

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



SEP 16 2005

Dr. Hector J. Lazaneo Director Ministerio de Ganaderia, Agricultura y Pesca Dirección General de Servicios Ganaderos Division Industria Animal Constituyente 1476 11200 Montevideo Uruguay

Dear Dr. Lazaneo:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Uruguay's meat inspection system February 23 to March 31, 2005. Enclosed is a copy of the final report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 720-3781, facsimile number (202) 690-4040, or electronic mail at sally.white@fsis.usda.gov.

Sincerely,

Sally White, Director

International Equivalence Staff
Office of International Affairs

Jally White JI

Enclosure

Robert Hoff, Agricultural Counselor, US Embassy, Buenos Aires cc: Fernado Sandin-Tusso, Counselor, Embassy of Uruguay 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 Bill James, Deputy Assistant Administrator, OIA, FSIS Linda Swacina, Executive Director, FSIA, OIA Armia Tawadrous, Director, FSIS Codex Donald Smart, Director, Review Staff, OPEER, FSIS Sally White, Director, International Equivalence Staff (IES), OIA Clark Danford, Director, IEPS, OIA Mary Stanley, Director, IID, OIA AJ Ogundipe, IES, OIA

Shannon McMurtrey, IES, OIA

## FINAL

SEP - 7 2005

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

FEBRUARY 24 THROUGH MARCH 30, 2005

Food Safety and Inspection Service United States Department of Agriculture

#### **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
    - 6.1.1 CCA Control Systems
    - 6.1.2 Ultimate Control and Supervision
    - 6.1.3 Assignment of Competent, Qualified Inspectors
    - 6.1.4 Authority and Responsibility to enforce the Laws
    - 6.1.5 Adequate Administrative and Technical Support
  - 6.2 Headquarters Audit
- 7. ESTABLISHMENT AUDITS
- 8. LABORATORY AUDITS
- 9. SANITATION CONTROLS
  - 9.1 Sanitation Standard Operating procedures
  - 9.2 Sanitation Performance Standards
- 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

BSE Bovine Spongiform Encephalopathy

CCA Central Competent Authority [Ministry of Livestock, Agriculture

and Fisheries]

CCP Critical Control Point

DGSG General Direction of Livestock Series

DIA Meat Inspection Division

DICOSE Division for the Control of Animal Herds

DILAVE Division of Veterinary Laboratories

DSA Animal Health Division

E. coli Escherichia coli

FSIS Food Safety and Inspection Service

GOU Government of Uruguay

LM Listeria monocytogenes

MGAP Ministry of Livestock, Agriculture and Fisheries

NOID Notice of Intent to Delist

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

Systems

Salmonella Salmonella species

SPS Sanitation Performance Standards

SRM Specified Risk Materials

SSOP Sanitation Standard Operating Procedures

#### 1. INTRODUCTION

The audit took place in Uruguay from February 24 through March 30, 2005.

An opening meeting was held on February 24, 2005, in Montevideo with the Central Competent Authority (CCA). At this meeting, the auditors confirmed the objective and scope of the audit, the auditors' itinerary, and requested additional information needed to complete the audit of Uruguay's meat inspection system.

The auditors were accompanied during the entire audit by representatives from the CCA, the Ministry of Livestock, Agriculture and Fisheries.

#### 2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit with three objectives. The first objective 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. The second objective was to assess the status of corrective actions taken as a result of deficiencies identified in the FSIS January 2003 audit of Uruguay's meat inspection system. The third objective was to verify the implementation of new FSIS regulatory requirements regarding non-ambulatory disabled cattle and Specified Risk Materials (SRM) in cattle.

In pursuit of the objectives, the following sites were visited: the headquarters of the CCA, one government office at the establishment level, two laboratories performing analytical testing on United States-destined product, seven slaughter and processing establishments, three meat processing establishments, and one cold storage facility.

Competent Authority Visits			Comments
Competent Authority	Central	1	
		11	Establishment level
Laboratories	7	2	
Meat Slaughter and process	ing Establishments	7	
Meat Processing Establishments			
Cold Storage Facilities		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 the Uruguay's inspection headquarters and one government office at the establishment level. The third part involved on-site visits to 11 establishments: seven slaughter and processing establishments, three processing establishments, and one cold storage facility. The fourth part involved a visit to one government laboratory. The Division Laboratorios

Veterinarios (DILAVE), a residue and microbiology laboratory, was conducting analyses of field samples for Uruguay's national residue and microbiological control program.

Program effectiveness determinations of Uruguay'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 operation of Hazard Analysis and Critical Control Point programs and a testing program for generic *Escherichia coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Uruguay'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 Uruguay 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.

At the opening meeting, the auditor explained that Uruguay's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Uruguay. 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 for generic *E. coli* and *Salmonella*.

Currently, the two equivalence determinations requested by Uruguay are:

- i) The use of a different agar in the analysis of *Salmonella* samples. FSIS has determined that Uruguay's use of sulphamendelate for sulphapyridine is equivalent to FSIS' requirements.
- ii) Generic E. coli testing program for sheep and goat.

#### 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 PR/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

No deficiencies were observed during the FSIS audit of Uruguay's meat inspection system conducted in February/March 2004.

The following deficiencies were observed during the FSIS audit of Uruguay's meat inspection system conducted in January 2003:

- One establishment was given a Notice of Intent to Delist (NOID) for inadequate implementation of SSOP and HACCP requirements.
- One establishment did not have adequate controls in place to maintain establishment grounds and prevent pests in and around establishment facilities.
- Two establishments had inadequate lighting at the beef head washing facilities.
- One establishment was not adequately documenting operational sanitation deficiencies and did not adequately prevent the occurrence of unsanitary conditions through the use of its SSOP.
- One establishment did not adequately control the direct and potential product contamination of sanitary operations such as: a) exposed beef heads were contacting a dirty protective guard at the automatic hide removal station and dirty water was splashing from the hide roller during rinsing operation and falling onto beef heads; b) fat residue and blood was observed on automatic viscera conveyor pans after washing/sanitizing during the operation in the slaughter room; c) dripping condensate from an overhead exhaust system, ducts, and pipes that were not cleaned/sanitized daily, was falling onto packaging materials for edible tripe in the packaging room. Establishment officials took appropriate corrective actions immediately for the identified SSOP deficiencies.
- ♦ One establishment did not maintain records at the identified critical control point for 100% monitoring of carcasses for fecal materials with the actual values and observations. The entries were not made at the time when deviation occurred, including the time and signature/initial pertaining to deviations of critical control points (CCPs) by the responsible establishment employee.
- ♦ One establishment did not adequately perform on-going verification activities such as direct observations of monitoring activities and corrective actions to be followed in response to deviation from a critical limit at a CCP and did not validate its HACCP plan.
- Four establishments were sponging carcasses but did not evaluate *E. coli* test results using statistical process control techniques.
- In one establishment, *Listeria monocytogenes (Lm)* was not reassessed as a hazard likely to occur in RTE products as required. However, the establishment is analyzing one sample per week for *Lm* and *Salmonella*.
- ♦ When percent recovery results for arsenic, mercury, lead, cadmium, chloramphenicol, sulfamethazine, furazolidone, nitrofurazone, ivermectin, albendazole, fenbendazole and mebendazole fell below the expected range limit, corrective actions were not documented for the quality assurance program.

#### 6. MAIN FINDINGS

#### 6.1 Government Oversight

Uruguay's inspection system is directed from the central headquarters at Montevideo. At the central office (headquarters) there are 22 veterinarians, including the Meat Inspection Division (DIA) Director, Heads of Departments, Area Supervisors and four administrative employees.

The structure of the DIA is organized under the general direction of Livestock Services. Under DIA, there are five Departments. These are the Technical Department, the Slaughter Establishments Department, the Processing Establishments Department, the International Trade Department, and the Grading Department.

#### 6.1.1 CCA Control Systems

Uruguay's Central Competent Authority (CCA), is the Ministry of Livestock, Agriculture and Fisheries (MGAP). Uruguay's inspection system is directed from the central headquarters at Montevideo, and there are no local, district or regional levels. This is the level of government that FSIS holds responsible for ensuring that FSIS regulatory requirements are implemented and enforced. The MGAP, with regard to meat inspection, is staffed with approximately 422 personnel. At the central office (headquarters) there are 22 veterinarians, including the Meat Inspection Division (DIA) Director, Heads of Departments, Area Supervisors and four administrative employees. At the establishments, there are 109 veterinarians and 313 food inspectors (assistants).

The structure of the DIA is organized under the general direction of Livestock Services, together with the Animal Health Division (DSA), the Division of Veterinary Laboratories (DILAVE) and the Division for the Control of Animal Herds (DICOSE). The General Director of the Livestock Services reports directly to the Minister of MGAP.

Under DIA, there are five Departments. These are the Technical Department, the Slaughter Establishments Department, the Processing Establishments Department, the International Trade Department, and the Grading Department. Each department has official staff in the certified establishments who are in charge of direct control of the activities. All field personnel are supervised from the DIA office in Montevideo.

#### 6.1.2 Ultimate Control and Supervision

The process for initial establishment certification is as follows. When any establishment wishes to be certified by DIA as eligible to export to the United States, the first step is to approach the DIA for instructions on how to achieve compliance with the requirements. There is a resolution issued by DIA specifying the procedure to approve establishments that wish to export their products to "high requirements markets", e.g. Canada, China, the EU and Israel. The procedure involves the creation of a special team of higher-level personnel from the different departments who are responsible for assessing the establishment's capability for achieving compliance. This team conducts an in-depth on-site audit of all aspects of the facilities, operations, and controls and submits a report to the Director of DIA. The report is reviewed by the Director and, if the establishment is

determined to be in compliance with the FSIS requirements, the establishment is granted certification for eligibility for access to the U.S. market, and FSIS is notified of the new certification.

Inspection documents are normally distributed to field personnel via a "folder system." This system has been developed to ensure that the information effectively reaches its destination and all records are properly maintained. Each establishment has a special private folder kept at the headquarters office in Montevideo. Documents are put into each folder, such as the residue national sampling plan, any resolutions or instructions, and similar documents. Each week, personnel from the establishments pick up the contents from the folder and sign a form indicating that they have received the information.

Supervisory reviews of each certified establishments were being performed at least once a month and audit reports were covering U. S. regulatory requirements in detail. One copy of these documents is kept at the establishment and another copy is at the central headquarters. The FSIS auditor verified that the most recent report generated from these reviews included a documented review of the SSOP, HACCP systems, and Bovine Spongiform Encephalopathy (BSE)/SRM controls in each establishment.

Government employees cannot perform private or establishment-paid tasks at any establishment. Any private veterinary practitioners or establishment paid individuals are not hired as part-time government employees. All salaries of meat inspection personnel are paid by the national government, including a special compensation for "full-time availability."

The responsibilities and performance standards of employees at each grade are described in an official document issued in 1988 by the Civil Service General Office (Reoganizacion Administrativa del MGAP Tomo II).

All government employees are rated annually by the immediate supervisor. These performance ratings are sent to a special Commission made up by the higher-level personnel, elected both by DGSG and by the employees. This Commission evaluates performance ratings and concerns raised by employees.

#### 6.1.3 Assignment of Competent, Qualified Inspectors

Full-time, permanent CCA veterinarians must have a University degree in Veterinary Science or Veterinary Medicine to be considered qualified to apply for the inspection service. Assistant inspectors must be advanced students of Veterinary Medicine with third curricula year courses completed or Agriculture Technicians (Polytechnic School diploma). The U.S. HACCP Consulting Group offered two training courses concerning SSOP, PR/HACCP systems and *E.coli* testing for all veterinarians working in meat inspection and meat industry officials in 1998 and 2004. The DIA veterinarians also received training in quality assurance standards ISO 9000; quality manuals (handbooks) standard ISO 10013, audit standard ISO 10011 and laboratory accreditation ISO 17025 by the Uruguayan Institute for Technical Standards (Instituto Uruguayo de Normas Tecnicas-Unit). All veterinarians and food inspectors (assistants) employed by the MGAP are full-time employees.

