

Food Safety and Inspection Service Washington, D.C. 20250

MAY 4 2006

Dr. Jorge Amaya Presidente Servicio Nacional de Sanidad y Calidad Agroalimentaria Secretaria de Agricultura, Ganaderia, Pesca y Alimentacion Paseo Colon 367-Piso 9 1063 Buenos Aires Argentina

Dear Dr. Amaya:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Argentina's meat inspection system September 21 to October 26, 2005. Enclosed is a copy of the final audit report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 720-3781, at (202) 690-4040 or electronic mail at <a href="mailto:sally.white@fsis.usda.gov">sally.white@fsis.usda.gov</a>.

Sincerely,

Sally White Director

International Equivalence Staff Office of International Affairs

Tally White JD

Enclosure

Dr. Jorge Amaya

cc: Robert Hoff, Agricultural Counselor, US Embassy, Buenos Aires Jose Molina, Agricultural Attaché, Embassy of Argentina Robert Macke, Assistant Deputy Administrator, ITP, FAS Jeanne Bailey, FAS Area Officer
Amy Winton, State Department
Barbara Masters, Administrator, FSIS
Karen Stuck, Assistant Administrator, OIA, FSIS
William James, Deputy Assistant Administrator, OIA, FSIS
Linda Swacina, Executive Director, FSIA, OIA
Barbara McNiff, Director, FSIS Codex, OIA
Donald Smart, Director, Program Review, OPEER, FSIS
Sally White, Director, IES, OIA
Clark Danford, Director, IEPS, OIA
Mary Stanley, Director, IID, OIA

AJ Ogundipe, IES, OIA

Country File

FINAL

1/5/06 5/15/06

APR 1 4 2006

# FINAL REPORT OF AN AUDIT CARRIED OUT IN ARGENTINA COVERING ARGENTINA'S MEAT INSPECTION SYSTEM

SEPTEMBER 21 THROUGH OCTOBER 26, 2005

#### TABLE OF CONTENTS

- 1. INTRODUCTION
- 2. OBJECTIVE OF THE AUDIT
- 3. PROTOCOL
- 4. LEGAL BASIS FOR THE AUDIT
- 5. SUMMARY OF PREVIOUS AUDITS
- 6. MAIN FINDINGS
  - 6.1 Government Oversight
  - 6.2 Headquarters Audit
- 7. ESTABLISHMENT AUDITS
- 8. LABORATORY AUDITS
- 9. SANITATION CONTROLS
  - 9.1 SSOP
  - 9.2 Sanitation
- 10. ANIMAL DISEASE CONTROLS
- 11. SLAUGHTER/PROCESSING CONTROLS
  - 11.1 Humane Handling and Slaughter
  - 11.2 HACCP Implementation
  - 11.3 Testing for Generic Escherichia coli
  - 11.4 Testing for *Listeria monocytogenes*
- 12. RESIDUE CONTROLS
- 13. ENFORCEMENT CONTROLS
  - 13.1 Daily Inspection
  - 13.2 Testing for Salmonella
  - 13.3 Species Verification
  - 13.4 Monthly Reviews
  - 13.5 Inspection System Controls
- 14. CLOSING MEETING
- 15. ATTACHMENTS TO THE AUDIT REPORT

#### ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA Central Competent Authority: National Service for Animal Health

and Agro-Food Quality (Servicio Nacional de Sanidad y Calidad

Agroalimentaria) (SENASA)

DFPOA Directorate for Products of Animal Origin and Inspection

(Dirección Fiscalizacion de Productos de Origen Animal)

DNFA National Directorate for Inspection of Foods and Agricultural

Products (Dirreción Nacional de Fiscalizacion Agroalimentaria)

E. coli Escherichia coli

FSIS Food Safety and Inspection Service

PR/HACCP Pathogen Reduction/Hazard Analysis and Critical Control Point

Systems

Salmonella Salmonella species

SENASA National Service for Animal Health and Agro-Food Quality

(Servicio Nacional de Sanidad y Calidad Agroalimentaria)

SPS Sanitation Performance Standards

SSOP Sanitation Standard Operating Procedures

VIC Veterinarian-In-Charge

#### 1. INTRODUCTION

The audit took place in Argentina from September 21 through October 26, 2005.

An opening meeting was held on September 21, 2005, in Buenos Aires with the Central Competent Authority (CCA). In this meeting, the auditor confirmed the objective and scope of the audit. the auditor's itinerary, and requested additional information needed to complete the audit of Argentina's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, representatives from the provincial offices, and local inspection offices.

#### 2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit. The objective of the audit was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States.

In pursuit of the objective, the following sites were visited: The headquarters of the CCA, two provincial offices, two laboratories performing analytical testing on United States-eligible product, 11 bovine slaughter/cutting establishments and one bovine processing establishment.

Competent Authority Visit	Competent Authority Visits		Comments
Competent Authority	Central	01	Buenos Aires
	Provincial	02	Santa Fe and Bahia Blanca
	Local	12	Establishment level
Laboratories			- 8 of the 11
Bovine Slaughter/Processir	ng Establishments	11	establishments were
Processing Establishment		01	slaughter/cutting - 3 of the 11
Cold Storage Facilities		0	establishments were slaughter/cooking

#### 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Argentina's inspection headquarters and in two provincial offices. The third part involved on-site visits to 12 establishments: 11 slaughter/cutting establishments and one processing establishment. The fourth part involved visits to two laboratories; one government laboratory and one private laboratory. The National Reference laboratory was conducting analyses of field samples for microbiological, residue, and species testing. The Laboratorio Bioquimico

Dres Fueyo was conducting analyses of field samples for the presence of *Salmonella* species.

Program effectiveness determinations of Argentina's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella* species. Argentina's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Argentina and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

In the opening meeting, the auditor explained that Argentina's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Argentina. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing programs for generic *E. coli* and *Salmonella* species.

No equivalence determinations have been made by FSIS for Argentina.

#### 4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

#### 5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address: http://www.fsis.usda.gov/Regulations\_&\_Policies/Foreign\_Audit\_Reports/index.asp

The following findings were reported from the October/November 2003 FSIS audit:

• Hazard Analysis and Critical Control Point (HACCP) implementation deficiencies were found in two out of 24 establishments audited.

- Sanitation Standard Operating Procedures (SSOP) implementation deficiencies were found in two out of 24 establishments audited.
- Sanitation Performance Standard (SPS) implementation deficiencies were found in two out of 24 establishments audited.
- Two out of 24 establishments received Notice of Intent to Delist (NOID).

The following findings were reported from the May/June 2004 FSIS audit:

- SPS- implementation deficiencies were found in four out of 10 establishments audited.
- Post-mortem slaughter inspection procedures for beef heads were not effectively implemented in three out of 10 establishments audited.

All deficiencies noted during the May/June 2004 FSIS audit had been addressed and corrected.

#### 6. MAIN FINDINGS

6.1 Government Oversight

#### 6.1.1 CCA Control Systems

The National Service of Animal Health and Agro-Food Quality (Servicio Nacional de Sanidad y Calidad Agroalimentaria-SENASA) has the responsibility for carrying out Argentina's meat inspection program including oversight and enforcement of the FSIS regulatory requirements in establishments certified to export to the United States. SENASA is an agency under direct supervision of the Secretary of Agriculture, Livestock, Fisheries, and Food. SENASA has four National Directorates as follow:

- Animal Health Directorate
- Plant Protection Directorate
- Technical, Legal, and Administration Affairs Directorate
- Inspection of Foods and Agricultural Products Directorate

The National Directorate of Inspection of Foods and Agricultural Products (*Dirección Nacional de Fiscalizacion Agroalimentaria* - DNFA) is responsible for oversight of establishments that produce food products for both domestic and foreign markets. Within DNFA is the Directorate for Products of Animal Origin and Inspection (*Dirección Fiscalizacion de Productos de Origen Animal* - DFPOA), which has responsibility for inspection of food products of animal origin. DFPOA has five departments as follow:

- Poultry
- Fisheries
- Red Meat Slaughter

- Processing
- Dairy and Honey

Each department has a "Coordinator" responsible for overseeing all activities related to its functions. Establishments certified to export meat products to the United States are the responsibility of either the Coordinator for red meat slaughter or the Coordinator for processing, depending upon the type of establishment involved. Responsibility for processing includes cold-storage facilities. However, if a slaughter establishment also conducts processing operations in the same facility, it falls under the oversight of the red meat slaughter Coordinator. The Coordinators report to the Director of DFPOA.

