corrective actions implemented and approved by the CCA. Additionally, all the affected and suspicious product is declared unfit for human consumption and destroyed.

The FSIS auditor verified implementation of the NRCP at the five audited slaughter and processing establishments. A review of the sampling records maintained at the local inspection office of the audited slaughter and processing establishments indicated that the 2019 sampling program was being adhered to as scheduled. The official monitoring is conducted according to the NRCP, which is defined every year. The FSIS auditor verified that the inspection personnel are following the *IPSA Meat Inspection Procedures Manual, Procedure N° 1*, which provides instructions to SIC personnel who collect monitoring samples for residue analyses, including a scheduled sampling plan. The plan lists the residue group, the number of samples for the group,

the matrix, and number and day(s) of sampling each month. These instructions includes random sampling and testing of internal organs, fat, and muscle of carcasses for targeted residues, and secure delivery of residue samples to the LNRQB laboratory in accordance with the prescribed methodology provided by IPSA. Once samples are collected, the SIC completes the laboratory submission form, *Remisión de Muestras al Laboratorio*, and a copy is packaged in the sample shipment cooler which IIP secures and ships under a numbered inspection seal to maintain integrity. The sample is then transported by official courier to the laboratory. Residue results are communicated to the IPSA headquarters, SIC, OV's, and the establishment through e-mail.

The CCA's prescribed sampling protocol mandates test and hold procedures to ensure product is not exported to the United States until acceptable results are obtained, and SIC verifies acceptable residue results prior to issuing certification for export to the United States. The FSIS auditor verified through the review of inspection records and by direct observation of on-site "inspection retain cages" (including retained product) that SIC inspection personnel have effectively implemented this policy that selected carcass and all meat products (sampled for analysis of residues of veterinary drugs and environmental contaminants) be held under IPSA secured control pending results, in accordance with the *IPSA Meat Inspection Procedure Manual, Procedure N° 1, Numeral 4.5*, which states that carcasses, organs, and other parts of animal carcasses are held pending receipt of laboratory results of samples.

The FSIS auditor conducted an on-site audit of the IPSA government laboratory LNRQB, the only residue laboratory providing technical support to Nicaragua's food safety inspection system. The audit included interviews with the laboratory management, document reviews including the Quality Control Manual, and observations of the laboratory. The laboratory is ISO/IEC 17025 accredited by NAO. The FSIS auditor reviewed the most recent accreditation audits of the laboratory and verified that the findings reported during laboratory audits were promptly addressed and documented as required by the ISO/IEC 17025 standard for corrective action plans in response to the audits. The audit reports reviewed at the laboratory demonstrated that the technical and organizational aspects of the functions of the laboratory were periodically evaluated by the laboratory quality control manager, by IPSA, and by a third-party accrediting institution.

The FSIS auditor verified that analysts assigned to the chemical residue laboratory have completed academic work and specialized training that qualify them to conduct the analytical methods for detection and quantification of chemical residues in their scope of accreditation. The FSIS auditor also reviewed intra- and inter-laboratory proficiency testing associated with the methods and found the results to be acceptable. The FSIS auditor verified that the audited laboratory ensured traceability throughout sample receipt, analysis, and reporting per the laboratory Quality Control Manual, and that the laboratory performs a timely analysis of samples and reports the number of analyzed samples and the results to IPSA in a timely manner. No concerns arose from these observations and reviews.

The FSIS auditor verified that Nicaragua's food safety inspection system continues to maintain a chemical residue testing program, organized and administered by the national government. It maintains the legal authority to regulate, plan, and execute activities of the inspection system that

are aimed at preventing and controlling the presence of residues of veterinary drugs and contaminants in beef products destined for export to the United States.

## **IX. COMPONENT SIX: GOVERNMENT MICROBIOLOGICAL TESTING PROGRAMS**

The sixth of six equivalence components that the FSIS auditor reviewed was Government Microbiological Testing Programs. The food safety inspection system is to implement certain sampling and testing programs to ensure that meat products prepared for export to the United States are safe, wholesome, unadulterated, and correctly labeled and packaged.

The FSIS auditor verified Nicaragua's microbiological sampling and testing programs through direct observation, document reviews and interviews of IPSA personnel at the local inspection offices and in five audited slaughter and processing establishments. The FSIS auditor verified that IPSA has established process control criteria that are consistent with those listed in 9 CFR §310.25(a) in order to verify process control for generic *E. coli* in raw products.

The FSIS auditor reviewed the establishment's written program and confirmed that the SIC personnel verify that slaughter and processing establishments comply with IPSA's regulatory requirements for generic *E. coli*, including sampling frequency, technique, and methodology; for maintaining records of analytical results; and for sampling requirements including the secure submission of each sample to the Central Veterinary Diagnostic and Food Microbiology Laboratory (LCDVMA) official laboratory for analysis. The FSIS auditor's review of the establishment program and inspection records identified no concerns.

The FSIS auditor reviewed IPSA's *Salmonella* sampling and testing program which is consistent with FSIS' *Salmonella* Performance Standards requirements listed in 9 CFR §310.25(b). The FSIS auditor verified that the implementation of the program in the five audited beef slaughter and processing establishments met the CCA's requirements outlined in *Decree N° 49-90*. IIP use sponges to collect a 100-cm<sup>2</sup> surface area from the flank, rump, and brisket at a frequency of once per every 300 chilled bovine carcasses without prior notice to the establishment. IIP submit all samples to the official LCDVMA microbiology laboratory for analysis for presence of *Salmonella* spp. The CCA utilizes 9 CFR §310.25(b), Table 2, regulatory requirements to evaluate *Salmonella* Performance Standards which consist of a 58 consecutive carcass samples, for which the maximum number of positive samples is two. IPSA uses the FSIS Microbiology Laboratory Guidebook (MLG) method 4.09 for official analysis of *Salmonella* in beef. The FSIS auditor's review of the CCA's program and inspection records identified no sample set failures for the period reviewed and no concerns.

The FSIS auditor reviewed the IPSA program for the control of *E. coli* O157:H7 and non-O157 STEC, *IPSA Notice N° 08 SIC-1*. IPSA has established a zero-tolerance policy for STEC (O157:H7, O26, O45, O103, O111, O121, and O145) in raw beef products intended for export to the United States. *Notice N° 08 SIC-1* includes requirements and instructions for government verification sample collection (N60) and submission procedures, interpretation of results, and outlines an enforcement strategy that includes immediate corrective actions, HACCP reassessment, and follow-up testing. The sampling program for official government sampling

(collected by the SIC AIs) is conducted weekly and analyzed at the official laboratory. Additionally, establishment sampling (collected by the SIC AIs) is conducted daily (every sub-lot) and analyzed at the establishment laboratory.

The FSIS auditor observed and verified that the SIC AIs performed the N60 sample collection for both establishment and official government sampling programs. The AIs collect establishment verification samples daily from every sub-lot of boneless beef. Methods are consistent with FSIS excision methodology. The program designates LCDVMA as the only laboratory that performs screening analyses of official samples. IPSA's instituted policy is that any positive screening result for establishment-tested product and government-tested official samples is considered a positive result and that enforcement actions will proceed, including the condemnation of the product lot. The on-site audit at the five beef slaughter and processing establishments indicated that inspection personnel were adhering to the sampling plans established by the CCA and implemented hold and test protocols for each lot of product.

The FSIS auditor conducted an on-site audit of the LCDVMA, the only microbiological laboratory providing technical support to Nicaragua's food safety inspection system. The laboratory performs inspection system analyses for water supplies (microbiologic and chemical), generic *E. coli*, *Salmonella* spp., and STEC (O157:H7, O26, O45, O103, O111, O121, and O145). For food microbiological establishment testing, the laboratory charges fees for service in accordance with *Ministerial Decree N° 00-6-2012*. The audit included interviews with the laboratory management, document reviews including the Quality Control Manual, and observations of the laboratory. The FSIS auditor verified that the laboratory was accredited by NAO as meeting *Norma Técnica Nicaragüense (NTN) 04 001-05* requirements, equivalent to ISO/IEC 17025 criteria, for calibration and microbiologic analyses.

The FSIS auditor reviewed the most recent accreditation audit report, *FOR-ONA-03.007* of the laboratory and verified that the findings reported during laboratory audits were promptly addressed and documented as required by the ISO/IEC 17025 standards with corrective action plans in response to the audits. Each NAO audit is partial, so that it takes four years to complete an audit of the entire laboratory system. The audit reports reviewed at the laboratory demonstrated that the technical and organizational aspects of the functions of the laboratory were periodically evaluated by the laboratory quality control manager (internal audits), IPSA (annually), and by a third-party accrediting institution.

The FSIS auditor's review of laboratory testing procedures indicated that the appropriate methods were implemented as prescribed. The laboratory methods for STEC analysis include the Assurance GDS® MPX Top 7 STEC for screening, FSIS MLG 5.B.05 for non-O157 confirmation and FSIS MLG 5.09 for *E. coli* O157:H7 confirmation. The LCDVMA's *Salmonella* spp. analytical method is based on the FSIS MLG 4.05 method and is one of the methods accredited by NAO. Generic *E. coli* are analyzed using 3M™ Petrifilm™. The laboratory has procedures for proficiency testing.

The FSIS auditor verified that analysts assigned to the microbiological laboratory have documentation of analysts' proficiency evaluations, inter-laboratory proficiency testing results, specialized training that qualify them to conduct the analytical methods for detection and

quantification in their scope of accreditation. The FSIS auditor reviewed intra- and inter-laboratory proficiency testing associated with the methods and found the results to be acceptable. The FSIS auditor verified that the audited laboratory maintained appropriate discard criteria to ensure the integrity of the sample and testing results and ensured traceability throughout sample receipt, analysis, and reporting per the laboratory Quality Control Manual and the laboratory performs a timely analysis of samples and reports the number of analyzed samples and the results to IPSA in a timely manner. No concerns arose from these observations and reviews.

The FSIS auditor verified that Nicaragua's food safety inspection system continues to maintain the legal authority to regulate, plan, and execute activities of the inspection system aimed at controlling the presence of microbiological pathogens in beef products exported to the United States, and that those beef products are unadulterated, safe, and wholesome in accordance with FSIS requirements. The CCA's meat inspection system continues to meet the FSIS requirements for this component. There have not been any POE violations related to microbiological testing conducted by FSIS at POE since the last FSIS audit in 2016.

## **X. CONCLUSIONS AND NEXT STEPS**

An exit meeting was held on February 8, 2019, in Managua, Nicaragua with IPSA. At this meeting, the FSIS auditor presented the preliminary findings from the audit. An analysis of the findings within each component did not identify any deficiencies that represented an immediate threat to public health. The FSIS auditor identified the following finding:

### **Government Sanitation**

- The CCA's in-plant inspection officials failed to identify, document, and enforce compliance with sanitation performance standards and sanitation standard operating procedure requirements in one of five slaughter and processing facilities. The overhead structures in several beef carcass coolers exhibited condensation and extensive rust directly above exposed beef carcasses which may lead to direct product contamination. The severity of the degraded conditions led the CCA to retain the beef carcasses, reject the coolers, and trim all carcasses within these coolers. In addition, the overhead structures throughout the fabrication areas of the facility exhibited rust directly above exposed beef product. However, no direct product contamination was observed in any of these instances.

During the audit exit meeting, the CCA committed to address the preliminary findings as presented. FSIS will evaluate the adequacy of the CCA's documentation of proposed corrective actions and base future equivalence verification activities on the information provided.

# APPENDICES

## **Appendix A: Individual Foreign Establishment Audit Checklists**

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ganaderia Integral Nicaragua, S.A. (GINSAs) Km. 34.5 Carretera vieja a Ledn. (Highway 12) Managua, Nicaragua	2. AUDIT DATE 01/31/2019	3. ESTABLISHMENT NO. 1	4. NAME OF COUNTRY Nicaragua
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

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**60. Observation of the Establishment**

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

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**61. AUDIT STAFF**

OIEA International Audit Staff (IAS)

**62. DATE OF ESTABLISHMENT AUDIT**06/07/2018

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United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION NOVATRRA, S.A. Km 42 Carretera Panamericana Norte Municipio Tipitapa, Managua, Nicaragua	2. AUDIT DATE 02/04/2019	3. ESTABLISHMENT NO. 2	4. NAME OF COUNTRY Nicaragua
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

39/51 Establishment Construction and Maintenance:

FSIS auditor observed that in the raw product packaging room oxidized and corroded copper pipes were hanging from multiple overhead refrigeration cooling units which were stationed over or adjacent to the white interlocking conveyor belt system that carry bagged, but not sealed raw beef product for vacuum packaging in the room. This deficiency resulted in an insanitary condition.

The official veterinarian failed to identify the deficiency. FSIS auditor's review of establishment and government records did not identify that these items were previously identified.

61. AUDIT STAFF

OIEA International Audit Staff (IAS)

62. DATE OF ESTABLISHMENT AUDIT

06/11/2018

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Industrial Comercial San Martin, S.A. Km. 67 1/2, Carretera Panamericana Sur P.O. Box 5 Nandaime, Granada	2. AUDIT DATE 01/30/2019	3. ESTABLISHMENT NO. 4	4. NAME OF COUNTRY Nicaragua
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

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**60. Observation of the Establishment**

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

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**61. AUDIT STAFF**

OIEA International Audit Staff (IAS)

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**62. DATE OF ESTABLISHMENT AUDIT**

04/06/2018

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United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Nuevo Carnic, S.A. Km. 10 1/2 Carretera Norte P.O. Box 1251 Managua	2. AUDIT DATE 01/29/2019	3. ESTABLISHMENT NO. 5	4. NAME OF COUNTRY Nicaragua
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

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**60. Observation of the Establishment**

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

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**61. AUDIT STAFF**

OIEA International Audit Staff (IAS)

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**62. DATE OF ESTABLISHMENT AUDIT**

04/05/2018

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United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Matadero Central, S.A. (MACESA) Km. 130 1/2 Carretera a Juigalpa Ramo	2. AUDIT DATE 02/01/2019	3. ESTABLISHMENT NO. 8	4. NAME OF COUNTRY Nicaragua
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

15/51 HACCP Plan CCP:

The establishment HACCP Plan for Critical Control Point 1 (CCP 1) failed to adequately identify the monitoring procedures for the CCP and at what point in the process monitoring will be conducted. FSIS auditors review of the establishments CCP 1 implementation on the slaughter floor did however meet FSIS and IPISA’s requirement. FSIS observed that each beef carcass was adequately monitored by the establishment for fecal material, ingesta, and milk prior to the washing of the carcass and the establishment employee monitored the carcasses at the required frequency and documented the results as required by the establishments HACCP plan.

The official veterinarian and other CCA personnel failed to identify this deficiency during the review of establishment and government verification records. Additionally, the FSIS auditor did not observe any fecal material, ingesta, and milk on any of the carcass nor were there any sanitary dressing deficiencies.

39/51 Establishment Construction and Maintenance:

The FSIS auditor observed the following:

1. There were extensively rusted overhead rails, beams and the structures attached to the ceiling were observed throughout the two carcass coolers identified as having ventilation noncompliance in this report. These deficiencies resulted in insanitary conditions with potential to directly contaminate products. Each of these coolers had beef carcasses stored in them.
2. Throughout the boning room and raw product packing area: rust, flaking paint and accumulation of caulking peeling away and in clumps on wall fixtures and ceiling structures

The official veterinarian failed to identify these deficiencies. FSIS auditor’s review of establishment and government records did not identify that these items were previously identified.

FSIS auditor’s questions about his observations prompted the SIC Manager and OV take immediate enforcement action related to the two beef carcass coolers. Both coolers were emptied and rejected for use by the OV until adequate repairs were implemented to prevent any further insanitary conditions. All carcasses were retained and remove from the coolers for trimming and reinspection in addition to, further corrective actions in associated the ventilation noncompliance. However, no direct product contamination was observed in any of these instances.

46/41/51 Sanitary Operations - Ventilation

The FSIS auditor observed condensation involving the overhead structures and ceilings in two carcass coolers and one freezer. The FSIS auditor’s questions about his observations prompted the SIC Manager and OV take immediate enforcement action and corrective action to retain all beef carcasses for trimming, application of lactic acid, and performance of microbiological sampling. Both coolers were emptied and rejected for use by the OV until adequate repairs were implemented to prevent any further insanitary conditions. However, no direct product contamination was observed in any of these instances.

**Appendix B: Foreign Country Response to the Draft Final Audit Report**

Managua, July 9, 2019  
DIA/CLW/1183/07/19

**Dr. Michelle Catlin**

Office for International Coordination  
Food Safety and Inspection Services  
U.S. Department of Agriculture  
Washington, District of Columbia  
**At office address**

Dear Dr Catlin

By this means, I am pleased to address you regarding the draft of the final auditing report "Evaluation of food safety systems that govern raw meat products exported to the United States of America," conducted in Nicaragua covering the period between January 28 and February 8, 2019.

Moreover, I inform you that we have read said report and analyzed the six components of the system of equivalences on which the auditor focused and agree with his observations.

As a result, I am submitting to you the Action Plans with the corrective and preventive measures which were implemented at the facilities of NOVATERRA S.A., Facility N° 2, and Matadero Central S.A. (MACESA), Facility N° 8.