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

MGAP has the authority and responsibility to enforce the applicable laws relevant to U.S. certified establishments. MGAP has the authority to approve establishments for export to the United States, but also has the responsibility for withdrawing such approval when establishments do not have adequate and/or effective controls in place to prevent, detect, and eliminate product contamination/adulteration. The Area Supervisors are in-charge of verifying and evaluating the implementation of the official guidelines and instructions.

#### 6.1.5 Adequate Administrative and Technical Support

During the audit, the auditor found that the CCA has the administrative and technical support to operate Uruguay's inspection system and has the resources and ability to support a third-party audit.

#### 6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at the headquarters of the inspection service and in one government office at the establishment level. The records review 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, condemned materials, and SRMs.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of 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.

#### 7. ESTABLISHMENT AUDITS

The FSIS auditors visited a total of 11 establishments: Seven slaughter and processing establishments, three processing establishments, and one cold storage facility. No establishment was delisted by Uruguay. No establishment received NOID.

Specific deficiencies noted during this FSIS audit are attached in the 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 U.S. 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 corrective actions.

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 laboratory was reviewed:

The DILAVE "Migual C. Rubino," a government laboratory located in Montevideo, was conducting analyses of field samples for the presence of *Salmonella* species, *Lm*, and residues.

The findings of the DILAVE Migual C. Rubino laboratory will be discussed in Section 12 (Residue Controls). No deficiencies were noted.

#### 9. SANITATION CONTROLS

As stated earlier, the FSIS auditors focus on five areas of risk to assess Uruguay's meat inspection system. The first of these risk areas that the FSIS auditors reviewed was Sanitation Controls.

Based on the on-site audits of establishments, and except as noted below, Uruguay'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, storage practices, and SRMs handling procedures in their prerequisite programs. All eleven establishments had all sanitation controls in place.

Specific deficiencies are noted on the attached establishment review forms.

In addition, Uruguay's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, workspace, 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 SSOP in all of the 11 establishments were found to meet the basic FSIS regulatory requirements.

#### 9.2 Sanitation Performance Standards

In 3 of 11 establishments, the specific provisions of the United States regulations were not implemented.

The specific deficiencies are noted in the attached individual establishment review forms.

#### 10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product, non-ambulatory disabled cattle, and Specified Risk Materials (SRMs) in cattle. The auditors determined that Uruguay's inspection system had adequate controls in place.

No deficiencies were observed.

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 auditors reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all the required establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

The specific deficiencies are noted in the attached individual establishment review forms.

#### 11.1 Humane Handling and Slaughter

No deficiencies were observed in regard to humane handling and humane 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 10 of 11 establishments. One establishment was a cold storage facility. All 10 establishments had implemented the HACCP requirements.

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

#### 11.3 Testing for Generic E. coli

Uruguay has adopted the FSIS regulatory requirements for generic *E. coli* testing with the exception of the following equivalent measures:

• Generic E. coli testing program for sheep and goat had been determined to be equivalent.

Seven of the 11 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 six of the seven slaughter establishments.

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

#### 11.4 Testing for Listeria monocytogenes

One of the 11 establishments audited was 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.

No deficiencies were noted.

#### 12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditors 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.

The DILAVE "Migual C. Rubino" is a government laboratory, located in Montevideo.

No deficiencies were noted.

Uruguay'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 auditors reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella*.

#### 13.1 Daily Inspection in Establishments

Daily inspection was being conducted in all slaughter and processing establishments.

#### 13.2 Testing for Salmonella

Uruguay has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measure:

• A different agar medium is used in the analysis of *Salmonella* (substitution of sulphamendelate for sulphapyridine).

Eight of the 11 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

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

#### 13.3 Species Verification

Species verification was being conducted in all the establishments audited as required.

#### 13.4 Monthly Reviews

During this audit, it was found that in all establishments visited, monthly supervisory reviews of certified establishments 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.

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

The CCA has all enforcement controls in place that are required by FSIS regulations.

#### 14. CLOSING MEETING

A closing meeting was held on March 30, 2005, in Montevideo with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditors.

The CCA understood and accepted the findings.

Farooq Ahmad, DVM Senior Program Auditor The second of the second

#### 15. ATTACHMENTS

Individual Foreign Establishment Audit Forms Individual Foreign Laboratory Audit Forms Foreign Country Response to Draft Final Audit Report

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

1. ESTABLISHMENT NAME AND LOCATION	DN : 2. AUDIT	DATE	3, ESTABLISHMENT NO.	. 4. NAME OF COUNTRY		
Suc. Carlos Schneck S.A.	March	21, 05	0052	Uruguay		
Camino Colman 4598 Montevideo	5. NAME	OF AUDITO	DR(S)	6. TYPE OF AUDIT		
	<u> </u>	arooq Al			ENT AUDIT	
		ncompl	liance with require	ements. Use O if not applicable	e	
Part A - Sanitation Standard Operati Basic Requir	- , ,	Audit Results		Part D - Continued Economic Sampling	Audit Results	
7. Written SSOP	<u> </u>	-	33. Scheduled Sample		·	
8. Records documenting implementation.			34. Species Testing			
9. Signed and dated SSOP, by on-site or or	verall authority.	1	35. Residue			
Sanitation Standard Operating Pro Ongoing Requirement	nts		Part	E - Other Requirements		
10. Implementation of SSOP's, including m	onitoring of implementation.	ļ	36. Export			
11. Maintenance and evaluation of the effect	tiveness of SSOP's.	1	37. Import		0	
<ol> <li>Corrective action when the SSOPs hav product contamination or adulteration.</li> </ol>	e falled to prevent direct	· 	38. Establishment Groun	nds and Pest Control	Х	
13. Daily records document item 10, 11 and	i 12 above.	i	39. Establishment Const	truction/Maintenance	x	
Part B - Hazard Analysis and Cr Point (HACCP) Systems - Basic			40. Light			
14. Developed and implemented a written h	ACCP plan .	-	41. Ventilation			
15. Contents of the HACCP list the food saf- critical control points, critical limits, proc			42. Plumbing and Sewag	ge	· 	
16. Records documenting implementation a HACCP plan.	nd monitoring of the	i .	43. Water Supply			
<ol> <li>The HACCP plan is signed and dated by establishment individual.</li> </ol>	y the responsible		44. Dressing Rooms/Lav 45. Equipment and Utens		<del> </del>	
Hazard Analysis and Critical Co (HACCP) Systems - Ongoing Re		<u> </u>	46. Sanitary Operations		<del>-                                    </del>	
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP pla	ın,	Ţ.		Control		
20. Corrective action written in HACCP plan	n.		48. Condemned Product	Control	<del> </del>	
21. Reassessed adequacy of the HACCP pl	an.	-	Part F -	Inspection Requirements		
22. Records documenting: the written HACC critical control points, dates and times of	P plan, monitoring of the f specific event occurrences.		49. Government Staffing		<del></del>	
Part C - Economic / Whole	someness		50. Daily Inspection Cove	erage		
23. Labeling - Product Standards		<del>†  </del>	51. Enforcement		<del></del>	
24. Labeling - Net Weights	<del></del>		51. Enforcement			
25. General Labeling		<del></del>	52. Humane Handling		:	
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 Inspectio	on		
27. Written Procedures		<del> </del>	SE Dest Moster Lauretin			
28. Sample Collection/Analysis	<del></del>		55. Post Mortem Inspection	011		
		X	Part G - Other Reg	gulatory Oversight Requirements	i	
29. Records		<u> </u>		·	<del></del>	
Salmonella Performance Standards	s - Basic Requirements	, <u> </u>	56. European Community	Directives	. 0	
30. Corrective Actions			57. Monthly Review			
31. Reassessment		!	58.			
32. Written Assurance		:	59.			
	· <del></del>					

Country: Uruguay

Est. No: 0052 (slaughter/deboning)

Date of audit: March 21, 2005

- 28 = Establishment personnel did not follow aseptic technique during carcass sponge sampling for generic E. coli. (9 CFR 310.25 (a)(i))
- 38 = Equipment and utensils were not stored in an orderly manner in the fork lift room, adjacent to the cooler room hallway, to facilitate proper inspection. (9CFR 416.2(a))
- 39 = Water was dripping from the ceiling in the boxed meat transfer hallway. (9 CFR 416.2 (b)(2))

61. NAME OF AUDITOR

Dr. Farood Ahmad

62. AUDITOR SIGNATURE AND DATE

95m FOR FARCOS HAMAD 4/11/05

## 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		
Frigorifice Arbiza S.A. Colombia 1257	March .	14, 05	!	0087	Uruguay		
Montevideo 5. NAME OF AUDITO			OR(S) 6. TYPE OF AUDIT				
	D- T	Dr. Farooq Ahmad			~ <del>_</del>		
					X ON-SITE AUDIT	DOCUMENT A	AUDIT
Place an X in the Audit Results block t		pucomp	liar			applicable.	
Part A - Sanitation Standard Operating Procedu Basic Requirements	ires (SSOP)	Audit Results	Ì		art D - Continued onomic Sampling		Audit Results
7. Written SSOP			33	3. Scheduled Sample			0
8. Records documenting implementation.		- ;	34	Species Testing			
9. Signed and dated SSOP, by on-site or overall authority			35	5. Residue			0
Sanitation Standard Operating Procedures (S Ongoing Requirements	SOP)			Part E	Other Requirements		
10. Implementation of SSOP's, including monitoring of im-	plementation.		36	. Export			
11. Maintenance and evaluation of the effectiveness of SS	OP's.		37	. Import			0
<ol> <li>Corrective action when the SSOPs have falled to preven product contamination or adulteration.</li> </ol>	ent direct		38	. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			35	. Establishment Construc	ction/Maintenance	·	
Part B - Hazard Analysis and Critical Contr Point (HACCP) Systems - Basic Requiremen			40	. Light			
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, correct	five actions.	i o	42	. Plumbing and Sewage		! 	
16. Records documenting implementation and monitoring HACCP plan.	of the	0		. Water Supply			<del></del>
The HACCP plan is signed and dated by the responsit establishment individual.	ple	0	H	Dressing Rooms/Lavato Equipment and Utensils			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		<del> </del>	┝	Sanitary Operations			
18. Monitoring of HACCP plan.		0	1 -	Employee Hygiene	<del></del>	- \\	
19. Verification and validation of HACCP plan.	<del></del>	10	1—				
20. Corrective action written in HACCP plan.		0	48.	Condemned Product Co	entrol	<del></del>	
21. Reassessed adequacy of the HACCP plan.		<del>-                                    </del>	•	Part F - Ir	spection Requirements	3	
22. Records documenting: the written HACCP plan, monitoritical control points, dates and times of specific eyer		0	49.	Government Staffing			
Part C - Economic / Wholesomeness		1	50	Daily Inspection Covera			
23. Labeling - Product Standards		<u> </u>	L.	- Cally Hispectical Covera		<del></del>	
24. Labeling - Net Weights		+	51.	Enforcement			
25. General Labeling	<del></del>	$\dot{-}$	52.	Humane Handling		(	0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skir	ns/Moisture)		53	Animal Identification			0
Part D - Sampling				Ante Martem Inspection			 o
Generic E. coli Testing		<u> </u>		The state of the s			
27. Written Procedures			55,	Post Mortem Inspection		<u> </u>	0
28. Sample Collection/Analysis				Part G - Other Page	latory Oversight Requir	amente	
29. Records		0					
Salmonella Performance Standards - Basic Re	equirements		56.	European Community Din	ectives	i (	0
30. Corrective Actions		0	57.	Monthly Review			
31. Reassessment		0	58.	<del>-</del>			
32. Written Assurance		0	59.	<u>_</u>			

Country: Uruguay

Est. # 0087 (Freezer/cold storage)