Under each Coordinator, there are Supervisors and Provincial Veterinarians. There is also a special assistant to the Director of DFPOA, who oversees all audit related activities involving establishments certified to export to the United States. This special assistant has supervisory authority over the coordinators, supervisors, Provincial Veterinarians, and Veterinarians-in-Charge to ensure that all United States requirements are being properly enforced and implemented.

All Supervisors are stationed in SENASA headquarters in Buenos Aires and are responsible for oversight of inspectors in establishments in the provinces. There are five Supervisors for red meat slaughter establishments, each of whom has oversight over at least one establishment certified to export to the United States. There are 16 processing-establishment Supervisors, seven of whom have oversight over at least one establishment certified to export to the United States. There were 32 establishments certified to export to the United States, at the time of this audit, which were located in six provinces as follow:

- 1. La Pampa (one establishment)
- 2. San Luis (one establishment)
- 3. Santa Fe (four establishments)
- 4. Cordoba (one establishment)
- 5. Entre Rios (one establishment)
- 6. Buenos Aires (twenty four establishments)

The Provincial Veterinarians have oversight over all red meat slaughter, processing, poultry, fisheries, dairy, and honey establishments that produce foods of animal origin within their assigned geographic areas. There are 16 Provincial Veterinarians with red meat slaughter or processing facilities within their geographic areas of responsibility. Eight of these 16 have oversight over establishments that export meat products to the United States.

At the establishment level, the Veterinarian-in-Charge is responsible for overall inspection activities at that establishment. Under the Veterinarian-in-Charge (VIC) are additional veterinary inspectors and auxiliary inspectors.

#### 6.1.2 Ultimate Control and Supervision

Control in both slaughter and processing establishments is accomplished by the VIC. The VIC supervises additional veterinary inspectors and auxiliary inspectors.

The VIC reports directly to a Supervisor in Buenos Aires or to the Provincial Veterinarian, depending upon the geographic location of the establishment. Supervisors or Provincial Veterinarians conduct the monthly supervisory reviews at each establishment certified to export to the United States.

All inspection personnel assigned to establishments certified to export meat to the United States were full time government employees receiving no remunerations from either industry groups or establishment personnel.

#### 6.1.3 Assignment of Competent, Qualified Inspectors

Approximately 73 veterinarians and 300 meat inspectors provided direct meat inspection service to those establishments that produce products intended to export to the U.S. All official veterinarians and meat inspectors employed by Argentina's meat inspection program possessed the required educational degree necessary to meet minimum qualifications. These inspection personnel went through introductory training as well as participation in on-the-job training under the supervision of experienced veterinarians. Continual training was provided for all inspection personnel as needed. The Provincial Offices maintained individual training records of inspection personnel.

#### 6.1.4 Authority and Responsibility to Enforce the Laws

SENASA has the legal authority and the responsibility to enforce U.S. requirements. Argentina's meat inspection sanitation procedures and standards are regulated by Law No. 3959 (Sanitary Police), published in 1900. The specific applicable section is Article 10, modified by Law No. 17160 in 1967 and by Decree 4238 (Rules for Inspection of Animal Products, Byproducts, and their Derivatives) of 1068. Furthermore, Resolution No. 505 (1998) introduced the Manual of Procedures that specify the slaughter and processing inspection activities required in all species.

Decree 4238/68 provides the legal authority to enforce FSIS requirements. Internal Circulars specify and clarify the FSIS requirements to SENASA field staff. Chapter XXX of this Decree provides for regulatory and penal actions if these requirements are not met.

SENASA's regulatory authority to suspend or revoke an establishment's national or export food production operations is provided by Decree 4238/68, Chapter II, Sections 2.2.24 and 2.2.25. Chapter XXX of Decree 4238/68 provides SENASA with the authority to invoke penalties for violations. The National Directorate of Technical, Legal, and Administrative Affairs is in charge of criminal prosecution. The penalties may range, depending on the severity of the infractions, from monetary fines, for relatively minor ones, through full legal and judicial action in serious cases involving fraud or public health risk.

#### 6.1.5 Adequate Administrative and Technical Support

SENASA had administrative and technical support to operate its meat inspection program and had the resources to support a third party audit.

#### 6.2 Headquarters Audit

The auditor conducted a review of inspection system documents in the Buenos Aires SENASA headquarters office and in two Provincial Offices. The records reviews focused primarily on food safety hazards and included the following:

- Internal review reports;
- Supervisory visits to establishments that were certified to export to the United States:
- Training records for inspectors and laboratory personnel;
- Label approval records such as generic labels and animal raising claims;
- New laws and implementation documents such as regulations, notices, directives and guidelines;
- Sampling and laboratory analyses for residues;
- Sanitation, slaughter and processing inspection procedures and standards;
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials;
- Export product inspection and control including export certificates, and
- Enforcement records, including examples of criminal prosecution, consumer complaints, recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

No concerns arose as a result the examination of these documents.

#### 6.2.1 Audit of Regional and Local Inspection Sites

The auditor interviewed the Provincial Veterinarians in Santa Fe and Bahia Blanca Provinces.

No concerns arose as a result of these interviews.

#### 7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 12 establishments. Eleven were slaughter/cutting establishments and one was a processing establishment. None of the establishments was delisted and none received a Notice of Intent to Delist.

Specific deficiencies are noted in the attached individual establishment review forms.

#### 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States requirements.

Residue laboratory audits focus on sample handling, sampling frequency, timely analysis, data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and written corrective action programs.

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements.

The following laboratories were audited:

- SENASA Reference Laboratory in Martinez, Buenos Aires. This is a government laboratory that conducts microbiological, residue, and species testing.
- The privately owned and operated Laboratorio Bioquimico Dres Fueyo was conducting analyses of field samples for the presence *Salmonella* species.

No deficiencies were noted.

#### 9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, and except as noted in this document, Argentina's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, Argentina's inspection system had controls in place, except as noted in this document, for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, antemortem facilities, welfare facilities, and outside premises.

#### 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic

inspection program. The SSOP in all 12 establishments were found to meet the basic FSIS regulatory requirements with no deficiencies.

#### 9.2 Sanitation

The following deficiencies were noted:

- In three establishments, condensate from the overhead's structures was observed dripping onto exposed bovine carcasses or products.
- In one establishment, a ready to use meat mixer exhibited product residues from the previous day's operation on its product contact surfaces.

#### 10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product, and the implementation of the requirements for control of Bovine Spongiform Encephalopathy (BSE). The auditor determined that Argentina's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

#### 11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: humane handling and humane slaughter, ante-mortem inspection and disposition; post-mortem inspection and dispositions; implementation of HACCP systems in all establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

The controls also include ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

Specific deficiencies are noted in the attached individual establishment review forms.

#### 11.1 Humane Handling and Slaughter

No deficiencies were observed regarding humane handling or slaughter.

#### 11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these

programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the 12 establishments in which they were required. All of the establishments audited had adequately implemented the HACCP requirements.

Specific deficiencies are noted in the attached individual establishment review forms.

#### 11.3 Testing for Generic E. coli

Argentina has adopted the FSIS regulatory requirements for generic *E. coli* testing.

Eleven of the 12 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in all of the eleven slaughter establishments. Statistical process control techniques had been developed in all the slaughter establishments, as required, to evaluate the results of these programs.

#### 11.4 Testing for *Listeria monocytogenes*

Four of the 12 establishments audited were producing ready-to-eat products for export to the United States. In accordance with United States' requirements, the HACCP plans in this establishment had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur and testing for this pathogen was being conducted.

#### 12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

Argentina's National Residue Testing Plan for 2005 was being followed and was on schedule.

#### 13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella* species.

#### 13.1 Daily Inspection

Inspection was being conducted daily in all the establishments audited.

