

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

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Dear Dr. Amaya:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Argentina's meat inspection system September 5 through October 2, 2008. Argentina had no comments to the draft final report and a statement to that effect has been included as an attachment to the final report. Enclosed is a copy of the final audit report. We apologize for the delay in the submission of this report

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 205-3873, by facsimile at (202) 720-0676, or electronic mail at manzoor.chaudry@fsis.usda.gov.

Sincerely,

Manzoor Chaudry

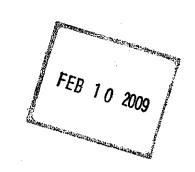
Deputy Director

International Audit Staff

Office of International Affairs

Enclosure

U. S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE OFFICE OF INTERNATIONAL AFFAIRS INTERNATIONAL AUDIT STAFF WASHINGTON, DC 202-205-3873 FAX 202-720-0676



MEMORANDUM

TO:

David Mergen, Agricultural Counselor

US Embassy, Buenos Aires

4300 Columbia 1425 Capital Federal

Buenos Aires, Argentina

Carlan, actin Dwerte

FROM:

Manzoor Chaudry

Deputy Director

International Audit Staff, OIA, FSIS, USDA

SUBJECT:

FSIS FINAL AUDIT REPORT FOR ARGENTINA

Dear Mr. Mergen,

Please deliver the attached final audit report to Dr. Jorge Amaya, Presidente, Servicio Nacional de Sanidid y Calidad Agroalimentaria, Secretaria de Agricultura, Ganaderia, Pesca y Alimentación. Please contact me via email at manzoor.chaudry@fsis.usda.gov, if you have any further questions.

Best regards,

Manzoor Chaudry

cc list:

David Mergen, Agricultural Counselor, US Embassy, Buenos Aires Jose Molina, Agricultural Attaché, Embassy of Argentina OSTA/FAS

Hugh J. Maginnes, FAS Area Officer

Ann Ryan, State Department

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Argentina Country File

FSIS:OIA:IAS:DIRECTOR:202-205-3873:Argentina FINAL AUDIT LETTER February 9, 2009

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

SEPTEMBER 5 THROUGH OCTOBER 2, 2008

Food Safety and Inspection Service United States Department of Agriculture

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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

NOID Notice of Intent to Delist

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)

SSOP Sanitation Standard Operating Procedures

SPS Sanitation Performance Standards

VIC Veterinarian-In-Charge

1. INTRODUCTION

The audit took place in Argentina from September 5 through October 2, 2008.

An opening meeting was held on September 5, 2008, 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 activities by representatives from the CCA, the National Service for Animal Health and Agro-Food Quality (SENASA), and 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; one provincial office; two laboratories performing analytical testing on United States'-eligible product; one slaughter, fabrication, grinding, cooking, canning and extraction establishment; four slaughter, fabrication, and cooking establishments; one slaughter and fabrication establishment; two fabrication, grinding, and cooking establishments; two fabrication establishments; and one cold storage.

Competent Authority Visits		Comments	
Competent Authority	Central	1	Buenos Aires
	Provincial	1	Santa Fe
	Local	11	Establishment level
Microbiological Laboratory		1	
Residue Laboratory		1	1
Bovine Slaughter, Fabrication	1		
Cooking, Canning, and Extrac	ction Establishment		
Bovine Slaughter, Fabrication	, and Cooking	4	
Establishments			_
Bovine Slaughter and Fabrica	tion Establishment	1	
Bovine Fabrication, Grinding	, and Cooking	2	
Establishments			
Bovine Fabrication Establish	ments	2	
Cold Storage		1]

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 one provincial office. The third part involved on-site visits to eleven establishments: six slaughter/fabrication and/or further processing establishments, four fabrication and/or further processing facilities, and one cold storage. The fourth part involved a visit to two private laboratories; Laboratorios Litoral was conducting chemical analyses of field samples for residues, and FDC Labs was conducting microbiological analyses of field samples.

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 (SSOP) and Sanitation Performance Standards (SPS), (2) animal disease controls, (3) slaughter/processing controls, including the implementation and daily operation of HACCP programs and testing programs for generic Escherichia coli (E. coli) and Listeria monocytogenes (Lm) and Salmonella in Ready-to-Eat Products, (4) residue controls, and (5) enforcement controls, including a testing program for Salmonella species (Salmonella). 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 in 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, periodic 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, SPS, and testing programs for generic *E. coli, Salmonella*, and *Lm* and *Salmonella* in Ready-to-Eat Products.

The following special equivalence determinations have been made by FSIS for Argentina:

- Residue Control System; equivalent as of 05/17/04.
- VIDAS Salmonella (SLM) Method; equivalent as of 02/08/08.
- VIDAS *Listeria monocytogenes* 11 (LMO2) Method for Ready-to-Eat Foods; equivalent as of 02/08/08.
- VIDAS *Listeria monocytogenes* (LIS) Method for Ready-to-Eat Foods; equivalent as of 02/08/08.

- VIDAS *Listeria* Species Xpress (LSX) Method for Ready-to-Eat Foods; equivalent as of 02/08/08.
- VIDAS Salmonella (ICS and Selective Plate (HE BS, SMID) Method; equivalent as of 02/08/08.
- VIDAS Salmonella (ICS and Selective Plate (HE BS, XLD) Method; equivalent as of 02/08/08.
- VIDAS Salmonella (ICS and Salmonella (SLM) Method Enzyme-linked Immunosorbent Assay (ELFA) Method; equivalent as of 02/08/08.

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 in the August/September 2006 FSIS audit:

• HACCP- implementation deficiencies were found in three of the six establishments audited.

The following findings were reported in the July/August 2007 FSIS audit:

- SSOP deficiencies were found in four of the six establishments audited, primarily in implementation, maintenance, and recordkeeping.
- SPS deficiencies were found in five of the six establishments audited. These deficiencies were found in building maintenance, pest control, equipment and utensils, and ventilation.
- HACCP-implementation deficiencies were found all of the six establishments audited, primarily in verification, corrective actions, and recordkeeping.

All deficiencies noted during the last FSIS audit had been addressed and corrected.

6. MAIN FINDINGS

6.1 Government Oversight

There were no major changes in the CCA organizational structure since the last FSIS audit. The implementation of the Regional concept for the more direct supervision of the

establishments producing agricultural products had been almost completed. All Regions were in operation. That one area that still had direct supervision from Buenos Aires was the establishments in the Buenos Aires Metropolitan area. Each Region had Thematic Coordinators which may be the direct supervisors of the in-plant SENASA personnel or may have supervisors under them. The Regional Directors report to a Regional Coordinator in Headquarters in Buenos Aires. 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.