Date of audit: March 14, 2005

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

61. NAME OF AUDITOR

Dr. Faroon Ahmad

62. AUDITOR SIGNATURE AND DATE

FAROSE AHNOLD, Din

#### 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	
Gorisur S.A.	! March 2	28, 05	0158	Uruguay	
Ruta 8, Km. 28.300, Pando Canelones	5. NAME	OF AUDITO	IR(S)	6. TYPE OF AUDIT	
	: Dr F	arooq Al	ımađ	X ON-SITE AUDIT DOCUM	MENT AUDIT
Place an Y in the Audit Regults block					
Place an X in the Audit Results block Part A - Sanitation Standard Operating Proced				art D - Continued	<del></del>
Basic Requirements	iules (SSOP)	Audit Results		conomic 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 authorit	•	•	35. Residue		
Sanitation Standard Operating Procedures ( Ongoing Requirements	SSOP)	į	Part E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of in	nplementation.		36. Export		
11. Maintenance and evaluation of the effectiveness of S	SSOP's.	ļ	37. Import		: O
<ol> <li>Corrective action when the SSOPs have falled to pre product contamination or adulteration.</li> </ol>	event direct		38. Establishment Grounds	s and Pest Control	
13. Daily records document item 10, 11 and 12 above.		1	39. Establishment Constru	ction/Maintenance	İ
Part B - Hazard Analysis and Critical Cont Point (HACCP) Systems - Basic Requireme			40. Light		
14. Developed and implemented a written HACCP plan.		<del></del>	41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corre	· <del>-</del> -		42. Plumbing and Sewage		
16. Records documenting implementation and monitoring HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the respons	ible	<del> </del>	44. Dressing Rooms/Lavate	ories	!
establishment individual.  Hazard Analysis and Critical Control Poin	. <del>.</del>	-	45. Equipment and Utensils	S	
(HACCP) Systems - Ongoing Requirement		!	46. Sanitary Operations		
18. Monitoring of HACCP plan.	<del>-</del>		47. Employee Hygiene		
19. Verification and validation of HACCP plan.	, <u>-</u>	<u> </u>	48. Condemned Product Co	ontro	<u> </u>
20. Corrective action written in HACCP plan.			- Condenned Fibration	ON TO	<del></del> -
21. Reassessed adequacy of the HACCP plan.		†	Part F - I	nspection Requirements	
22. Records documenting: the written HACCP plan, moni critical control points, dates and times of specific eve		_	49. Government Staffing	<del></del>	
Part C - Economic / Wholesomeness	;	<u></u>	50. Daily Inspection Covers	age	
23. Labeling - Product Standards			E4 ("=f=====+	<del>-</del>	
24. Labeling - Net Weights			51. Enforcement		
25. General Labeling		1	52. Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Sk	ins/Maisture)		53. Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	)	0
27. Written Procedures			55. Post Mortem Inspection	·	0
28. Sample Collection/Analysis	·				
29. Records	**	0	Part G - Other Regu	latory Oversight Requirements	
Salmonella Performance Standards - Basic F	Requirements		56. European Community Di	rectives	0
30. Corrective Actions			57. Manthly Review		
31. Reassessment	·~		58.		
			·		_
32. Written Assurance		0	59. 		