#### 13.2 Testing for Salmonella species

Argentina has adopted the FSIS regulatory requirements for testing for Salmonella species.

Eleven of the 12 establishments audited were required to meet the basic FSIS regulatory requirements for testing for *Salmonella* species and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for Salmonella species was properly conducted in all of the eight establishments.

#### 13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

#### 13.4 Monthly Reviews

In all of the 12 establishments audited, monthly supervisory reviews of certified establishments were being performed and documented as required.

#### 13.5 Inspection System Controls

The CCA had controls in place, except as noted elsewhere in this report, for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

No livestock or meat was imported from other countries for use in U.S.-eligible product.

Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

#### 14. CLOSING MEETING

A closing meeting was held on June 28, 2004, in Buenos Aires with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

Now Michan

The CCA understood and accepted the findings.

Dr. Nader Memarian Senior Program Auditor

#### 15. ATTACHMENTS

Individual Foreign Establishment Audit Forms Foreign country Response to Draft Final Audit Report

# United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	3. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Swift Armour S.A.	09/27/05	13	Argentina	
Villa Gdor. Galvez	5. NAME OF AUDIT	DR(S)	6. TYPE OF AUDIT	
Santa Fe	Dr Nader	Memarian, DVM	177	
			X ON-SITE AUDIT DOCUME	NT AUDIT
Place an X in the Audit Results block to ind Part A - Sanitation Standard Operating Procedures (\$				
Basic Requirements	Augit Results	1	Part D - Continued conomic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample		<u> </u>
8. Records documenting implementation.	:	34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue		<del>-                                    </del>
Sanitation Standard Operating Procedures (SSOP)	ĺ	Part F	- Other Requirements	<del>-                                    </del>
Ongoing Requirements		<u> </u>	- Caron Requirements	
Implementation of SSOP's, including monitoring of impleme     Maintenance and evaluation of the effectiveness of SSOP's.		36. Export		
Corrective action when the SSOPs have failed to prevent di		37. import		-
product contamination or adultaration.		38. Establishment Ground	Is and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Constru	uction/Maintenance	
Part B - Hazard Analysis and Critical Control		40. Light		
Point (HACCP) Systems - Basic Requirements  14. Developed and implemented a written HACCP plan .		41. Ventilation	•	
15. Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions.	i control	42. Plumbing and Sewage	e	
16. Recards documenting implementation and monitoring of the		43. Water Supply		i i
HACCP plan.  17. The HACCP plan is signed and dated by the responsible		44. Dressing Rooms/Lava	atories	
establishment individual.		45. Equipment and Utens	ils	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operations		
18. Monitoring of HACCP plan.		47. Employee Hygiene		
19. Verification and validation of HACCP plan.		48. Condemned Product	Cantrol	
20. Corrective action written in HACCP plan.	!			
21. Reassessed adequacy of the HACCP plan.	- <del></del>	Part F -	Inspection Requirements	
<ol> <li>Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc</li> </ol>		49. Government Staffing		
Part C - Economic / Wholesomeness		50. Daily inspection Cove	erage	
23. Labeling - Product Standards		51. Enforcement		
24. Labeling - Net Weights	!	52. Humane Handling		<del>-  </del>
25. General Labeling		52. Humane Handing		<u> </u>
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)	53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem hapeati	on	
27. Written Procedures	į	55. Post Mortem hapecti	on	
28. Sample Collection/Analysis				
29. Records		Part G - Other Re	gulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requ	irements	56. European Community	Directives	0
30. Corrective Actions		57. Monthly Review		i 
31. Reassessment	į	58.		
32. Written Assurance		59.		
**************************************				