6.1.1 Ultimate Control and Supervision

SENASA has ultimate control and supervision over its inspection program.

All payment of SENASA inspection personnel comes from the Argentine government.

6.1.2 Assignment of Competent, Qualified Inspectors

Approximately 75 veterinarians and 300 meat inspectors provided direct meat inspection service to those establishments that produce or store U.S. products. 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 regional offices maintained individual training records of inspection personnel.

The training programs given in 2007 and 2008 included courses given in Buenos Aires, at colleges and universities, and in local venues. Course topics included various types of computer training, animal diseases and animal health, administration, leadership, and management, epidemiology, virology, immunology, the World Trade Organization, English, inspection basics, Good Manufacturing Practices and Standard Operating Procedures, ante-mortem and post-mortem examination, HACCP, the national residue program, auditing, food microbiology, foodborne diseases, Bovine Spongiform Encephalopathy and other transmissible encephalopathies, and traceability.

• In one establishment, the SENASA inspector assigned to kidney inspection was not inspecting some of the kidneys presented.

6.1.3 Authority and Responsibility to Enforce the Laws

SENASA has the legal authority and the responsibility to enforce U.S. requirements.

6.1.4 Adequate Administrative and Technical Support

SENASA has adequate administrative and technical support to operate its meat inspection program.

• The request for equivalence for the use of private laboratories was written and awaiting signature before submission to the International Equivalence Staff, FSIS.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents in the Buenos Aires SENASA headquarters office. 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;
- 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.

6.3.1 Audit of Regional and Local Inspection Sites

The auditor interviewed personnel in one Regional Office in the city of Santa Fe for the Province of Santa Fe. No concerns arose as a result of that interview.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of eleven establishments. One was a slaughter, fabrication, grinding, cooking, canning and extraction establishment; four were slaughter, fabrication, and cooking establishments; one was a slaughter and fabrication establishment; two were fabrication, grinding, and cooking establishments; two were fabrication establishments; and one was a cold storage. None of the establishments were delisted. One establishment received a Notice of Intent to Delist (NOID).

Specific deficiencies are reported in the attached individual establishment audit checklists.

8. LABORATORY AUDITS

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

The following laboratory was audited:

• Laboratorios Litoral. located in Rosario, Santa Fe. This is a private laboratory which conducts residue testing for the National Residue Program.

No deficiencies were reported.

Microbiological 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 laboratory was audited:

FDC Labs located in Buenos Aires, Buenos Aires. This is a private laboratory
which conducts microbiological sampling for both SENASA-based sampling
programs and also samples sent by establishments.

No deficiencies were reported.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focused on five areas of risk in assessing 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, 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 for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 Sanitation Standard Operating Procedures

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 SSOPs in nine of the ten audited establishments required to have an SSOP were found to meet the basic FSIS regulatory requirements.

 Six of these ten establishments audited had deficiencies reported in SSOP, primarily in implementation and recordkeeping.

9.2 Sanitation Performance Standards

Six of the eleven establishments audited had deficiencies reported in SPS. These
included ventilation, light intensity, equipment and utensils, and sanitary
operations.

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 reported.

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

Argentina is not eligible to export fresh ruminant meat to the United States because APHIS does not consider Argentina free of Foot-and-Mouth Disease.

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 disposition; implementation of HACCP systems in establishments, and implementation of a generic *E. coli* testing program in slaughter establishments and *Lm* and *Salmonella* testing in Ready-to-Eat Products.

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 reported in the attached individual establishment audit checklists.

11.1 Humane Handling and Slaughter

Humane slaughter deficiencies were observed in two of the six slaughter establishments audited.

- In one establishment, humane handling records of SENASA showed at least one observation per week for the past several weeks that there was a palpebral reflex present on at least one of the 5-10 cattle observed per day. Corrective actions were recorded at each event. However, preventive measures obviously have not been effective and there has been no further follow-up.
- In one establishment, the auditor and SENASA officials watched the stunning of five animals. The equipment being used was a pneumatic captive-bolt stunner. The first animal required two applications of the stunner, the second, third, and fourth animals received one application. The fifth animal required three applications. SENASA immediately took control of the situation. There were only a few animals left to be stunned. These animals were stunned using the back-up electrical stunning system. SENASA will require use of the electrical system until the other can be repaired. No problem had been noted in the humane handling verification from earlier in the day.

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 except cold storages which handle no exposed product. 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 all of the ten audited establishments required to have a HACCP program.

- One establishment had a deficiency reported in Basic HACCP.
- All ten establishments audited had deficiencies reported in HACCP implementation, primarily in the areas of monitoring, verification, corrective actions and/or preventive measures, and recordkeeping.

Specific deficiencies are noted in the attached individual establishment audit checklists.

11.3 Testing for Generic E. coli

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

Six of the eleven 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 four of the six slaughter establishments. Statistical process control techniques had been developed in all the slaughter establishments in order to evaluate the results.

• Two of the six establishments audited had deficiencies in the selection of carcasses for sampling for generic *E. coli* and/or in their records of sampling, analysis, and results.

11.4 Testing for Listeria monocytogenes and Salmonella in Ready-to-Eat Product

Four of the eleven establishments audited were producing ready-to-eat products for export to the United States. Three more establishments were conducting cooking operations with an audit by APHIS for approval for export of these products to the United States scheduled for October 2008. Testing for *Listeria monocytogenes (Lm)* and *Salmonella* was being done for the "tube" products six times a year. Testing for *Lm* and *Salmonella* for the cooked, dried products was being done at the request of that establishment, on every lot produced for export.

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 (Plan CREHA) for 2008 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.

Six of the eleven 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 six establishments.

13.3 Species Verification

Species verification was being performed as required.

13.4 Periodic Supervisory Reviews

In all establishments visited, periodic supervisory reviews of were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place 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.

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

Some inspection controls at all levels were not fully developed and implemented.

• Some in-plant SENASA inspection system personnel were not fully aware of the content of the SSOP and HACCP plans of the establishments.

14. CLOSING MEETING

A closing meeting was held on October 2, 2008, in Buenos Aires with the CCA. At this meeting, the preliminary findings were presented by the auditor.

The CCA understood and accepted the findings.