On our end and for the purpose of improving identification of such deficiencies, I have sent the appropriate guidelines to the official veterinaries assigned to said facilities.

Included are the accompanying documents.

Best regards,

Dr. César Lacayo Whitford,  
Director Agriculture Safety DIA-IPSA

C.c Mr. Jimrny A. Bolaños - Agricultural Specialist, USOA/FAS.  
Mr. Juan Rodriguez - USOA/FAS  
Dr. Martha Hernández - Resp. DIEA/DIA  
Dr. Julio Guadamuz - Resp. Sección de Inocuidad de Carnes.  
Archives

**CORRECTIVE ACTIONS NOVATERRA S.A.**  
 UNITED STATES DEPARTMENT OF AGRICULTURE INSPECTION - USDA  
 FOOD SAFETY INSPECTION SERVICES – FSIS  
 February 4, 2019

Non-Conformity	Corrective Action	Preventive Measure	Date of Compliance	MVO-IPSA Verified
<b>CONSTRUCTION AND MAINTENANCE OF THE FACILITY</b>				
<p>FSIS Auditor observed that in the packing room of the product, there were rusted copper pipes hanging from multiple refrigeration units; areas were located over or next to the white interlock conveyor belt holding non-yet-sealed bagged raw beef product ready to be airtight packaged in said room. Said deficiency resulted in an insanitary condition.</p> <p>The official veterinary failed to identify said deficiency. Evaluation by FSIS auditing of facility and government records did not detect these points as having been previously identified.</p>	<p>The day of the finding, pipes were cleansed once the process ended.</p> <p>It was determined that pipes should be cleaned during the bi-weekly washing operations, while proper materials were found to cover them.</p>	<p>Pipes were covered with ARMAFLEX, a flexible insulating thermal elastomeric foam which controls condensation and reduces the risk of corrosion under the insulating material.</p>	<p>FEB-19-2019</p>	

Dr. Gabriela Solórzano Castellón  
 HACCP Director – NOVATERRA S.A.

Images on pages 2 through 5 show the following captions:

“BEFORE” & “Exposed copper pipe”

Images on pages 6 through 10 show the following captions:

“AFTERWARDS” & “Insulated copper pipe”

Pages 2 through 10 show the signature of the Official Medical Veterinary

Government for Reconciliation and National Unity

The People, President!

**MEMORANDUM**

To: Lic. Nicolle Auffret  
From: Dr. Gerardo A. Treminio R.  
Official Medical Veterinary - IPSA  
Subject: Official Inspection FSIS USDA Non-conformities  
Date: June, 13, 2019

---

By this means I am addressing you to give you notice of the non-conformities we have received concerning the audit FSIS USDA carried out in MACESA S.A. Facility No 8, on February 8, 2019.

Attached to this document is the non-conformity report for appropriate follow-up and compliance with remedial actions.

Without further ado,

Sincerely yours,

---

C.c.: Eng. Wilber Alvarez Crovetto

HACCP responsible for Fac. No. 8 MACESA

CHRISTIAN, SOCIALIST, SOLIDARY!

INSTITUTE FOR AGRICULTURAL PROTECTION AND HEALTH

Department for Agricultural Safety DIA-IPSA

Km. 5 Carretera Norte, contiguo a ENACAL Portezuelo

Email: [inocuidad.alimentaria@ipsa.gob.ni](mailto:inocuidad.alimentaria@ipsa.gob.ni)

Phone: (505) 22981330 Ext: 178





**MATADERO CENTRAL, S.A.**

**MACESA**

**JUIGALPA, CHONTALES**

**WAC-HACCP-MACESA 19-2019**

**MEMORANDUM**

To: Lic. Nicolle Auffret

From: Dr. Gerardo A. Treminio R.  
Official Medical Veterinary - IPSA

Subject: Official Inspection FSIS USDA Non-conformities

Date: June, 13, 2019

---

Dear Dr. Treminio,

Greetings,

By this means I am forwarding you the report containing the Corrective Actions and Preventive Measures plan according to the findings submitted in the Sanitary Inspection report carried out at the facility on February 1, 2019 by FSIS-USDA Federal Inspection.

Without further ado,

Sincerely yours,

CC. /Archive

**FACILITY 2516 1003 EXT. 585**

**MANAGUA OFFICE 2278-7770**

Matadero Central S.A. (MACESA)  
Km. 5 Carretera Norte, contiguo a ENACAL Portezuelo  
Answer to FSIS-USDA Inspection  
Carried out February 1, 2019 at Facility No. 8 MACESA  
**WAC-HACCP-MACESA 19-2019**

**REPORT**

**CORRECTIVE ACTION AND PREVENTIVE MEASURES PLAN FOR**

**FSIS-USDA AUDIT**

**CARRIED OUT FEBRUARY 1, 2019 AT FACILITY NO. 8 (MATADERO CENTRAL S.A.) MACESA**

**JUIGALPA, CHONTALES, JUNE 24, 2019**

Matadero Central S.A. (MACESA)  
 Km. 5 Carretera Norte, contiguo a ENACAL Portezuelo  
 Answer to FSIS-USDA Inspection  
 Carried out February 1, 2019 at Facility No. 8 MACESA  
**WAC-HACCP-MACESA 19-2019**

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<b>2.</b>	<b>39/51 Facility, Construction &amp; Maintenance</b>	<b>4</b>
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Matadero Central S.A. (MACESA)  
 Km. 5 Carretera Norte, contiguo a ENACAL Portezuelo  
 Answer to FSIS-USDA Inspection  
 Carried out February 1, 2019 at Facility No. 8 MACESA  
**WAC-HACCP-MACESA 19-2019**

**I. CORRECTIVE ACTION PLAN**

No.	Description of non-compliances	Compliance Date	Corrective action	Preventive measure	Status	MACESA Facility Verifier	IPSA Official Verifier
1.	<b>15/51PLAN HCCP &amp; PCC No. 1:</b> Facility's HACCP plan for critical control point 1 (PCC) failed to properly identify PCC monitoring procedures	Feb 6, 2019	HCCP plan was reevaluated and PCC N°1 phase was modified. In the " <b>Carcass Inspection</b> " phase, "0 tolerance" criteria for contamination was applied according to <b>FSIS Directive 6420.20</b> as phase for PCC N°1. Reevaluation of HCCP plan as part of the current edition N°12 prior review and approval from Official IPSA Medical Veterinary at facility was submitted to the <b>DRC-DIA-IPSA</b> competent authorities as part of the renewal process and certification of HACCP plan <b>DAY/009</b> .	Verification of compliance with those requirements and controls established during Analysis of Hazards and Critical Control Points monitoring for the purpose of verifying said controls included within the HACCP system ensure that all carcasses are safe, clean and free from contamination by means of inspection tasks at this phase of the process. PCC N°1 monitoring and control procedures were carried out by HACCP inspectors and verified by the competent IPSA Sanitary Audits.	Closed	<b>Wilber Alvarez</b> Eng. HACCP Responsible	<b>Dr. Gerardo Termino</b> Medical Veterinary IPSA Official Fac. 8

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No.	Description of non-compliances	Compliance Date	Corrective action	Preventive measure	Status	MACESA Facility Verifier	IPSA Official Verifier
2.	<p><b>39/51 Facility. Construction &amp; Maintenance:</b>            2.1 Overhead rails, beams and structures extensively rusted on ceiling throughout the length of both carcass "coolers"</p>	Feb 3, 2019	<p><b>1.</b> Coolers N°1 &amp; N°3 were evacuated and decommissioned by IPSA Official Medical Veterinary, until sanitary conditions are restored.  <b>2.</b> Sacrifice programs were planned taking into account capacity without the decommissioned coolers.  <b>3.</b> A task group was organized to address maintenance work at coolers. A plan was designed which included treatment of structure rails and applying layers for elimination of rust.</p>	<p>A meeting was carried out with maintenance management and plant management demanding completion and supervision of works to ensure proper conditions within carcass cooling rooms.            Compliance with infrastructure maintenance programs was requested to ensure avoiding corrosion of structures.             When finished, work and changes implemented shall be inspected by HACCP and verified by the competent IPSA Sanitary Authorities.</p>	Closed	<p><b>Wilber Alvarez</b>            Eng.            HACCP            Responsible</p>	<p><b>Dr. Gerardo Terminio</b>            Medical            Veterinary            IPSA Official            Fac. 8</p>

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No.	Description of non-compliances	Compliance Date	Corrective action	Preventive measure	Status	MACESA Facility Verifier	IPSA Official Verifier
2.	2.2_Product deboning and packing area: Mold, flacking paint, caulking peeling and clumps on walls and ceiling structure	Feb 4, 2019	<p>A specific group was set up to take care of maintenance tasks required at ceilings, walls in deboning room, wall joints and replacement of deteriorated liner sections. Caulking was replaced in all panel and ceiling joints in the area by applying one with better industrial qualities.</p> <p>Maintenance: As part of the first phase, panel surfaces were treated and panels substituted by ones with larger covering assemblage at deboning room.</p>	<p>A meeting was carried out with maintenance management demanding work completion and supervision to ensure proper conditions of floors.</p> <p>Maintenance work shall be inspected under HACCP supervision and verified by the competent IPCC Authorities who will decide if said works are in compliance for proper use, ensure that installations are within acceptable conditions and don't present any hazards to meat products.</p>	Closed	<p style="text-align: center;"><b>Wilber Alvarez</b>  <b>Eng. HACCP Responsible</b></p>	<p style="text-align: center;"><b>Dr. Gerardo Terminio</b>  <b>Medical Veterinary</b>  <b>IPSA Official</b>  <b>Fac. 8</b></p>

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No.	Description of non-compliances	Compliance Date	Corrective action	Preventive measure	Status	MACESA Facility Verifier	IPSA Official Verifier
3.	<p><b>46/41/15</b>  <b>Sanitary Operations</b>  <b>Ventilation:</b>            Condensation related to overhead structures and ceiling in two carcass coolers and one freezer.</p>	Feb 1, 2019	<p>1. Personnel were reinforced for the purpose of controlling condensation inside coolers.            2. All exposed carcasses were inspected; cleaning was carried out by means of trimming and treated with 2.2% lactic acid.            3. Samples were serialized at carcasses in coolers 1 &amp; 3 in search of Salmonella &amp; Generic E. Coli.            4. Product from was sent to the local stores of exposed carcasses in coolers 1 &amp; 3.</p> <p><i>(Continues on next page)</i></p>	<p>At the meeting with maintenance management, sealing of door frames was requested for hermetic purposes, combined with plastic curtains placed at chiller rails entrance points. Personnel access was authorized to reinforce condensation control at coolers.</p> <p>Regarding the freezer, an out of use window that allowed for entrance of warm air that generated condensation on panels, was shut down with the use of polyurethane.</p>	Closed	<p><b>Wilber Alvarez</b>  <b>Eng.</b>  <b>HACCP</b>  <b>Responsible</b></p>	<p><b>Dr. Gerardo Terminio</b>  <b>Medical</b>  <b>Veterinary</b>  <b>IPSA Official</b>  <b>Fac. 8</b></p>

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No.	Description of non-compliances	Compliance Date	Corrective action	Preventive measure	Status	MACESA Facility Verifier	IPSA Official Verifier
			<p>Carcasses have been retained pending results from the lab. (Report of results attached at N° <b>MA-19-02-1105-01 at 40</b>)</p> <p>Condensation found at freezer was promptly eliminated between evaporating units 1 &amp; 2 by personnel assigned to the area.</p>	<p>For the purpose of eliminating formation of from warmer air entering the room, an air curtain was installed at the entrance that communicates with holding area.</p>	Closed	<p><b>Wilber Alvarez</b>  <b>Eng. HACCP</b>  <b>Responsible</b></p>	<p><b>Dr. Gerardo Terminio</b>  <b>Medical Veterinary</b>  <b>IPSA Official</b>  <b>Fac. 8</b></p>

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## **II. ATTACHMENTS**

- 1) Results of Microbiological Serialized Samples of Carcasses**
- 2) Control Sheet of Critical Point Control N°1**
- 3) Report of E. Coli Genre**
- 4) Report of Salmonella**

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### XVI. PCC CONTROL SHEET

<b>Critical Control Point PCC N°1</b>	Zero tolerance to intake, manure & milk
<b>PCC Location</b>	Carcass inspection phase: "Subsequent to separation of half carcasses and removal of bone marrow"
<b>Materials to be used</b>	Visual and manual inspection of channel
<b>Significant Risk</b>	Contamination from pathogen bacteria, growth of generic E. coli, E. coli 0157:H7 & E. coli 0157:H7 Stecs. Salmonella
<b>Critical Limit</b>	Zero tolerance to intake, manure & milk
<b>What?</b>	Channels
<b>How?</b>	<p>Visual and manual inspection: Inspector visually and manually examines the following carcass areas to ensure there are no visual signs of contamination:</p> <ul style="list-style-type: none"> <li>• <b>Feces:</b> Areas around rectus</li> <li>• <b>Intake:</b> Intercostals, anterior quarter, breastbone, nape.</li> <li>• <b>Milk:</b> Diaphragm, external parts and back quarter.</li> </ul> <p>During inspection, HACCP inspector identifies contamination based on color and texture of foreign material.</p> <ul style="list-style-type: none"> <li>• <b>Feces &amp; Intake:</b> Fecal and intake contamination color is yellow, green or brown. It shows a fibrous or vegetal texture.</li> <li>• <b>Milk:</b> Milk color is whitish/yellowish and has an aqueous, viscous or coagulated appearance.</li> </ul>
<b>When?</b>	After separating half carcasses and removing bone marrow
<b>Where?</b>	Sacrifice room
<b>Frequency</b>	Daily. Out of 50 channels, 10 are monitored randomly
<b>Who?</b>	HACCP Inspector
<b>Corrective actions</b>	<p>If during inspection, the HACCP Inspector finds visible contamination of feces, intake or milk, he shall proceed in the following manner:</p> <ol style="list-style-type: none"> <li>1) <b>Process is stopped</b></li> <li>2) <b>Slaughter house supervisor and IPSA inspector are notified</b></li> <li>3) <b>Deviation causes are identified and eliminated</b></li> </ol>

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	<ul style="list-style-type: none"> <li>- By means of visual and manual inspection the HACCP inspector detects the specific point where deviation occurred therefore identifying the operator and cause.</li> <li>- Once the operator who caused said malpractice is identified, evaluation is carried out to define if said operator must be replaced or if situation may be fixed through discussion of the problem. Likewise, operation pace and operator's condition shall be evaluated.</li> </ul> <p><b>4) Is PCC under control?</b> Procedures for carcass control on presence of feces, milk and intake shall be as follows: Carcass is diverted to checking rail, inspected, evaluated, and the section contaminated by feces, intake or milk is cut off. Once process ends at the slaughtering room (including intervention) carcass is retained and kept under observation to carry out microbiological sampling for Generic E. coli. Destination is determined once the results are obtained.</p> <p><b>5) Is distribution of adulterated products prevented as a result of carcass diversion?</b> The relevant parts are cut off, condemned and sent to Rendering. Thorough inspection is carried out forward on all carcasses one inspection card after the last acceptable monitoring step. All carcass inspection cards within that range are identified and recorded in the same reevaluation box within the same PCC.1 format where zero tolerance of intake, feces and milk is to be identified. If within the reevaluation process, several unacceptable carcasses are found due to intake, feces or milk, the previous procedure is repeated. Example: If my last acceptable monitoring is inspection card N° 60 at 11:00 a.m. and deviation occurred at inspection card N° 67 at 11:10 a.m., we recheck cards 61 through 66 and register this in PCC format on the reevaluation box.</p> <p>Once said deviation (non-compliance) has been corrected inspectors for the IPSA Meat Inspection service will verify said correction was carried out accordingly.</p>
<b>Preventive Measures</b>	<ul style="list-style-type: none"> <li>a) Implementation of Good Practices for Manufacturing, in which follow up and compliance are carried out by means of training discussions.</li> <li>b) Employees without proper training, knowledge and experience are not allowed at high risk contamination posts.</li> <li>c) Personnel rotation per line.</li> <li>d) Permanent control of slaughtering pace.</li> </ul>

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<b>Records</b>	<p>Monitoring results are recorded in:  <b>HACCP N° 1 PCC-1 application sheet</b>  <u>Corrective and preventive actions</u> are indicated on the reverse of said application sheet.</p> <p>In the case of deviations, a laboratory analysis results application form is available.</p> <p>Said result is attached to the PCC-1 application form.  Monitoring of PC 3 (proper ligation of esophagus) and PC 4 (proper ligation of rectus). Proper Removal of Udder.  Eviscerating process properly carried out</p>
<b>Corroboration / Verification</b>	<p>The individual responsible for HACCP and the HACCP supervisor. Verified by IPSA Official Medical Veterinary who shall ensure the HACCP inspector carries out:</p> <p><b>What:</b> Meat carcasses and subsections  <b>How:</b></p> <ol style="list-style-type: none"> <li>1. Carcass sampling by surface sponging at coolers for detection of Generic E. coli and Salmonella Spp.</li> <li>2. Cuts are sampled according to N-60 protocol method to determine E. coli O157 H:7 and Stecs.</li> <li>3. Proper operation of PCC-1 is verified weekly by means of direct observation of Monitoring, Corrective Actions and Preventive Measures activities.</li> <li>4. Recorded on HACCP N° 4 verification form.</li> </ol> <p><b>Frequency:</b></p> <ol style="list-style-type: none"> <li>1. <b>Salmonella:</b> One sample daily</li> <li>2. <b>Generic E. coli:</b> One carcass is sampled every 300 processed animals</li> <li>3. <b>E. coli O157 H:7:</b> 60 samples are taken from a batch of 175 boxes.</li> <li>4. Review of daily records.</li> </ol>