Country: Uruguay

Est. # 0158 (Processing only) Date of audit: March 28, 2005

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

61. NAME OF AUDITOR

Dr. Farooc Ahmad

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

Misself Sect   Miss	1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY			
S. NAME of AUDITONS    S. TYRE OF AUDIT   DOUMENT AUDIT   Dr. Farroop Abmad   X ON-SITE AUDIT   Dr. Farroop Abmad   Dr. Farroop Abma		March 15, 05	0203 Uruguay			
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 Signed and dates SSOP, by make or overall surhenty.  9. Signed and dates SSOP, by make or overall surhenty.  9. Signed and dates SSOP, by make or overall surhenty.  10. Implementation of SSOPIs, notwich mentioning of implementation.  10. Implementation of SSOPIs have failed to prevent direct product constraints on revolutation.  10. Day records decreament in 10. If and 12 above.  Part B - Hazard Analysis and Critical Control point (HACCP) Systems - Sanital Requirements.  10. Contents of the ACCP plants and Requirements.  11. Developed and implemented a written HACCP plant.  12. Contents of the ACCP plants and Critical Control Point (HACCP) systems - Sanital Critical Control Point (HACCP) plant.  13. Ward Systems - Ongoing Requirements.  14. Verification and validation of HACCP plan.  15. Point Chack Control Point (HACCP) plant.  16. Every control of the control Point (HACCP) plant.  17. Written Sharps - Ongoing Requirements.  18. Reviews committing implementation and implementation in the control Point (HACCP) plant.  19. Verification and validation of HACCP plant.  19. Point Chack Committing implementation and implementation and validation of HACCP plant.  19. Verification and validation of HACCP plant.  20. Concentre extent written in HACCP plant.  21. Elementation of HACCP plant.  22. Reassessed advanced to the North Plant.  23. Libering - Point diseased standards.  24. Elementation of Control Point (HACCP) plant.  25. Part O - Economic / Who biscomeness.  26. Elementation of HACCP plant.  27. Written Procedures.  28. Annual Standards.  29. Elabeling - North Standards.  29. Elementation of Control Point (HA		5. NAME OF AUD	TOR(S) 6. TYPE OF AUDIT			
Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.  Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements  7. Written SSOP Signed and dates SSOP, by make or overall surhenty.  9. Signed and dates SSOP, by make or overall surhenty.  9. Signed and dates SSOP, by make or overall surhenty.  10. Implementation of SSOPIs, notwich mentioning of implementation.  10. Implementation of SSOPIs have failed to prevent direct product constraints on revolutation.  10. Day records decreament in 10. If and 12 above.  Part B - Hazard Analysis and Critical Control point (HACCP) Systems - Sanital Requirements.  10. Contents of the ACCP plants and Requirements.  11. Developed and implemented a written HACCP plant.  12. Contents of the ACCP plants and Critical Control Point (HACCP) systems - Sanital Critical Control Point (HACCP) plant.  13. Ward Systems - Ongoing Requirements.  14. Verification and validation of HACCP plan.  15. Point Chack Control Point (HACCP) plant.  16. Every control of the control Point (HACCP) plant.  17. Written Sharps - Ongoing Requirements.  18. Reviews committing implementation and implementation in the control Point (HACCP) plant.  19. Verification and validation of HACCP plant.  19. Point Chack Committing implementation and implementation and validation of HACCP plant.  19. Verification and validation of HACCP plant.  20. Concentre extent written in HACCP plant.  21. Elementation of HACCP plant.  22. Reassessed advanced to the North Plant.  23. Libering - Point diseased standards.  24. Elementation of Control Point (HACCP) plant.  25. Part O - Economic / Who biscomeness.  26. Elementation of HACCP plant.  27. Written Procedures.  28. Annual Standards.  29. Elabeling - North Standards.  29. Elementation of Control Point (HA		Dr. Force	Alma 1			
Part A - Sanitation Standard Operating Procedures (SSOP)   Part B - Commission Part B - Commission Part B - Part B - Control whether StoP   Sanitation Standard Operating of Implementation   South Part B - Control whether StoP   South Part B - Control whether StoP   Part B - Control whether StoP   Part B -						
System SSOP   Social Methods   Social						
8. Records documenting implementation. 9. Signet and address SSOP, by make or overall authority. 9. Signet and address SSOP, by make or overall authority. 9. Signet and address SSOP, by make or overall authority. 9. Signet and address SSOP, by make or overall authority. 9. Signet and address SSOP, by make or overall authority. 9. Signet and address SSOP, by make for overall authority. 9. Part E - Other Requirements. 9. Part E - Other Requirements. 9. Designet and containment for SSOPs bave failed to prevent direct product contamination or souteration. 9. Designet and prevent items of southers and the state of southers and contained and southers and southers and contained and state of southers and contained and state of southers and southers and southers and contained and state of southers an	· · · · · · · · · · · · · · · · · · ·	, , , , , , ,	• •			
8. Records accurrenting implementation 9. Signed and dead SSOP by on-site or overall automotity. 9. Signed and dead SSOP by on-site or overall automotity. 9. Signed and dead SSOP by on-site or overall automotity. 9. Implementation of SSOPs, including monitoring of implementation. 9. Implementation of SSOPs, including monitoring of implementation. 9. In Part E - Other Requirements 9. The site of the effectiveness of SSOPs. 9. Establishment Grounds and Part Control 9. Deadly records decrements as within HACCP plan. 9. Content of the HACCP plan of State Requirements 9. Second SSOPs. 9. The HACCP state is spread and dead by the responsible establishment individual. 9. Second SSOPs. 9. Second				-		
Signed and dared SSOP, by on-site or overall authority.  Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements  10. Implementation of SSOPs, including monotoning of implementation.  11. Maintenance and evaluation of the effectiveness of SSOPs.  12. Commetrie action when the SSOPs have failed to prevent direct product contamination in deducation.  13. Daily records document law in 0.1 shan of 2 above.  14. Developed and dimelementate award trained and present direct product contamination in a distance of the operation of the effectiveness of SSOPs.  15. Developed and dimelementate award interest operation of the HACOP plan.  16. Developed and implementate award in ACOP plan.  17. The HACOP set is signed and dised by the responsible distance of the HACOP plan.  18. Records documenting in the written HACOP plan.  19. Verification and validation of HACOP plan.  10. Verification and validation of HACOP plan.  10. Verification and validation of HACOP plan.  10. Verification and validation of HACOP plan.  11. The HACOP set is signed and dised by the responsible distance in the control of the theory of the extraord of the HACOP plan.  12. Records documenting the written HACOP plan.  13. Sandard of the HACOP plan.  14. Condetive action written in HACOP plan.  15. Part C - Economic / Without Standards  16. Economic / Without Standards  17. The HACOP set is signed and dised by the responsible distance in the Condetive Action written in HACOP plan.  18. Records documenting the written HACOP plan.  19. Verification and validation of hACOP plan.  21. Earling - Net Weights  22. Records documenting the written HACOP plan monitoring of the entire according to the MACOP plan.  23. Sandaling - Product Standards  24. Labering - Net Weights  25. Enricement  26. General Exampling  27. Written Procedures  28. Sample Collection/Analysis  29. Daily Inspection  29. Part F - Inspection  29. Part F - Inspection  29. Part F - Other Regulatory Oversight Requirements  29. Daily Inspection  29. Part F - Other Regulatory Oversig	Records documenting implementation.			<del>.</del>		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements  10. Implementation of SSOP's, Including mentioning of implementation.  11. Maintenance and evaluation of the effectiveness of SSOPs. 12. Corrective action or suddentation or suddentation. 13. Daily records document lam 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 15. Contents of the HACCP state fixed salely his area. 16. Pacced and implementate a wittin HACCP plan. 16. Records document lam 11, Procedures control with 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 validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Response documenting the environments 19. Part B - Area observed individual and processing the plan in the pl		· ·		10		
Ongoing Requirements  Uniformentation of SSDPs, including monitoring of implementation.  15. Export  17. Maintenance and evaluation of the effectiveness of SSDPs.  17. Import  18. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records document term 10, 11 and 12 above  19. Daily records and immension or devaluation term 10, 11 and 12 above  19. Daily records and immension or devaluation term 10, 11 and 12 above  19. Daily records and immension or devaluation term 10, 11 and 12 above  19. Daily records and immension or devaluation of term 10, 11 and 12 above  19. Daily records and term 10 above  19. Dail		)				
11. Maintenance and evaluation of the effectiveness of SSOPs. 12. Corrective action when the SSOPs have failed to prevent direct product contemination or estudiestation. 13. Daily records document item 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP pist the food safety heards, critical control pints, chical prints procedures, corrective actions. 14. Developed and implemented a written HACCP pian. 15. Contents of the HACCP Fist the food safety heards, critical control pints, chical prints procedures, corrective actions. 16. Records documenting implementation and monitoring of the HACCP pian. 17. The HACCP pian is great and didded by the responsible establishment individual. 18. Water Supply 19. Verification and validation of HACCP pian. 19. Verification and validation of HACCP pian. 20. Corrective action written in HACCP pian. 21. Reassassed adequacy of the HACCP pian. 22. Record documenting the written HACCP pian. 23. Labeling - Net Vieights 24. Labeling - Net Vieights 25. Labeling - Net Vieights 26. General Labeling - Sampling Generic E. coli Testing 27. Written Procedures 28. Sample Celection/Aralysis - Operations - Opera	·	·	Part E - Other Requirements			
12. Corrective action when the SSOPs have failed to prevent direct product contamination or eductoration.  13. Daily records document lam 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements.  14. Developed and implemented as written HACCP plan.  15. Corrects of the HACCP list the food sably herads, critical control parts, critical limbs, procedures, corrective actions.  16. Records documenting implementation and monitoring of the HACCP plan is signed and dated by the responsible establishment individual.  16. Records documenting implementation and monitoring of the HACCP plan is signed and dated by the responsible establishment individual.  17. The HACCP systems - Ongoing Requirements  18. Monitoring of HACCP plan.  19. Verification of HACCP plan.  20. Corrective action written in HACCP plan.  21. Records additionally the written HACCP plan.  22. Records documenting, the written HACCP plan.  23. Records documenting, the written HACCP plan.  24. Labeling - Product Standards  25. Labeling - Product Standards  26. General Labeling  27. Written Procedures  28. Sample Collector/Analysis  29. Sample Collector/Analysis  20. Corrective action written in Page Standards  20. Corrective Actions  21. Response Standards - Basic Requirements  22. European Community Directives  23. European Community Directives  24. European Community Directives  25. European Community Directives  26. European Community Directives  27. Monthly Review			36. Export			
popular contamination or eauteration.  38. Establishment Ginuis and Pet Control  39. Establishment Ginuis and Pet Control  39. Establishment Construction/Maintenance  39. Establishment Construction/Maintenance  39. Establishment Construction/Maintenance  40. Light  40. Light  41. Ventilation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utenalis  46. Equipment and Utenalis  47. Employee Hygiene  48. Condetined Product Control  49. Condetined Control  40. Light  41. Ventilation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utenalis  46. Sanitary Operations  47. Employee Hygiene  48. Condetined Product Control  49. Condetined Product Control  40. Condetined Product Control  40. Light  41. Ventilation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utenalis  46. Sanitary Operations  47. Employee Hygiene  48. Condetined Product Control  49. Condetined Product Control  40. Condetined Product Control  40. Condetined Product Control  41. Ventilation  42. Plumbing and Sewage  43. Equipment and Utenalis  44. Equipment and Utenalis  45. Equipment and Utenalis  46. Condetined Product Control  47. Employee Hygiene  48. Condetined Product Control  49. Condetined Product Control  40. Light  41. Ventilation  42. Employee Hygiene  43. Equipment And Utenalis  44.			37. Import	<u> </u>		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements  40. Usystems - Basic Requirements  41. Vereliation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Usersil  46. Equipment and Usersil  47. The HACCP plan is signed and died by the responsible establishment individual  48. Equipment and Usersil  49. Equipment and Usersil  40. Usystems - Ongoing Requirements  41. Vertifiation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Usersil  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  49. Condemned Product Control  40. Usystems - Ongoing Requirements  40. Usystems - Ongoing Requirements  41. Vertification and validation of HACCP plan.  42. Condemned Product Control  43. Condemned Product Control  44. Condemned Product Control  45. Condemned Product Control  46. Condemned Product Control  47. Employee Hygiene  48. Condemned Product Control  49. Government Staffing  49. July Inspection Coverage  49. July Inspection Coverage  49. Seventment Staffing  40. Daily Inspection Coverage  40. Daily Inspection Coverage  40. Daily Inspection Coverage  40. Labeling - Not Weights  40. Daily Inspection Coverage  41. Vertification  42. Humane Handling  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utensils  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  49. Government Staffing  40. Daily Inspection Coverage  41. Vertification  49. Government Staffing  40. Daily Inspection Coverage  41. Vertification  42. Humane Handling  43. Anter Morten Inspection  44. Anter Morten Inspection  45. Equipment and Utensils  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  49. Government Staffing  40. Daily Inspection Coverage  41. Vertification  42. Humane Handling  43. Anter Myster Staffing  44. Anter Myster Staffing  4	· ·	irect	38. Establishment Grounds and Pest Control	<u> </u>		