Rori K. Craver, DVM Senior Program Auditor

15. ATTACHMENTS

Individual Foreign Establishment Audit Forms
Foreign Country Response to Draft Final Audit Report (when it becomes available)

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	
J Surmar Carne Argentina	12 Sept 2008		2685 Argentina		
Timoteo Gordillo 2421	5. NAME OF AL	JOITOF	R(S)	6. TYPE OF AUDIT	
(C1440EEW) BA	Rori K. Cra	var DV	/M ·		
				X ON-SITE AUDIT DOCUMEN	
Place an X in the Audit Results block to in		mpli_			
Part A - Sanitation Standard Operating Procedures		Audit Lesults		rt D - Continued onomic Sampling	Audit Results
Basic Requirements	, ,		33. Scheduled Sample	monne sampling	
7. Written SSOP					
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)	5)		35. Residue		
Ongoing Requirements		فرس	Part 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	s.		37. Import		
 Corrective action when the SSOPs have failed to prevent product contamination or adulteration. 	direct		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	ction/Maintenance	
Part B - Hazard Analysis and Critical Control	-		40. Light		
Point (HACCP) Systems - Basic Requirements			41. Ventilation		х
14. Developed and implemented a written HACCP plan .		···-	42. Plumbing and Sewage		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective 			43. Water Supply		
Records documenting implementation and monitoring of the HACCP plan.	ne		44. Dressing Rooms/Lavato	pries	
The HACCP plan is signed and dated by the responsible establishment individual.			45. Equipment and Utensils	S	
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.					
20. Corrective action written in HACCP plan.		-	48. Condemned Product Co	DIRITO!	
21. Reassessed adequacy of the HACCP plan.			Part F - I	nspection Requirements	
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or	g of the	Х	49. Government Staffing		
Part C - Economic / Wholesomeness		* .	50. Daily Inspection Covera	age	
23. Labeling - Product Standards			54		- v
24. Labeling - Net Weights			51. Enforcement		X
25. General Labeling			52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/N	Moisture)		53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	n	
27. Written Procedures			55. Post Mortem Inspection	n	
28. Sample Collection/Analysis					
29. Records		••	Part G - Other Reg	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic Req	uirements		56. European Community D	Prectives	0
30. Corrective Actions			57. Monthly Review		
			58.	\	1
31. Reassessment					-
32. Written Assurance	ļ		59.		<u> </u>

Surmar Carne Argentina
Timoteo Gordillo 2421
(C1440EEW) BA
Argentina
Est. 2685
12 Sept. 2008
[03C – indirect export]

22/51 In the HACCP monitoring form for CCP 2, there was no place for the initials of the monitor at the time of the monitoring event. [Regulatory references: 9 CFR § 416.16, 17, 417.5, 8]

41. Condensate was dripping from the ceiling and refrigeration units onto boxes in one box cooler. SENASA took immediate control of the cooler and the product. [Reg. ref.: 9 CFR § 416.2(d)]

61. NAME OF AUDITOR Rori K. Craver, DVM 62-AUDITOR SIGNATURE AND DATE

TOLER DOM 19 Sept 08

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT I	STAC	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Consignaciones Rurales	8 Sept 20	800	1378 Argentina		
A Division of JBS Swift	5. NAME C	F AUDITO	R(S)	6. TYPE OF AUDIT	
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7. Written SSOP			33. Scheduled Sample		[
Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authorit			35. Residue		
Sanitation Standard Operating Procedures (S Ongoing Requirements	SSOP)		Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of in	nplementation.		·36. Export		
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. 13. Daily records document item 10, 11 and 12 above.		X	39. Establishment Construc	ction/Maintenance	
Part B - Hazard Analysis and Critical Cont Point (HACCP) Systems - Basic Requirement			40. Light		
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18. Monitoring of HACCP plan.			47. Employee Hygiene	~	
19. Verification and validation of HACCP plan.			48. Condemned Product Co	ontrol	
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F - I	nspection Requirements	2000
 Records documenting: the written HACCP plan, mor critical control points, dates and times of specific ev 	nitoring of the ent occurrences.	X	49. Government Staffing		
Part C - Economic / Wholesomenes	S		50. Daily inspection Covera	age	}
23. Labeling - Product Standards	100011170		51. Enforcement		x
24. Labeling - Net Weights					
25. General Labeling			52. Humane Handling	± 1111	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork S	kins/Moisture)		53. Animal Identification	•	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	1	
27. Written Procedures			55. Post Mortem Inspection	1	
28. Sample Collection/Analysis		1	-		
29. Records			Part G - Other Regu	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic	Requirements		56. European Community D	Prectives	0
30. Corrective Actions			57. Monthly Review		
31. Reassessment			58.	· · · · · · · · · · · · · · · · · · ·	
32. Written Assurance			59.		
			I		

Consignaciones Rurales A Division of JBS Swift Nicolas Videla 1721 Berazategui, BS. AS. Argentina Est. 1378 8 Sept. 2008 [03C, 03J – indirect export]

13/22/51 Descriptions of non-compliances, corrective actions, and preventive measures were insufficient to allow for verifications of the actions by SENASA personnel. [Regulatory references: 9 CFR § 416.16, 17, 417.5, 8]