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	<p><b>Who:</b></p> <ol style="list-style-type: none"> <li>1. Salmonella, E. coli O157 H: 7 and Stecs.: Sampling is carried out by IPSA Meat Inspection Services</li> <li>2. Generic E. coli: HACCP Inspector; verified by IPSA Meat Inspection Services</li> </ol> <p><b>Records:</b></p> <ol style="list-style-type: none"> <li>1. Generic E. coli: <ul style="list-style-type: none"> <li>• Sample remitted to laboratory</li> <li>• Results report (Generic E. coli) delivered by IPSA Official Laboratory</li> </ul> </li> <li>2. Salmonella: <ul style="list-style-type: none"> <li>• Sample Remittal sheet to Veterinary Diagnosis and Food Microbiology Lab.</li> <li>• Results on Salmonella report</li> </ul> </li> <li>3. E. coli O157 H: 7 and Stecs.: <ul style="list-style-type: none"> <li>• Remittal sheet for Sampling Program for E. coli O157 H: 7; E. coli not O157 H: 7; Stecs</li> <li>• Analysis results for E. coli O157 H: 7; E. coli not O157 H: 7 and Stecs</li> </ul> </li> </ol>
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**RESULTS REPORT**

**N° 31775**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 019421/3</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-1</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**RESULTS REPORT**

**N° 31776**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 019421/7</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-2</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31777**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 019421/12</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-3</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31778**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 023331/17</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-4</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31779**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 025331/21</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-5</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31780**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 025331/26</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-6</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31781**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 105101/31</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-7</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31783**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 105101/33</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-8</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31784**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 105101/38</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-9</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31785**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 105101/42</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-10</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31787**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 018741/51</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-12</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31788**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 018741/55</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-13</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31789**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 018741/59</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-14</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31790**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 018741/65</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-15</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31791**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 018741/69</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-16</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31792**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 122811/74</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-17</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31793**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 139381/80</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-18</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31794**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 139381/86</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-19</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31795**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 167921/91</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-20</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31796**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 034291/101</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-22</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31797**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 034291/106</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-23</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31798**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 034291/113</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-24</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31799**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 034291/119</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-25</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31800**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 034391/127</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-26</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31801**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 105101/46</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2		
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31802**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 151561/133</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-27</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31803**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 151561/138</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-28</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31804**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 151561/145</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-29</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31805**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 151561/151</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-30</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31806**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 66531/161</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-31</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31807**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 66533/194</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-32</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31808**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 66533/196</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-33</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31809**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 122811/222</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-34</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31810**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 122811/231</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-35</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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RESULTS REPORT

**N° 31811**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 122811/243</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-36</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31812**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 151561/146</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-37</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31813**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 151561/148</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-38</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31814**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 151561/144</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-39</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**N° 31815**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 18741/60</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-40</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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RESULTS REPORT

**N° 31822**

Date / Sacrifice 01/31/2019	Remittal Date 02/12/2019	Date of Receipt 02/12/2019	Analysis Date 02/13/2019	Dispatch Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Generic E. Coli</b>	Reference Method <b>Petrifilm 3M</b>
Result Criteria			Result: <b>NEGATIVE -0,08 UFC/cm2</b>	
Acceptable range	Marginal range	Unacceptable range	<b>SAMPLING DATE</b>	
			<b>02/01/2019</b>	
			<b>BATCH: 034291/97</b>	
			<b>LAST LINE</b>	
Negative <b>X</b>	Positive yet under 100 cfu/cm2	Over 100 cfu/cm2	Lab N°: <b>MA-19-02-1105-21</b>	
NOTE: cfu/ml means "colonies forming units per (ml or cm2)				
CITIZERY POWER	<b>KATHERINE MENA</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. KATHERINE MENA</b> Signature of Individual in Charge	<b>FT.5.10.03</b>

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**RESULTS REPORT**

**N° 022570**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>3</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>RAMON GONZALEZ MIRANDA</b>		Source: <b>MORRITO</b>	Batch N° <b>019421</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-1</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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RESULTS REPORT

**N° 022571**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>7</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>RAMON GONZALEZ MIRANDA</b>		Source: <b>MORRITO</b>	Batch N° <b>019421</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-2</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

FT.5.10.0.4

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**RESULTS REPORT**

**N° 022572**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>12</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>RAMON GONZALEZ MIRANDA</b>		Source: <b>MORRITO</b>	Batch N° <b>019421</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-3</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**N° 022573**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>17</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MAXIMO JARQUIN RUIZ</b>		Source: <b>EL RAMA</b>	Batch N° <b>025331</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-4</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**N° 022574**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>21</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MAXIMO JARQUIN RUIZ</b>		Source: <b>EL RAMA</b>	Batch N° <b>025331</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-5</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

FT.5.10.0.4

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**N° 022575**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>26</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MAXIMO JARQUIN RUIZ</b>		Source: <b>EL RAMA</b>	Batch N° <b>025331</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-6</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

FT.5.10.0.4

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**RESULTS REPORT**

**N° 022577**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>31</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>LUIS ALBERTO LOPEZ RODRIGUEZ</b>		Source: <b>SIUNA</b>	Batch N° <b>105101</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-7</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022578**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>33</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>LUIS ALBERTO LOPEZ RODRIGUEZ</b>		Source: <b>SIUNA</b>	Batch N° <b>105101</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-8</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022579**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>38</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>LUIS ALBERTO LOPEZ RODRIGUEZ</b>		Source: <b>SIUNA</b>	Batch N° <b>105101</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-9</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022580**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>42</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>LUIS ALBERTO LOPEZ RODRIGUEZ</b>		Source: <b>SIUNA</b>	Batch N° <b>105101</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-10</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022619**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>46</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>LUIS ALBERTO LOPEZ RODRIGUEZ</b>		Source: <b>SIUNA</b>	Batch N° <b>105101</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-11</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022618**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>51</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE ELIGIO MARTINEZ ESPINOZA</b>		Source: <b>CUAPA</b>	Batch N° <b>018141</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-12</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022625**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>55</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE ELIGIO MARTINEZ ESPINOZA</b>		Source: <b>CUAPA</b>	Batch N° <b>018741</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-13</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022617**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>59</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE ELIGIO MARTINEZ ESPINOZA</b>		Source: <b>CUAPA</b>	Batch N° <b>018741</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-14</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022616**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>65</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE ELIGIO MARTINEZ ESPINOZA</b>		Source: <b>CUAPA</b>	Batch N° <b>018741</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-15</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022615**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>69</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE ELIGIO MARTINEZ ESPINOZA</b>		Source: <b>CUAPA</b>	Batch N° <b>018741</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-16</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022613**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>74</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE ARIEL SOMOZA ARROLIGA</b>		Source: <b>COMALAPA</b>	Batch N° <b>122811</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-17</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022614**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>60</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>LUIS MANUEL JAIME JARQUIN</b>		Source: <b>MUELLE DE LOS BUEYES</b>	Batch N° <b>139381</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-18</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022588**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>86</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>LUIS MANUEL JAIME JARQUIN</b>		Source: <b>MUELLE DE LOS BUEYES</b>	Batch N° <b>139381</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-19</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022589**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>91</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>HOLMAN JAIME DUARTE</b>		Source: <b>MUELLE DE LOS BUEYES</b>	Batch N° <b>167921</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-20</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022590**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>97</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE DE LA T. LOPEZ MENDOZA</b>		Source: <b>BOCANA DE PAIWAS</b>	Batch N° <b>034291</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-21</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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RESULTS REPORT

**N° 022591**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>101</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE DE LA T. LOPEZ MENDOZA</b>		Source: <b>BOCANA DE PAIWAS</b>	Batch N° <b>034291</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-22</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022592**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>106</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE DE LA T. LOPEZ MENDOZA</b>		Source: <b>BOCANA DE PAIWAS</b>	Batch N° <b>034291</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-23</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022593**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>113</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE DE LA T. LOPEZ MENDOZA</b>		Source: <b>BOCANA DE PAIWAS</b>	Batch N° <b>034291</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-24</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022622**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>119</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE DE LA T. LOPEZ MENDOZA</b>		Source: <b>BOCANA DE PAIWAS</b>	Batch N° <b>034291</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-25</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022595**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>127</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE DE LA T. LOPEZ MENDOZA</b>		Source: <b>BOCANA DE PAIWAS</b>	Batch N° <b>034391</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-26</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**LABORATORY MANAGEMENT**

**DIAGNOSIS AND FOOD MICROBIOLOGY CENTRAL LABORATORY**

**RESULTS REPORT**

**N° 022596**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>133</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MARLON SALOMON MARENCO GOMEZ</b>		Source: <b>CAMOAPA</b>	Batch N° <b>151561</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-27</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING: 02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**DIAGNOSIS AND FOOD MICROBIOLOGY CENTRAL LABORATORY**

**RESULTS REPORT**

**N° 022597**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>138</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MARLON SALOMON MARENCO GOMEZ</b>		Source: <b>CAMOAPA</b>	Batch N° <b>151561</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-28</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**RESULTS REPORT**

**N° 022598**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>145</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MARLON SALOMON MARENCO GOMEZ</b>		Source: <b>CAMOAPA</b>	Batch N° <b>151561</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-29</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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RESULTS REPORT

**N° 022599**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>151</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MARLON SALOMON MARENCO GOMEZ</b>		Source: <b>CAMOAPA</b>	Batch N° <b>151561</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-30</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**DIAGNOSIS AND FOOD MICROBIOLOGY CENTRAL LABORATORY**

**RESULTS REPORT**

**N° 022600**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>161</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JUAN OPORTA CENTENO</b>		Source: <b>SAN MIGUELITO</b>	Batch N° <b>66531</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-31</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**DIAGNOSIS AND FOOD MICROBIOLOGY CENTRAL LABORATORY**

**RESULTS REPORT**

**N° 022601**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>194</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JUAN OPORTA CENTENO</b>		Source: <b>SAN MIGUELITO</b>	Batch N° <b>66533</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-32</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**LABORATORY MANAGEMENT**

**DIAGNOSIS AND FOOD MICROBIOLOGY CENTRAL LABORATORY**

**RESULTS REPORT**

**N° 022602**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>196</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JUAN OPORTA CENTENO</b>		Source: <b>SAN MIGUELITO</b>	Batch N° <b>66533</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-33</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**LABORATORY MANAGEMENT**

**DIAGNOSIS AND FOOD MICROBIOLOGY CENTRAL LABORATORY**

**RESULTS REPORT**

**N° 022621**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>222</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MACESA/FINCA/FEELOT</b>		Source: <b>ACOYAPA</b>	Batch N° <b>122811</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-34</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**DIAGNOSIS AND FOOD MICROBIOLOGY CENTRAL LABORATORY**

**RESULTS REPORT**

**N° 022604**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>231</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MACESA/FINCA/FEELOT</b>		Source: <b>ACOYAPA</b>	Batch N° <b>122811</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-35</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING: 02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**RESULTS REPORT**

**N° 022605**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>243</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MACESA/FINCA/FEELOT</b>		Source: <b>ACOYAPA</b>	Batch N° <b>122811</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-36</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING: 02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**RESULTS REPORT**

**N° 022606**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>146</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MARLON SALOMON MARENCO GOMEZ</b>		Source: <b>CAMOAPA</b>	Batch N° <b>151561</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-37</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING: 02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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**RESULTS REPORT**

**N° 022620**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>148</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MARLON SALOMON MARENCO GOMEZ</b>		Source: <b>CAMOAPA</b>	Batch N° <b>151561</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-38</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

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RESULTS REPORT

**N° 022607**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>144</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>MARLON SALOMON MARENCO GOMEZ</b>		Source: <b>CAMOAPA</b>	Batch N° <b>151561</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-39</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITIZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

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**RESULTS REPORT**

**N° 022624**

Date / Sacrifice 01/31/2019	Deboning Date 02/01/2019	N° of CARCASS <b>60</b>	Admission Date 02/12/2019	Issuing Date 02/18/2019
Number and Name of Establishment <b>8 MATADERO MACESA</b>		Type of Sampling <b>SPONGED</b>	Type of Analysis <b>Salmonella Detect.</b>	Reference Method <b>MLG4.05/F515</b>
Owner: <b>JOSE ELIGIO MARTINEZ ESPINOZA</b>		Source: <b>CUAPA</b>	Batch N° <b>18741</b>	Specie: <b>BOVINE</b>
Address: <b>KM 130 CARRETERA A JUIGALPA</b>				Lab. N°: <b>MA-19-02-1105-40</b>
Results: ABSENCE OF SALMONELLA SPP LAST LINE ONLY LAST SAMPLE IS ATTESTED			DATE OF SAMPLING:  02/01/2019	
CITINZERY POWER	<b>NOLASKA VARGAS</b> ANALIST	<b>DR. NOHEMI PINEDA</b> HEAD OF LCDVMA	<b>LIC. NOLASKA VARGAS</b> Signature of Individual in Charge	

**FT.5.10.0.4**

Following are the captions found in the images in page 97 through 109:

Figure 1: "Before" & "After"

Figure 2: "Before" & "After"

Figure 3: "Before" & "After"

Figure 4: "Before" & "After"

Figure 5: "Before" & "After"

Figure 6: "Before" & "After"

Figure 7: "Before" & "After"

Figure 8: "Before" & "After"

**Figure 9: “Before” & “After”**

**Figure 10: “Before” & “After”**

**Figures 11 – 13 have no captions.**



Managua, 09 de julio del 2019  
DIA/CLW/1183/07/19

**Dra. Michelle Catlin.**

Oficina de Coordinación internacional.  
Servicio de Inspección y Seguridad Alimentaria.  
Departamento de Agricultura de los Estados Unidos.  
Washington, Distrito de Columbia.  
**Su despacho.**

**Estimada Dra. Catlin:**

Por este medio tengo el agrado de dirigirme a usted, con el fin de atender el borrador del reporte final de auditoría conducida en Nicaragua en el período comprendido del 28 de enero al 8 de febrero de 2019, "Evaluación de los sistemas de seguridad alimentaria que rigen los productos de carne cruda exportados a Estados Unidos de América".

Al respecto tengo a bien informarle que en esta Dirección se ha leído el reporte y analizado la evaluación de los seis componentes del sistema de equivalencias en los que se enfocó el auditor, manifestando nuestra conformidad con las observaciones del mismo.

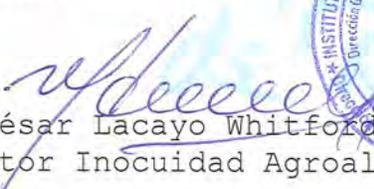
Por lo anterior tengo a bien remitirle los Planes de Acción con las medidas correctivas y preventivas, que se implementaron en los establecimientos NOVATERRA S.A, Est. N°2 y Matadero Central S.A (MACESA), Est. N°8.

Por nuestra parte he girado orientaciones a los veterinarios oficiales asignados a estos establecimientos, con el objetivo que mejoren en la identificación de este tipo de deficiencias.

Adjunto documentos.

Sin más a que referirme, le saludo cordialmente.

Fraterno,

  
Dr. César Lacayo Whitford  
Director Inocuidad Agroalimentaria DIA-IPSA



C.c Sr. Jimmy A. Bolaños - Agricultural Specialist, USDA/FAS.  
Sr. Juan Rodriguez - USDA/FAS  
Dra. Martha Hernández- Resp. DIEA/DIA  
Dr. Julio Guadamuz - Resp. Sección de Inocuidad de Carnes.  
Archivo.



ACCIONES CORRECTIVAS DE NOVATERRA, S.A  
INSPECCIÓN DEL DEPARTAMENTO DE AGRICULTURA DE LOS ESTADOS UNIDOS - USDA  
SERVICIO DE INSPECCIÓN Y SEGURIDAD ALIMENTARIA - FSIS

04 Febrero 2019

No Conformidad	Acción Correctiva	Medida Preventiva	Fecha de Cumplimiento	Verificado MVO- IPSA
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**CONSTRUCCIÓN Y MANTENIMIENTO DEL ESTABLECIMIENTO**

El auditor del FSIS observó que en la sala de empaque de producto crudo, tubos de cobre oxidados y corroídos estaban colgando de múltiples unidades de refrigeración aéreas las cuales estaban ubicadas sobre o adyacentes a la banda transportadora blanca interlock que contiene producto de carne de res crudo embolsado, pero no sellado para ser empacado al vacío en la sala. Esta deficiencia resultó en una condición insanitaria.

El veterinario oficial falló en identificar la deficiencia. La revisión del auditor del FSIS a los registros del establecimiento y del gobierno no detectaron que estos puntos fueran identificados previamente

El día del hallazgo una vez finalizado el proceso, las tuberías fueron lavadas.

Se estableció que en la operación de lavado de unidades de frío quincenal se incluyera el lavado de las tuberías, mientras se conseguía un material para cubrir las.