Point (HACCP) Systems - Basic Requirements  14. Developed and Implemented a written HACCP plan.  15. Contents of the HACCP list food safety hazards, critical control points, critical limits, procedures, procedures, procedures, procedures, procedures, procedures, procedures, corrective actions.  16. Reports documenting implementation and monitoring of the HACCP plan is signed and dised by the responsible establishment indivibual.  17. The HACCP plan is signed and dised by the responsible establishment indivibual.  18. Hazard Analysis and Critical Control Point (HACCP) systems - Ongoing Requirements  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 documenting, the written HACCP plan.  23. Labeling - Product Standards  24. Labeling - Next Weights  25. General Labeling  26. General Labeling  27. Written Procedures  28. Sample Collector/Analysis  29. Fin Prod Standards/Boneles (Cefects/ACUPork Skins/Moisture)  29. Records  20. Written Procedures  20. Sample Collector/Analysis  20. Part G - Other Regulatory Oversight Requirements  27. Written Procedures  28. Sample Collector/Analysis  29. Records  20. Corrective Actions  21. Reassessment  22. Reassessment  23. Labeling - Corrective Actions  24. Anter Mortem Inspection  25. Past Mortem Inspection  26. European Community Directives  27. Monthly Review  28. Sample Collector/Analysis  29. Example Collector/Analysis  29. Corrective Actions  20. Corrective Actions  20. Corrective Actions  20. Corrective Actions  20. Corrective Actions  21. Reassessment  22. Corrective Actions  23. Corrective Actions  24. Anter Mortem Inspection  25. European Community Directives  26. European Community Directives  27. Monthly Review	13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance			
14. Developed and implemented a written HACCP plan. 15. Corrents of the HACCP list the frod safety hexards, critical control ponts, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the HACCP plan is signed and diaced by the responsible establishment individual. 17. The HACCP san is signed and diaced by the responsible establishment individual. 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. 19. Corrective action written in HACCP plan. 19. Reassessed adequacy of the HACCP plan. 10. Corrective action written in HACCP plan. 10. Corrective action written in HACCP plan. 10. Developed the written in HACCP plan. 10. Part F - Inspection Requirements 10. Daily inspection Coverage 11. Employee Hygiene 12. Reassessed adequacy of the HACCP plan. 13. Labeling - Net Weights 14. Labeling - Net Weights 15. Enforcement 16. Corrective Actions 16. Monitoring of HACCP plan. 17. Employee Hygiene 18. Condemned Product Control 18. Condemned Product Control 19. Government Staffing 19. Frought Inspection Coverage 19. Humane Handling 10. Daily inspection Coverage 19. Humane Handling 10. Part D - Sampling 19. Ante Morten Inspection 10. Part D - Sampling 19. Verification 10. Part D - Sampling 19. Verification 10. Part D - Sampling 19. Part D - Sampling 19. Ante Morten Inspection 19. Part C - Other Regulatory Oversight Requirements 19. Employee Hygiene 19. Salmonella Performance Standards - Basic Requirements 19. Salmonella Per	•	j	40. Light			
critical control points, critical limits, procedures, corrective actions.  16. Records documenting impermentation and monitoring of the MACCP plan.  17. The HACCP plan is signed and discald 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. Responses ad 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. Prod Standards/Boneless (Defects/AQU/Porx Skins/Moisture)  27. Written Procedures  28. Sample Colection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utensilis  45. Equipment and Utensilis  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  49. Government Staffing  Part F - Inspection Requirements  49. Government Staffing  49. Government Staffing  50. Dally Inspection Coverage  51. Enforcement  52. Humane Handling  60.  61. Ante Morten Inspection  60.  62. Part D - Sampling  62. Condemned Product Control  63. Animal identification  64. Ante Morten Inspection  65. Post Morten Inspection  66. Sample Colection/Analysis  67. Monthly Review  67. Monthly Review  68. European Community Directives  69. Corrective Actions  60. Corrective Actions			41. Ventilation			
HACCP plan.  17. The HACCP plan is signed and diaded by the responsible establishment individual.  Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements (45. Sanitary Operations (46. Sanitary O		≾ions.	42. Plumbing and Sewage			
17. The HACCP plan is signed and dated by the responsible establishment individual.  Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				<u> </u>		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  46. Sanitary Operations  47. Employee Hygiene  48. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  52. Humane Handling  53. Animal Identification  54. Ante Mortem Inspection  55. Post Mortem Inspection  60. Part G - Other Regulatory Oversight Requirements  56. European Community Directives  67. Monthly Review  68. European Community Directives  69. European Community Directives  60. Salmonella Performance Standards - Basic Requirements  69. European Community Directives  60. Salmonella Performance Standards - Basic Requirements  60. Corrective Actions  60. Salmonella Performance Standards - Control  61. Salmonella Performance Standards - Control  62. Salmonella Performance Standards - Control  63. Salmonella Performance Standards - Control  64. Salmonella Performance Standards - Control  65. European Community Directives  66. European Community Directives  67. Monthly Review  68. Salmonella Performance Standards - Con						
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 evert occurrences.  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  20. Corrective Actions  20. Corrective Actions  20. Corrective Actions  20. Corrective Actions  21. Reassessment  22. Resisessed adequacy of the HACCP plan.  23. Condemned Product Control  48. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  60.  60.  61. Animal Identification  60.  62. Animal Identification  60.  63. Animal Identification  60.  63. Animal Identification  60.  63. Animal Identification  60.  64. Ante Mortem Inspection  60.  61. Part G - Other Regulatory Oversight Requirements  62. European Community Directives  63. European Community Directives  64. Employee Maintern Inspection  65. European Community Directives  67. Monthly Review  67. Monthly Review						
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. 23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pcrk Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Sampne Collection/Analysis 30. Corrective Actions 31. Reassessment 32. Reassessment 33. Analysis Post Meritan Inspection 34. Employee Hygiene 48. Condemned Product Control 49. Government Staffing 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement 52. Humane Handling 53. Animal Identification 54. Ante Mortem Inspection 55. Post Mortem Inspection 60. Part G - Other Regulatory Oversight Requirements 66. European Community Directives 67. Monthly Review 67. Reassessment 68. European Community Directives 69. Samonella Performance Standards - Basic Requirements 69. European Community Directives 60. Samonella Performance Standards - Basic Requirements 60. Samonella Performance Standards - Basic Requirements 60. Samonella Performance Standards - Basic Requirements 61. European Community Directives 62. European Community Directives 63. European Community Directives 64. European Community Directives 65. European Community Directives 66. European Community Directives 67. Monthly Review			45. Sanitary Operations	<del> </del>		
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 prints, dates and times of specific evert occurrences.  Part C - Economic / Who lesomeness  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  48. Condemned Product Control  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification  64. Ante Morten Inspection  65. Post Morten Inspection  66. European Community Directives  67. Monthly Review  68. European Community Directives  69. Monthly Review  60. Seassessment  60. Seassessment			47. Employee Hygiene			
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.  Part C - Economic / Who lesomeness  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  20. Corrective Actions  21. Reassessment  Part F - Inspection Requirements  49. Government Staffing  49. Government Staffing  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  63. Animal Identification  64. Ante Mortem Inspection  65. Post Mortem Inspection  66. European Community Drectives  67. Monthly Review  68. Corrective Actions  69. Salmonella Performance Standards - Basic Requirements  69. Salmonella Review	19. Ventication and valuation of HACCP plan.		48. Condemned Product Control	:		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.  Part C - Economic / Who lesomeness  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  Caneria Labeling  52. Humane Handling  Caneria E. coli Testing  53. Animal Identification  Caneria E. coli Testing  Caneria E.						
Part C - Economic / Who lessomeness  23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Corrective Actions  20. Daily Inspection Coverage  50. Daily Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification  64. Ante Morten Inspection  65. Post Morten Inspection  66. European Community Directives  67. Monthly Review  68. Sample Collections  69. Sample Community Directives  60. Sample Community Directives	21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	1		
23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. General Labeling 27. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 28. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 29. Records 20. Sample Collection/Analysis 20. Part G - Other Regulatory Oversight Requirements 21. Enforcement 22. Humane Handling 23. Animal Identification 24. Ante Mortern Inspection 25. Post Mortern Inspection 26. Sample Collection/Analysis 27. Records 28. Sample Collection/Analysis 29. Records 20. Corrective Actions 20. Sample Community Directives 20. Sample Collective Actions 20. Sample Collections 21. Enforcement 22. Humane Handling 23. Animal Identification 24. Ante Mortern Inspection 25. Post Mortern Inspection 26. European Community Directives 26. European Community Directives 27. Manthly Review 28. Sample Collections 29. Records 20. Sample Collections 20. Sample Coll	<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			
24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 29. Records 20. Part G - Other Regulatory Oversight Requirements 20. Salmonella Performance Standards - Basíc Requirements 20. Corrective Actions 20. Corrective Actions 21. Reassessment 22. Humane Handling 23. Humane Handling 24. Annum Handling 25. Humane Handling 26. Annum Handling 27. Written Procedures 28. Annum Inspection 29. Part G - Other Regulatory Oversight Requirements 29. Records 29. Records 20. Salmonella Performance Standards - Basíc Requirements 20. Salmonella Performance Standards - Basíc Requirements 20. Salmonella Performance Standards - Salmonell			50. Daily Inspection Coverage	İ		
25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Written Procedures 28. Sample Collection/Analysis 29. Records  20. Part G - Other Regulatory Oversight Requirements 20. Salmonella Performance Standards - Basic Requirements 20. Corrective Actions 21. Reassessment 22. Humane Handling 23. Humane Handling 24. Animal Identification 25. Animal Identification 26. Salmonell Inspection 26. Post Morten Inspection 27. Written Inspection 28. Salmonella Performance Standards - Basic Requirements 29. Records 20. Corrective Actions 20. Salmonella Performance Standards - Basic Requirements 21. Reassessment	23. Labeling - Product Standards		51. Enforcement			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Collection/Analysis  Collection/Analysi	24. Labeling - Net Weights		52. Humana Handline	+		
Part D - Sampling Generic E. coli Testing  54. Ante Morten Inspection  55. Post Morten Inspection  60.  27. Written Procedures  28. Sample Collection/Analysis  29. Records  60.  Corrective Actions  60.  51. Ante Morten Inspection  60.  60.  60.  60.  60.  60.  60.  60	25. General Labeling		52. Fruitfalle Fraziumig			
Generic E. coli Testing  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Collection Salmonella Performance Standards - Basíc Requirements  30. Corrective Actions  31. Reassessment  54. Ante Mortem Inspection  D  Part G - Other Regulatory Oversight Requirements  55. Post Mortem Inspection  O  Part G - Other Regulatory Oversight Requirements  56. European Community Directives  O  57. Monthly Review  31. Reassessment  O  58.	26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi	isture)	53. Animal Identification	0		
28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basíc Requirements  Corrective Actions  30. Corrective Actions  31. Reassessment  55. Post Morten Inspection  O  Part G - Other Regulatory Oversight Requirements  56. European Community Directives  O  57. Monthly Review  S8.			54. Ante Mortem Inspection	0		
28. Sample Collection/Analysis  29. Records  Collection/Analysis  Salmonella Performance Standards - Basic Requirements  Corrective Actions  Corre	27. Written Procedures	0	55 Post Mortern Inspection			
Part G - Other Regulatory Oversight Requirements  Salmonella Performance Standards - Basíc Requirements  56. European Community Directives  O 57. Monthly Review  31. Reassessment  O 58.	28. Sample Collection/Analysis					
Salmonella Performance Standards - Basíc Requirements  56. European Community Directives  O  57. Monthly Review  O  58.			Part G - Other Regulatory Oversight Requirements	ļ		
30. Corrective Actions  31. Reassessment  32. Reassessment  33. Reassessment  34. Reassessment  35. Monthly Review						
31. Reassessment O 58.	Salmonella Performance Standards - Basic Requir	ements	56. European Community Directives	<del>-</del>		
	30. Corrective Actions	0	57. Manthly Review	<u> </u>		
32. Written Assurance O 59.	31. Reassessment	0	58.	<u>:</u>		
	32. Writen Assurance	0	59.			