61. NAME OF AUDITORRori K. Craver, DVM

62. AUDITOR SIGNATURE AND DATE

SOLE POLICE AND SOLETON

United States Department of Agriculture Food Safety and Inspection Service

ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTAE	BLISHMENT NO.	4. NAME OF COUNTRY		
/ Swift Armour S.A. Argentina	18-19 Sept 08		13		Argentina		
Av. J. D. Peron S/N V. Godor. Galvez,	5. NAME OF		R(S)		6. TYPE OF AUDIT		
Rosario, Santa Fe S2124IUA	Pari V	Craver, D	13784		X ON SITE AUDIT		
					ON-SITE ADDIT	TIDUA TM	
Place an X in the Audit Results block to inc		rcompl	liance v			•	
Part A - Sanitation Standard Operating Procedures (Basic Requirements	(SSOP)	Audit Results	Part D - Continued Economic Sampling			Audit Results	
7. Written SSOP			33. Sch	neduled Sample			
8. Records documenting implementation.		Ì	34. Spe	cies Testing	<u> </u>		
9. Signed and dated SSOP, by on-site or overall authority.			35. Res	sidue			
Sanitation Standard Operating Procedures (SSOP))			Part E -	Other Requirements		
Ongoing Requirements		I de la constant					
10. Implementation of SSOP's, including monitoring of impleme	···	ļ	36. Exp				
11. Maintenance and evaluation of the effectiveness of SSOP's			37. lmp	ort			
Corrective action when the SSOPs have faled to prevent d product contamination or adulteration.	irect		38. Est	ablishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Esta	ablishment Construc	tion/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Ligh				
14. Developed and implemented a written HACCP plan .			41. Ven	tilation			
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	ctions.		42. Plur	mbing and Sewage			
Records documenting implementation and monitoring of the HACCP plan.	9			ter Supply		-	
17. The HACCP plan is signed and dated by the responsible establishment individual.	9			ssing Rooms/Lavato	ries		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			~~	itary Operations			
18. Monitoring of HACCP plan.				ployee Hygiene			
19. Verification and validation of HACCP plan.						netral	
20. Corrective action written in HACCP plan.		-	46. COI	ndemned Product Co	,,iuq		
21. Reassessed adequacy of the HACCP plan.		 	-	Part F - Ir	spection Requirements		
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ	of the	· X	49. Gov	vernment Staffing			
Part C - Economic / Wholesomeness			50 Dail	ly Inspection Covera	ge		
23. Labeling - Product Standards					30		
24. Labeling - Net Weights		 	51. Enf	orcement		X	
24. Labeling - New Weights 25. General Labeling		X	52. Hur	mane Handling			
Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M-	ojetura)	^-	53 A-:	mal Identification			
			33. Mill	mai identification			
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ant	e Mortem Inspection			
27. Written Procedures			55. Pos	t Mortem Inspection	•		
28. Sample Collection/Analysis						Name of the last o	
29. Records			Pai	rt G - Other Regu	latory Oversight Requirements		
Salmonella Performance Standards - Basic Requ	irements		56. Euro	opean Community D	rectives	0	
30. Corrective Actions			57. Ma	nthly Review			
31. Ræssessment			58.	A			
32. Written Assurance			59.				

Est #: 13 (Swift Armour S.A. Argentina [S/P/CS]) (V. Godor, Galvez, Santa Fe, Argentina)

Swift Armour S.A. Argentina Av. J. D. Peron S/N V. Godor. Galvez, Rosario, Santa Fe S2124IUA Argentina 18-19 September 2008

19/22/51. The thermometer calibration plan and records were not clear as to which values represented those of the reference thermometers and those values which were from the thermometers being calibrated. [Regulatory references: 9 CFR § 417.4, 417.8]

22/51. The flow diagrams for the HACCP plans did not show the receipt or storage of packaging materials. [Reg. ref. 9 CFR § 417.5, 417.8]

25/51. Many carcasses in the coolers did not have legible inspection stamps. [Reg. ref.: 9 CFR § 316.9]

61. NAME OF AUDITOR Rori K. Craver, DVM 62. AUDITOR SIGNATURE AND DATE

POLICE DVM 19 Sept 03

United States Department of Agriculture Food Safety and Inspection Service

ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. E	STABLISHMENT NO.	4. NAME OF COUNTRY	
Quickfood – Marfrig Group	29 Sept 2008		18 Argentina			
Fondo de la Legua 1690	5. NAME OF	5. NAME OF AUDITOR		R(S) 6. TYPE OF AUDIT		
(B 1640 EDV) Martinez	Pori K	Rori K. Craver, D				
Prov. Buenos Aires					X ON-SITE AUDIT DOCUME	
Place an X in the Audit Results block to in		compl	iano			
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results			rt D - Continued onomic Sampling	Audit Results
7. Written SSOP		i	33.	Scheduled Sample		
Records documenting implementation.			34.	Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35.	Residue		
Sanitation Standard Operating Procedures (SSOF Ongoing Requirements	?)			Part E -	Other Requirements	4 - 4 Malan -
10. Implementation of SSOP's, including monitoring of implementation of SSOP's and SSOP	entation.		36.	Export		
11. Maintenance and evaluation of the effectiveness of SSOP			37.	lmport		
Corrective action when the SSOPs have failed to prevent product contamination or aduteration.	direct		38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		Х	39.	Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light		
14. Developed and implemented a written HACCP plan .			41.	Ventilation	-	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.	Х	42.	Plumbing and Sewage		-
Records documenting implementation and monitoring of the HACCP plan.	ne			Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.				Dressing Rooms/Lavato		1
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				Sanitary Operations		X
18. Monitoring of HACCP plan.			47	Employee Hygiene		
19. Verification and validation of HACCP plan.				Condemned Product Co	ontrol	1
20. Corrective action written in HACCP plan.						
21. Reassessed adequacy of the HACCP plan.				Part F - Ir	spection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or	of the courrences.	Х	49.	Government Staffing		
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ge	
23. Labeling - Product Standards			51	Enforcement		X
24. Labeling - Net Weights	.,,				/*****	
25. General Labeling			52.	Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/N	Aoisture)	,	53.	Animal Identification		
Part D - Sampling Generic E. coli Testing			54.	Ante Mortem Inspection		
27. Written Procedures			55.	Post Mortem Inspection		
28. Sample Collection/Analysis				· · · · · · · · · · · · · · · · · · ·		
29. Records			1	Part G - Other Regu	latory Oversight Requirements	
Salmonella Performance Standards - Basic Req	uirements	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	56.	European Community D	rectives	
30. Corrective Actions			57.	Monthly Review		
31. Reassessment			58.	ALDER .		
32. Written Assurance		<u> </u>	59.			
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Quickfood – Marfrig Group Fondo de la Legua 1690 (B 1640 EDV) Martinez Prov. Buenos Aires Argentina 29 Sept 2008 Establishment 18 [03B, 03C, 03G]

13/51. SSOP records did not include product contact surfaces as a consideration for operational sanitation monitoring although these surfaces did occur in the SSOP operational sanitation plan. [Regulatory references: 9 CFR § 416.16, 416.17]

15/22/51. The HACCP plan did not list the number of packages to be sampled at the cooking temperature CCP. The establishment stated that this would be three samples, but not all temperatures would be recorded, only the lowest one. [Reg. ref.: $9 \text{ CFR } \S 417.2(c)(4), 417.5, 417.8$)]

41/51. There was frozen condensate present on the ceilings and around the doors of several freezers. There was also ice on the tops of some boxes in the freezers but it was not possible to determine if the ice had formed in these freezers or if the boxes of meat had been received in that manner. [Reg. ref.: 9 CFR § 416.2(d)]

46. Box opening procedures allowed for potential contact between the outside of the boxes and the primary packaging followed by contact to the product when removed from the primary packaging. [Reg. ref.: 9 CFR § 416.4]

