



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

Dr. Yayo Vicente  
Director, Servicio Nacional de Salud Animal (SENASA)  
Ministerio de Agricultura y Ganaderia (MAG)  
Apartado 3-3006 Cenada  
Heredia, Costa Rica

OCT 29 2007

Dear Dr. Vicente:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of the Costa Rica meat inspection system February 15 to February 22, 2007. Comments received from the government of Costa Rica have been included as an attachment to the final report. Enclosed is a copy of the final audit report.

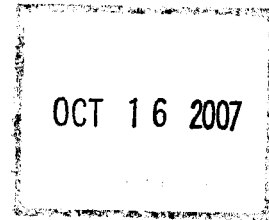
If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (402) 344-5100, by facsimile at (402) 344-5169, or electronic mail at [donald.smart@fsis.usda.gov](mailto:donald.smart@fsis.usda.gov).

Sincerely,

Donald Smart  
Director  
International Audit Staff  
Office of International Affairs

Enclosure

**FINAL**



**FINAL REPORT OF AN AUDIT CARRIED OUT IN COSTA  
RICA COVERING COSTA RICA'S MEAT INSPECTION  
SYSTEM**

**FEBRUARY 13 THROUGH FEBRUARY 22, 2007**

**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
  - 6.2 Headquarters Audit
7. ESTABLISHMENT AUDITS
8. LABORATORY AUDITS
9. SANITATION CONTROLS
  - 9.1 SSOP
  - 9.2 Other Sanitation Concerns
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* Species
  - 13.3 Species Verification
  - 13.4 Periodic Reviews
  - 13.5 Inspection System Controls
14. CLOSING MEETING
15. ATTACHMENTS TO THE AUDIT REPORT

## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

AI	Auxiliary Inspector
CCA	Central Competent Authority
CVO	Chief Veterinary Officer
<i>E. coli</i>	Generic <i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
LANASEVE	<i>Laboratorio Nacional Servicio Veterinario</i> , National Residue and Microbiology Veterinary Laboratory
MAG	<i>Ministerio de Agricultura y Ganaderia</i> , Ministry of Agriculture and Livestock
MAGDZE	<i>Departamento de Servicios Zoosanitarios Internacionales Zoosanitario de Exportacion y Cuarentena Animal</i> , Division of Zoo Sanitary export and Quarantine
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/ Hazard Analysis and Critical Control Point Systems
SENASA	<i>Servicio Nacional de Salud Animal</i> or National Service of Animal Health
SRM	Specified Risk Material
SSOP	Sanitation Standard Operating Procedures
<i>Salmonella</i>	<i>Salmonella</i> species
VIC	Veterinarian-In-Charge

## 1. INTRODUCTION

The audit took place in Costa Rica from February 13 through February 22, 2007.

An opening meeting was held on February 13, 2007 in San Jose with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the details of the audit itinerary, and requested additional information needed to complete the audit of Costa Rica's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the *Servicio Nacional de Salud Animal* (SENASA) National Service of Animal Health and its Division of Zoo Sanitary export and Quarantine, *Departamento de Servicios Zoonosanitarios Internacionales Zoonosanitario de Exportacion y Cuarentena Animal* (MAGDZE) and, when appropriate, representatives from the local inspection offices.

## 2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, FSIS auditor visited the following sites: the headquarters of the CCA, the two laboratories performing analytical testing on United States-destined product, and the two slaughter/processing establishments eligible to export to the US.

Competent Authority Visits		Comments
Competent Authority	1	San Jose
Laboratories	2	San Jose
Meat Slaughter and Processing Establishments	2	Heredia, Alajuela

## 3. PROTOCOL

The official 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 Costa Rica's inspection headquarters offices. The third part involved on-site visits to the two beef slaughter/processing establishments certified by Costa Rica as eligible to export to the United States. The fourth part involved visits to two government-owned and operated laboratories. The *Laboratorio Nacional Servicio Veterinario* (LANASEVE), National Residue and Microbiology Veterinary Laboratory was conducting analyses of field samples for Costa Rica's national residue control program and the pathogen reduction program for *Salmonella* species.