Se procedió a recubrir las tuberías con ARMAFLEX que es un material aislante térmico flexible de espuma elastomérica para el control de la condensación y que reduce el riesgo de la corrosión debajo del aislamiento.

19 Febrero  
2019



Atte.

Dra. Gabriela Solórzano Castellón  
Director HACCP - NOVATERRA, S.A



25/06/2019



EVIDENCIA DE ACCIONES CORRECTIVAS  
INSPECCIÓN DEL DEPARTAMENTO DE AGRICULTURA DE LOS ESTADOS UNIDOS - USDA  
SERVICIO DE INSPECCIÓN Y SEGURIDAD ALIMENTARIA - FSIS  
04 Febrero 2019

ANTES



Firma Médico Veterinario Oficial: \_\_\_\_\_





ANTES



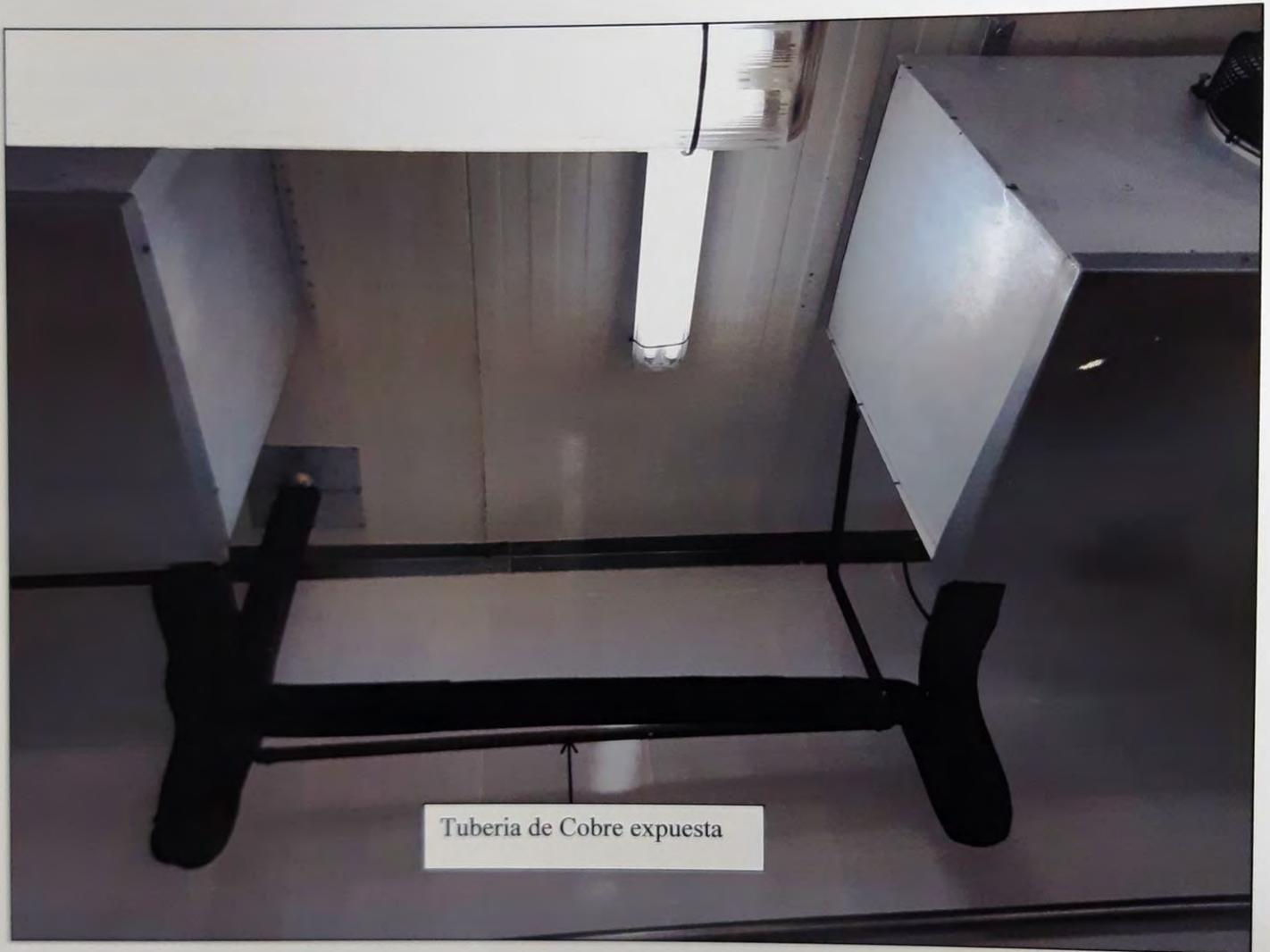
Firma Médico Veterinario Oficial: \_\_\_\_\_





EVIDENCIA DE ACCIONES CORRECTIVAS  
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SERVICIO DE INSPECCIÓN Y SEGURIDAD ALIMENTARIA - FSIS  
04 Febrero 2019

ANTES



Firma Médico Veterinario Oficial:

*[Handwritten signature]*





ANTES



Firma Médico Veterinario Oficial: \_\_\_\_\_





EVIDENCIA DE ACCIONES CORRECTIVAS  
INSPECCIÓN DEL DEPARTAMENTO DE AGRICULTURA DE LOS ESTADOS UNIDOS - USDA  
SERVICIO DE INSPECCIÓN Y SEGURIDAD ALIMENTARIA - FSIS  
04 Febrero 2019

DESPUÉS



Firma Médico Veterinario Oficial: \_\_\_\_\_





EVIDENCIA DE ACCIONES CORRECTIVAS  
INSPECCIÓN DEL DEPARTAMENTO DE AGRICULTURA DE LOS ESTADOS UNIDOS - USDA  
SERVICIO DE INSPECCIÓN Y SEGURIDAD ALIMENTARIA - FSIS  
04 Febrero 2019

DESPUÉS



Tuberia de Cobre aislada

Firma Médico Veterinario Oficial: \_\_\_\_\_





EVIDENCIA DE ACCIONES CORRECTIVAS  
INSPECCIÓN DEL DEPARTAMENTO DE AGRICULTURA DE LOS ESTADOS UNIDOS - USDA  
SERVICIO DE INSPECCIÓN Y SEGURIDAD ALIMENTARIA - FSIS  
04 Febrero 2019

DESPUÉS



Tuberia de Cobre aislada



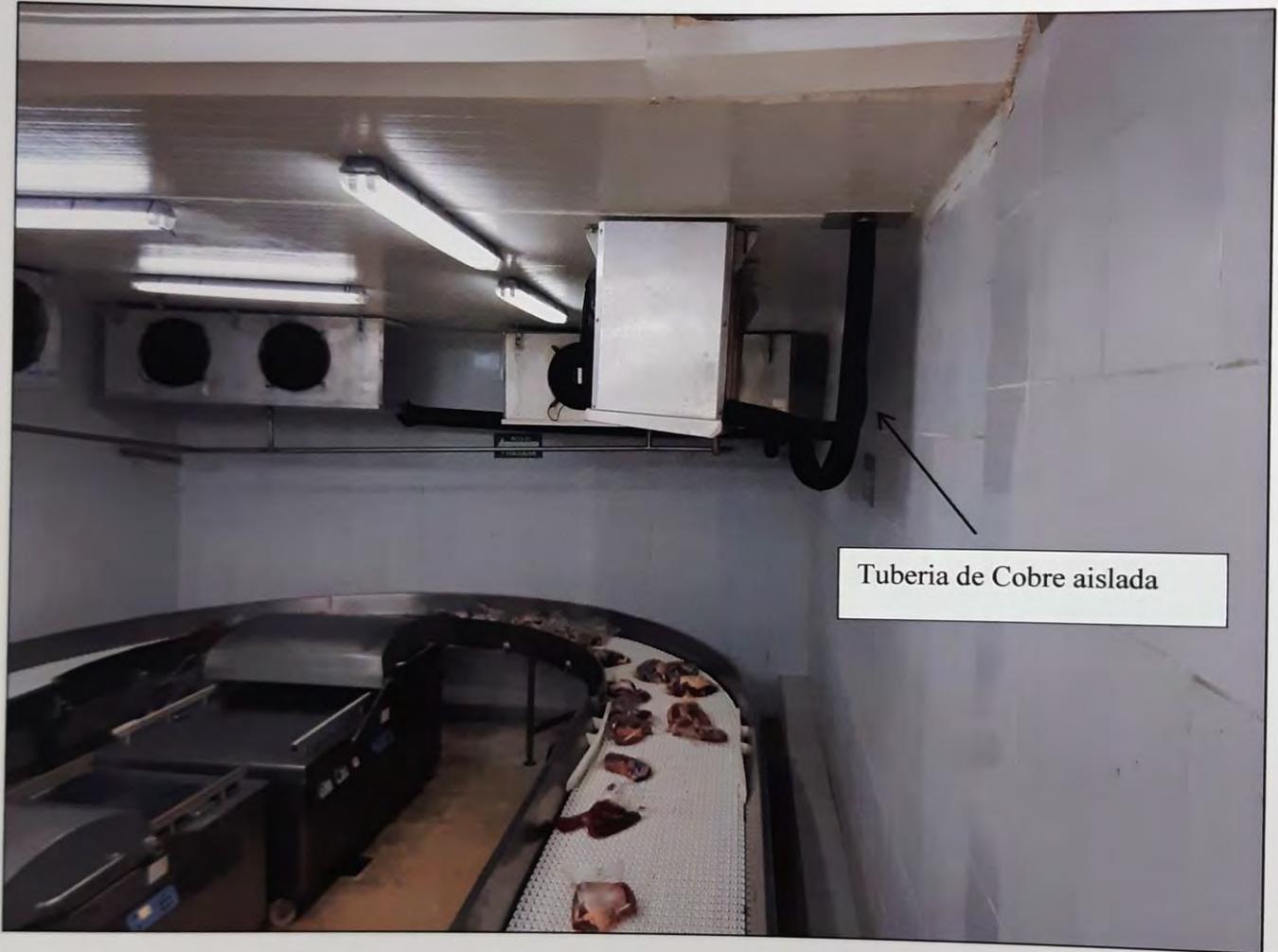
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EVIDENCIA DE ACCIONES CORRECTIVAS  
INSPECCIÓN DEL DEPARTAMENTO DE AGRICULTURA DE LOS ESTADOS UNIDOS - USDA  
SERVICIO DE INSPECCIÓN Y SEGURIDAD ALIMENTARIA - FSIS  
04 Febrero 2019

DESPUÉS



Firma Médico Veterinario Oficial: \_\_\_\_\_



Gobierno de Reconciliación  
y Unidad Nacional

*El Pueblo, Presidente!*

4  
2019

Aquí nos ilumina,  
un Sol que no declina  
El Sol que alumbra  
las nuevas victorias

RUBÉN DARÍO

MEMORANDUM

A: Lic. Nicolle Auffret  
Gerente Planta MACESA

De: Dr. Gerardo A. Treminio R.  
Médico Veterinario Oficial - **IPSA**

Asunto: No Conformidades Inspección Oficial **FSIS-IPSA**

Fecha: 13 Junio 2019



A través de la presente me dirijo a usted, para hacer de su conocimiento que hemos recibido No conformidades encontradas durante la Auditoría del FSIS USDA a MACESA Est. #8, realizada el 01 de Febrero del 2019.

Adjunto a este documento reporte de no conformidades, para su debido seguimiento y cumplimiento de Acciones correctivas.

Sin más que agregar,

Le saludo

*Vamos  
Adelante!*  
**CON FE Y  
ESPERANZA!**

C.c.: Ing. Wilber Alvarez Crovetto  
Archivo

Responsable HACCP Est. #8 MACESA

**FE,  
FAMILIA  
Y COMUNIDAD!  
EN VICTORIAS!**

**CRISTIANA, SOCIALISTA, SOLIDARIA!**

**INSTITUTO DE PROTECCION Y SANIDAD AGROPECUARIA**

Dirección de Inocuidad Agroalimentaria DIA-IPSA

Km 5 carretera Norte, contiguo a ENACAL Portezuelo

Correo: [inocuidad.agroalimentaria@ipsa.gob.ni](mailto:inocuidad.agroalimentaria@ipsa.gob.ni) Tel: (505)22981330 Ext. 178

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Matadero Central, S.A. (MACESA) Km. 130 1/2 Carretera a Juigalpa Ramo	2. AUDIT DATE 02/01/2019	3. ESTABLISHMENT NO. 8	4. NAME OF COUNTRY Nicaragua
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>			<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.			36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>			40. Light	
14. Developed and implemented a written HACCP plan.			41. Ventilation	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>			45. Equipment and Utensils	
18. Monitoring of HACCP plan.			46. Sanitary Operations	X
19. Verification and validation of HACCP plan.			47. Employee Hygiene	
20. Corrective action written in HACCP plan.			48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.			<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>			50. Daily Inspection Coverage	
23. Labeling - Product Standards			51. Enforcement	X
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling			53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>			55. Post Mortem Inspection	
27. Written Procedures			<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis			56. European Community Directives	O
29. Records			57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>			58.	
30. Corrective Actions			59.	
31. Reassessment				
32. Written Assurance				

60. Observation of the Establishment

15/51 HACCP Plan CCP:

The establishment HACCP Plan for Critical Control Point 1 (CCP 1) failed to adequately identify the monitoring procedures for the CCP and at what point in the process monitoring will be conducted. FSIS auditors review of the establishments CCP 1 implementation on the slaughter floor did however meet FSIS and IPSA's requirement. FSIS observed that each beef carcass was adequately monitored by the establishment for fecal material, ingesta, and milk prior to the washing of the carcass and the establishment employee monitored the carcasses at the required frequency and documented the results as required by the establishments HACCP plan.

The official veterinarian and other CCA personnel failed to identify this deficiency during the review of establishment and government verification records. Additionally, the FSIS auditor did not observe any fecal material, ingesta, and milk on any of the carcass nor were there any sanitary dressing deficiencies.

39/51 Establishment Construction and Maintenance:

The FSIS auditor observed the following:

1. There were extensively rusted overhead rails, beams and the structures attached to the ceiling were observed throughout the two carcass coolers identified as having ventilation noncompliance in this report. These deficiencies resulted in insanitary conditions with potential to directly contaminate products. Each of these coolers had beef carcasses stored in them.
2. Throughout the boning room and raw product packing area: rust, flaking paint and accumulation of caulking peeling away and in clumps on wall fixtures and ceiling structures

The official veterinarian failed to identify these deficiencies. FSIS auditor's review of establishment and government records did not identify that these items were previously identified.

FSIS auditor's questions about his observations prompted the SIC Manager and OV take immediate enforcement action related to the two beef carcass coolers. Both coolers were emptied and rejected for use by the OV until adequate repairs were implemented to prevent any further insanitary conditions. All carcasses were retained and remove from the coolers for trimming and reinspection in addition to, further corrective actions in associated the ventilation noncompliance. However, no direct product contamination was observed in any of these instances.

46/41/51 Sanitary Operations - Ventilation

The FSIS auditor observed condensation involving the overhead structures and ceilings in two carcass coolers and one freezer. The FSIS auditor's questions about his observations prompted the SIC Manager and OV take immediate enforcement action and corrective action to retain all beef carcasses for trimming, application of lactic acid, and performance of microbiological sampling. Both coolers were emptied and rejected for use by the OV until adequate repairs were implemented to prevent any further insanitary conditions. However, no direct product contamination was observed in any of these instances.

61. AUDIT STAFF OIEA International Audit Staff (IAS)	62. DATE OF ESTABLISHMENT AUDIT 06/08/2018
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**MATADERO CENTRAL, S. A.**

MACESA  
JUIGALPA, CHONTALES.

FSSC 22000

WAC-HACCP-MACESA

## MEMORANDUM

**A:** DR. GERARDO TREMINIO.

MÉDICO VETERINARIO IPSA PLANTA

**DE:** ING. WILBER ALVAREZ C.

RESPONSABLE HACCP

**ASUNTO:** CORRECCIÓN NO CONFORMIDADES INSPECCIÓN FSIS-USDA

**FECHA:** 24-JUNIO-2019.



Estimado **Dr. Treminio** reciba un saludo de mi parte.

Por este medio le estoy remitiendo el informe que contiene el plan de Acciones Correctivas y Medidas Preventivas, según las observaciones Reflejadas en el informe de Inspección Sanitaria realizada en planta el 01-Febrero-2019, por Inspección Federar del FSIS-USDA.

Sin más a que hacer referencia.

Atentamente.