61. NAME OF AUDITOR Rori K. Craver, DVM 62 AUDITOR SIGNATURE AND DATE

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United States Department of Agriculture Food Safety and Inspection Service

ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. EŞ	STABLISHMENT NO.	4. NAME OF COUNTRY	
VersaCold Logistics Argentina	9 Sept 20	9 Sept 2008		52-	Argentina	
Calle No. 2 y 9 S/N	5. NAME OF	5. NAME OF AUDITO			6. TYPE OF AUDIT	
Parque Industrial de Pilar						
Ruta 8 km. 60, B1629MYA Pilar, BA	Ron K.	Craver, D	VM		X ON-SITE AUDIT DOCUME	VT AUDIT
Place an X in the Audit Results block to i	ndicate nor	compl	iand	e with requirem	ents. Use O if not applicable.	
Part A - Sanitation Standard Operating Procedures Basic Requirements	s (SSOP)	Audit Results			rt D - Continued onomic Sampling	Audit Results
7. Written SSOP		0	33.	Scheduled Sample		0
Records documenting implementation.		O	34.	Species Testing		0
Signed and dated SSOP, by on-site or overall authority.		0	35.	Residue		0
Sanitation Standard Operating Procedures (SSO Ongoing Requirements	P)			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of impler	nentation.	0	36.	Export		
11. Maintenance and evaluation of the effectiveness of SSOF	r's.	О	37.	Import		О
 Corrective action when the SSOPs have failed to prevent product contamination or aduteration. 	direct	O	38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		О	39.	Establishment Construc	ction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40.	Light		0
14. Developed and implemented a written HACCP plan .		0	41.	Ventilation	· .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.	0	42.	Plumbing and Sewage		
Records documenting implementation and monitoring of HACCP plan.		0		Water Supply		-
7. The HACCP plan is signed and dated by the responsible establishment individual.		0		Dressing Rooms/Lavato		0
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				Sanitary Operations		
18. Monitoring of HACCP plan.		0	1	Employee Hygiene		
19. Verification and validation of HACCP plan.		0	\vdash	Condemned Product Co	ontrol	1
20. Corrective action written in HACCP plan.		0	\vdash			
21. Reassessed adequacy of the HACCP plan.	· · · · · · · · · · · · · · · · · · ·	0		Part F - li	nspection Requirements	
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of the critical control points.	ng of the occurrences.	0	49.	Government Staffing		
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	nge	
23. Labeling - Product Standards		0		Enforcement		
24. Labeling - Net Weights		0	1 31.	Elliorceitient		0
25. General Labeling		0	52.	Humane Handling	·	0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins)	Moisture)	0	53.	Animal Identification		О
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		. O.
		0		D1M1		+
27. Written Procedures			- 55.	Post Mortem Inspection	1	0
28. Sample Collection/Analysis	 	0	-	Part G - Other Regu	ulatory Oversight Requirements	244
29. Records		0				
Salmonella Performance Standards - Basic Rec	quirements		56.	European Community D	Prectives	0
30. Corrective Actions		0	57.	Monthly Review		
31. Reassessment	alan merat sessa ser men	0	58.	,,,,,,		
32. Writen Assurance		0	59.			
		~-	•			

VersaCold Logistics Argentina
Calle No. 2 y 9 S/N
Parque Industrial de Pilar
Ruta 8 km. 60, B1629MYA Pilar, BA
Argentina
9 Sept. 2008
[Est. 152 - cold storage – all exports go under the name of the producing establishment]

There were no significant findings to report at this establishment after consideration of the nature, extent, and degree of the observations. There is no handling of open product at this establishment.

61. NAME OF AUDITOR Rori K. Craver, DVM 62 AUDITOR SIGNATURE AND DATE

- Rept 20

United States Department of Agriculture Food Safety and Inspection Service

ESTABLISHMENT NAME AND LOCATION	2. AUI	DIT DATE	3. E	STABLISHMENT NO.	4. NAME OF COUNTRY	
Frigorifico HV S.A.	15 S	ept 2008	13	1237 Argentina		
Paso 3030	5. NAM	ME OF AUDITO	OR(S)	R(S) 6. TYPE OF AUDIT		
(1752) L. del Mirador,	Ro	ri K. Craver, D	OVM		X ON-SITE AUDIT DOCUME	
BS. AS					1 3000	
Place an X in the Audit Results		noncomp	liano		·	·
Part A - Sanitation Standard Operation Basic Require	• •	Audit Results			rt D - Continued onomic Sampling	Audit Results
7. Written SSOP			33.	Scheduled Sample		0
8. Records documenting implementation.			34.	Species Testing		0
9. Signed and dated SSOP, by on-site or over	erall authority.		35.	Residue		0
Sanitation Standard Operating Proc Ongoing Requirement	•			Part E -	Other Requirements	
10. Implementation of SSOP's, including more			36.	Export		
11. Maintenance and evaluation of the effect	iveness of SSOP's.		37.	Import		
 Corrective action when the SSOPs have product contamination or adulteration. 	falled to prevent direct		38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and	12 above.		39.	Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Cri Point (HACCP) Systems - Basic R			~	Light		
14. Developed and implemented a written Ha]41.	Ventilation		-
15. Contents of the HACCP list the food safe critical control points, critical limits, proce			42.	Plumbing and Sewage		
 Records documenting implementation an HACCP plan. 	d monitoring of the			Water Supply		
17. The HACCP plan is signed and dated by establishment individual.	the responsible			Dressing Rcoms/Lavato		
Hazard Analysis and Critical Co (HACCP) Systems - Ongoing Re				Sanitary Operations		
18. Monitoring of HACCP plan.			47.	Employee Hygiene		
19. Verification and validation of HACCP plan	1.	Х	1—	Condemned Product Co	ontrol	
20. Corrective action written in HACCP plan	•	Х			- 10/31	
21. Reassessed adequacy of the HACCP pla	an.		- I	Part F - Ir	spection Requirements	
Records documenting: the written HACC critical control points, dates and times of		Х	49.	Government Staffing		
Part C - Economic / Wholes	someness		50.	Daily Inspection Covera	ge	
23. Labeling - Product Standards				Enforcement		v
24. Labeling - Net Weights				Elitorcetterit		X
25. General Labeling			52.	Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/	AQL/Park Skins/Moisture)		53.	Animal Identification		
Part D - Samplin Generic <i>E. coli</i> Test			54.	Ante Mortem Inspection		0
27. Written Procedures	-	0	55	Post Mortem Inspection		0.
28. Sample Collection/Analysis		0				
29. Records		0	-	Part G - Other Regu	latory Oversight Requirements	
Salmonella Performance Standard	s - Basic Requiremen		 56.	European Community Di	rectives	0
30. Corrective Actions	o pasio requienten	0	57	Monthly Review		
31. Reassessment		0	58.			
		0	59.		7 - N	
32. Written Assurance			J9.			