Date: 09/27/05 Establishment # 13 Slaughter/processing

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

# United States Department of Agriculture Food Safety and Inspection Service

Frigorifico SAIEP La Aronima Salto  5. NAMS DE AUDITORIS; 6. NAMS DE AUDITORIS; 7. Name Audit Results block to Indicaté noncompliance with requirements. Use Off not applicable.  Part A - Sanitation Standard Oberating Procedures (SSOP) Augit Basic Requirements 7. Mitten SSOP 8. Records opportuniting indementation. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Signed and dated SSOP, by on-site or oversit exthonty. 9. Septiment of the Accordance of the freedowness of SSOP; 9. Special social extension of SSOPs, including monitoring or social extension of the septiment of the sept	
Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable.  Part A - Sanitation Standard Operating Procedures (SSOP) Besic Requirements  7. Written SSOP 3. Records accumenting implementation. 3. Signer and assess SOP, by chaste or overall authority. 3. Signer and assess SOP, by chaste or overall authority. 3. Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements  7. Written SSOP 3. Residue  3. Spaces Testing 3. Residue  3. Residue  3. Part E - Other Requirements  9. Part E - Other Requirements 9. Part E - Other Requirements 9. Part E - Other Requirements 9. Expon.  1. Maintenance and evaluation of the effectiveness of SSOPs. 1. Maintenance and evaluation of the effectiveness of SSOPs. 2. Cornective action when the SSOPs have failed to prevent direct on object contamination or adularization. 3. Bally records accument litem 10, 11 and 12 above.  9. Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 14. Developed on inplemented a written HACCP ban. 15. Records accumenting implementation and monitoring of the HACCP plan is signed and dated by the responsible seatablishment individual. 16. Records accumenting implementation and monitoring of the HACCP plan. 17. The HACCP Systems - Ongoing Requirements 18. Monitoring of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 20. Cornective action written in HACCP plan, monitoring of the control points, cases and times of appetite event occurrences 21. Labeling - Procus Standards 22. Labeling - Procus Standards 23. Labeling - Procus Standards 24. Labeling - Procus Standards 25. Annual Identification  Part D - Sampling  26. Annual Identification  Part D - Sampling	
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  7. Written SSOP  8. Records accumenting implementation.  9. Signer and dated SSOP, by on-site is overell without, Senitation Standard Operating Procedures (SSOP)  Ongoing Requirements  9. Residue  Part E - Other Requirements  9. Exabilitation of SSOPs, Including monitoring of implementation.  10. Implementation of SSOPs, Including monitoring of implementation.  11. Maintenance and evaluation of the effectiveness of SSOPs.  12. Corrective action when the SSOPs have failed to prevent direct product contamination of advalration.  13. Delity records occument litem 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) site the food sefety nazards critical control bornts, critical limits, procedures, corrective actions.  14. Developes and implemented a written HACCP bian.  15. Records occumenting immensional and monitoring of the HACCP plan.  16. Contents of the HACCP plan.  17. The HACCP plan is signed and dated by the responsible satisfication of HACCP plan.  18. Monitoring of HACCP plan.  19. Verification and validation of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records occumenting immensional and non-inclining of the critical Control Point (HACCP) systems - Ongoing Requirements  23. Labeling - Net Weights  24. Explaining - Net Weights  25. General Labeling  26. Fin. Find Standards (Defective ACUPper SkinshMoisture)  Part D - Sampling	
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements  7. Written SSCP  8. Records occumenting inciementation.  9. Signed and dated SSOP, by on-site or overall authority.  9. Senitation Standard Operating Procedures (SSOP) Ongoing Requirements  10. Implementation of SSOPs, including monitoring of implementation.  11. Maintenance and evaluation of the effectiveness of SSCPs Committee authority of the SSOPs have failed to prevent direct product contamination or adulteration.  13. Delivercords document item 10, 11 and 12 above.  Part B - Hazzard Analysis and Critical Control point (HACCP) Systems - Basic Requirements  14. Devilopes and implemented a writter HACCP plan.  15. Contains of the HACCP plan.  16. Records documenting implementation and monitoring of the exaciliations in a validation of HACCP plan.  17. The HACCP plan is signed and dated by the responsible exhabilishment individual.  18. Monitoring of HACCP plan.  20. Connective action written in HACCP plan.  21. Resssessed adequacy of the HACCP plan.  22. Records documenting the written HACCP plan.  23. Connective action written in HACCP plan.  24. Sanitary Operations  25. Sport  26. Septiment developments  27. Employee Hygiene  28. Sanitary Operations  49. Government Staffing  29. Daily inspection Coverage  29. Daily inspection Coverage  29. Labeling - Product Standards  29. Daily inspection Coverage  29. Daily inspection Coverage  29. Labeling - Product Standards  29. Fin. Prod. Standards (Defects/ACUPorx Skins/Moleture)  29. Fin. Prod. Standards (Defects/ACUPorx Skins/Moleture)  20. Annual identification  20. Annual identification  20. Annual identification  21. Part D - Sampling	TAUDIT
Basic Requirements 7. Written SSCP 7. Written SSCP 8. Records occurrenting implementation. 9. Signed and dated SSCP, by on-site or overall authonty. 9. Signed and dated SSCP, by on-site or overall authonty. 9. Senitation Standard Operating Procedures (SSCP) Ongoing Requirements 9. Part E - Other Requirements 9. Implementation of SSCPs, by Auding monitoring of implementation. 9. Spoon 9. Timport 9. Implementation of SSCPs, by Auding monitoring of implementation. 9. Spoon 9. Spoon 9. Spoon 9. Part E - Other Requirements 9. Spoon 9. Part E - Other Requirements 9. Spoon 9. Spoon 9. Import 9. Import 9. Import 9. Import 9. Import 9. Spoon 9	
3. Records occumenting implementation. 3. Signer and dated SSOP, by on-site or overall authority. 3. Signer and dated SSOP, by on-site or overall authority. 3. September 1997.  3. Signer and dated SSOP, by on-site or overall authority. 3. September 1997. 3. September 1998. 3. Support 1909. 3. Export 1999. 3. Export 1999. 3. Support 1999. 3. Sup	. Audit Results
3. Signed and dated SSOP, by on-site or overall authority.  Sanitation Standard Operating Procedures (SSOP) Ongoling Requirements  10. Implementation of SSOPs, including monitoring of implementation.  11. Maintenance and evaluation of the effectiveness of SSOPs.  12. Cornetive action when the SSOPs have failed to prevent direct popular constantiation or aduleration.  13. Delity records occument item 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control point (HACCP) Systems - Basic Requirements  14. Developes and implemented a written HACCP plan.  15. Contents of the HACCP list the food sefety hazards critical control points, critical implemented a written HACCP plan is signed and dated by the responsible establishment individual.  Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  16. Contents of the HACCP plan.  17. The HACCP plan is signed and dated by the responsible establishment individual.  Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  18. Manitoring of HACCP plan.  19. Verification and validation of HACCP plan.  19. Verification and validation of HACCP plan.  20. Cornective action written in HACCP plan, monitoring of the critical control points, dates and times of specific event documents  19. Verification and validation of HACCP plan, monitoring of the critical control points, dates and times of specific event documents  21. Reassessed adequacy of the HACCP plan, monitoring of the critical control points, dates and times of specific event documents  22. Reacons documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event documents  23. Labeling - Product Standards  24. Labeling - Product Standards  25. Humane Handling  26. Fin. Prod. Standards/Boneless (Defeats/AOUPox Skins/Moleture)  27. Fin. Prod. Standards/Boneless (Defeats/AOUPox Skins/Moleture)  28. Fin. Prod. Standards/Boneless (Defeats/AOUPox Skins/Moleture)  29. Specific Requirements  30. Daily Inspection Cover	<del></del>
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements  10. Implementation of SSOPs, including monitoring of implementation.  11. Maintenance and evaluation of the effectiveness of SSOPs.  12. Connective action when the SSOPs have failed to prevent direct product constmination or aduleration.  13. Delily records occument item 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements  14. Developes and implemented a writter HACCP plan.  15. Contents of the HACCP list the food safety hazards, critical control points, ordical limits, procedures, corrective actions.  16. Reports documenting implementation and monitoring of the HACCP plan.  17. The HACCP plan is signed and dated by the responsible establishment individual.  18. Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records occumenting; the written HACCP plan.  23. Labeling - Product Standards  24. Labeling - Product Standards  25. Element Labeling  26. Fin. Prod. Standards/Boneless (Defeas/ACUPcrx Skins/Moisture)  Part D - Samptling	
Ongoing Requirements  10. Implementation of SSOPs, including monitoring of implementation.  11. Maintenance and evaluation of the effectiveness of SSOPs.  12. Conscilve action when the SSOPs have faled to prevent direct product consmination or adularation.  13. Delityrecords occument item 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements  14. Developed and implemented a written HACCP plan.  15. Contents of the HACCP list the food safety hazards critical control points, critical identification and monitoring of the HACCP plan is signed and dated by the responsible establishment individual.  16. Records documenting implementation and monitoring of the HACCP Distriction and validation of HACCP plan.  17. The HACCP plan is signed and dated by the responsible establishment individual.  18. Monitoring of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records occumenting: the written HACCP plan, monitoring of the critical control points, cates and times of specific event occurrences.  22. Records occumenting: the written HACCP plan, monitoring of the critical control points, cates and times of specific event occurrences.  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  26. Fin. Food Standards (Defective ACLIPort Skins Moleture)  27. Fin. Food Standards (Defective Skins Moleture)  28. Fin. Food Standards (Defective Skins Moleture)  29. Fin. Food Standards (Defective Skins Moleture)  20. Fin. Food Standards (Defective Skins Moleture)  20. Fin. Food Standards (Defective Skins Moleture)  21. Fin. Food Standards (Defective Skins Moleture)  22. Fin. Food Standards (Defective Skins Moleture)  23. Animal Identification	:
11. Maintenance and evaluation of the effectiveness of SSCP's. 12. Carrective action when the SSCP's have faled to prevent direct product consmination or advertation. 13. Daily records document item 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 14. Developes and implemented a written HACCP plan. 15. Contents of the HACCP list the food safety hazards critical control points, critical control points, critical limits, procedures, corrective actions. 17. The HACCP plan is signed and dated by the responsible establishment individual. 18. Monitoring of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 20. Corrective actions written in HACCP plan. 21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written HACCP plan. 23. Eaconds documenting: the written HACCP plan. 24. Condemned Product Control 25. Condemned Product Control 26. Condemned Product Control 27. Employee Hygiene 28. Condemned Product Control 29. Corrective actions written in HACCP plan. 20. Corrective action written in HACCP plan. 21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written HACCP plan. 23. Labeling - Product Standards 24. Labeling - Product Standards 25. General Labeling 26. Fin. Frod. Standards (Defects/AQU/Pox SkinsMoisture) 27. Fin. Frod. Standards/Boneless (Defects/AQU/Pox SkinsMoisture) 28. Standards/Boneless (Defects/AQU/Pox SkinsMoisture) 29. Animal Identification	4
12. Corrective action when the SSOPs have failed to prevent direct product corramination or adular attention.  13. Daily records document litem 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements  14. Developed and implemented a writter HACCP plan.  15. Contents of the HACCP list the food safety hezards, critical control points, orifical limits, procedures, corrective actions.  16. Records documenting implementation and monitoring of the HACCP plan is signed and dated by the responsible establishment individual.  17. The HACCP plan is signed and dated by the responsible establishment individual.  18. Monitoring of HACCP plan.  19. Venfication and velidation of HACCP plan.  19. Venfication and velidation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  26. Fin, Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)  27. Fin, Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)  28. Satablishment Construction/Maintenance  29. Establishment Construction/Maintenance  40. Light  41. Ventilation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavacries  45. Equipment and Utensits  46. Sanitary Operations  47. Emologe Hygiene  48. Condemned Product Control  49. Government Staffling  49. Government Staffling  50. Daily inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification  Part D - Sampling	
product corramination or adulteration.  38. Establishment Grounds and Peti Control Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements  40. Light 41. Ventilation  42. Plumbing and Sewage  53. Contents of the HACCP list the food safety hazards critical control boints, critical limits, procedures, corrective actions.  18. Records documenting implementation and monitoring of the HACCP plan.  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavardries  45. Equipment and Utensits  46. Sanitery Operations  47. Employee Hygiene  48. Condemned Product Control  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  26. Fin, Frod. Standards/Goneless (Defects/AQU/Park Skins/Moisture)  27. Fin, Frod. Standards/Goneless (Defects/AQU/Park Skins/Moisture)  38. Establishment Construction/Maintenance  40. Light  41. Ventilation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavardries  45. Equipment and Utensits  46. Sanitery Operations  47. Employee Hygiene  48. Condemned Product Control  49. Government Staffling  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification  54. Dressing Analysis and Critical Control Point  55. Animal Identification	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements  14. Developes and implemented a written HACCP plan.  15. Contents of the HACCP list the food safety hazards critical control points, critical limits, procedures, corrective actions.  16. Records documenting implementation and monitoring of the HACCP plan is signed and dated by the responsible establishment individual.  17. The HACCP plan is signed and dated by the responsible establishment individual.  18. Monitoring of HACCP plan.  19. Verification and velidation of HACCP plan.  19. Verification and velidation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)  27. Sampling	
Point (HACCP) Systems - Basic Requirements  14. Developed and implemented a written HACCP plan.  15. Contents of the HACCP list the food safety nazards critical control points, critical limits, procedures, corrective actions.  16. Records documenting implementation and monitoring of the HACCP plan is signed and dated by the responsible astabilishment individual.  17. The HACCP plan is signed and dated by the responsible astabilishment individual.  18. Monitoring of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  22. Labeling - Product Standards  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/ACU/Pcrk Skins/Molsture)  27. Part D - Sampling	
15. Contents of the HACCP list the food safety hazards chical control points, critical limits, procedures, corrective actions.  16. Records documenting implementation and monitoring of the HACCP plan is signed and dated by the responsible establishment individual.  Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defecs/AQU/Pcrk Skins/Moisture)  Part D - Sampling  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utensils  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal identification	
boints, critical limits, procedures, corrective actions.  16. Records documenting implementation and monitoring of the HACCP plan.  17. The HACCP plan is signed and dated by the responsible establishment individual.  Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  Part D - Sampling  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utensils  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  49. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification	<u> </u>
HACCP plan.  17. The HACCP plan is signed and dated by the responsible establishment individual.  Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  22. Part C - Economic / Wholesomeness  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  Part D - Sampling  44. Dressing Rooms/Lavatories  45. Equipment and Utensits  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  48. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification  Part D - Sampling	<u> </u>
establishment individual.  Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  18. Monitoring of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  22. Raccrds documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  26. Fin. Prod. Standards/Bonelæs (Defects/AQL/Pork Skins/Moisture)  27. Equipment and Utensits  48. Equipment and Utensits  49. Condemned Product Control  49. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification	<u> </u>
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  48. Condemned Product Control  48. Condemned Product Control  48. Part F - Inspection Requirements  49. Government Staffing  Part C - Economic / Wholesomeness  49. Government Staffing  Part C - Economic / Wholesomeness  50. Daily Inspection Coverage  21. Labeling - Product Standards  22. General Labeling  23. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)  Part D - Sampting	<del> </del>
19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Bonelæs (Defects/AQL/Pork Skins/Moisture)  27. Employee Hygiene  48. Condemned Product Control  48. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification  Part D - Sampling	<u>:</u>
19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)  27. Part D - Sampling  48. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification	<del></del>
21. Reassessed adequacy of the HACCP plan.  22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Part F - Inspection Requirements  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification  Part D - Sampling	i
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  Part C - Economic / Wholesomeness  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  Part D - Sampling  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification	ĺ
Part C - Economic / Wholesomeness  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  Part D - Sampling  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification	No.
23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Part D - Sampling  28. Labeling - Product Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  29. Animal Identification	
24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  28. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  29. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  29. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  29. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Humane Handling  28. Animal (dentification)  29. Part D - Sampling	X
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  Part D - Sampling  53. Animal identification	A
Part D - Sampling	<del> </del>
27. Written Procedures: 55. Post Mortem Inspection	
28. Sample Collection/Analysis	
29. Records Part G - Other Regulatory Oversight Requirements	İ
Salmonella Performance Standards - Basic Requirements 56. European Community Directives	0
30. Comedive Actions 57. Monthly Review	
31. Reassessment 58.	1
32. Written Assurance 59,	:

Date: 10/14/05 Establishment # 189

Slaughter

The establishment's records did not address all four parts of the corrective action to be followed in response to a deviation from critical limit as required in 9CFR part 417.3.

# United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Finexcor S.RL.	09/29/05	249	Argentina		
Nelson, Santa Fe	S. NAME OF AUDI	TOR(S)	6. TYPE OF AUDIT		
	Dr. Nade	r. Nader Memarian, DVM X ON-SITE AUDIT DOG			
Discount Viscola Audit Specific block on in	<u>_i</u>	•		TI DUA IV	
Place an X in the Audit Results block to in Part A - Sanitation Standard Operating Procedures	/850D)	<del></del>	Part D - Continued		
Basic Requirements	(350P) Audit Resul	1	conomic Sampling	Augit Results	
7. Written SSOP		33. Scheduled Sample			
8. Records documenting implementation.		34. Species Testing		1	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue			
Sanitation Standard Operating Procedures (SSOF Ongoing Requirements	2)	Part E	- Other Requirements		
10. Implementation of SSOP's, including monitoring of impler		36. Ехроп		ļ	
11. Maintenance and evaluation of the effectiveness of SSOP		37. Import			
<ol> <li>Corrective action when the SSOPs have faled to prevent product contamination or aduleration.</li> </ol>	direct	38. Establishment Ground	is and Pest Control		
13. Daily records document item 10, 11 and 12 above.		39. Establishment Constr	uction/Maintenance	1	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light			
14. Developed and implemented a written HACCP plan.		41. Ventilation			
<ol> <li>Contents of the HACCP list the food safety hazards, critical limits, procedures, corrective actions.</li> </ol>	cal control	42. Plumbing and Sewage	e		
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>	ne	43. Water Supply			
17. The HACCP plan is signed and dated by the responsible establishment individual.  Hazard Analysis and Critical Control Point		44. Dressing Rooms/Levatories  45. Equipment and Utensils			
		45. Edulbulett and Otens	1115	<del> </del>	
(HACCP) Systems - Ongoing Requirements		46. Sanitary Operations			
18. Monitoring of HACCP plan.		47. Employee Hygiene		İ	
19. Verification and validation of HACCP plan.		48. Condemned Product	Control	T	
20. Corrective action written in HACCP plan.		Part F - Inspection Requirements			
21. Reassessed adequacy of the HACCP plan.		Pan r	Inspection Requirements	i i	
critical control points, dates and times of specific event of		49. Government Staffing			
Part C - Economic / Wholesomeness		50. Daily Inspection Cove	erage	1	
23. Labeling - Product Standards		51. Enforcement		<u> </u>	
24. Labeling - Net Weights		ED William Hardling			
25. General Labeling		52. Humane Handling			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/N	(Aoisture)	53. Animal Identification			
Part D - Sampling Generic <i>E. coli</i> Testing	**	54. Ante Monem hapecti	on		
27. Written Procedures		55. Post Monem hapecti	on		
2B. Sample Collection/Analysis					
29. Records		Part G - Other Re	gulatory Oversight Requirements	1	
Salmonella Performance Standards - Basic Req	uirements	56. European Community	Directives	0	
30. Corrective Actions		57. Monthly Review		<u> </u>	
31. Ræssessment	į	58.			
32. Written Assurance		59.			