CC. /Archivo

PLANTA: 2516 1003 EXT. 585

OF. MANAGUA: 2278- 7770



Matadero Central S.A (MACESA)  
Km. 130 Carretera Managua-El Rama  
Respuesta a Inspección **FSIS-USDA**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**



## *INFORME*

# *PLAN DE ACCIONES CORRECTIVAS Y MEDIDAS PREVENTIVAS PARA AUDITORÍA DEL **FSIS-USDA**,*

*REALIZADA AL ESTABLECIMIENTO # 08. MACESA (MATADERO CENTRAL S.A.) MACESA EL 01-FEBRERO-2019*

*JUIGALPA-CHONTALES; 24-JUNIO-2019.*



Matadero Central S.A (MACESA)  
Km. 130 Carretera Managua-El Rama  
Respuesta a Inspección FSIS-USDA



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

WAC-HACCP-MACESA-19-2019

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Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

WAC-HACCP-MACESA-19-2019

**I. PLAN DE ACCIÓN CORRECTIVA.**

N°	Descripción de la No Conformidad	Fecha de Cumplimiento	Acción correctiva	Medida Preventiva	Estado	Verificador Planta MACESA	Verificador oficial IPSA
1.	<p><b>15/51 Plan HACCP y PCC N° 1:</b> El Plan de HACCP del establecimiento para el punto crítico de control 1 (PCC), falló en identificar adecuadamente los procedimientos de monitoreo para el PCC.</p>	06-Feb-19	<p>Se llevó a cabo reevaluación del plan HACCP se modificó la etapa del PCC N°1; en la fase de "<b>Inspección de Canales</b>" es aplicado el Criterio de "O tolerancia" de contaminación en canales, según la <b>Directiva del FSIS 6420.20</b>. Como fase para PCC N°1. La reevaluación del plan HACCP bajo la actual edición N°12 previa revisión y aprobación del Médico Veterinario Oficial IPSA en planta, fue presentada a la Autoridad competente <b>DRC-DIA-IPSA</b> como parte del trámite de renovación y certificación del plan HACCP <b>DIA/009</b>.</p>	<p>Verificación del cumplimiento de los requisitos y controles establecidos durante el monitoreos del Análisis de Peligros y Puntos Críticos de Control, verificar que los controles incorporados en el sistema HACCP garantizan que todas las Canales estén seguras, limpias y libres de contaminación mediante la tarea de inspección en esa fase del proceso. El monitoreo y procedimientos de control en el PCC N° 1 es realizado por Inspectores HACCP y Verificado por la Autoridad Sanitaria competente IPSA.</p>	Cerrada	  <b>Ing. Wilber Álvarez</b> Responsable HACCP	  <b>Dr. Gerardo Treminio.</b> Médico Veterinario Oficial IPSA Est. 8

Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

WAC-HACCP-MACESA-19-2019							
N°	Descripción de la No Conformidad	Fecha de Cumplimiento	Acción correctiva	Medida Preventiva	Estado	Verificador Planta MACESA	Verificador oficial IPSA
2.	<p><u>39/51 Establecimiento, Construcción y Mantenimiento:</u></p> <p>2.1. Rieles superiores, vigas y estructuras oxidadas extensivamente en el techo, a lo largo de los dos Chillers de carcasas.</p>	03-Feb-19	<p>1. Los Chillers N°1 y N°3 fueron evacuados y rechazados por el Médico Veterinario Oficial IPSA, se colocó etiqueta de rechazado hasta que se restauren las condiciones sanitarias</p> <p>2. Los programas de Sacrificio se planearon considerando la capacidad sin el uso de los Chillers rechazados.</p> <p>3. Se organizó grupo de trabajo específico para subsanar trabajos de mantenimiento en Chillers, se diseñó plan que incluyo curado de superficie estructura rieles, aplicación de capas para la eliminación del Oxido.</p>	<p>Se sostuvo reunión con gerencia de mantenimiento, Gerencia de planta en donde se exige la entrega, y supervisión de trabajos que aseguren condiciones en cuartos de enfriamiento de canales, Se solicitó el cumplimiento al programa de mantenimiento de Infraestructura que evite la generación de Oxido en estructuras.</p> <p>Los cambios y trabajos ejecutados serán Inspeccionado al culminar por HACCP y verificado por la Autoridad Sanitaria competente IPSA.</p>	Cerrada	  <b>Ing. Wilber Álvarez</b> Responsable HACCP	  <b>Dr. Gerardo Treminio.</b> Médico Veterinario Oficial IPSA Est. 8

Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

N°	Descripción de la No Conformidad	Fecha de Cumplimiento	Acción correctiva	Medida Preventiva	Estado	Verificador Planta MACESA	Verificador oficial IPSA
2.	2.2. Deshuese y área de empaque de producto: moho, Pintura descascarada, silicón desprendiéndose y agrupado en pared y estructuras de techo.	04-Feb-19	Se creó grupo de trabajo específico para subsanar trabajos de mantenimientos no adecuados en techos, Paredes en sala de Deshuese, Mantenimiento en juntas de paneles cambios en secciones de Liner con deterioro, Se ejecutó cambio de silicón en todas las uniones de paneles de cielo y pared en el área mejorándose la aplicación Industrial. Mantenimiento se realizó curado de superficie de paneles, sustitución de paneles con ensamblaje de mayor cubierta en anexo primer etapa en sala de deshuese	En reunión con gerencia de mantenimiento se demandó la entrega, y supervisión de trabajos que aseguren condiciones sanitarias en pisos.  Los Trabajos de Mantenimiento serán Inspeccionados bajo supervisión HACCP y verificada por la autoridad competente IPSA quien tomara la decisión si dichos trabajos se encuentran conformes para su uso Garantizar que las Instalaciones se encuentren Aceptables y no representen peligros a la integridad de productos cárnicos,	Cerrada	   <b>Ing. Wilber Álvarez</b> Responsable HACCP	   <b>Dr. Gerardo Treminio.</b> Médico Veterinario Oficial IPSA Est. 8

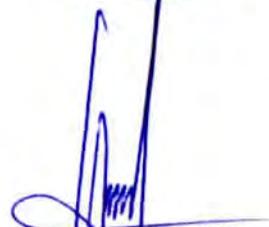


Matadero Central S.A (MACESA)  
 Km. 130 Carretera Managua-El Rama  
 Respuesta a Inspección FSIS-USDA



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

WAC-HACCP-MACESA-19-2019

N°	Descripción de la No Conformidad	Fecha de Cumplimiento	Acción correctiva	Medida Preventiva	Estado	Verificador Planta MACESA	Verificador oficial IPSA
3.	<p><u>46/41/15</u>  <u>Operaciones</u>  <u>Sanitarias-</u>  <u>Ventilación:</u></p> <p>Condensos relacionados con estructuras superiores y el techo en dos Chillers de canales y un Freezer.</p>	01-Feb-2019	<ol style="list-style-type: none"> <li>Se reforzó el personal para control de condensos en Chillers.</li> <li>Las Canales expuestas se Inspeccionaron, se realizó limpieza vía recorte, se Intervinieron con ácido Láctico 2.2%.</li> <li>Se realizó seriado de muestras en canales alojadas en chill N° 1 y N° 3 en la búsqueda de E. Coli Genero y Salmonella.</li> <li>El producto fue enviado al comercio local de las canales expuestas en Chillers 1 y 3.</li> </ol> <p><u>Continúa Página siguiente</u>  </p>	<p>En reunión con gerencia de Mantenimiento se solicitó asegurar condiciones de hermetismo en Marcos de puertas en combinación con ubicación de cortinas plásticas en puntos de entrada de rieles a chillers.</p> <p>Se autorizó Ingreso de personal para reforzar tareas de control de condensos en chillers</p> <p>En relación a Freezer Se clausuro con panel poliuretano Ventana en desuso que permitía el ingreso de volumen de aire caliente que permitía generación de condensos en paneles.</p>	Cerrada	   <b>Ing. Wilber Álvarez</b> Responsable HACCP	   <b>Dr. Gerardo Treminio.</b> Médico Veterinario Oficial IPSA Est. 8

Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

N°	Descripción de la No Conformidad	Fecha de Cumplimiento	Acción correctiva	Medida Preventiva	Estado	Verificador Planta MACESA	Verificador oficial IPSA
			<p>Las Canales se dejan retenidas en espera de resultados laboratorio. (Se adjunta informe de resultados Usos N° <b>MA-19-02-1105-01 al 40</b>).</p> <p>En freezer se eliminó el condensado encontrado de forma inmediata entre las unidades evaporadores 1 y 2, con personal y equipo asignado en el area.</p>	<p>Se instaló cortina de aire en entrada que comunica con el área de holding para suprimir formación de condensado. Mediante ingreso de volumen de aire menos frío a holding.</p>	Cerrada	  <b>Ing. Wilber Álvarez</b> Responsable HACCP	  <b>Dr. Gerardo Treminio.</b> Médico Veterinario Oficial IPSA Est. 8



Matadero Central S.A (MACESA)  
Km. 130 Carretera Managua-El Rama  
Respuesta a Inspección **FSIS-USDA**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

## **II. Anexos**

### **1) Resultados Seriado Muestras Microbiológicas en Canales.**

- a) Hoja de Control Punto Crítico de Control N° 1.
- b) Informe de Resultado E. coli Genero.
- c) Informe de Resultado Salmonella.

	Matadero Central S.A. MACESA, Establecimiento # 08	EDICIÓN 12
		RIGE A PARTIR DE: 06-FEB-2019
	<b>MANUAL HACCP</b>	NIVEL DE REVISIÓN: APROBADO
		PÁGINA 99 DE 111

## XVI. HOJA DE CONTROL PCC.

<b>PUNTO CRÍTICO DE CONTROL PCC N° 1</b>	Cero Tolerancia de Ingesta, Estiércol y Leche
<b>UBICACIÓN DEL PCC</b>	Etapa Inspección de Canales “Posterior a la separación de Medias Canales y retiro de Medula”
<b>MATERIALES A UTILIZAR</b>	Inspección Visual y Manual de la Canal
<b>RIESGO SIGNIFICANTE</b>	Contaminación de bacterias patógenas Crecimiento de E. coli genérico, E. coli 0157:H7 & E. Coli 0157:H7 Stecs. Salmonella.
<b>LIMITE CRITICO</b>	Cero tolerancia Visible de Ingesta, Estiércol y leche.
<b>¿QUE?</b>	Canales
<b>¿CÓMO?</b>	Inspección Visual y Manual. El Inspector revisa Visual y manualmente las siguientes áreas de la canal para asegurarse que no hay signos visibles de contaminación: <ul style="list-style-type: none"> <li>• <b>Heces:</b> Área alrededor del recto, Cuarto Posterior, Intercostales, Esternón, Cogote (Cuello)</li> <li>• <b>Ingesta:</b> Intercostales, Cuartos anteriores, Esternón, Cogote (Cuello).</li> <li>• <b>Leche:</b> Diafragma partes Externa y Cuarto Anterior.</li> </ul> Durante la revisión el Inspector HACCP Identifica la contaminación sobre la base del color y textura de Materiales extraños: <ul style="list-style-type: none"> <li>• <b>Heces e Ingesta:</b> El color de la contaminación Fecal e Ingesta es amarillo verde o marrón, Presenta un textura Fibrosa o Vegetal.</li> <li>• <b>Leche:</b> El Color de la leche es blanquecino/Amarillento y su aspecto es acuoso viscoso o coagulado.</li> </ul>
<b>¿CUANDO?</b>	Posterior a la separación de Medias Canales y retiro de Medula
<b>¿DONDE?</b>	Sala de Sacrificio
<b>FRECUENCIA</b>	Diariamente de cada 50 Canales, Se monitorean 10 Canales al azar.
<b>¿QUIEN?</b>	Inspector HACCP
<b>ACCIONES CORRECTIVAS</b>	Cuando el Inspector HACCP durante su monitoreo encuentra contaminación Visible de heces, Ingesta o Leche este procederá de la siguiente manera: <ol style="list-style-type: none"> <li>1) Se detiene el proceso.</li> <li>2) Se notifica al supervisor de la matanza e inspector IPSA.</li> <li>3) Se Identifica y se elimina la causa de la desviación</li> </ol>



Matadero Central S.A.  
MACESA, Establecimiento # 08

EDICIÓN 12

RIGE A PARTIR DE: 06-FEB-2019

NIVEL DE REVISIÓN: APROBADO

**MANUAL HACCP**

PÁGINA 100 DE 111

- Mediante inspección visual y manual el inspector HACCP detecta el punto específico donde se produjo la desviación identificando de esta manera el operario y la causa.
- Una vez que se ha identificado al operario causante de la mala práctica se evalúa si es necesario realizar cambio de este o si mediante charla se puede superar. También se evaluará el ritmo de trabajo y las condiciones del operario.

**4) ¿Se trae el PCC bajo control?**

Los procedimientos para controlar la canal con presencia de material fecal e ingesta y leche son:

Se desvía la canal al riel de chequeo, se inspecciona, se evalúa y se elimina por recorte la parte contaminada ya sea por estiércol, ingesta o leche.

Después de finalizar su proceso en la sala de matanza (incluyendo la intervención) se retiene la canal quedando en observación para realizarle muestreo microbiológico de E. coli Genérico y posterior al resultado determinar su destino

**5) ¿Prevee distribución de productos adulterados como resultado de la desviación?**

Las partes afectadas se recortan, se desnaturalizan y condenan enviándose a Rendering. Se realiza chequeo minucioso hacia delante a todas las canales una ficha después del último monitoreo aceptable, se identifican y se registran todas las fichas de las canales que están comprendidas en ese rango en el mismo formato del PCC-1 en casilla de reevaluación donde identificamos cero tolerancia de estiércol, ingesta y leche y si en el rechequeo se encuentra una o varias canales inaceptables ya sea por estiércol, ingesta o leche se aplica el mismo procedimiento anterior.

Ejemplo: Si mi último monitoreo aceptable es la ficha No. 60 a las 11:00am y la desviación fue la ficha No. 67 a las 11:10 am realizamos un rechequeo desde la ficha No. 61 hasta la ficha No.66 y se registra en formato PCC-1 en casilla de reevaluación.

Una vez que la desviación (No Conformidad) ha sido corregida, los Inspectores del servicio de Inspección de Carnes del IPSA, Verificaran que la Corrección se ha hecho de manera efectiva.

**MEDIDAS PREVENTIVAS**

- a)** Aplicación de Buenas Prácticas de Manufactura, dándole seguimiento y cumplimiento por medio del plan de charlas.
- b)** No se permite empleados que no tengan entrenamiento, conocimiento y experiencia operen en puestos de alto riesgo de contaminación.
- c)** Rotación del personal de línea.
- d)** Control permanente del ritmo de la matanza.



Matadero Central S.A.  
MACESA, Establecimiento # 08

EDICIÓN 12

RIGE A PARTIR DE: 06-FEB-2019

NIVEL DE REVISIÓN: APROBADO

**MANUAL HACCP**

PÁGINA 101 DE 111

<b>REGISTRO</b>	<p>El resultado del monitoreo se registra en <b>Formato HACCP Nº 1 PCC-1</b> Y se indican las <u>Acciones correctivas y preventivas</u> al dorso de este mismo formato.</p> <p>Existe un formato de resultados de análisis del laboratorio en caso de desviaciones.</p> <p>Dicho resultado se adjunta al formato del PCC1 Monitoreo de los PC 3 (correcto ligado de esófago) y PC 4 (correcto ligado de recto). Correcta Extracción Ubres. Proceso de Eviscerado Correcto.</p>
<b>COMPROBACIÓN/VERIFICACIÓN</b>	<p>El Responsable HACCP, Supervisor HACCP. Verificado por el Médico Veterinario Oficial IPSA Oficial Observara que el Inspector HACCP Realice:</p> <p><b>Que:</b> Canales y Recorte de Carne <b>Como:</b></p> <ol style="list-style-type: none"><li>1. Muestreo de Canales por esponjeado de superficie en los Chillers para detección de E. coli Genérico y Salmonella Spp.</li><li>2. Los recortes Muestreados de acuerdo al método N-60 del protocolo para determinar E.coli O157 H: 7 y Stecs.</li><li>3. Semanalmente se verifica funcionamiento adecuado del PCC-1 a través de la Observación directa de las actividades de Monitoreo, Acciones Correctivas y Medidas preventivas</li><li>4. Se registra mediante Formato de verificación HACCP No. 4.</li></ol> <p><b>Frecuencia:</b></p> <ol style="list-style-type: none"><li>1. <b>Salmonella:</b> Se toma una muestra Diariamente.</li><li>2. E.coli Genérico: Se muestrea una canal cada 300 animales procesados</li><li>3. <b>E. Coli O157 H: 7 y Stecs:</b> se toman 60 Muestras de un Lote de 175 Cajas.</li><li>4. Revisión de registros generados diarios.</li></ol>



Matadero Central S.A.  
MACESA, Establecimiento # 08

EDICIÓN 12

RIGE A PARTIR DE: 06-FEB-2019

NIVEL DE REVISIÓN: APROBADO

**MANUAL HACCP**

PÁGINA 102 DE 111

**Quien:**

1. Salmonella, E. Coli O157 H: 7 y Stecs la toma la realiza el Servicio de Inspección de Carnes del IPSA.
2. E.coli Genero: Inspector HACCP, Verificado por el Servicio de Inspección de Carnes del IPSA

**Registros:**

1. E.coli Genero:
  - Remisión de Muestra al Laboratorio.
  - Informe de Resultados (E. Coli Genero) Extendido por el Laboratorio Oficial del IPSA
2. Salmonella.
  - Hoja de Remisión de Muestra de Laboratorio de Diagnostico Veterinario y Microbiología de los alimentos.
  - Informe de Resultados de Salmonella.
3. E.coli O157 H: 7 y Stecs.
  - Hoja de Remisión del Programa de Muestreo E.coli O157 H: 7 y E.coli Non O157 H: 7 Stecs.
  - Resultados de Análisis de E.coli O157 H: 7 y E.coli Non O157 H: 7 Stecs.