Frigorifico HV S.A.
Paso 3030
(1752) L. del Mirador,
BS. AS
Argentina
Est. 1237
15 Sept. 2008
[03C – indirect export]

19/51 The program for calibration of thermometers was confusing regarding how to calculate the adjusted values thereby making it possible that the values recorded for the CCPs might be miscalculated. [Regulatory references: 9 CFR § 417.4, 8]

20/51 No preventive measures were included in the HACCP plan for CCP 1. [Reg. ref.: 9 CFR § 417.3, 8]

22/51 In the records for CCP 2, there were no times or initials of the monitor recorded at the time of the monitoring events. The values that were recorded were not the actual values from the thermometers, but an adjusted value. [Reg. ref.: 9 CFR § 417.5, 8]

61. NAME OF AUDITOR Rori K. Craver, DVM 62. AUDITOR SIGNATURE AND DATE

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United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION Establecimientos Friar Monsenor Zaspe 3648 2. AUDIT DATE 3. ESTABLISHMENT NO. 4. NAME OF COUNTRY Argentina 5. NAME OF AUDITOR(S) 6. TYPE OF AUDIT	
1	

S3000CYB Sonta Fo. Sonta Fo. Rori K. Craver, DVM X ON-SITE AUDIT	7
Salita Fe, Salita Fe	DOCUMENT AUDIT
Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not ap	oplicable.
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements Audit Results Part D - Continued Economic Sampling	Audit Results
7. Written SSOP 33. Scheduled Sample	
8. Records documenting implementation. 34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority. 35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation. 36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's. 37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. 38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above. 39. Establishment Construction/Maintenance	<u> </u>
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 40. Light	V
14. Ventilation 14. Ventilation	X
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. 43. Water Supply 44. Dressing Rooms/Lavatories	
17. The HACCP plan is signed and dated by the responsible establishment individual. 45. Equipment and Utensils	
Hazard Analysis and Critical Control Point	
(HACCP) Systems - Ongoing Requirements 46. Sanitary Operations 18. Monitoring of HACCP plan. X 47. Employee Hydrigans	
47. Limployee Hygiene	
19. Verification and validation of HACCP plan. 48. Condemned Product Control	
20. Corrective action written in HACCP plan. Part F - Inspection Requirements	
21. Reassessed adequacy of the maccin plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 49. Government Staffing	
Part C - Economic / Wholesomeness 50. Daily Inspection Coverage	
23. Labeling - Product Standards 51. Enforcement	x
24. Labeling - Net Weights 52. Humane Handling	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture) 53. Animal Identification	
Part D - Sampling Generic E, coli Testing 54. Ante Mortem Inspection	
27. Written Procedures 55. Post Morten Inspection	
28. Sample Collection/Analysis	
29. Records Part G - Other Regulatory Oversight Require	amento
Salmonella Performance Standards - Basic Requirements 56. European Community Directives	
30. Corrective Actions 57. Monthly Review	
31. Reassessment 58.	
32. Written Assurance 59.	

Establecimientos Friar Monsenor Zaspe 3648 S3000CYB Santa Fe, Santa Fe Argentina 17 Sept 2008 Establishment 1311 [03B, 03C, 03G]

18/51. Several critical limits listed in the HACCP plans did not match what was actually being monitored during operations. [Regulatory references: 9 CFR § 417.2, 417.8]

22/51. The records for cooking did not document the actual times as recorded on the cooking cards. These records also did not have the initials of the monitor at the time of the event. Some times were filled out before the event as the anticipated time of the event.

The flow diagram and the hazard analysis did not show the receipt and storage of packaging materials and non-meat ingredients. [Reg. ref.: 9 CFR § 417.5, 417.8]

41/51. There was significant frozen condensate in the freezing chamber designated for frozen cooked beef (CCC). [Reg. ref.: 9 CFR § 416.2(d)]

61. NAME OF AUDITORRori K. Craver, DVM

62. AUDITORSIGNATURE AND DATE

TOUR YOUR DATE

TOUR DATE

United States Department of Agriculture Food Safety and Inspection Service

ESTABLISHMENT NAME AND LOCATION	2. AUDIT [DATE	3. E	STABLISHMENT NO.	4. NAME OF COUNTRY	
Frigorifico Lafayette s.a.	10 Sept 2	10 Sept 2008		1352 Argentina		
Ruta 210 km 46,500 Alejandro Korn (CP	5. NAME O	F AUDITO	R(S)	R(S) 6. TYPE OF AUDIT		
1864), Partido de San Vicente,	Rori K	Craver, D	VM	VM		
Buenos Aires,						NT AUDIT
Place an X in the Audit Results block to in		ncompl	lian			
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results			rt D - Continued onomic Sampling	Audit Results
7. Written SSOP		-	33.	Scheduled Sample		
8. Records documenting implementation.			34.	Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35.	Residue		
Sanitation Standard Operating Procedures (SSOF	?) .			Part E -	Other Requirements	
Ongoing Requirements		V				
10. Implementation of SSOP's, including monitoring of implem		X		Export		
11. Maintenance and evaluation of the effectiveness of SSOP			31.	Import		
 Corrective action when the SSOPs have faled to prevent product contamination or adulteration. 	direct		38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.		Х	39.	Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light		
14. Developed and implemented a written HACCP plan .			41.	Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.		42.	Plumbing and Sewage		
Records documenting implementation and monitoring of the HACCP plan.	he			Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			—	Dressing Rooms/Lavato		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		77	i	Sanitary Operations		Х
18. Monitoring of HACCP plan.	· /	X				
19. Verification and validation of HACCP plan.		 ~	\vdash	Employee Hygiene Condemned Product Co	ontrol	
20. Corrective action written in HACCP plan.				OSIGORIA GAT TOGGOT OC		
21. Reæsessed adequacy of the HACCP plan.				Part F - Ir	nspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of	g of the courrences.	Х	49.	Government Staffing		
Part C - Economic / Wholesomeness	The state of the s		50.	Daily Inspection Covera	oge .	
23. Labeling - Product Standards			51	Enforcement		Х
24. Labeling - Net Weights			ļ		A CONTRACTOR OF THE CONTRACTOR	
25. General Labeling			52.	Humane Handling		Х
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/N	Moisture)		53.	Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		
27. Written Procedures			55.	Post Mortem Inspection	,	Х
28. Sample Collection/Analysis			1—			
29. Records				Part G - Other Regu	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic Req	uirements		56.	European Community D	rectives	0
30. Corrective Actions			57.	Monthly Review		
31. Reassessment			58.	NOID		Х
32. Written Assurance			59.		х.	
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Frigorifico Lafayette s.a.
Ruta 210 km 46,500
Alejandro Korn (CP 1864),
Partido de San Vicente,
Buenos Aires,
Argentina
Est. 1352
10 Sept. 2008
[03C, 03J – indirect export; 03G at present not for US, but APHIS audit is coming in October]