Date: 09/29/05 Establishment # 249 Slaughter

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

62. AUDITOR SIGNATURE AND DATE

10-31-05

#### United States Department of Agriculture Food Safety and Inspection Service

R. ESTABLISMMENT NAME AND EUCATION	Z. AUBIT DATE	: 3. ESTABLISHMENT NO. 4. NAME OF COUNTRY Argentina	
Mirab S.A.	10/12/05	1067	
Pilar	5. NAME OF AUDITO	DR(S) 6. TYPE OF AUDIT	
	Dr. Nader	Memarian, DVM X ON-SITE AUDIT DOCUMEN	AL YADU
Place an X in the Audit Results block to indic	ate noncompl	iance with requirements. Use 0 if not applicable.	
Part A - Sanitation Standard Operating Procedures (SS	SOP) Audit	Part D - Continued	Audit
Basic Requirements	Results	Economic Sampling	Results
7. Written SSOP		33. Scheduled Sample	<u> </u>
Records documenting implementation.	<u> </u>	34. Speces Testing	1
Signed and dated SSOP, by on-site or overall authority,	i i	35. Residue	1
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	ļ	Part E - Other Requirements	
10. implementation of SSOP's, including monitoring of implement	tation	36 Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	tetion,	37. Import	+
Corrective action when the SSOPs have falled to prevent direct product contamination or aduleration.	ct	38. Establishment Grounds and Pest Control	<del> </del>
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control		40. Light	<del>-</del>
Point (HACCP) Systems - Basic Requirements			<del></del>
14. Developed and implemented a written HACCP plan.		41. Ventilation	
<ol> <li>Contents of the HACCP list the food safety hazards, critical of points, critical limits, procedures, corrective actions.</li> </ol>	control	42. Plumbing and Sewage	
Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
<ol> <li>The HACCP plan is signed and dated by the responsible establishment individual.</li> </ol>		44. Dressing Rooms/Lavatories 45. Equipment and Utensils	1
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		48. Sanitary Operations	<del> </del>
18. Monitoring of HACCP plan.		47. Employee Hygiene	<del> </del>
19. Verification and validation of HACCP plan.		48. Condemned Product Control	
20. Corrective action written in HACCP plan.			<del> </del>
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	à
<ol> <li>Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur</li> </ol>	of the urrences.	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights			
25. General Labeling	1	52. Humane Handling	0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moist	ture)	53. Animal identification	0
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspection	0
27. Written Procedures	0	55. Post Moriem Inspection	+
28. Sample Collection/Analysis	0		0
29. Records	0	Part G - Other Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Require	ements	55. European Community Directives	0
30. Carrective Actions	0	57. Monthly Review	
31. Reassessment	: 0	58.	
32. Written Assurance	0	59.	
	<del></del>	<del></del>	<u> </u>

Date: 10/12/05 Establishment # 1067 Processing (Beef Jerky)

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

#### United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Quickfood S.A.	10/04/05	1113	Argentina	
Villa Mercedes	5. NAME OF AUDITO	DR(S)	6. TYPE OF AUDIT	
San Luis	Dr Mader	Memarian, DVM		
:			X ON-SITE AUDIT DOCUME	NT AUDIT
Place an X in the Audit Results block to indi				
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SSOP) Audit Results	1	art D - Continued conomic Sampling	Audit Resuits
7. Written SSOP	1	33. Scheduled Sample		
8. Records documenting implementation.	ļ.	34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue		
Sanitation Standard Operating Procedures (SSOP)		Part F	- Other Requirements	1
Ongoing Requirements	<u> </u>		- Ottle: Nedulialitetio	i
10. Implementation of SSOP's, including monitoring of impleme	ntation. X	36. Ехроп		!
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import		
<ol> <li>Corrective action when the SSOPs have failed to prevent dir product contamination or adulteration.</li> </ol>	ect	38. Establishment Ground	s and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Constru	action/Maintenance	
Part B - Hazard Analysis and Critical Control		40. Light		
Point (HACCP) Systems - Basic Requirements		41, Ventilation		İ
14. Developed and implemented a written HACCP plan .				<del></del>
<ol> <li>Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions.</li> </ol>		42. Plumbing and Sewage	) 	<del></del>
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>		43. Water Supply 44. Dressing Rooms/Lava	torias	<del></del>
<ol> <li>The HACCP plan is signed and dated by the responsible establishment individual.</li> </ol>		45. Equipment and Utensi		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operations		
18. Monitoring of HACCP plan.		47. Employee Hygiene		<del> </del>
19. Verification and validation of HACCP plan.		48. Condemned Product C	Control	<u> </u>
20. Corrective action written in HACCP plan.				<u> </u>
21. Reassessed adequacy of the HACCP plan.		Part F-	Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occurred.	of the X	49. Government Staffing		
Part C - Economic / Wholesomeness		50. Daily Inspection Cover	age	
23. Lapeling - Product Standards		51. Enforcement		37
24. Labeling - Net Weights	(	ļ		X
25. General Labeling		52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi	sture)	53. Animal Identification	·	ļ
Part D - Sampling Generic <i>E. coll</i> Testing		54. Ante Mortem hapeatio	n	
27. Written Procedures		55. Post Mortem hapectio	n	
28. Sample Collection/Analysis			<u> </u>	<u> </u>
29. Recards		Part G - Other Reg	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requir	rements	56. European Community D	Pirectives	0
30. Corrective Actions		57. Monthly Review		
31. Reassessment		58.		
32. Written Assurance		59.		!
		<del></del>		

Date: 10/04/05 Establishment # 1113

Slaughter

- 10 Condensate from the over head's cooling units was observed dripping onto exposed meat products on the cutting room {9 CFR part 416.13}. Immediate corrective action was taken by inspection officials and establishment personnel.
- The establishment's HACCP verification records did not include initial by the responsible establishment employee for each entry {9CFR part 417.5(b}.

#### United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY	
Consignaciones Rurales	10/19/05	Argentina Argentina	
Berazategui	5. NAME OF AUDITO	DR(S) 6. TYPE OF AUDIT	
	Dr. Nader	Memarian, DVM X ON-SITE AUDIT DOCUME	- 1 77 . 1 1 50 1 70
Place an Y in the Audit Besults block to inc		liance with requirements. Use O if not applicable.	TIQUA TM
Part A - Sanitation Standard Operating Procedures (	SCOD)	Part D - Continued	
Basic Requirements	Audit Results	Economic Sampling	Audit Results
7. Written SSCP		33. Scheduled Sample	
8. Records documenting implementation.	1	34. Species Testing	
Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	)	Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implem		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's	!	37. Import	
<ol> <li>Corrective action when the SSOPs have falled to prevent d product contamination or aduleration.</li> </ol>	lirect	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	!
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	<u> </u>
<ol> <li>Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions.</li> </ol>	al control	42. Plumbing and Sewage	
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>	В	43. Water Supply	-
The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories 45. Equipment and Utensils	-
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operations	-
18. Monitoring of HACCP plan.			<del></del>
19. Verification and validation of HACCP plan.		47. Employee Hygiene  48. Condemned Product Control	
20. Corrective action written in HACCP plan.		- Containing reads contain	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	1000
<ol> <li>Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or</li> </ol>	g of the X	49. Government Staffing	-
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights			X
25. General Labeling		52. Humane Handling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	pisture)	53. Animal (dentification	
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspection	
27. Written Procedures		55. Post Mortem Inspection	
28. Sample Collection/Analysis			
29. Records		Part G - Other Regulatory Oversight Requirements	
Salmonella Periormance Standards - Basic Requ	irements	56. European Community Directives	0
30. Corrective Actions		57. Monthly Review	
31. Ressessment		58.	
32. Written Assurance		59.	

Date: 10/19/05 Establishment # 1378

- Slaughter
- 10 Condensate from the over head's structures was observed dripping onto exposed bovine carcasses on a cooling room {9 CFR part 416.13}. Immediate corrective action was taken by inspection officials and establishment personnel.
- The establishment's HACCP verification records (calibration records) did not include time {9CFR part 417.5(b}.