Country: Uruguay

Est. # 0203 (Processing only) Date of audit: March 15, 2005

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

61. NAME OF AUDITOR Dr. Faroog Ahmad

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

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTA	BUSHMENT NO.	4. NAME OF COUNTRY		
Establecumientos Colonia S.A.	March 8, 2005		0002		Uruguay		
Ruta 22, Tarariras Colonia	5. NAME OF AUDIT		OR(S)	<u></u>	6. TYPE OF AUDIT		
Colonia			. (-,			~	
	Dr. Fai	ooq Ab	hmad		X ON-SITE AUDIT	DOCUMENT A	TICUA
Place an X in the Audit Results block to in	dicate non	compl	liance	with requirem	ents. Use O if not a	applicable.	
Part A - Sanitation Standard Operating Procedures ( Basic Requirements	(SSOP)	Audit Results			rt D - Continued		Audit Resuits
7. Written SSOP			33. Sc	heduled Sample			
8. Records documenting implementation.			34. Sp	ecies Testing			
9. Signed and dated SSOP, by on-site or overall authority.			35. Re	<del></del> -			
Sanitation Standard Operating Procedures (SSOP)	<u> </u>			-	Other Beauterments		
Ongoing Requirements			ļ	Pail E -	Other Requirements		
10. Implementation of SSOP's, including monitoring of impleme		X	36. Ex	port			
11. Maintenance and evaluation of the effectiveness of SSOP's.	i		37. lm	port			0
<ol> <li>Corrective action when the SSOPs have falled to prevent di product contamination or adulteration.</li> </ol>	irect		38. Es	tablishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.	i		39. Es	tablishment Construc	tion/Maintenance	į :	X
Part B - Hazard Analysis and Critical Control			40. Lig	ht			
Point (HACCP) Systems - Basic Requirements  14. Developed and implemented a written HACCP plan.	-		41. Ve	ntilation			
15. Contents of the HACCP list the food safety hazards,			42. Plu	mbing and Sewage			
critical control points, critical limits, procedures, corrective ac				iter Supply			-
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>				essing Rooms/Lavator	ries		
<ol> <li>The HACCP plan is signed and dated by the responsible establishment individual.</li> </ol>			<del> </del>	uipment and Utensils			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	i		46. Sar	nitary Operations			
18. Monitoring of HACCP plan.			47 Fm	ployee Hygiene			
19. Verification and validation of HACCP plan.			╄—	ndemned Product Co	ntrol		
20. Corrective action written in HACCP plan.		}	-				
21. Reassessed adequacy of the HACCP plan.			1	Part F - In	spection Requirements	<i>;</i>	
22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.	of the urrences.		49. Gov	vernment Staffing		<del></del>	
Part C - Economic / Wholesomeness			50. Dai	ly Inspection Coverag	ge		
23. Labeling - Product Standards	+		51 Es6	proement		<u>·</u>	
24. Labeling - Net Weights			J 5 16. E1111			<u> </u>	-
25. General Labeling			52. Hur	nane Handling			
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moi	isture)		53. Anii	nal Identification			
Part D - Sampling Generic <i>E. coli</i> Testing			54. Anti	e Mortem Inspection			
27. Written Procedures	j		55. Pos	t Mortem inspection			
28. Sample Collection/Analysis							
29. Records			) Par	t G - Other Regul	latory Oversight Require	ements	
Salmonella Performance Standards - Basic Requir	ements		56. Euro	pean Community Dire	ectives		0
30. Corrective Actions			57. Man	thly Review			
31. Reassessment			58.			:	
32. Written Assurance			59.				

Country: Uruguay

Est. # 0002 (slaughter & processing)

Audit date: March 8, 2005

- 10/39 In cooler # 3, during a heavy rain, water was observed dripping from the ceiling on a beef carcass. Government officials were notified. Four carcasses were retained for proper corrective action by the establishment. These carcasses were knife trimmed by the establishment and were released by the government inspector.

  (9 CFR 416.2 (b)(2) & (9 CFR 416.13 (b)).
- 39-1) During a heavy rain, water was observed dripping from the ceiling in the room where cooked product was transferred to the plate freezers. There was no cooked product being transferred at the time the deficiency was observed. (9 CFR 416.2 (b)(2))
  - 2) Water was observed dripping from a hallway ceiling of the carcass transfer area during a heavy rain. Although this is a product transit zone, no product was present at the time the deficiency was observed.

    (9 CFR 416.2 (b)(2))

61. NAME OF AUDITOR

Dr. Farooc Ahmad

.62. AUDITOR SIGNATURE AND DATE

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

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DA	TΕ	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Frigorifico Matadero Carrasco S.A.	March 9, 20	005	0003	Uruguay	
Camino Carrasco No. 5 Canelones	5. NAME OF	AUD TO	R(S)	· 6. TYPE OF AUDIT	
	l Du Fore		a d		
	Dr. Faro	•		<u></u>	DOCUMENT AUDIT
Place an X in the Audit Results block to in		compli			licable.
Part A - Sanitation Standard Operating Procedures  Basic Requirements		Audit Results		art 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 (SSOP) Ongoing Requirements	)		Part E -	- Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	entation		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		- 0
Corrective action when the SSOPs have falled to prevent diproduct contamination or adulteration.			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 Point (HACCP) Systems - Basic Requirements	μ		40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective as	ctions.		42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.	•		43. Water Supply		!
17. The HACCP plan is signed and dated by the responsible	<u>:</u>		44. Dressing Rooms/Lavato	ries	:
establishment individual.  Hazard Analysis and Critical Control Point			45. Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements	; 	ĺ	46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene	· · · · · · · · · · · · · · · · · · ·	i
19. Verification and validation of HACCP plan.			48. Condemned Product Co	entrol	
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.	•		Part F - In	rspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ	of the urrences.		49. Government Staffing		<u>:</u>
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	ge	
23. Labeling - Product Standards	"\	-	51. Enforcement		
24. Labeling - Net Weights		}			<u></u>
25. General Labeling			52. Humane Handling		
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Mo	isture)		53. Animal Identification		1
Part D - Sampling Generic <i>E. coli</i> Testing	Ti		54. Ante Mortem Inspection		
27. Written Procedures			55. Past Mortern Inspection		
28. Sample Collection/Analysis		-	D ( 0 0)	LA O	
29. Records	!		Part G - Other Regu	latory Oversight Requiremen	115
Salmonella Performance Standards - Basic Requi	rements :	5	6. European Community Dir	ectives	0
30. Corrective Actions			57. Manthiy Review		
31. Reassessment			58.		
32. Written Assurance			- <del></del>		:

Country: Uruguay

Est. # 0003 (slaughter/deboning)