- 10/51. In the entry to the boning area, the carcasses came up on a rail system from the floor below. This allowed only a small space between the neck of the carcasses and the floor. At one point, a carcass had a piece of meat extending from the neck and this contacted the floor. An establishment employee went to trim this off and in the process, had his hook contact the floor. He proceeded back to his position on the line and began to use the hook in other carcasses without washing or sterilizing it. By the time the line was stopped, at least five other carcasses had contact with that hook and the conveyor belt going from there to the next boning position. There was confusion about how to clean and one of the cleaning personnel ended up re-contaminating the area he was cleaning by picking up meat scraps off the floor, putting it back on the floor, and then grabbing the support of the table with the hand that had just touched the floor and then using that hand on the top of the table to help himself stand. The end of the table was re-cleaned again. There was also confusion on what to do with the product that may have been contaminated and needed to be held for disposition. After that product was removed from the room for a decision regarding disposition, there was again confusion regarding whether or not that table that held the product also needed to be cleaned. [Regulatory references: 9 CFR § 416.13, 416.17]
- 13/51. Operational sanitation records from the 20th, 21st and 22nd of August had a number of inconsistencies including one that said all areas were deficient, but no further action or descriptions were included and the records were signed off for the day. Another had no operational sanitation recorded but there was production that day and the other only had one observation of operational sanitation when there was a full day of production. [Reg. ref.: 9 CFR § 416.16, 416.17]
- 13/22/51. Descriptions of non-compliances, corrective actions, and preventive measures were insufficient to allow for verifications of the actions by SENASA personnel. [Reg. ref.: 9 CFR § 416.16, 17, 417.5, 8]
- 18/22/51. In the HACCP plan for the CCP for the metal detector, the critical limits were listed as the probes' detection values, but the records for monitoring recorded the functionality of the metal detector. [Reg. ref.: 9 CFR § 417.2, 417.5, 417.8]
- 22/51. Monitoring records for the CCP in boning did not follow the frequency stated in the HACCP plan and did not explain the reason on the records. [Reg. ref.: 9 CFR § 417.5, 417.8]
- 46. The establishment employee working at the second gutter position was using the boot shield as a step instead of keeping his boots behind it. That brought the boot in very close proximity to carcasses being eviscerated. [Reg. ref.: 9 CFR § 416.4]
- 52/51. Humane handling records of SENASA show at least one observation per week for the past several weeks that there was a palpebral reflex present on at least one of the 5-10 cattle observed per day. Corrective actions were recorded at each event. However, preventive measures obviously have not been effective and there has been no further follow-up. [Reg. ref.: 9 CFR § 313.2(f)]
- 55/51. The SENASA inspector assigned to kidney inspection was not inspecting some kidneys. [Reg. ref.: 9 CFR § 9 CFR 310.1(a)]
- 58. After consideration of the findings, SENASA officials provided the establishment with a Notice of Intent to Delist (NOID). The establishment has 30 days to correct the deficiencies. SENASA will perform a verification of these corrective actions by day 31 and will delist the establishment if the corrective actions are not completed or effective.

61. NAME OF AUDITOR
Rori K. Craver, DVM

62 AUDITORSIGNATURE AND DATE
POLL FOR SOM 10 Sept 08

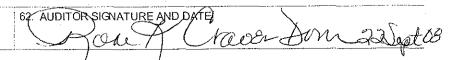
United States Department of Agriculture Food Safety and Inspection Service

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15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	4	2. Plumbing and Sewage			
16. Records documenting implementation and monitoring of the HACCP plan.		3. Water Supply			
7. The HACCP plan is signed and dated by the responsible establishment individual.	-	 Dressing Rooms/Lavato Equipment and Utensils 		X	
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19. Verification and validation of HACCP plan.		48. Condemned Product Control			
20. Corrective action written in HACCP plan.		B . F 1			
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Part C - Economic / Wholesomeness	5	0. Daily Inspection Covera	age .		
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25. General Labeling		52. Humane Handling		<u> </u>	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		53. Animal Identification	·		
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspection			
27. Written Procedures		55. Post Mortem Inspection	1	1	
28. Sample Collection/Analysis				_	
29. Records	Х	Part G - Other Regu	ulatory Oversight Requirements		
Salmonella Performance Standards - Basic Requirements		6. European Community D	rectives		
30. Corrective Actions		57. Monthly Review].	
31. Reassessment		58.			
32. Written Assurance	,	59.		<u> </u>	

Swift Armour S. A. Ruta 33 Km 632 (2600) Venado Tuerto Prov. Santa Fe Argentina Establishment 1373 22 Sept 2008 [03C, 03G, 03J]

- 10. On the slaughter floor, the method used by the establishment employee to remove heads and place them on the head chain resulted in an occasional tongue or head trimmings contacting the floor or his boots. Appropriate and immediate corrective actions were ordered by the local SENASA officials. [Regulatory references: 9 CFR § 416.13]
- 13/51. SSOP records of preventive measures frequently only mentioned telling someone to do something rather than the measures that were actually taken. [Reg. ref.: 9 CFR § 416.16, 416.7]
- 22/51. There were gaps in the HACCP monitoring records for CCP2 in boning. There were no explanations recorded for these gaps. [Reg. ref.: 9 CFR § 417.5, 417.8]
- 28/51. Only one side of a carcass was ever chosen for sampling, the right side. Therefore, not all carcass halves had an equal opportunity to be chosen for sampling. [Reg. ref.: 9 CFR § 310.25]
- 29/51. Records showed the date of slaughter, the date of sampling, and the analysis date as the same date, but the program called for a waiting period before sampling which would allow for adequate chilling of the carcasses. [Reg. ref.: 9 CFR § 310.25]
- 40/51. There was inadequate lighting in the head inspection area where the inspector chose to inspect tongues. The establishment immediately changed the way tongues were presented. [Reg. ref.: 9 CFR § 416.2(c)]
- 41/51. The freezer had frozen condensate over cartons. Appropriate immediate corrective actions were taken. [Reg. ref.: 9 CFR § 416.2(d)]
- 45/51. The rubberized material coating the rollers on the head inspection rail above the heads was flaking and crumbling. [Reg. ref.: 9 CFR § 416.3]