Gobierno de Reconciliación  
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*El Pueblo, Presidente!*

# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS

### LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

#### INFORME DE RESULTADOS

Nº 31775

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado	NEGATIVO: -0,08 UFC/cm <sup>2</sup>
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 019421/3	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-1	
			No Lab.	_____

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



*Katherine Mena*

IA  
PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA

NOHEMI PISDA  
JEFE DEL EQUIPO

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable

L.R. 11 Renacimiento RUC: 001170703096X Q.T. 28391 1885 564 (3) N° 030.411 al 105.680 - 562319



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y Unidad Nacional

¡Al Pueblo, Paralelamente!

**IPSA**

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**

**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

N° **31776**

Fecha de Sacrificio <b>11/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>18/02/2019</b>
Número y Nombre del Establecimiento <b>5 MATADERO MALESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;0,08 UFC/cm<sup>2</sup></b>	
Rango Aceptable	Rango Marginal	Rango Inaceptable	<b>FECHA DE TOMA DE MUESTRA</b>	
			<b>01/02/2019</b>	
			<b>LOTE: 019421/7</b>	
			<b>ULTIMA LINEA</b>	
Negativo	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	<b>MA-19-02-1105-2</b>	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml) or cm<sup>2</sup>



**JA**  
**PODER**  
**CIUDADANO**

**KATHERINNE MENA**

ANALISTA

**NOHEMI PINEDA**

Jefa del LCDVMA

*[Handwritten Signature]*

**LIC. KATHERINNE MENA FT. 5.10.03**

Firma Responsable

L.T. El Renacimiento RUC 00113076200000 G.T. 28331 1086 SOJ (3) N° 030.401 w) 035.000 - 002218



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# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

### INFORME DE RESULTADOS

N° 31777

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019 LOTE: 019421/12 ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>		MA-19-02-1105-3 No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



JA  
**PODER**  
CIUDADANO

**KATHERINNE MENA**  
ANALISTA

**DRA. NOHEMI PINEDA**  
JEFA DEL LCDVMA

**LIC. KATHERINNE MENA** FT. 5.10.03  
Firma Responsable



Gobierno de Reconciliación  
y Unidad Nacional  
*El Pueblo, Presidente!*

**IPSA**

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

N° **31778**

Fecha / Sacrificio <b>31/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>18/02/2019</b>
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;0,08 UFC/cm<sup>2</sup></b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>	
Negativo <input checked="" type="checkbox"/>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Ariba de 100 cfu/cm <sup>2</sup>	LOTE: <b>025331/17</b>	
			ULTIMA LINEA	
			MA-19-02-1105-4	
			No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



**IA**  
**PODER**  
**CIUDADANO**

**KATHERINNE MENA**

ANALISTA

**DRA. JOHAN PINO**  
JEFA DEL CUARTO

**LIC. KATHERINNE MENA FT. 5.10.03**

Firma Responsable

L.R. El Renacimiento RUC 00110190006X O.T. 26101 1000 503 (3) N° 030,401 al 035,800 - 08/2016



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El Pueblo, Presidente!

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

N° 31779

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: -0,08 UFC/cm<sup>2</sup></b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 025331/21	
			ULTIMA LINEA	
			MA-19-02-1105-5	
			No Lab. _____	
Negativo X				
Positivo, pero menor de 100 cfu/cm <sup>2</sup>				
Arriba de 100 cfu/cm <sup>2</sup>				

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



KATHERINNE MENA

ANALISTA

DRA. MOREMI RINEDA

JEFA DEL LCDVMA

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable



Gobierno de Reconciliación  
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*El Pueblo, Pasadente!*

# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS

### LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

#### INFORME DE RESULTADOS

N° 31780

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	LOTE: 025331/26	
			ULTIMA LINEA	
			MA-19-02-1105-6	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



**JA  
PODER  
CIUDADANO**

**KATHERINNE MENA**

ANALISTA

**DR. NOHEMI FREDA**  
JEFA DEL L.C.V.M.A

**LIC. KATHERINNE MENA FT. 5.10.03**

Firma Responsable



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# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

Nº 31781

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 13/02/2019
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019	
			LOTE: 105101/31	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-7	
			No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml) or cm <sup>2</sup>				



**KATHERINNE MENA**

ANALISTA



*KATHERINNE MENA*

L.E. El Remanente RUG 00117576002682 O.T. 26291 1088 507 (3) N° 035,401 al 035,802 - 06/2018

**LIC. KATHERINNE MENA FT. 5.10.03**

Firma Responsable



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# IPSA

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

## INFORME DE RESULTADOS

Nº **31783**

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento <b>3 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>	
Negativo <b>X</b>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	LOTE: <b>105101/33</b>	
			ULTIMA LINEA	
			MA-19-02-1105-8	
			No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



L.E. 11 Reglamento RUC 0511707630066X O.T. 25381 1300 50J (2) N° 020,401 al 035,600 - 060516



**KATHERINNE MENA**  
ANALISTA

**DAISY NOHEMI FRIEDA**  
JEFA DEL LCVMA

**LIC. KATHERINNE MENA** FT. 5.10.03  
Firma Responsable



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y Unidad Nacional  
*Al Pueblo, Presidente!*

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

Nº 31784

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 3 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado NEGATIVO: $<0,08 \text{ UFC/cm}^2$	
Rango Aceptable	Rango Marginal	Rango Inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 105 101/38	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-9	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



KATHERINNE MENA

ANALISTA



L.R. El Renacimiento ICUC 0011707602066X O.T. 28391 1088 501 (3) N° 010.001 al 035.002 - 062019

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable

# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS

### LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

#### INFORME DE RESULTADOS

Nº 31785

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 3 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado NEGATIVO: <math>0,08\text{ UFC/cm}^2</math>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 105101/42	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Mayor de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-10	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )			No Lab. _____	




 JA  
**PODER  
CIUDADANO**

**KATHERINNE MENA**

ANALISTA

**DRA. ROSA MARY SEDA**

Jefa del LCDVMA

**LIC. KATHERINNE MENA FT. 5.10.03**

Firma Responsable



Gobierno de Reconciliación  
y Unidad Nacional  
*El Pueblo, Paralelante!*

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA  
DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

N° 31787

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento <b>3 MATADERO MACESA</b>		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado	<b>NEGATIVO: &lt;0,08 UFC/cm<sup>2</sup></b>
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	LOTE: 018741/51	
			ULTIMA LINEA	
			MA-19-02-1105-12	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)

PODER  
CIUDADANO

JA

KATHERINNE MENA

ANALISTA



LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable



Gobierno de Reconciliación  
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El Pueblo, Presidente!

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

Nº 31788

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 3 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;-0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019	
			LOTE: 018741/55	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-13	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



JA  
PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA

DR. JOHANA BARRERA

Jefa del Laboratorio

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable

El Reconciliación RUC 001170780309X D.T. 26391 1088 612 (3) N° 035.401 al 035.899 - 26/2019





**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**  
**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

N° **31791**

Fecha / Sacrificio <b>31/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>18/02/2019</b>
Número y nombre del Establecimiento <b>3 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	<b>FECHA DE TOMA DE MUESTRA</b> <b>01/02/2019</b> <b>LOTE: 018741/69</b> <b>ULTIMA LINEA</b>	
Negativo <input checked="" type="checkbox"/>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	<b>MA-19-02-1105-16</b> No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm) <sup>2</sup>				



*KATHERINNE MENA*



Gobierno de Reconciliación  
y Unidad Nacional  
*El Pueblo, Presidente!*

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA  
DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

N° 31792

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019 LOTE: 122811/74 ULTIMA LINEA	
Negativo X	Positivo, perc menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-17 No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



PODER  
CIUDADANO

JA

KATHERINNE MENA

ANALISTA

L.E. El Renacimiento RUC 001170752063X D.T. 26397 1288 504 (3) N° 030.461.41 015.850 - 062018

NOVIEMBRE 2019  
LIC. KATHERINNE MENA

FT. 5.10.03

Firma Responsable



Gobierno de Reconciliación  
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*El Pueblo, Presidente!*

**IPSA**

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**

**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

Nº **31793**

Fecha / Sacrificio <b>31/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>18/02/2019</b>
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;0,08 UFC/cm<sup>2</sup></b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>	
Negativo <b>X</b>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	LOTE: <b>139381/80</b>	
			ULTIMA LINEA	
			MA-19-02-1105-18	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



**KATHERINNE MENA**

ANALISTA



*Katherinne Mena*

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable

Registro RUC 0011707010068 Q.T. 2031 1000 501 (3) N° 030,401 al 035,890 - 06/2014



Gobierno de Reconciliación  
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El Pueblo, Presidente!

**IPSA**

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**

**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

N° **31794**

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado	<b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>
Rango Aceptable	Rango Marginal	Rango inaceptable	<b>FECHA DE TOMA DE MUESTRA</b>	
			<b>01/02/2019</b>	
			<b>LOTE: 139381/86</b>	
			<b>ULTIMA LINEA</b>	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Ariba de 100 cfu/cm <sup>2</sup>	No Lab. <b>MA-19-02-1105-19</b>	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



*Katherinne Mena*

**PODER CIUDADANO** JA

**KATHERINNE MENA**  
ANALISTA

**DRA. NOBELA PINEDA**  
JEFA DEL LCDVMA

**LIC. KATHERINNE MENA** FT. 5.10.03  
Firma Responsable

El presente documento RUC 0011707600003X C.T. 20371 1088 591 (3) N° 038,491 al 038,800 - 06/2018



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# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

### INFORME DE RESULTADOS

N° 31795

Fecha / Sacrificio <b>31/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>13/02/2019</b>
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;0,08 UFC/cm<sup>2</sup></b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			<b>01/02/2019</b>	
			<b>LOTE: 167921/91</b>	
			<b>ULTIMA LINEA</b>	
Negativo <b>X</b>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



**JA**  
**PODER**  
**CIUDADANO**

**KATHERINNE MENA**  
ANALISTA

**DRA. NICHOLAS PINEDA**  
JEFA DEL LCDVMA

**LIC. KATHERINNE MENA** FT. 5.10.03  
Firma Responsable



Gobierno de Reconciliación  
y Unidad Nacional

*El Pueblo, Presidente!*

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

Nº 31796

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08 \text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019	
Negativo	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Ampa de 100 cfu/cm <sup>2</sup>	LOTE: 034291/101	
			ULTIMA LINEA	
			MA-19-02-1105-22	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)

PODER  
CIUDADANO

JA

KATHERINNE MENA

ANALISTA

DR. WILHELMINA  
JEFA DEL LCDVMA

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable



El presente informe RUC 0011707693046X O.T. 26991 1080 501 (3) N° 030.431 de 035.840 - 062014



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# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

### INFORME DE RESULTADOS

N° 31797

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento S MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08 \text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019 LOTE: 034291/106 ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-23 No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)

PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA

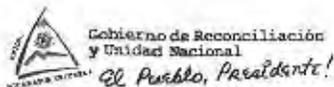


DR. NOHEMI PINEDA  
JEFA DEL LUDOMA

LIC. KATHERINNE MENA

Firma Responsable

FT. 5.10.03



**IPSA**

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

N° **31798**

Fecha / Sacrificio <b>31/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>18/02/2019</b>
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango Inaceptable	<b>FECHA DE TOMA DE MUESTRA</b> <b>01/02/2019</b> <b>LOTE: 034291/113</b> <b>ULTIMA LINEA</b>	
Negativo	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	<b>MA-19-02-1105-24</b> No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



**IA**  
**PODER**  
**CIUDADANO**

**KATHERINNE MENA**

ANALISTA

**DRA. NOHEVA RIVERA**  
 JEFA DEL LCDVMA

**LIC. KATHERINNE MENA FT. 5.10.03**

Firma Responsable

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**  
**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

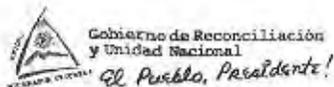
**INFORME DE RESULTADOS**

N° **31799**

Fecha / Sacrificio <b>31/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>18/02/2019</b>
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coll Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado	<b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>
Rango Aceptable	Rango Marginal	Rango inaceptable	<b>FECHA DE TOMA DE MUESTRA</b>	
			<b>01/02/2019</b>	
			<b>LOTE: 034291/119</b>	
			<b>ULTIMA LINEA</b>	
Negativo <input checked="" type="checkbox"/>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	<b>MA-19-02-1105-25</b>	
			No Lab.	_____

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)





# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS

### LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

#### INFORME DE RESULTADOS

N° 31800

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	<b>FECHA DE TOMA DE MUESTRA</b> <b>01/02/2019</b> <b>LOTE: 034391/127</b> <b>ULTIMA LINEA</b>	
Negativo	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Ariba de 100 cfu/cm <sup>2</sup>	<b>MA-19-02-1105-26</b> No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



*Katherinne Mena*

IA  
**PODER  
CIUDADANO**

**KATHERINNE MENA**  
ANALISTA

**DR. KATHERINNE MENA**  
JEFA DEL V.C.D.V.M.A

Lic. KATHERINNE MENA FT. 5.10.03  
Firma Responsable

Lic. de Matriculación RUC 001170763066X O.T. 2011 1988 521 (3) N° 039.401 a 035.600 - 06/2018



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*El Pueblo, Perseverante!*

# IPSA

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

## INFORME DE RESULTADOS

Nº **31801**

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento <b>3 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;0,08 UFC/cm<sup>2</sup></b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>	
Negativo <b>X</b>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Positivo mayor de 100 cfu/cm <sup>2</sup>	LOTE: <b>105101/46</b>	
			ULTIMA LINEA	
			MA-19-02-1105-11	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



**KATHERINNE MENA**  
ANALISTA

**DRA. MONSIELA SUAREZ**  
JEFA DEL LCDVMA

**LIC. KATHERINNE MENA** FT. 5.10.03  
Firma Responsable



Gobierno de Reconciliación  
y Unidad Nacional  
*Al Pueblo, Paralelamente!*

**IPSA**

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

Nº **31802**

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^4&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>	
			... <b>LOTE: 151561/133</b>	
			<b>ULTIMA LINEA</b>	
Negativo <b>X</b>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	No Lab. <b>MA-19-02-1105-27</b>	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



*Katherine Mena*



**KATHERINNE MENA**  
ANALISTA

**DRA. GENERAL BINEDA**  
JEFA DEL LUDIMA

**LIC. KATHERINNE MENA** FT. 5.10.03  
Firma Responsable

Registro RUC 051170720000X C.I. 26391 1288 SU (S) N° 039.401 al 035.600 - 052018



Gobierno de Reconciliación  
y Unidad Nacional  
*El Pueblo, Paralelante!*

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

N° 31803

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado NEGATIVO: <0,08 UFC/cm <sup>2</sup>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 01/02/2019	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	LOTE: 151561/138	
			ULTIMA LINEA	
			MA-19-02-1105-28	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



JA  
PODER  
CIUDADANO

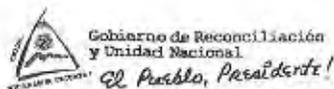
KATHERINNE MENA

ANALISTA

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable

RUC 0011727020686 C.T. 20201 1098 51/ (S) N° 010.401 al 035.000 - 06/2019



**IPSA**  
**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**  
**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

N° **31804**

Fecha / Sacrificio <b>11/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>18/02/2019</b>
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;0,08 UFC/cm<sup>2</sup></b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>	
			LOTE: <b>151561/145</b>	
			ULTIMA LINEA	
Ne gativo	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Ariba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-29	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



**JA**  
**PODER**  
**CIUDAD AÑO**

**KATHERINNE MENA**  
ANALISTA

**LIC. KATHERINNE MENA** FT. 5.10.03  
Firma Responsable

Car. El Recardimento IGUC 0011707603085X O.T. 20591 1048 533 (3) N° 030.431 al 535.630 - 060214



Gobierno de Reconciliación  
y Unidad Nacional  
*El Pueblo, Presidente!*

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA  
DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

N° 31805

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATAJERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado NEGATIVO: <math>0,08\text{ UFC/cm}^A</math>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA 03/02/2019 LOTE: 15 1561/151 ULTIMA LINEA	
Negativo	Positiva, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-30 No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



JA  
PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA

DR. NOHEM ENEDA  
JEFE DEL CVMA

I.2. Establecimiento RUC 0511707620000X C.T. 26301 1288 SOU (S) N° 939.401 al 025.020 - 05/2015

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable

# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

### DIRECCIÓN DE LABORATORIOS

#### LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

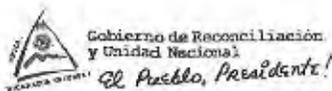
### INFORME DE RESULTADOS

Nº **31806**

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	<b>FECHA DE TOMA DE MUESTRA</b>	
			<b>01/02/2019</b>	
			<b>LOTE: 66531/161</b>	
			<b>ULTIMA LINEA</b>	
Negativo <b>X</b>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>		
			<b>MA-19-02-1105-31</b>	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)





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## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS

### LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

#### INFORME DE RESULTADOS

Nº 31807

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento <b>E MATADERO MACESA</b>		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;&lt;math&gt;0,08\text{ UFC/cm}^2&lt;/math&gt;&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	<b>FECHA DE TOMA DE MUESTRA</b> <b>01/02/2019</b> <b>LOT# 66533/194</b> <b>ULTIMA LINEA</b>	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	<b>MA-19-02-1105-32</b> No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



*KATHERINNE MENA*  
 Lic. KATHERINNE MENA  
 Lic. de Matrícula No. RUC 0011207002025X D.T. 20201 1058 90-3 (3) N° 030-401 de 035,800 - 1402318



**KATHERINNE MENA**

ANALISTA

**LIC. NOHEMI CANEDA**  
 JEFA DEL LAB. MA

**LIC. KATHERINNE MENA FT. 5.10.09**

Firma Responsable



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y Unidad Nacional  
*Al Pueblo, Presidente!*

# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS

### LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

#### INFORME DE RESULTADOS

N° 31808

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado NEGATIVO: <math>0,08\text{ UFC/cm}^2</math>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 66533/196	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-33	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



JA  
**PODER**  
CIUDADANO

**KATHERINNE MENA**

ANALISTA

**DRA. KATHERINNE MENA**  
JEFA DEL LCDVMA

**LIC. KATHERINNE MENA** FT. 5.10.09

Firma Responsable

El Registro de la RUC 0517076300082 Q.T. 26391 1568 504 (S) N° 330,401 al 035.870 - 00/2016



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**IPSA**

**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE LABORATORIOS**

**LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS**

**INFORME DE RESULTADOS**

Nº **31809**

Fecha / Sacrificio <b>31/01/2019</b>	Fecha de Remisión <b>12/02/2019</b>	Fecha de Recepción <b>12/02/2019</b>	Fecha de Análisis <b>13/02/2019</b>	Fecha de Envío <b>13/02/2019</b>
Número y nombre del Establecimiento <b>3 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>E. Coli Genérico</b>	Método de Referencia: <b>Petrifilm 3M</b>
Criterio para Resultado			Resultado <b>NEGATIVO: -0,08 UFC/cm<sup>2</sup></b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>	
Ne-gativo <b>X</b>	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	LOTE: <b>122811/222</b>	
			ULTIMA LINEA	
			MA-19-02-1105-34	
			No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



**PODER**  
CIUDADANO

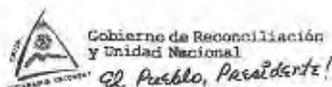
**KATHERINNE MENA**

ANALISTA

*[Signature]*  
L.P. Registrado RUC 0011207602068 C.T. 28391 1000 53.1 (3) N° 030.421 a 035.000 - 08/2018

**LIC. KATHERINNE MENA FT. 5.10.03**

Firma Responsable



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El Pueblo, Presidente!

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

Nº 31810

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado	NEGATIVO: <math>-0,08\text{ UFC/cm}^2</math>
Rango Aceptable	Rango Marginal	Rango Inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 122811/231	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-35	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



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PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA

DR. NORBERTO PUGEDA  
JEFE DEL LCBVMA

LIC. KATHERINNE MENA FT. 5.10.09

Firma Responsable

El Remanente RUC 0011907200000 D.T. 26301 1208 503 (3) N° 003,401 al 915,800 - 962016

# IPSA

## INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA DIRECCIÓN DE LABORATORIOS LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

### INFORME DE RESULTADOS

Nº 31811

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado NEGATIVO: <math>0,08\text{ UFC/cm}^2</math>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 122811/243	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-36	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)





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## IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

### INFORME DE RESULTADOS

N° 31812

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 3 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado NEGATIVO: -0,08 UFC/cm <sup>2</sup>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 151561/146	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-37	
			No Lab. _____	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )				



JA  
PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA

DRA. KATHERINNE MENA  
JENNER ITCVMA

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable



Gobierno de Reconciliación  
y Unidad Nacional  
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# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

Nº 31813

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado	NEGATIVO: <math>0,08\text{ UFC/cm}^2</math>
Rango Aceptable	Rango Marginal	Rango Inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 151561/148	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-38	
			No Lab.	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)

JA  
PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA



Ente Registrado RUC 02117072020202 Q.T. 21391, 1088 SU (3) N° 030.401 a) 035.600 - 062214

LIC. KATHERINNE MENA FT. 9.10.03

Firma Responsable



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*Al Pueblo, Precedente!*

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA  
DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

N° 31814

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrifilm 3M
Criterio para Resultado			Resultado NEGATIVO: <math>0,08\text{ UFC/cm}^2</math>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 151561/144	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>		MA-19-02-1105-39	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



JA  
PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA

DRA. ROBERTA PINEDA  
JEFA DEL LCDVMA

LIC. KATHERINNE MENA FT. 5.10.09

Firma Responsable



Gobierno de Reconciliación  
y Unidad Nacional  
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# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA

DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

N° 31815

Fecha / Sacrificio 31/03/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petrimil 3M
Criterio para Resultado			Resultado NEGATIVO: <0,08 UFC/cm <sup>2</sup>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 18741/60	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Positivo, mayor de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-40	
NOTA: cfu/ml, significa - colony forming units per (ml or cm <sup>2</sup> )			No Lab. _____	



IA  
PODER  
CIUDADANO

KATHERINNE MENA

ANALISTA

DRA. NOHEMI PINEDA  
JEFA DEL LCDVMA

LIC. KATHERINNE MENA FT. 5.10.03

Firma Responsable

IPSA - INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA - CIUDAD DE LOS RIOS - GUAYAS - ECUADOR



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y Unidad Nacional  
*El Pueblo, Presidente!*

# IPSA

INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA  
DIRECCIÓN DE LABORATORIOS

LABORATORIO CENTRAL DE DIAGNÓSTICO VETERINARIO Y MICROBIOLOGIA DE ALIMENTOS

## INFORME DE RESULTADOS

N° 31822

Fecha / Sacrificio 31/01/2019	Fecha de Remisión 12/02/2019	Fecha de Recepción 12/02/2019	Fecha de Análisis 13/02/2019	Fecha de Envío 18/02/2019
Número y nombre del Establecimiento 3 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis E. Coli Genérico	Método de Referencia: Petriilm 3M
Criterio para Resultado			Resultado <b>NEGATIVO: &lt;math&gt;40,08 \text{ UFC/cm}^2&lt;/math&gt;</b>	
Rango Aceptable	Rango Marginal	Rango inaceptable	FECHA DE TOMA DE MUESTRA	
			01/02/2019	
			LOTE: 034291/97	
			ULTIMA LINEA	
Negativo X	Positivo, pero menor de 100 cfu/cm <sup>2</sup>	Arriba de 100 cfu/cm <sup>2</sup>	MA-19-02-1105-21	
			No Lab. _____	

NOTA: cfu/ml, significa - colony forming units per (ml or cm<sup>2</sup>)



JA  
**PODER**  
CIUDADANO

KATHERINNE MENA  
ANALISTA

DR. KATHERINNE MENA  
JEFA DEL LCDVMA

LIC. KATHERINNE MENA FT. 5.10.03  
Firma Responsable



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**IPSA**  
**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE INOCUIDAD AGROALIMENTARIA**  
**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022570**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 3	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: RAMON GONZALEZ MIRANDA		Procedencia: MORRITO	No. Lote: 019421	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-1	
<b>Resultados:</b> AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA FECHA DE TOMA DE MUESTRA 01/02/2019				



JA. NOLASKA VARGAS

ANALISTA

DRA. NICHESNOR MEDA

JEFA DEL LCDVMA

FT. 5 - 10 - 0 - 4

LIC. NOLASKA VARGAS

Firma Responsable



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**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE INOCUIDAD AGROALIMENTARIA**  
**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022571**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 7	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: RAMON GONZALEZ MIRANDA		Procedencia: MORRITO	No. Lote: 019421	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-2	
<p>Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA</p> <p align="right">FECHA DE TOMA DE MUESTRA 01/02/2019</p>				



JIA NOLASKA VARGAS

ANALISTA

DRA. JHEMI RIVERA  
JIA HELENDUMA

FT. 5 . 10 . 0 . 4

LIC. NOLASKA VARGAS

Firma Responsable

**IPSA**  
**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE INOCUIDAD AGROALIMENTARIA**  
**Y LABORATORIOS**

**INFORME DE RESULTADOS**

Nº 022572

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 12	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento <b>S MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>Detección de Salmonela</b>	Método de Referencia: <b>MLG4.05/FS15</b>
Propietario: <b>RAMON GONZALEZ MIRANDA</b>		Procedencia: <b>MORRITO</b>	No. Lote: <b>019421</b>	Especie: <b>BOVINO</b>
Dirección: <b>KIM 130 CARRETERA A JUIGALPA</b>			No. Laboratorio: <b>MA-19-02-1105-3</b>	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA <div style="text-align: right;">                     FECHA DE TOMA DE MUESTRA                      01/02/2019                 </div>				



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**IPSA**  
**INSTITUTO DE PROTECCIÓN Y SANIDAD AGROPECUARIA**  
**DIRECCIÓN DE INOCUIDAD AGROALIMENTARIA**  
**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022573**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 17	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MVG4.05/F515
Propietario: MAXIMO JARQUIN RUIZ		Procedencia: EL RAMA	No. Lote: 025331	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-4	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		



LA NOLASKA VARGAS

ANALISTA



LIC. NOLASKA VARGAS

Firma Responsable

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022575**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 26	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>Detección de Salmonela</b>	Método de Referencia: MLG4.05/F515
Propietario: <b>MAXIMO JARQUIN RUIZ</b>		Procedencia: <b>EL RAMA</b>	No. Lote: <b>025331</b>	Especie: <b>BOVINO</b>
Dirección: <b>KM 130 CARRETERA A JUIGALPA</b>			No. Laboratorio: <b>MA-19-02-1105-6</b>	
Resultados: <b>AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE ÚNICAMENTE DE LA MUESTRA Y SE ENVIÓ</b>		FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>		



**JA. NOLASKA VARGAS**

**ANALISTA**



**LIC. NOLASKA VARGAS**

**Firma Responsable**



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**INFORME DE RESULTADOS**

**Nº 022577**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 31	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FSIS
Propietario: LUIS ALBERTO LOPEZ RODRIGUEZ		Procedencia: SIUNA	No. Lote: 105101	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-7	
<b>Resultados:</b> AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA FECHA DE TOMA DE MUESTRA 01/02/2019				



JA NOLASKA VARGAS

ANALISTA

DEA. NOLASKA PINEDA

JEFA DEL LABORATORIO

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Firma Responsable



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022578**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 33	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: LUIS ALBERTO LOPEZ RODRIGUEZ		Procedencia: SIJUNA	No. Lote: 105101	Especie: BOVINO
Dirección: KIM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-8	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA FECHA DE TOMA DE MUESTRA 01/02/2019 SE DA FE UNICAMENTE DE LA MUESTRA RELIADA				



JA NOLASKA VARGAS

ANALISTA

DRA. JOHANA PINEDA  
JEFE DEL VEDOMA

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**INFORME DE RESULTADOS**

**Nº 022579**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 38	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento <b>B MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>Detección de Salmonela</b>	Método de Referencia: <b>MLG4.05/FS15</b>
Propietario: <b>LUIS ALBERTO LOPEZ RODRIGUEZ</b>		Procedencia: <b>SIUNA</b>	No. Lote: <b>105101</b>	Especie: <b>BOVINO</b>
Dirección: <b>KM 130 CARRETERA A JUIGALPA</b>			No. Laboratorio: <b>MA-19-02-1105-9</b>	
Resultados: <b>AUSENCIA DE SALMONELLA SPP</b> <span style="float: right;"><b>FECHA DE TOMA DE MUESTRA</b> <b>01/02/2019</b></span> <b>ULTIMA LINEA</b> <b>SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA</b>				



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**IA NOLASKA VARGAS**

**ANALISTA**

**DR. NOLASKA VARGAS**  
**JEFA DE LABORATORIO**

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**LC. NOLASKA VARGAS**

**Firma Responsable**



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**INFORME DE RESULTADOS**

**Nº 022580**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 42	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: LUIS ALBERTO LOPEZ RODRIGUEZ		Procedencia: SIUNA	No. Lote: 105301	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUNGALPA			No. Laboratorio: MA-19-02-1105-10	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		



JA NOLASKA VARGAS

ANALISTA



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LIC. NOLASKA VARGAS

Firma Responsable

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**INFORME DE RESULTADOS**

**Nº 022619**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 46	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MILGA.05/FS15
Propietario: LUIS ALBERTO LOPEZ RODRIGUEZ		Procedencia: SIUNA	No. Lote: 105101	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-11	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA REGISTRO FECHA DE TOMA DE MUESTRA 01/02/2019				



JA NOLASKA VARGAS

ANALISTA

LIC. NOLASKA VARGAS

Firma Responsable



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**INFORME DE RESULTADOS**

**Nº 022618**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 51	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 5 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: JOSE ELIGIO MARTINEZ ESPINOZA		Procedencia: CUAPA	No. Lote: 018741	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-12	
<b>Resultados:</b> AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RELATIVA A LA FECHA DE TOMA DE MUESTRA 01/02/2019				



IA NOLASKA VARGAS

ANALISTA

DR. JOSE CHIMI VARELA  
JEFE DE SERVICIO

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LIC. NOLASKA VARGAS

Firma Responsable

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**INFORME DE RESULTADOS**

**Nº 022625**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 55	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MILG4.05/F515
Propietario: JOSE ELIGIO MARTINEZ ESPINOZA		Procedencia: CUAPA	No. Lote: 018741	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-13	
<b>Resultados:</b> AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA FECHA DE TOMA DE MUESTRA 01/02/2019				



JA NOLASKA VARGAS

ANALISTA

DR. NOLASKA VARGAS  
JEFA DEL LABORATORIO

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022616**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 65	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 5 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: JOSE ELIGIO MARTINEZ ESPINOZA		Procedencia: CUAPA	No. Lote: 018741	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-15	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA FECHA DE TOMA DE MUESTRA 01/02/2019				



JA NOLASKA VARGAS

ANALISTA

DRA. NOLASKA VARGAS  
JEFA DEL CENTRO

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022615**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 69	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>Detección de Salmonela</b>	Método de Referencia: MILG4.05/FS15
Propietario: JOSE ELIGIO MARTINEZ ESPINOZA		Procedencia: CUAPA	No. Lote: 018741	Especie: <b>BOVINO</b>
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-16	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		



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ANALISTA

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JEFA DEL LABORATORIO

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**INFORME DE RESULTADOS**

**Nº 022613**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 74	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MILGA.05/F515
Propietario: JOSE ARIEL SOWIDZA ARROLIGA		Procedencia: COMALAPA	No. Lote: 122811	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-17	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA FECHA DE TOMA DE MUESTRA 01/02/2019				



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**INFORME DE RESULTADOS**

**Nº 022614**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Cárcasa 80	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MIGA.05/FSIS
Propietario: LUIS MANUEL JAIME JARQUIN		Procedencia: MUELLE DE LOS BUEYES	No. Lote: 139381	Especie: BOVINO
Dirección: KIM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-18	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		



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ANALISTA



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**INFORME DE RESULTADOS**

**Nº 022588**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 86	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FSIS
Propietario: LUIS MANUEL JAIME JARQUIN		Procedencia: MUELLE DE LOS BUEYES	No. Lote: 139381	Especie: BOVINO
Dirección: KIM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-19	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA				
			FECHA DE TOMA DE MUESTRA 01/02/2019	



JA NOLASKA VARGAS

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022589**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 91	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FSIS
Propietario: HOLMAN JAIME DUARTE		Procedencia: MUELLE DE LOS BUEYES	No. Lote: 167921	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-20	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECEBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		



IA NOLASKA VARGAS

ANALISTA



LIC NOLASKA VARGAS

Firma Responsable



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**INFORME DE RESULTADOS**

**Nº 022590**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 97	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FSIS
Propietario: JOSE DE LA T. LOPEZ MENDOZA		Procedencia: BOCANA DE PAIWA	No. Lote: 034291	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUJGALPA			No. Laboratorio: MA-19-02-1105-21	
Resultados: <p align="center">AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA</p> <p align="center">FECHA DE TOMA DE MUESTRA 01/02/2019</p>				



IA. NOLASKA VARGAS

ANALISTA



LIC. NOLASKA VARGAS

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022591**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 101	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: JOSE DE LA T. LOPEZ MENDOZA		Procedencia: BOCANA DE PAIWA5	No. Lote: 034291	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-22	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECEBIDA FECHA DE TOMA DE MUESTRA 01/02/2019				



JA NOLASKA VARGAS

ANALISTA



*[Signature]*

LIC. NOLASKA VARGAS

Firma Responsable



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022592**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 106	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACE5A		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/P515
Propietario: JOSE DE LA T. LOPEZ MENDOZA		Procedencia: BOCANA DE PAIWAS	No. Lote: 034291	Especie: BOVINO
Dirección: KIM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-23	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA				
			FECHA DE TOMA DE MUESTRA 01/02/2019	



JA NOLASKA VARGAS

ANALISTA

DR. FISHERAL BARRERA  
JEFE DEL L.C.D.M.A

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LIC NOLASKA VARGAS

Firma Responsable



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022593**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 113	Fecha / Admisión 12/02/2019	Fecha de Emisión 16/02/2019
Número y nombre del Establecimiento: B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: JOSE DE LA T. LOPEZ MENDOZA		Procedencia: BOCANA DE PAIWAS	No. Lote: 034291	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-24	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		