United States Department of Agriculture Food Safety and inspection Service

1. ESTABLISHMENT NAME AND LOCATION	: 2. AUDIT D	ATE :	3. 23	TABLISHMENT NO.	4. NAME OF COUNTRY	
Sadowa	10/10/	05		1921	Argentina	
Mar del Plata	5. NAME O	F AUDITO	R(S)		6. TYPE OF AUDIT	
	Dr.	Nader 1	Mem	arian, DVM	X ON-SITE AUDIT DOCUME	NT AUDIT
Place an X in the Audit Results block to in	dicate non	compli	iance	with requirem	ents. Use O if not applicable.	
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results		•	art D - Continued	Audit Results
7. Written SSOP	<del></del>	!	33.	Scheduled Sample		
Records documenting implementation.		:	34.	Species Testing		
s. Signed and dated SSOP, by on-site or overall authority.		ļ	35.	Residue		1
Sanitation Standard Operating Procedures (SSOF Ongoing Requirements	3)			Part E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's and the source of the		Χ	35.	Εχροπ		
11. Maintenance and evaluation of the effectiveness of SSOP	S.		37.	import		
<ol> <li>Corrective action when the SSOPs have faied to prevent product contamination or aduteration.</li> </ol>	direct		38.	Establishment Ground	s and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39,	Establishment Constru	uction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40.	Light		
14. Developed and implemented a written HACCP plan .	· · · · · · · · · · · · · · · · · · ·		41.	Ventilation		
<ol> <li>Contents of the HACCP list the food safety hazards, critic points, critical limits, procedures, corrective actions.</li> </ol>	cal control		42.	Plumbing and Sewage	3	
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>	ne		43.	Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.	:		-	Dressing Rooms/Lava		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			1-	Sanitary Operations		
18. Monitoring of HACCP plan.		<u> </u>	<del> </del>	Employee Hygiene		
19. Verification and validation of HACCP plan.			}	Condemned Product (	Control	}
20. Corrective action written in HACCP plan.	· · · · · · · · · · · · · · · · · · ·	<del></del>	}			
21. Reassessed adequacy of the HACCP plan.			1	Part F -	Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event control points.	ng of the occurrences.	Х	49.	Government Staffing		į
Part C - Economic / Wholesomeness			50.	Daily Inspection Cove	rage	
23. Labeling - Product Standards			51	Enforcement		X
24. Labeling - Net Weights		!	<u> </u>	<del></del>		- A
25. General Labeling			52.	Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AOL/Pork Skins/M	loisture)		53.	Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem inspection	on	
27. Written Procedures		<del></del>	55.	Post Mortem hapectic	n	
28. Sample Collection/Analysis		i—————————————————————————————————————	1_			
29. Records			]	Part G - Other Reg	gulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requ	uirements		55.	European Community	Directives	0
30. Corrective Actions			57,	Monthly Review		
31. Reassessment			5B.			
32. Written Assurance			59.			
<del></del>			-	<del></del>		<del></del>

Date: 10/10/05 Establishment # 1921 Slaughter/processing

- A ready to use meat mixer, on the processing room, exhibited product residues from the previous days' operation on its product contact surfaces {9 CFR part 416.13}.
- 22/51 Register of the calibration of process-monitoring instruments and monitoring records did not include time and/or initial by the responsible establishment employee for each entry {9CFR part 417.5(b}.

Dr. Nader Memarian, DVM

# United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISAMEN, NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Frigorifico Gorina S.A.I.C.	10/20/05	2025	Argentina	
Gorina	5. NAME OF AUDITO	PR(S)	6. TYPE OF AUDIT	
		Memarian, DVM		IENT AUDIT
Place an X in the Audit Results block to inc		iance with requiren	nents. Use O if not applicable	
Part A - Sanitation Standard Operating Procedures (	, , , , , , , , , , , , , , , , , , , ,	1	Part D - Continued	Audit
Basic Requirements  7. Written SSOP	tlusa F	33. Scheduled Sample	conomic Sampling	Results
Records occumenting implementation.		<del> </del>		
Signed and dated SSOP, by on-site or overall authority,		34. Species Testing		
Sanitation Standard Operating Procedures (SSOP)		35. Residue		
Ongoing Requirements	,	Part E	E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implem	entation.	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's	. !	37. Impon -		ļ
<ol> <li>Corrective action when the SSOPs have failed to prevent d product contamination or adulteration.</li> </ol>	irect	38. Establishment Ground	is and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Constr	ruction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light		
14. Developed and implemented a written HACCP plan .		41. Ventilation		
<ol> <li>Contents of the HACCP list the food safety hazards, critical ocints, critical limits, procedures, corrective actions.</li> </ol>	al control	42. Plumbing and Sewag	e	
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>	9	43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavi		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	· · · · · · · · · · · · · · · · · · ·	45. Equipment and Utens 46. Sanitary Operations		
18. Monitoring of HACCP plan.		<del></del>		
19. Verification and validation of HACCP plan.		47. Employee Hygiene 48. Condemned Product	Control	
20. Corrective action written in HACCP plan.				
21. Reassessed adequacy of the HACCP plan.		Part F	Inspection Requirements	
<ol> <li>Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event or</li> </ol>	g of the courrences.	49. Government Staffing		
Part C - Economic / Wholesomeness		50. Daily Inspection Cove	erage	
23. Labeling - Product Standards				
24. Labeling - Net Weights	·	51. Enforcement		
25. General Labeling		52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defeds/AQL/Pork Skins/Mo	oisture)	53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing	10 10 10 10 10	54. Ante Mortem Inspecti	on	
27. Written Procedures		55. Post Monem Inspecti	on	
28. Sample Collection/Analysis	-	ļ <u>-</u>		-
29. Records		Part G - Other Re	gulatory Oversight Requirements	
Salmonella Períormance Standards - Basic Requ	ìrements	58. European Community	Directives	0
30. Corrective Actions		57. Monthly Review		
31. Reassessment		\$8.		
32. Written Assurance	<u> </u>	59.		
— <del></del>				

Date: 10/20/05 Establishment # 2025

Slaughter

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

#### United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4, NAME OF COUNTRY	
Finexcor S.A.	10/13/	05	2062	Argentina	
Cte. Franco 4901	5. NAME OF	OTIQUA	R(S)	, 6. TYPE OF AUDIT	<del></del>
Bernal	n	Moder 1	Memarian, DVM		
				X ON-SITE AUDIT DOCUME	TIQUA TM
Place an X in the Audit Results block to in		compli			
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Avalt Results	1	Part D - Continued conomic Sampling	Audit Resuits
7. Written SSCP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E	- Other Requirements	j l
10. Implementation of SSOP's, including monitoring of impler	mentation.		36. Ехроп		
11. Maintenance and evaluation of the effectiveness of SSOP	\$.		37. Import		
<ol> <li>Corrective action when the SSOPs have failed to prevent product contamination or adulteration.</li> </ol>	direct		38. Establishment Ground	s and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru	uction/Maintenance	İ
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		<del></del>	40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		<u> </u>
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage	В	
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>	he .		43. Water Supply		-
<ol> <li>The HACCP plan is signed and dated by the responsible establishment individual.</li> </ol>	·	   	44. Dressing Rooms/Lave		-
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.		!	47. Emplayee Hygiene		<del></del>
19. Verification and validation of HACCP plan.			48. Condemned Product (	Control	
20. Corrective action written in HACCP plan.			<del> </del>		1
21. Reassessed adequacy of the HACCP plan.			Part F-	Inspection Requirements	
<ol> <li>Records documenting: the written HACCP plan, monitori critical control points, dates and times of specific event</li> </ol>	ng of the occurrences.		49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Cove	rage	
23. Labeling - Product Standards			51. Enforcement		<u> </u>
24. Labeling - Net Weights		 			_
25. General Labeling			52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defeas/AQL/Park Skins/A	Apisture)	1	53. Animal Identification		
Part D - Sampling					<del></del>
Generic E. coli Testing		i i	54. Ante Mortem Inspecti	on .	
27. Written Procedures			55. Post Mortem hapectic	on	
28. Sample Collection/Analysis		ļ	Part G. Other Rec	gulatory Oversight Requirements	
29. Regords		: 	, are a - other reg		_
Salmonella Performance Standards - BasicReq	uirements		56. European Community	Directives	0
30. Corrective Actions			57. Monthly Review		1
31. Ressessment		 	Sa.		 
32. Written Assurance			59.		