61. NAME OF AUDITOR Rori K. Craver, DVM



United States Department of Agriculture Food Safety and Inspection Service

Raffiela Alimentos S. A. Rutus 33, km 744 2170 Casilda, Sastta Fe S. AMECE ALIDTORIS Rod K. Crower, DVM Rod K. Crower, DVM Rod K. Crower, DVM Rod K. Crower, DVM Rod Rod K. Crower, DVM Rod K. Crower, DVM Rod	1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE		3. ESTABLISHMENT NO.		4. NAME OF COUNTRY			
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	32. Written Assurance			59.					

Rafaela Alimentos S. A. Ruta 33, km 744 2170 Casilda, Santa Fe Argentina Establishment 1399 23 Sept 2008 [03C, 03G, 03J]

7/13/51. There was no frequency written into the SSOPs for operational sanitation monitoring. The establishment officials said it was three times per day, but the records had instances of once, twice and three times with no explanations for the variation. The descriptions of non-compliances, corrective actions, and preventive measures did not contain sufficient detail to allow for verification by QA supervisors and SENASA personnel. [Regulatory references: 9 CFR § 416.12, 416.16, 416.17]

22/51. Flow charts did not include the reception and storage of packaging materials and non-meat ingredients. The monitoring records for CCP 4 for stabilization did not record the correct parameters as stated in the HACCP plan for cooked frozen beef products. [Reg. ref.: 9 CFR § 417.5, 417.8]

28/51. The selection of carcasses for sampling did not include one for each 300 animals slaughtered in a day, but rather one steer and one cow/bull. [Reg. ref.: 9 CFR § 310.25]

61. NAME OF AUDITOR Bor. K. Craver, DVM 62. AUDITORSIGNATURE AND DATE

FOR FOR TOWER SOM 23 Sept CE

United States Department of Agriculture Food Safety and Inspection Service

	2. AUDIT DATE	3. E	STABLISHMENT NO.	4. NAME OF COUNTRY	
Sadowa Sociedad Anonima	11 Sept 2008	1	921	Argentina	
Av. Constitucion 10300	5. NAME OF AUI	DITOR(S)		6. TYPE OF AUDIT	
7600 Mar del Plata	P. V. C	DVA			
Buenos Aires,	Rori K. Crave	er, DVIVI		X ON-SITE AUDIT DOCUME	NT AUDIT
Place an X in the Audit Results block to i		nplian	· · · · · · · · · · · · · · · · · · ·		
Part A - Sanitation Standard Operating Procedure Basic Requirements	1	dit suits		nt D - Continued onomic Sampling	Audit Results
7. Written SSOP		33	. Scheduled Sample		
Records documenting implementation.		34	. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.		35	Residue		
Sanitation Standard Operating Procedures (SSO Ongoing Requirements	P)		Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of impler	mentation.	X 36	Export		
11. Maintenance and evaluation of the effectiveness of SSOF	o's.	37	. Import		
 Corrective action when the SSOP's have failed to prevent product contamination or adulteration. 	direct	38	Establishment Grounds	and Pest Control	
13. Daily records document ilem 10, 11 and 12 above.		39	Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			Light		
14. Developed and implemented a written HACCP plan .		41	Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.	42	Plumbing and Sewage		
16. Records documenting implementation and monitoring of HACCP plan.	the	. —	. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			Dressing Rooms/Lavato		$\frac{1}{x}$
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19. Verification and validation of HACCP plan.			Condemned Product Co	ontrol	-
20. Corrective action written in HACCP plan.			,	· · · · · · · · · · · · · · · · · · ·	
21. Reassessed adequacy of the HACCP plan.			Part F - I	nspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of		49	Government Staffing		
Part C - Economic / Wholesomeness		50	Daily Inspection Covera	age	
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24. Labeling - Net Weights			. Humane Handling		-
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Part D - Sampling Generic <i>E. coli</i> Testing	š 	54	. Ante Mortem Inspection)	
27. Written Procedures		55	. Post Mortem Inspection	1	
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30. Corrective Actions		57	. Monthly Review		
31. Reassessment		58	A A F 1997 - 1		
32. Written Assurance	****	59	5 mil n 19 4 1		

Sadowa Sociedad Anonima Av. Constitucion 10300 7600 Mar del Plata Buenos Aires Argentina Establishment 1921 11 Sept. 2008 [03C, 03G, 03J – indirect export]

- 10. There was condensate dripping onto one carcass in the carcass cooler. SENASA took immediate control of the carcass and the cooler. [Regulatory references: 9 CFR § 416.13]
- 22/51 HACCP records for CCP 6, stabilization, did not contain the actual times of measurements, but only 30 minute intervals and the beginning time of the stabilization. The HACCP plan and record for the CCP for trimming calls for three samples for temperature, only the results of one were recorded. [Reg. ref.: 9 CFR § 417.5, 8]
- 45. One metal container used for the meat intended for the cooked product had cracks in the welding which could allow for the formation of biofilms. SENASA ordered immediate transfer of the product to another container and gave assurances that all of the stock of containers would be examined and those in bad condition would be removed from service until they can be repaired or replaced. [Reg. ref.: 9 CFR § 416.3]
- 52. The auditor and SENASA officials watched the stunning of five animals. The equipment being used was a pneumatic captive-bolt stunner. The first animal required two applications of the stunner, the second, third, and fourth animals received one application. The fifth animal required three applications. SENASA immediately took control of the situation. There were only a few animals left to be stunned. These animals were stunned using the back-up electrical stunning system. SENASA will require use of the electrical system until the other can be repaired. No problem had been noted in the humane handling verification from earlier in the day. [Reg. ref.: 9 CFR § 313.2(f)]

61. NAME OF AUDITOR Rori K. Craver, DVM 62. AUDITOR SIGNATURE AND DATE

ADDRESS DON 11 Supt 00

Comments to the Draft Final Report for ARGENTINA:

The government of Argentina states that they have no comments to the Draft Final Report.