Program effectiveness determinations of Costa Rica's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP); (2) animal disease controls; (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis/Critical Control Point (HACCP) programs and the testing program for generic *E. coli*; (4) residue controls; and (5) enforcement controls, including the testing program for *Salmonella* species. Costa Rica'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 Costa Rica 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.

During the opening meeting, the auditor explained that Costa Rica's inspection system would be audited in accordance with two areas of focus. First, the auditor would audit against FSIS requirements. These include daily inspection in all certified establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and FSIS' requirements for HACCP, SSOP, testing for generic *E. coli* and *Salmonella* species.

Second, the auditor would audit against any equivalence determinations that have been made by FSIS for Costa Rica under provisions of the Sanitary/Phytosanitary Agreement. Currently, Costa Rica has one equivalence determinations, which was issued in February 2005. Establishment personnel collect samples of product for generic *E. coli* testing and analysis is conducted in official government laboratories.

#### 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.) and
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

#### 5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address:  
[http://www.fsis.usda.gov/Regulations & Policies/ Foreign Audit Reports/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/Foreign%20Audit%20Reports/index.asp).

The last two FSIS audits of Costa Rica's inspection system were conducted in November 2004 and October 2005.

The following deficiencies were identified during the audit in November 2004:

- Costa Rica was not following an equivalence measure for generic *E. coli* sample collection, allowing government officials to collect the *E. coli* samples for analysis at the establishment's laboratory.

The following deficiencies were identified during the audit in October 2005:

- Organic solution sprayed on carcasses was splashing to overhead carcass rails and was dripping back onto the carcasses.
- Establishment's corrective action records did not include preventive measures in its SSOP program.
- Deficiencies were observed with implementation of the pest control program.
- In the locker room, clean aprons were stored on the open shelves and were coming in contact with the employees' backpacks.
- Costa Rica was not following the equivalence measure for generic *E. coli* sample collection allowing government officials to collect the *E. coli* samples for analysis at a government laboratory. The establishment personnel were collecting the *E. coli* sample for analysis at a private laboratory.
- The residue laboratory was using muscle tissue to analyze for diethylstilbestrol instead of liver and kidney.

## 6. MAIN FINDINGS

### 6.1 Government Oversight

Meat inspection activities are centrally located in San Jose and are administered by the office of the *Servicio Nacional de Salud Animal* or Nacional Service (SENASA) of Animal Health and it's subdivision *Departamento de Servicios Zoonosarios Internacionales Zoonosario de Exportacion y Cuarentena Animal*, Division of Zoo Sanitary export and Quarantine. SENASA is under the umbrella of the *Ministerio de Agricultura y Ganaderia*, Ministry of Agriculture and Livestock. The Division of Zoo Sanitary Export and Quarantine has the direct oversight of the local inspection offices. The function of Regional Offices is for animal health only.

The MAGDZE is Costa Rica's Central Competent Authority and is responsible for providing government oversight of Costa Rica's meat inspection programs. The SENASA has direct authority over the National Laboratory of Residue and Micro Analysis in San Jose, the official government laboratory of Costa Rica. This official government laboratory performs chemical and microbiological analytical testing of meat products exported to the U.S. The official guidelines and regulations are issued by the CCA headquarters in San Jose.

All inspection personnel assigned to establishments certified to export meat to the United States are full-time government employees receiving no compensation from either industry or establishment personnel. Inspection personnel can hold outside employment provided it does not serve as a conflict of interest with their inspection duties.

Meat export certificates are controlled by the Chief Veterinary Officer (CVO) and are signed and distributed on an as-needed basis to the official inspection personnel stationed at the certified establishments. Additionally, the CVO maintains documented control of all official government seals and stamps. The Veterinarians-in-Charge (VICs) in the two establishments certified as eligible to export to the United States maintain physical control of all assigned government seals and stamps.

Verification activities are performed through monthly supervisory audit and inspection verification of establishment activities. Suspension and withdrawal of inspection is authorized by the Chief of MAGZE.