Date of audit: March 9, 2005

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

61. NAME OF AUDITOR

Dr. Farood Ahmad

62. AUDITOR SIGNATURE AND DATE

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

Pando s/n y Ameglio Canelones  5 NAME OF AUDITOR(S)  6. TYPE OF AUDIT	Frigorifico Canelones 23, 05			3. ESTABLISHMENT NO. 4. NAME OF COUNTRY				
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) Basis Requirements Basis Requirements   Sanitation Standard Operating Procedures (SSOP) Basis Requirements   Sanitation Standard Operating Procedures (SSOP)   Sanitation Standard Operating Procedures (SSOP)   Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements   Sanitation Standard Operating Procedures (SSOP)   Part B - Hazard Analysis and Chitical Control Point (HACOP) Systems - Standard (Control Point (HACOP) Systems - Standard (Control Point (HACOP) price, critical limits, procedure, portective actions, price of control price, critical limits, procedure, portective actions, price of control price, critical limits, procedure, portective actions, price of control price, critical limits, procedure, portective actions, price of control price, critical limits, procedure, portective actions, price of control price, critical control price, critical control price, critical limits, procedure, portective actions, price of control price, critical limits, procedure, portective actions, price of control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical control price, critical cont					6. TYPE OF AUDIT			
Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.  Part A - Sanitafon Standard Operating Procedures (SSOP) Basic Requirements  7. Written SSOP 8. Second Sourcering imperentation.  9. Signed and dead SSOP, by one te or overall authority.  9. Signed	Calciones			. ,	٦			
Part A - Sanitation Standard Operating Procedures (SSOP)   Resils   Economic Sampling   Resils   Economic Sampling   Resils   Economic Sampling   Resils   Resils   Economic Sampling   Resils   Resils   Economic Sampling   Resils   Resi					DOCUMENT AUDIT			
Basic Requirements   Results   Economic Sampling   Results			oncompl			plicable.		
1. Minter SSCP 2. Resorts decumenting implementation. 2. Resorts decumenting implementation. 3. Species Testing 3. Species Testing 3. Species Testing 3. Residue 3. Species Testing 3. Residue 3. Resi		res (SSOP)						
8. Records documenting implementation. 9. Signed and cased SSDP, by children or overall authority. Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements 10. Implementation of SSDPs, including monitoring of implementation. 11. Maintenance are evaluation of the effectiveness of SSDPs. 12. Comedive action when the SSDPs have failed to prevent idirect product contemnation or additional to the effectiveness of SSDPs. 13. Timport 14. Dely records document hem 10, 11 and 12 above. 15. Dely records document hem 10, 11 and 12 above. 16. Dely records document hem 10, 11 and 12 above. 17. Part B-Hazard Analysis and Critical Control Point (HACOP) systems. Basic Requirements 18. Records documenting implementation and monitoring of the HACOP plan. 19. The NADOP plan is agreed and dated by the responsible establishment individual in HACOP plan. 19. Varietis and validation of HACOP plan. 19. Varietis and validation			Results		onomic Sampting	Results		
9. Signed and dised SSOP, by one its or overall authority Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements 19. mighteneriation of SSOPs, including monitoring of implementation. 11. Maintenance and evaluation of the effectiveness of SSOPs. 11. Maintenance and evaluation of the effectiveness of SSOPs. 12. Dely records document here in SSOPs have failed to prevent direct product contemnation at authorition. 13. Dely records document here in 0,1 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 14. Developed and implements authorition of the effectiveness of SSOPs have failed by incerts. 15. Organis of the HACCP Platter foot sately historic scorbiol parts. efficial implications, procedures, corrective actions. 16. Reports document may implementation and monitoring of the HACCP plan and Control Point (HACCP) Systems - Ongoing Requirements 17. The HACCP plan is spend and citied by the responsible standard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements 19. Verification and valuation of HACCP plan. 19. Verification and valuation of HACCP plan. 19. Verification and valuation of HACCP plan. 19. Verification and valuation of HACCP plan. 19. Verification and valuation of HACCP plan. 19. Verification and valuation of HACCP plan. 19. Repressed evaluation written the HACCP plan. 19. Repressed evaluation of HACCP plan. 19. Repressed evaluation of HACCP plan. 19. Repressed evaluation of HACCP plan. 19. Repressed evaluation of HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19. Condetive action written the HACCP plan. 19.			!	· · · · · · · · · · · · · · · · · · ·				
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements  10. Implementation of SSCP 9, 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 contemnation or adulteration. 13. Daily records occument fam 10, 11 and 12 above. 14. Daily records occument fam 10, 11 and 12 above. 15. Daily records occument fam 10, 11 and 12 above. 16. Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 17. The HACCP plan is regined and dated by the responsible establishment direction of the Product control point (HACCP) systems - Standards a written HACCP plan. 16. Vereficial family production of the responsible establishment individual. 17. The HACCP plan is signed and dated by the responsible establishment individual. 18. Monitaring of HACCP plan. 19. Verification and validation of MACCP plan. 19. Part F - Inspection Requirements 19. Concerning the written HACCP plan. 19. Concerning the written HACCP plan. 19. Concerning the verification of MACCP plan. 20. Concerning the verification of MACCP plan. 21. Labeling - Product Standards 22. Labeling - Product Standards 23. Labeling - Product Standards 24. Labeling - Product Standards 25. Fir. Prod. Standards/Renetes (Cretexi/ADUPux Skins-Molelure) 26. Fir. Prod. Standards/Renetes (Cretexi/ADUPux Skins-Molelure) 27. Written Procedures 28. Service Labeling 29. Fir. Prod. Standards/Renetes (Cretexi/ADUPux Skins-Molelure) 29. Control Labeling 29. Part G - Other	The second secon		<u> </u>					
Ongoing Requirements  Implementation 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 slade to proven direct product correctments or advantation.  13. Daily records document team 10, 11 and 12 above.  Part B - Hazard Analysis and Critical Control Point (HACCP) systems - Sales Requirements  14. Developed and implemented a written HACCP plan.  15. Cortents of the HACCP list the foot salesy hazards, and control plans, critical implements of a written HACCP plan.  16. Records documenting implementation and monitoring of the HACCP plan is signed and cated by the responsible establishment individual.  16. The HACCP plan is signed and cated by the responsible establishment individual.  17. The HACCP plan is signed and cated by the responsible establishment individual.  18. Maintening of HACCP plan.  19. Verification and valuation of HACCP plan.  19. Verification and valuation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed adequacy of the HACCP plan.  22. Records documenting the written HACCP plan.  23. Corrective action written in HACCP plan.  24. Employee Hygiene  25. Corrective action written in HACCP plan.  26. Corrective action written in HACCP plan.  27. Written Product Standards  28. Labeling - Product Standards  29. Establishment Construction Maintenance  29. Sampling Generic E. coli Testing  20. Corrective Action written in HACCP plan.  20. Corrective action written in HACCP plan.  21. Labeling - Product Standards  22. Humane Handling  23. Animal Identification  24. Animal Identification  25. Part D - Sampling Generic E. coli Testing  26. Fin Plod Standards Application Plans Application Plans Application Plans Application Plans Maintenance Plans Application Plans Maintenance Plans Application Plans Maintenance Plans Application Plans Maintenance Plans Maintenance Plans Application Plans Maintenance Plans Ap	-							
11. Maintenance and avaluation of the effectiveness of SSOPs. 12. Corrective action when the SSOPs have failed to prevent direct product correctmentation or audiestation. 13. Daily records document 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. Corrective of the HACCP plan the food sakery hierards, ortical control parts. child interest production, corrective actions. 16. Records occurrenting implementation and monitoring of the HACCP plan. 17. The HACCP plan is gined and dated by the responsible establishment individual. 18. Hazard Analysis and Critical Control Point (HACCP) systems and Critical Control Point (HACCP) plan. 19. The HACCP plan is gined and dated by the responsible establishment individual. 19. Verification and valuation of HACCP plan. 19. Verification written in HACCP plan. 19. Verification written in HACCP plan. 19. Verification written in HACCP plan. 19. Corrective action written in HACCP plan. 20. Labeling - Not Weights 21. Labeling - Not Weights 22. Labeling - Not Weights 23. Labeling - Not Weights 24. Labeling - Not Weights 25. Entrement Stating 26. Fin. Prod. Standards/Boneless (Defects/AQUPcrk Skins-Moistore) 27. Written Proceedures 28. Sample Collection/Analysis 29. Sample Collection/Analysis 29. Sample Collection/Analysis 29. Sample Collection/Analysis 29. Corrective Actions 30. Corrective Actions 31. Resssessment: 31. Resssessment: 32. Corrective Actions 33. Animal Identification 34. Action Marchine Inspection 35. European Community Drectives 36. Corrective Actions 37. Monthly Review	· · · · · · · · · · · · · · · · · · ·		!	Part E -	Other Requirements			
12. Corrective action when the SSOPs have fated to prevent direct product contamination or adulteration.  13. Daily records document term 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. Corrects of the HACCP last the food safety hearts, critical control points, critical infinitions productives, corrective actions.  16. Records documenting implementation and monitoring of the rick ACCP plan is signed and cated by the responsible establishment indivibual.  16. Monitoring of HACCP plan.  17. The HACCP systems - Ongoing Requirements  18. Monitoring of HACCP plan.  19. Verification of HACCP plan.  19. Verification of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reassessed acequacy of the HACCP plan.  22. Records accommenting: the written HACCP plan.  23. Labeling - Product Standards and validation of HACCP plan, monitoring of the criticalicitoring pirits, dates and times of specific event occurrences  Part C - Economic / Wholesomeness  23. Labeling - Product Standards Benefics (Defects/AQL/Pork Skins/Moisture)  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Writter-Procedures  28. Sampling Generic E. coli Testing  29. Records  20. Corrective Standards Basic Requirements  29. Records  20. Corrective Standards - Basic Requirements  20. Corrective Standards - Standards - Basic Requirements  20. Corrective Standards - Standards - Basic Requirements  29. Corrective Standards - Standards	10. Implementation of SSOP's, including monitoring of im	plementation.		36. Export				
penduct contamination or aduleration.  39. Establishment Grounds and Petr Control  Part B - Hazard Analysis and Critical Control  Point (HACCP) Systems - Basic Requirements  40. Light:  41. Ventilation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utensils  47. Employee Hygiene  48. Sanitary Operations  48. Sanitary Operations  49. Concetive action written in HACCP plan.  40. Corrective action written in HACCP plan.  41. Ventilation  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utensils  46. Sanitary Operations  47. Employee Hygiene  48. Sanitary Operations  49. Concetive action written in HACCP plan.  49. Concetive action written in HACCP plan.  40. Concetive action written in HACCP plan.  41. Part F - Inspection Requirements  42. Plumbing and Sewage  43. Water Supply  44. Dressing Rooms/Lavatories  45. Equipment and Utensils  47. Employee Hygiene  48. Sanitary Operations  49. Concetive action written in HACCP plan.  49. Concetive Actions  49. Concetive Actions  50. Dally Inspection Coverage  51. Enforcement  52. Humane Handling  53. Animal Identification  44. Humane Handling  55. Part C - Economic / Wholesomeness  56. Anie Mortent Inspection  57. Written Procedures  58. Employee Hygiene  59. Concetive Actions  59. Part G - Other Regulatory Oversight Requirements  59. European Community Drectives  50. Concetive Actions  50. Concetive Actions  51. Resssessment  52. Humane Handling  53. Resssessment  54. European Community Drectives  55. Post Mortent Inspection  56. European Community Drectives  57. Morthly Review  58. European Community Drectives  59. Concetive Actions  50. Concetive Actions  50. Concetive Actions  50. Concetive Actions  51. Resssessment  52. Handle Actions  53. Resssessment  54. Earthly Actions  55. Evert Community Drectives			<u> </u>	37. import		0		
Part B - Hazard Analysis and Critical Control 14. Developed and implemented a written HACCP plan. 15. Corrents of the HACCP list the food safety heards, or tical control ports, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the HACCP plan. 17. The HACCP plan is spend and dated by the responsible establishment individual. 18. Hazard Analysis and Critical Control Point (HACCP) systems - Ongoing Requirements 19. Verification of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification within in HACCP plan. 19. Verification within in HACCP plan. 19. Verification within in HACCP plan. 19. Verification within in HACCP plan. 19. Part F - Inspection Requirements 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 10. Daily Inspection Coverage 11. Entrocement Inspection 12. Humane Handling 13. Animal Identification 14. Daily Inspection Coverage 15. Entrocement Inspection 16. Santhery Operation Coverage 16. Santhery Operation Coverage 17. Written Procedures 18. Corrective Actors 19. Sample Collection/Analysis 19. Service of Coverage Coverage Coverage Coverage C		vent direct		38. Establishment Grounds	and Pest Control	X		
Point (HACCP) Systems - Basic Requirements  14. Developed and implemented a written HACCP plan.  15. Corretors of the HACCP flat the food safety hexards, critical limits, procedures, corrective actions.  16. Records accumenting impermentation and monitoring of the HACCP plan is signed and diaded by the responsible establishment individual.  17. The HACCP plan is signed and diaded by the responsible establishment individual.  18. Hazard Analysis and Ortical Control Point (HACCP) systems - Ongoing Requirements  19. Verification and validation of HACCP plan.  19. Verification and validation of HACCP plan.  20. Corrective action written in HACCP plan.  21. Reseasses diadequacy of the HACCP plan.  22. Records documenting the written HACCP plan, monitoring of the critical control prints, disks and times of specific event occurrences.  24. Labding - Product Standards  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Ptrk Skins/Moisture)  27. Written Procedures  28. Sample Colection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  50. European Community Directives  51. Entercement  52. European Community Directives  53. Michilly Review  54. Michilly Review  55. Michilly Review  56. European Community Directives  69. Corrective Actions  50. Corrective Actions  51. Ressassesment:  52. Michilly Review	13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance			
14. Developed and implemented a written HACCP plan. 15. Cortents of the HACCP list the food safety hazards. 16. Records documenting imperentation and monitoring of the HACCP plan is signed and diated by the responsible establishment individual. 17. The HACCP plan is signed and diated 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 documenting: the written HACCP plan monitoring of the ecritical control points (edited in the ACCP plan monitoring of the ecritical control points, deats and three of specific event occurreces.  Part C - Economic / Wholesomeness 23. Labeling - Product Standards 24. Labeling - Not Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 29. Records 30. Corrective Actions 30. Corrective Actions 31. Reassessment: 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 32. Vivited Procedures 33. Labeling - Not Weights 34. Ante Mortem Inspection 35. Post Mortem Inspection 36. Fine Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture) 37. Written Procedures 38. Sample Collection/Analysis 39. Records 30. Corrective Actions 31. Reassessment: 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 31. Ventilation. 32. Ventilation. 33. Animal Identification. 34. Ante Mortem Inspection 35. Post Mortem Inspection 36. Equipment and Utensits 37. Mortilaty Review 38. Equipment and Utensits 39. Food Product Standards - Basic Requirements 39. Corrective Actions 31. Ventilation and monitoring of the Acc Plain and Ventilation and Ventilation and Ventilation and Ventilation and Venti				40. Light				
retitoal control points, 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 indivitual.  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.  Part C - Economic / Wholesomeness  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  26. Fin. Prod. Standards/Boneless (Detects/AQL/Pcrk Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  50. Corrective Actions  51. Entropean Community Directives  52. Humane Handling  53. Animal Identification  54. Ante Monten Inspection  55. Post Monten Inspection  56. European Community Directives  O  30. Corrective Actions  57. Monthly Review  58. European Community Directives  O  30. Corrective Actions  58. European Community Directives  O  31. Reassessement  58. European Community Directives  O			•	41. Ventilation				
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. Ressessed adequacy of the HACCP plan.  22. Records documenting the written HACCP plan.  23. Labeling - Product Standards  24. Labeling - Not Weights  25. Labeling - Not Weights  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  50. European Community Directives  51. European Community Directives  52. Household Port Regulatory Oversight Requirements  53. Animal Identification  54. Ante Morrem Inspection  55. Post Morrem Inspection  56. European Community Directives  57. Monthly Review  58. European Community Directives  58. European Community Directives  59. Monthly Review  50. Corrective Actions  50. Monthly Review		tive actions.		42. Plumbing and Sewage				
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 product Standards  23. Labeling - Product Standards  24. Labeling - Product Standards  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  50. Corrective Actions  51. Entrocement  52. Humane Handling  53. Animal Identification  54. Ante Mortem Inspection  55. Post Mortem Inspection  56. European Community Directives  57. Monthly Review  30. Corrective Actions  31. Reassessment  58. European Community Directives  59. Monthly Review		of the	i	43. Water Supply				
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. Condemned Product Control  49. Government Staffing  Part F - Inspection Requirements  49. Government Staffing  Part C - Economic / Wholesomeness  50. Daily Inspection Coverage  51. Entorcement  X  24. Labeling - Not Weights  52. Humane Handling  53. Animal Identification  Part D - Sampling Generic E. coli Testing  54. Ante Mortem Inspection  75. Post Mortem Inspection  Part G - Other Regulatory Oversight Requirements  56. European Community Directives  57. Monthly Review  58. European Community Directives  90. Corrective Actions  58. European Community Directives  59. Monthly Review		ble	<u> </u>			- V		
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 pints, 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/Park Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Corrective Actions 30. Corrective Actions 31. Reassessment: 34. Reassessment 35. Employee Hygiene 48. Condemned Product Control 48. Condemned Product Control 49. Government Staffing 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement 52. Humane Handling 52. Humane Handling 53. Animal Identification 54. Ante Mortem Inspection 55. Post Mortem Inspection 56. European Community Drectives 57. Monthly Review 58. European Community Drectives 59. Corrective Actions 50. Corrective Actions 50. Monthly Review	Hazard Analysis and Critical Control Point	;		45. Equipment and Otensils		X		
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 evert occurrences. 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific evert occurrences. 23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Molsture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 29. Records 20. Sample Collection/Analysis 20. European Community Directives 30. Corrective Actions 31. Reassessment: 34. Condemned Product Centrol 48. Condemned Product Centrol 49. Government Staffing 49. Government Staffing 49. Government Staffing 49. Government Staffing 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement 52. Humane Handling 53. Animal Identification 54. Ante Mortem Inspection 55. Post Mortem Inspection 56. European Community Directives 57. Monthly Review 58. European Community Directives 59. Monthly Review 50. Corrective Actions 50. Corrective Actions 50. Corrective Actions 50. Corrective Actions 50. Corrective Actions		<b>3</b> 	<u> </u>	46. Sanitary Operations				
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 prints, 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/Park Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  48. Condemned Product Control  49. Government Staffing  49. Government Staffing  50. Dally Inspection Coverage  51. Enforcement  X  X  X  X  Animal Identification  52. Animal Identification  53. Animal Identification  54. Ante Mortem Inspection  55. Post Mortem Inspection  56. European Community Drectives  57. Manthly Review  30. Corrective Actions  58. Manthly Review  31. Reassessment  58.			1	47. Employee Hygiene				
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. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  50. Daily Inspection Coverage  51. Enforcement  X  X  X  Animal Identification  54. Ante Mortem Inspection  55. Post Mortem Inspection  Part G - Other Regulatory Oversight Requirements  56. European Community Directives  57. Monthly Review  31. Reassessment  58.	19. Verification and validation of HACCP plan.			48. Condemned Product Co	entrol			
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/Pcrk Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  50. Dally Inspection Coverage  51. Enforcement  X  52. Humane Handling  53. Animal Identification  54. Ante Mortem Inspection  55. Post Mortem Inspection  Part G - Other Regulatory Oversight Requirements  56. European Community Directives  O  30. Corrective Actions  57. Monthly Review  58.	<u> </u>			<del></del> ·	<del>~~</del>			
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)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  50. Dally Inspection Coverage  51. Enforcement  X  52. Humane Handling  53. Animal Identification  54. Ante Mortem Inspection  55. Post Mortem Inspection  For Cother Regulatory Oversight Requirements  56. European Community Directives  57. Monthly Review  58. Monthly Review  58. European Community Directives  59. Monthly Review	21. Reassessed adequacy of the HACCP plan.			Part F - In	spection Requirements			
23. Labeling - Product Standards  24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  27. Monthly Review  28. Corrective Actions  29. Reassessment:  29. Reassessment:  20. Enforcement  29. Enforcement  29. Records  29. Monthly Review  29. Monthly Review  20. Corrective Actions				49. Government Staffing				
24. Labeling - Net Weights  25. General Labeling  26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  51. Enforcement  52. Humane Handling  53. Animal Identification  54. Ante Mortem Inspection  55. Post Mortem Inspection  Part G - Other Regulatory Oversight Requirements  56. European Community Directives  70. Monthly Review  31. Reassessment:  58.	Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	ge			
24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pcrk Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 29. Records 20. Corrective Actions 20. Corrective Actions 20. Humane Handling 20. Humane Handling 21. Humane Handling 22. Humane Handling 23. Animal Identification 24. Ante Mortem Inspection 25. Post Mortem Inspection 26. European Community Oversight Requirements 27. Written Procedures 28. Sample Collection/Analysis 29. Records 29. Records 20. Corrective Actions 20.	23. Labeling - Product Standards			51. Enforcement		v		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pcrk Skins/Moisture)  Part D - Sampling Generic E. coli Testing  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Part G - Other Regulatory Oversight Requirements  Salmonella Performance Standards - Basic Requirements  58. European Community Directives  59. Monthly Review  30. Corrective Actions  59.	24. Labeling - Net Weights							
Part D - Sampling Generic E. coli Testing  54. Ante Mortem Inspection  55. Post Mortem Inspection  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Part G - Other Regulatory Oversight Requirements  56. European Community Directives  30. Corrective Actions  57. Monthly Review  31. Reassessment  58.	25. General Labeling		<u> </u>	52. Humane Handling				
Generic E. coli Testing  27. Written Procedures  28. Sample Collection/Analysis  29. Records  Salmonella Performance Standards - Basic Requirements  56. European Community Directives  57. Monthly Review  31. Reassessment  58. Ante Mortem Inspection  55. Post Mortem Inspection  56. European Community Directives  67. Monthly Review  58.	26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skii	ns/Moisture)		53. Animal Identification				
28. Sample Collection/Analysis  29. Records  Part G - Other Regulatory Oversight Requirements  Salmonella Performance Standards - Basic Requirements  56. European Community Directives  57. Monthly Review  31. Reassessment  58.				54. Ante Mortem Inspection	-			
28. Sample Collection/Analysis  29. Records  Part G - Other Regulatory Oversight Requirements  Salmonella Performance Standards - Basic Requirements  56. European Community Directives  57. Monthly Review  31. Reassessment  58.	27. Written Procedures		:	55 Post Mortem Inspection				
Salmonella Performance Standards - Basic Requirements  56. European Community Directives  57. Monthly Review  31. Reassessment  58.	28. Sample Collection/Analysis	<u> </u>	<del> </del>	do: T dot mortan mapeetion				
Salmonella Performance Standards - Basic Requirements  56. European Community Directives  57. Monthly Review  58.	29 Records		<u>-</u>	Part G - Other Regul	latory Oversight Requiren	nents		
31. Reassessmen: 58.		equirements	:	56. European Community Din	ectives	0		
	30. Corrective Actions	······································		57. Monthly Review				
32. Written Assurance 59.	31. Reassessment			58.				
	32. Written Assurance			59.				