JA NOLASKA VARGAS

ANALISTA



LIC. NOLASKA VARGAS

Firma Responsable



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022622**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 119	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: JOSE DE LA T. LOPEZ MENDOZA		Procedencia: BOCANA DE PAIWA5	No. Lote: 034291	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-25	
<b>Resultados:</b> AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA FECHA DE TOMA DE MUESTRA 01/02/2019				



JA NOLASKA VARGAS

ANALISTA

LIC. NOLASKA VARGAS

Firma Responsable

1009.50/JT (3) N° 018.001 al 023.000 - 07/2014

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**INFORME DE RESULTADOS**

**Nº 022595**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 127	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento S MATADERO MACE5A		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: JOSE DE LA T. LOPEZ MENDOZA		Procedencia: BOCANA DE PAIWAS	No. Lote: 034391	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-26	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		



JA NOLASKA VARGAS

ANALISTA

DIRECCIÓN GENERAL DE  
DEFENSA DEL CONSUMIDOR

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LIC. NOLASKA VARGAS

Firma Responsable



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022596**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 133	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: MARLON SALOMON MARENCO GOMEZ		Procedencia: CAMDAPA	No. Lote: 151561	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-27	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		



JA NOLASKA VARGAS

ANALISTA



LIC. NOLASKA VARGAS

Firma Responsable

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022597**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 13E	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FSIS
Propietario: MARLON SALOMON MARENCO GOMEZ		Procedencia: CAMOAPA	No. Lote: 151561	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-28	
<p>Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MAESTRA RECIBIDA</p> <p align="right">FECHA DE TOMA DE MUESTRA 01/02/2019</p>				



JA NOLASKA VARGAS

ANALISTA

DR. NICHOLAS PERAZA  
JEFA DEL LATORIA

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LIC. NOLASKA VARGAS

Firma Responsable

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022598**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 145	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLGA.05/FS15
Propietario: MARLON SALOMON MARENCO GOMEZ		Procedencia: CAMOAPA	No. Lote: 151561	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-29	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA				
			FECHA DE TOMA DE MUESTRA 01/02/2019	



JA NOLASKA VARGAS

ANALISTA

DR. SYLVIA VIL PINEIRA  
JEFA DEL LCCVIA

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LIC. NOLASKA VARGAS

Firma Responsable

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

Nº 022599

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 151	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 5 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: MARLON SALOMON MARENCO GOMEZ		Procedencia: CAMOAPA	No. Lote: 151561	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-30	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA <div style="text-align: right;">                     FECHA DE TOMA DE MUESTRA                      01/02/2019                 </div>				



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022600**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 161	Fecha / Admisión 12/02/2019	Fecha de Emisión 16/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FSIS
Propietario: ILIJAN OPORTA CENTENO		Procedencia: SAN MIGUELITO	No. Lote: 66531	Especie: BOVINO
Dirección: KIM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-31	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA				
			FECHA DE TOMA DE MUESTRA 01/02/2019	



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**INFORME DE RESULTADOS**

**Nº 022601**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 194	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FSIS
Propietario: JUAN OPORTA CENTENO		Procedencia: SAN MIGUELITO	No. Lote: 66533	Especie: BOVINO
Dirección: KIM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-32	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA		FECHA DE TOMA DE MUESTRA 01/02/2019		

**PODER  
CIUDADANO**

JA NOLASKA VARGAS

ANALISTA



LIC. NOLASKA VARGAS

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**INFORME DE RESULTADOS**

**Nº 022602**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 196	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: JUAN GORTA CENTENO		Procedencia: SAN MIGUELITO	No. Lote: 66533	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-33	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA FECHA DE TOMA DE MUESTRA 01/02/2019				

**PODER  
CIUDADANO**

JA NOLASKA VARGAS

ANALISTA



DRA. MARGARITA PINEDA

ANALISTA

LIC. NOLASKA VARGAS

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022621**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 222	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: MACESA/FINCA/FEELOT		Procedencia: ACOVAPA	No. Lote: 122811	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-34	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA				
			FECHA DE TOMA DE MUESTRA 01/02/2019	



IA NOLASKA VARGAS

ANALISTA



UC NOLASKA VARGAS

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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022604**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 231	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: MACESA/FINCA/FEELOT		Procedencia: ACDYAPA	No. Lote: 122811	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-35	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA ANALIZADA				
FECHA DE TOMA DE MUESTRA 01/02/2019				



JA NOLASKA VARGAS

ANALISTA



LIC. NOLASKA VARGAS

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**INFORME DE RESULTADOS**

**Nº 022605**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 243	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento B MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: MACESA/FINCA/FEELOT		Procedencia: ACOYAPA	No. Lote: 122811	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-35	
<b>Resultados:</b> AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA FECHA DE TOMA DE MUESTRA 01/02/2019				



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022606**

Fecha / Sacrificio 31/02/2019	Fecha / deshuese 01/02/2019	No de Carcasa 146	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento <b>8 MATADERO MACESA</b>		Tipo de Muestra <b>ESPONGEADO</b>	Tipo de Análisis <b>Detección de Salmonela</b>	Método de Referencia: <b>MLG4.05/FS15</b>
Propietario: <b>MARLON SALOMON MARENCO GOMEZ</b>		Procedencia: <b>CAMDAPA</b>	No. Lote: <b>151561</b>	Especie: <b>BOVINO</b>
Dirección: <b>KM 130 CARRETERA A JUIGALPA</b>			No. Laboratorio: <b>MA-19-02-1105-37</b>	
Resultados: <b>AUSENCIA DE SALMONELLA SPP</b> <b>ULTIMA LINEA</b> <b>SE DA FE UNICAMENTE DE LA MUESTRA</b>		FECHA DE TOMA DE MUESTRA <b>01/02/2019</b>		



**JA NOLASKA VARGAS**

**ANALISTA**

**DR. OTTEMAR PINEDA**

**JEFE DEL LABORATORIO**

**ET. 5.10.0.4**

**LIC. NOLASKA VARGAS**

**Firma Responsable**



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**INFORME DE RESULTADOS**

**Nº 022620**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 148	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/F515
Propietario: MARLON SALOMON MARENCO GOMEZ		Procedencia: CAMDAPA	No. Lote: 151561	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-38	
Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA				
			FECHA DE TOMA DE MUESTRA 01/02/2019	



JA NOLASKA VARGAS

ANALISTA



LIC. NOLASKA VARGAS

Firma Responsable



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022607**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 144	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: MARLON SALOMON MARENCO GOMEZ		Procedencia: CAMDAPA	No. Lote: 151563	Especie: BOVINO
Dirección: KM 130 CARRETERA A JUIGALPA			No. Laboratorio: MA-19-02-1105-39	
<p>Resultados: AUSENCIA DE SALMONELLA SPP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA RECIBIDA</p> <p align="right">FECHA DE TOMA DE MUESTRA 01/02/2019</p>				



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IA NOLASKA VARGAS

ANALISTA

DRA. NEMIL PINEDA  
JEFA DEL PNDVIA

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LIC. NOLASKA VARGAS

Firma Responsable



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**Y LABORATORIOS**

**INFORME DE RESULTADOS**

**Nº 022624**

Fecha / Sacrificio 31/01/2019	Fecha / deshuese 01/02/2019	No de Carcasa 60	Fecha / Admisión 12/02/2019	Fecha de Emisión 18/02/2019
Número y nombre del Establecimiento 8 MATADERO MACESA		Tipo de Muestra ESPONGEADO	Tipo de Análisis Detección de Salmonela	Método de Referencia: MLG4.05/FS15
Propietario: JDSE ELIGIO MARTINEZ ESPINOZA		Procedencia: CUAPA	No. Lote: 18741	Especie: BOVINO
Dirección: KMI 130 CARRETERA A JUJIGALPA			No. Laboratorio: MA-19-02-1105-40	
Resultados: AUSENCIA DE SALMONELLA 5PP ULTIMA LINEA SE DA FE UNICAMENTE DE LA MUESTRA FECHA DE TOMA DE MUESTRA 01/02/2019				



JA NOLASKA VARGAS

ANALISTA

DR. J. J. NOLASKA VARGAS

JEFE DE LABORATORIO

LIC. NOLASKA VARGAS

Firma Responsable

100B 60/IT (3) N° 018 001 al 023,000 - 07/2014

**Cuadro N° 1**

**Antes**



**Después**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

<b>Cuadro N° 3</b>	
<b>Antes</b>	<b>Después</b>
	

Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

**Cuadro N° 4**

Cuadro N° 4	
Antes	Después
	

Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

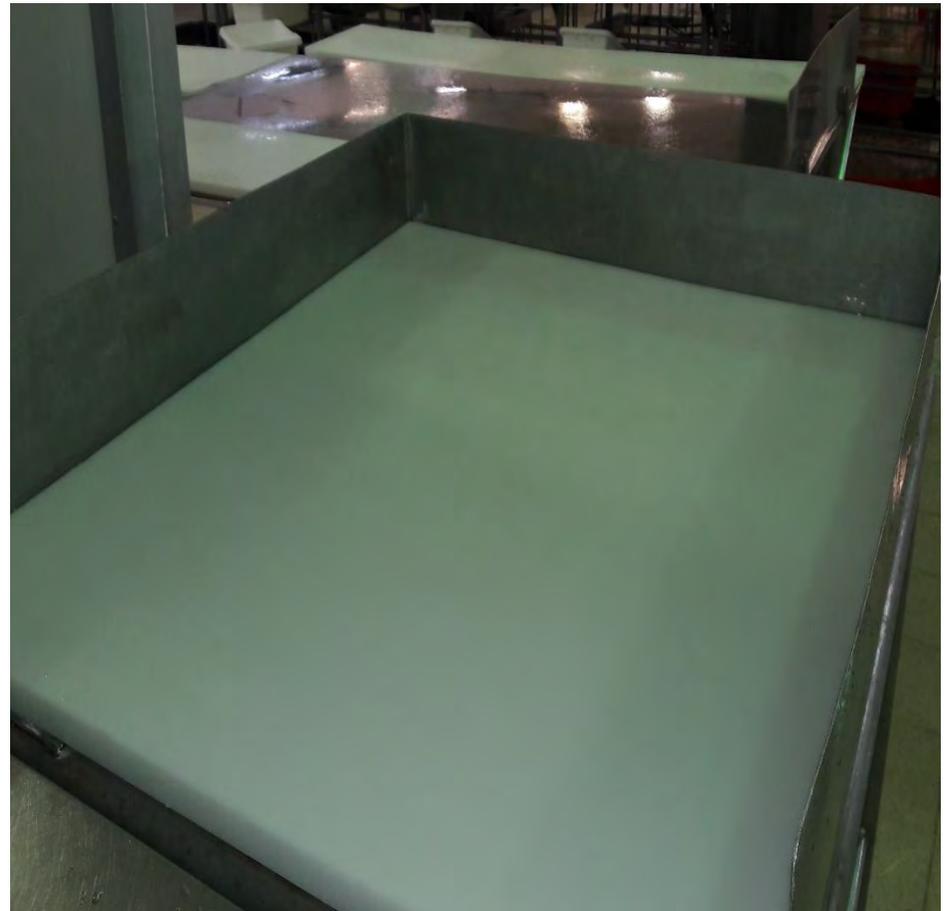
**WAC-HACCP-MACESA-19-2019**

**Cuadro N° 5**

**Antes**



**Después**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

**Cuadro N° 6**

**Antes**



**Después**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

**Cuadro N° 7**

**Antes**



**Después**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

Cuadro N° 8.	
Antes	Después
	

Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

**Cuadro N°9.**

**Antes**



**Después**



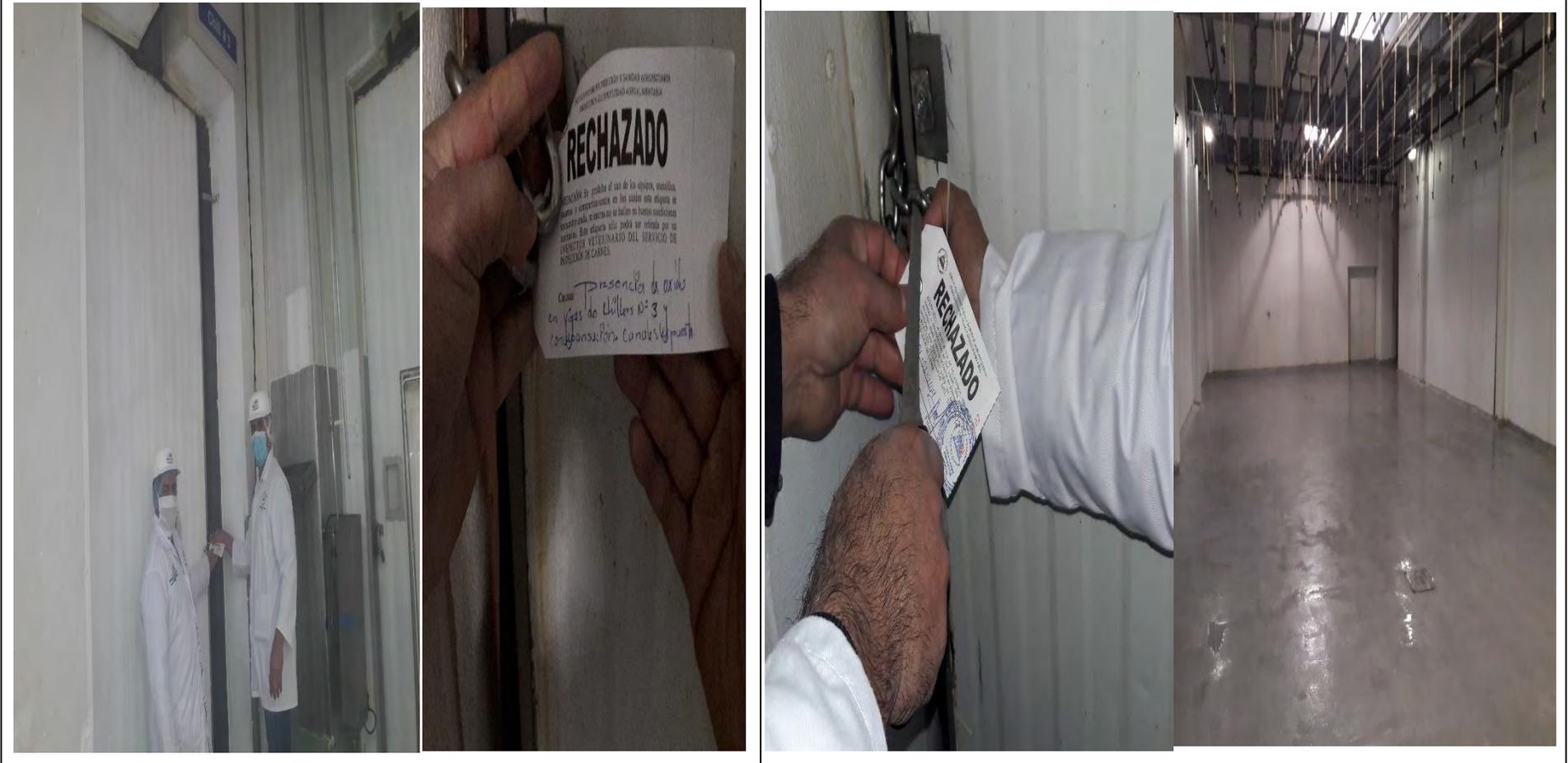
Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

**Cuadro N°10.**

**Antes**

**Después**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

**Cuadro N°11.**

**Antes**



**Después**



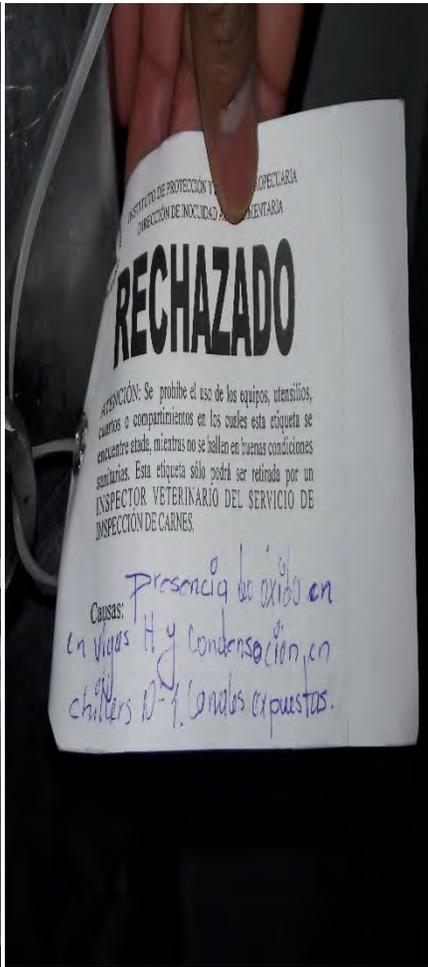
Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

**Cuadro N°12.**

**Antes**

**Después**



Realizada el Inspección 01-Febrero-2019 al Establecimiento No. 8. MACESA

**WAC-HACCP-MACESA-19-2019**

**Cuadro N°13.**