Date: 10/13/05 Establishment # 2062 Slaughter/processing

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

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	E ; 3. E	STABLISHMENT NO.	4. NAME OF COUNTRY	
Frigorifico Villa Olga S.A.	10/06/05		2064	Argentina	
Bahia Blanca	5. NAME OF AL	JOITOR(S)		6. TYPE OF AUDIT	
	Dr. Na	ider Men	narian, DVM	X ON-SITE AUDIT DOCUME	ENT AUDIT
Place an X in the Audit Results block to in			•		
Part A - Sanitation Standard Operating Procedures	(0000)			art D - Continued	
Basic Requirements	• • • •	esuits		conomic Sampling	· Audit · Results
7. Written SSOP		33.	Scheduled Sample		T
8. Records documenting implementation.		34.	Species Testing		
<ol> <li>Signed and dated SSCP, by on-site or overall authority.</li> </ol>	1	35.	Residue		i
Sanitation Standard Operating Procedures (SSOP	9)		Part E	- Other Requirements	i
Ongoing Requirements  10. Implementation of SSOP's, including monitoring of implem			Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			mport		<del></del>
Corrective action when the SSOPs have failed to prevent oppoduct contamination or aduteration.		<del></del>	Establishment Grounds	s and Pest Control	
13. Daily records occument item 10, 11 and 12 above.		- 130	Establishment Constru	stion/Maintenance	
Part B - Hazard Analysis and Critical Control	<del></del>		Light	ONDIT/ (ME) (ME)	-
Point (HACCP) Systems - Basic Requirements		}			<del>-                                    </del>
14. Developed and implemented a written HACCP plan.		41	Ventilation		
<ol> <li>Contents of the HACCP list the food safety hazards, critic points, critical limits, procedures, corrective actions.</li> </ol>	al control	42	Plumbing and Sewage		-
16. Records documenting implementation and monitoring of the HACCP plan.	ie	-	Water Supply		
<ol> <li>The HACCP plan is signed and dated by the responsible establishment individual.</li> </ol>		.	Dressing Rooms/Lavar Equipment and Utensi		
Hazard Analysis and Critical Control Point					
(HACCP) Systems - Ongoing Requirements		46	Sanitary Operations		
Monitoring of HACCP plan.     Verification and validation of HACCP plan.		47	Employee Hygiene		
		48	Condemned Product C	Control	į
Corrective action written in HACCP plan.     Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring			- Fait 1	Mahana Mahana Mahana	
critical control points, dates and times of specific event o	ccurrences.	X 49	Government Staffing		
Part C - Economic / Wholesomeness 23. Labeling - Product Standards		50	Daily Inspection Cover	age	
24. Labeling - Net Weights		51	Enforcement		X
25. General Labeling		52	Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pax Skins/M	pisture)				<del></del>
		- 03	Animai Identification		
Part D - Sampling Generic E. coli Testing		54	Ante Mortem Inspectio	n	
27. Written Procedures		55	Post Mortem Inspectio	n	
28. Sample Collection/Analysis					1
29. Records	-		Part G - Other Reg	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requ	ıìrements	56.	European Community D	irectives	0
30. Carrective Actions		57.	MontHy Review		
31. Ressessment		58			İ
32. Written Assurance		59	<del></del>		

Date: 10/06/05

Establishment # 2064

Slaughter

The establishment's records did not address all four parts of the corrective action to be followed in response to a deviation from critical limit as required in 9CFR part 417.3.

#### United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY Argentina	
Estancias del Sur S.A.	10/03/05	2065	Algentina	
Unquillo, Cordoba	5. NAME OF AUDITO	OR(S)	6. TYPE OF AUDIT	
	Dr. Nader	Memarian, DVM	X ON-SITE AUDIT DOCUME	NT ALIDIT
Place an X in the Audit Results block to inc	ricate zapoomni	ianaa with taguitam		
Part A - Sanitation Standard Operating Procedures (	SEOD!	·	Part D - Continued	Augit
Basic Requirements	Audit Results	1	conomic Sampling	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		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of implem	entation. X	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's		37. Import		
<ol> <li>Corrective action when the SSOPs have failed to prevent di product contamination or adulteration.</li> </ol>	irect	38. Establishment Ground	is and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Constr	uction/Maintenance	
Part B - Hazard Analysis and Critical Control		40, Light		
Point (HACCP) Systems - Basic Requirements  14. Developed and implemented a written HACCP plan.		41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical	al control	42. Plumbing and Sewage	3	
points, critical limits, procedures, corrective actions.  16. Records documenting implementation and monitoring of the	•	43. Water Supply		
HACCP plan.  17. The HACCP plan is signed and dated by the responsible		44. Dressing Rooms/Lava	atories	İ
establishment individual.		45. Equipment and Utens	ils	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operations		
18. Monitoring of HACCP plan.		47. Employee Hygiene		
19. Verification and validation of HACCP plan.		48. Condemned Product (	Cantral	
20. Corrective action written in HACCP plan.				
21. Reassessed adequacy of the HACCP plan.		Part F-	Inspection Requirements	
<ol> <li>Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc</li> </ol>	g of the currences. X	49. Government Staffing		
Part C - Economic / Wholesomeness		50. Daily Inspection Cove	rage	
23. Labeling - Product Standards		51. Enforcement		X
24. Labeling - Net Weights		ļ		
25. General Labeling		52. Humane Handling		
26. Fin. Prod. Standards/Boneiæs (Defects/AQL/Pctx Skins/Mo	pisture)	53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing	MM#80	54. Ante Mortem inspection	no	
27. Written Procedures		55. Post Mortem hapectic	n	
28. Sample Collection/Analysis				
29. Records	Ì	Part G - Other Reg	gulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requi	irements	56. European Community (	Directives	0
30. Corrective Actions		57. Monthly Review		
31. Reassessment		58.		
32. Written Assurance		59.		

Date: 10/03/05 Establishment # 2065

Slaughter

- 10 Condensate from the over head structures was observed dripping onto exposed bovine carcasses on the slaughter room {9 CFR part 416.13}. Immediate corrective action was taken by inspection officials and establishment personnel.
- 22/51 The establishment's HACCP monitoring records did not include time for each entry {9CFR part 417.5(b}.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

10-31-05

#### United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	; 3. E	STABLISHMENT NO.	: 4. NAME OF COUNTRY : Argentina	
Ganadera Arenales	10/18/05		4073	Argentina	
Monte Grande	5. NAME OF AUDITO			6. TYPE OF AUDIT	
	Dr. Nader M		Memarian, DVM		NT AUDIT
Place an X in the Audit Results block to inc	dicate noncom	nplian	se with requirem	ents. Use O if not applicable.	
Part A - Sanitation Standard Operating Procedures (SSOP)  Basic Requirements		dit sults	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP		33	33. Scheduled Sample		-
Records documenting implementation.			34. Species Testing		1
Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP)					
Ongoing Requirements			Part E - Other Requirements		<u></u>
10. Implementation of SSOP's, including monitoring of implementation.		36	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.		37	37. Import		
<ol> <li>Corrective action when the SSOPs have falled to prevent direct product contamination or adulteration.</li> </ol>		38	38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.		35	39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40	40. Light		
14. Developed and implemented a written HACCP plan .		4	41. Ventilation		
<ol> <li>Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.</li> </ol>		42	42. Plumbing and Sewage		
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>		43	43. Water Supply		-
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories  45. Equipment and Utensils		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		_	46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.			48. Condemned Product Control		
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		4	49. Government Staffing		
Part C - Economic / Wholesomeness		51	Daily inspection Cover	aga	i
23. Labeling - Product Standards			E1 Enfancement		
24. Labeling - Net Weights		-	51. Enforcement X		
25. General Labeling		5.	52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		5:	53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing		5	4. Ante Mortem Inspectio	n	
27. Written Procedures			55. Post Mortem hapection		
28. Sample Collection/Analysis			55. Foot Mortelli (ISpecifor)		
29. Records			Part G - Other Regulatory Oversight Requirements		
Salmonella Performance Standards - Basic Requirements		56	56. European Community Directives		
30. Corrective Actions		5	57. Monthly Review		
31. Reassessment		51	58.		
32. Written Assurance		51	9.		

Date: 10/18/05 Establishment # 4073 Slaughter

- 19/51 The establishment did not follow its verification frequency for calibration of process-monitoring equipment in accordance to its HACCP plan as required in 9CFR part 417.4.
- 22/51 There were no pre-shipment records available for review {9 CFR part 417.5(c)}.

62. AUDITOR SIGNATURE AND DATE

Mdu Mu 200 10-31-05