Country: Uruguay

Est. No: 0008

Date of audit: March 23, 2005

- 38/51 Two receiving doors used to receive fresh meat had openings on both sides of the platforms. Both doors were not maintained to prevent the entrance of vermin.

  (9 CFR 416.2(b)(3))
- 45/51 1) The metal hopper used for transfer of raw meat to the cooking room has rough welding and a crack in the edge of the hopper. (9 CFR 416.3(a))
  - 2) The metal hopper used to receive raw meat for grinding has a crack in the hopper. (9 CFR 416.3(a))

61. NAME OF AUDITOR

Dr. Faroog Ahmad

62. AUDITOR SIGNATURE AND DATE

FOR FAROOG PAINAD, DIM

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

ESTABLISHMENT NAME AND LOCATION     Frigorifico Durazno Frigocerro S.A.	2. AUDIT D			4. NAME OF COUNTRY	
Santa Bernadina	March 22	., 05	0014	Uruguay	
Durazno 5. NAME OF A			R(S)	5, TYPE OF AUDIT	
		rooq Al			MENT AUDIT
Place an X in the Audit Results block to in		ncompl	iance with requirem	ents. Use O if not applicat	ole.
Part A - Sanitation Standard Operating Procedures ( Basic Requirements	(SSOP)	Audit Results	I	art D - Continued onomic Sampling	Audit Results
7. Written SSOP	~~~	İ	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 (SSOP) Ongoing Requirements	)		Part E	Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	ntation.		36. Export		*
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		0
<ol> <li>Corrective action when the SSOPs have falled to prevent di product contamination or adulteration.</li> </ol>	irect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.	İ		39. Establishment Construc	tion/Maintenance	
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		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac	ctions, i		42. Plumbing and Sewage		
16. 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/Lavato		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations	/	
18. Monitoring of HACCP plan,	<del>-</del>		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 - In	spection Requirements	
22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.	of the irrences.		49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	ge	
23. Labeling - Product Standards	i		51. Enforcement	·	
24. Labeling - Net Weights					
25. General Labeling			52. Humane Handling		
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moi	isture)		53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	\$ ( <u> </u>	
27. Written Procedures	ĺ		55. Post Mortem Inspection		<del></del>
28. Sample Collection/Analysis					
29. Records			Part G - Other Regul	latory Oversight Requirements	· i
Salmonella Performance Standards - Basic Requir	ements		56. European Community Dire	ectives	0
30. Corrective Actions			57. Manthly Review		<u> </u>
31. Reassessment			58.		
32. Written Assurance	İ		59.		

Country: Uruguay

Est. No: 0014 (slaughter/deboning) Date of audit: March 22, 2005

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

61. NAME OF AUDITOR

Dr. Faroog Ahmad

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

1. ESTABLISHMENT NAME AND LOCATION	, 2. AUDIT	FDATE	3. E	STABLISHMENT NC.	4. NAME OF COUNTRY	
Erel S.A.	March	10, 05	0	135	Uruguay	
Ruta 9, Km. 148, San Carlos Maldonado	5. NAME	OF AUDITO	э <u>—</u> ЭR(S)		6. TYPE OF AUDIT	
	Dr. I	Farooq Al	hmad	d	X ON-SITE AUDIT DOCL	JMENT AUDIT
Place an X in the Audit Results block to	indicate no	oncomp	liand	ce with requirem	nents. Use O if not applical	ble.
Part A - Sanitation Standard Operating Procedure Basic Requirements	es (SSOP)	Audit Results			art 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.		<u> </u>	35.	Residue		0
Sanitation Standard Operating Procedures (SSC Ongoing Requirements	OP)			Part E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of imple	ementation.	j	36.	Export		
11. Maintenance and evaluation of the effectiveness of SSO	•	'	37.	Import		0
<ol> <li>Corrective action when the SSOPs have falled to prever product contamination or adulteration.</li> </ol>	nt 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	5		41.	Ventilation	10 To 100 Page 1	i
14. Developed and implemented a written HACCP plan.			1	District and Course		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective			$\vdash$	Plumbing and Sewage Water Supply		
Records documenting implementation and monitoring of HACCP plan.			$\vdash$	Dressing Rooms/Lavato	ories	
The HACCP plan is signed and dated by the responsible establishment individual.			45.	Equipment and Utensils	3	
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 Co	ontrol	
20. Corrective action written in HACCP plan.		:	├			
21. Reassessed adequacy of the HACCP plan.	· · ·		1	Part F - li	nspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of	ng of the occurrences.	-	49.	Government Staffing		
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ige	
23. Labeling - Product Standards			51	Enforcement		
24. Labeling - Net Weights		:				
25. General Labeling			52.	Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/	Moisture)	!	53.	Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		. 0
27. Written Procedures		io	55	Post Mortem Inspection		0
28. Sample Collection/Analysis		<u>.</u> 0				
29. Records		. 0		Part G - Other Regu	latory Oversight Requirements	!
		! •		· · · · · · · · · · · · · · · · · · ·		
Salmonella Performance Standards - Basic Req	uirements		56.	European Community Di	rectives	
30. Corrective Actions		0	57.	Monthly Review		
31. Reassessment		, O	58.			
32. Written Assurance		0	59.			
· · · · · · · · · · · · · · · · · · ·						

Country: Uruguay

Est. # 0135 (processing only) Date of audit: March 10, 2005

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

61. NAME OF AUDITOR

Dr. Faroog Ahmad

## 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			
Frigorifico San Jacinto (Nirea S.A.)  Ruta 7, Km. 59,500  March 7, 2005		, 2005	0344	Uruguay			
Canelones	5. NAME (	OF AUDITO	)R(S)	6. TYPE OF AUDIT			
	Dr F	aroog Al	ımad	X ON SITE AUDIT : DOCUM			
Di ana Milana		•		DOCUM	ENT AUDIT		
Place an X in the Audit Results block to		ncomp			e. —		
Part A - Sanitation Standard Operating Procedure Basic Requirements	≋ (SSOP)	: Audit Results	· ·	Part D - Continued conomic Sampling	Audit Results		
7. Written SSOP		Ţ	33. Scheduled Sample				
8. Records documenting implementation.		İ	34. Species Testing				
9. Signed and dated SSOP, by on-site or overall authority.		!	35. Residue				
Sanitation Standard Operating Procedures (SSC Ongoing Requirements	DP)		Part E	E - Other Requirements			
10. Implementation of SSOP's, including monitoring of imple	mentation.	1	36. Export				
11. Maintenance and evaluation of the effectiveness of SSOF	P' <b>s</b> ,		37. Import		0		
<ol> <li>Corrective action when the SSOPs have faled to preven product contamination or adulteration.</li> </ol>	t direct		38. Establishment Ground	ds 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 Point (HACCP) Systems - Basic Requirements			40. Light				
14. Developed and implemented a written HACCP plan .	2272 12	: 	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.			43. Water Supply				
The HACCP plan is signed and dated by the responsible establishment individual.		·	44. Dressing Rooms/Lava				
Hazard Analysis and Critical Control Point			45. Equipment and Utens	its			
(HACCP) Systems - Ongoing Requirements		!	46. Sanitary Operations				
18. Monitoring of HACCP plan.			47. Employee Hygiene				
19. Verification and validation of HACCP plan.		7		2			
20. Corrective action written in HACCP plan.			48. Condemned Product (	Sontroi			
21. Reassessed adequacy of the HACCP plan.			Part F -	Inspection Requirements			
22. Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event or		Х	49. Government Staffing		<del>-</del>		
Part C - Economic / Wholesomeness			50. Daily Inspection Cove	rage			
23. Labeling - Product Standards	*		E4 F-1		_ <u>!</u>		
24. Labeling - Net Weights			51. Enforcement		X		
25. General Labeling			52. Humane Handling				
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/A	Moisture)		53. Animal Identification				
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspectio	on .	-		
27. Written Procedures		<del></del>	55. Post Mortem Inspectio		:		
28. Sample Collection/Analysis			os. Tost mortan mapeeno	114			
29. Records			Part G - Other Reg	ulatory Oversight Requirements			
Salmonella Performance Standards - Basic Requ	uirements		56. European Community D	Prectives	0		
30. Corrective Actions		==:	57. Manthly Review				
31. Reassessment			58.				
32. Written Assurance	:		59.		:		

Country: Uruguay

Est. # 0344 (slaughter/deboning)

Date of audit: March 7, 2005

22/51 – The establishment's monitoring records which document a deviation from their critical limit for "Zero tolerance" did not indicate whether the contaminant was feces, ingesta, or milk. Since the contaminant was not identified, the establishment cannot demonstrate that proper corrective actions were taken, or namely that the cause of the deviation was identified and eliminated, and that measures to prevent recurrence were established. (9 CFR 417.5 (a); 417.8).

Note: The establishment records did differentiate between fecal material, ingesta, and milk when a deviation was observed during verification activities.

61. NAME OF AUDITOR

Dr. Faroog Ahmad

62 AUDITOR SIGNATURE AND DATE

FARCOS AHMAD. DVA

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

1. ESTABLISHMENT NAME AND LOC		TDATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY			
Frigorifico La Caballada (Cledinor S.A.)  March 3 <sup>rd</sup> 2005			0394	Unuguay			
Tomas Berratta y Harriague Salto	5. NAME	OF AUDITO	OR(S) 6. TYPE OF AUD!T				
	Dr. Farooq A						
					ENT AUDIT		
		oncomp		ents. Use O if not applicable	<b>3.</b>		
Part A - Sanitation Standard Op	erating Procedures (SSOP) equirements	Audit Results	i	rt D - Continued	Audit Results		
7. Written SSOP			33. Scheduled Sample	monite damping			
8. Records documenting implementati		:	34. Species Testing				
9. Signed and dated SSOP, by on-site	or overall authority	<del> </del>	35, Residue		<del></del>		
Sanitation Standard Operating Procedures (SSOP)				Other Descriptions	<del></del>		
Ongoing Require	ements		Pan E -	Other Requirements	į.		
10. Implementation of SSOP's, includi		<u> </u>	36. Export				
11. Maintenance and evaluation of the		<u> </u>	37. import		0		
Corrective action when the SSOP product contamination or adulterat		<u> </u>	38. Establishment Grounds	and Pest Control			
13. Daily records document item 10, 1	1 and 12 above.	I	39. Establishment Construc	tion/Maintenance	l		
Part B - Hazard Analysis an Point (HACCP) Systems - Ba			40. Light		+		
14. Developed and implemented a writ			41. Ventilation				
15. Contents of the HACCP list the foo critical control points, critical limits,	d safety hazards, procedures, corrective actions.		42. Plumbing and Sewage				
<ol> <li>Records documenting implemental HACCP plan.</li> </ol>	tion and monitoring of the	ļ	43. Water Supply				
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rcoms/Lavator		+		
Hazard Analysis and Critica (HACCP) Systems - Ongoin			46. Sanitary Operations		<del>-</del>		
18. Monitoring of HACCP plan.	<u>-                                      </u>	!	47. Employee Hygiene				
19. Verification and validation of HACC	P plan.						
20. Corrective action written in HACCI	plan.		48. Condemned Product Control				
21. Reassessed adequacy of the HAC		+	Part F - Inspection Requirements				
22. Records documenting: the written for critical control points, dates and the	HACCP plan, monitoring of the nes of specific event occurrences.	1	49. Government Staffing		<u> </u>		
Part C - Economic / W	holesomeness		50. Daily Inspection Coverag	ge			
23. Labeling - Product Standards			51. Enforcement		<del></del>		
24. Labeling - Net Weights							
25. General Labeling			52. Humane Handling				
26. Fin. Prod. Standards/Boneless (De	fects/AQL/Park Skins/Moisture)		53. Animal Identification				
Part D - Sam Generic <i>E. coli</i>			54. Ante Mortem Inspection				
27. Written Procedures			55. Post Mortem Inspection				
28. Sample Collection/Analysis							
29. Records			Part G - Other Regul	atory Oversight Requirements	i		
Salmonella Performance Stand	dards - Basic Requirements		56. European Community Dire	ectives	0		
30. Corrective Actions			57. Monthly Review		1		
31. Ræssessment		<u> </u>	58.				
32. Written Assurance			59.	<u> </u>			

Country: Uruguay

Est. No: 0394 (slaughter/deboning)

Date of audit: March 3, 2005

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

61. NAME OF AUDITOR

Dr. Faroog Ahmad

62 AUDITOR SIGNATURE AND DATE



# REPUBLIC OF URUGUAY MINISTRY OF LIVESTOCK, AGRICULTURE AND FISHERIES GENERAL DEPARTMENT OF LIVESTOCK SERVICES

Constituyente 1476 2do. Piso C.P. 11200 Montevideo - Uruguay Tel. (598 2) 412 63 05 - (598 2) 412 63 69

Fax: (598 2) 412 63 04

Montevideo, 15 de setiembre de 2005 Nota DGSG N°118/ 05

Ms. Sally White
DIRECTOR
International Equivalence Staff
Office of International Affairs

Dear Ms. White,

Further to your letter to Dr. Lazaneo, dated 1 June 2005, inviting comments regarding the FSIS audit report, I want to inform you that we do not have any comments and that we agree with its contents.

Yours faithfully,

Dr. Francisco Muzio Director General