#### 6.1.1 CCA Control Systems

The MAGDZE is headed by a CVO who has the responsibility for oversight of Costa Rica's meat and poultry establishments. During this audit, the CVO accompanied the FSIS auditor and served as an audit leader for the two establishment audits. Additionally, the MAGDZE has authority over live animal issues in Costa Rica relative to livestock and poultry movements and disease.

#### 6.1.2 Ultimate Control And Supervision

At each certified establishment, the VIC has the authority to cease the establishment's production operations any time the wholesomeness and safety of the product is jeopardized. The VIC reports directly to the CVO regarding enforcement activities. The CCA has direct supervision over inspection personnel at establishments certified to export to the U.S. They are using a system similar to PBIS with weekly assignments for inspection personnel. Additionally, monthly supervisory audits are performed. A decision to suspend the operations of an establishment for non-compliance or to delist an establishment from exporting to the United States is authorized by the Head of the Inspection Service.

The VIC has direct supervision over other inspection personnel assigned to certified establishments. In the two establishments certified to export meat to the United States, the MAGDZE has the inspection personnel to carry out the FSIS requirements.

The government of Costa Rica has the organizational structure and staffing to ensure uniform implementation of US import requirements.



### 6.1.3 Assignment of Competent, Qualified Inspectors

All inspection personnel assigned to certified establishments undergo initial and continuing training, as well as participation in practical on-the-job training under the combined supervision of the CVO and the VIC.

All official veterinarians are qualified veterinarians who have obtained their veterinary degree from accredited veterinary colleges in Brazil, and Costa Rica. Inspectors are required to have a high school diploma with major in livestock or agriculture.

The government of Costa Rica has competent inspection personnel in both certified establishments.

### 6.1.4 Authority and Responsibility to Enforce the Laws

The official inspection personnel are authorized to enforce the government of Costa Rica's meat inspection legislation and US import requirements including animal health and welfare, control of animal disease, veterinary medicines, and the production of safe foods of animal origin. The CVO of MAGDZE and the VIC at each certified establishment have the legal authority to suspend operations and delist certified establishments to prevent the export of unsafe meat to the United States.

### 6.1.5 Adequate Administrative and Technical Support

The MAGDZE has adequate administrative and technical support to operate Costa Rica's meat inspection system and to ensure its compliance with U.S. requirements. The CCA has the ability to support a third party audit.

## 6.2 Headquarters Audits

The auditor conducted a review of inspection system documents at the headquarters of the inspection service and in the headquarters office. The records review focused primarily on food safety hazards and included the following:

- Methods of payment to inspection personnel.
- Proper distribution of relevant legislation to inspection personnel.
- Process of hiring, qualification and assignment of inspection personnel to the US certified establishments.
- Internal review reports.
- Other supervisory visits to establishments that were certified to export to the US.
- New laws and implementation of 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 cysticercosis.
- Control of inedible and condemned materials.
- Export product inspection and control including export certificates.

- Enforcement records, including examples of criminal prosecution and seizure and control of noncompliant product.

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

## 7. ESTABLISHMENT AUDITS

The FSIS auditor visited the two slaughter/processing establishments that have been certified by SENASA as eligible to export to the U.S. Neither establishment was delisted or was issued a NOID by Costa Rica because of failure to meet basic U.S. requirements.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

Residue laboratory audits focus on sample handling, sampling frequency, timely analysis, data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and 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. (One private laboratory was used in Costa Rica for analyses of generic *E. coli*.)

The following laboratory was audited:

The *MAG Laboratorio Nacional Servicio Veterinario*, (LANASEVE), the National Residue and Microbiology Veterinary Laboratory, in San Jose.

The findings in this laboratory will be discussed in Sections 11.3 (Testing for generic *E. coli*), 12 (RESIDUE CONTROLS), and 13.2 (Testing for *Salmonella* species) of this report.

## 9. SANITATION CONTROLS

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

Based on the on-site audits of establishments, Costa Rica's inspection system had controls in place for SSOP programs, good personal hygiene practices, and good product handling and storage practices.

In addition, Costa Rica's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

No deficiencies were noted.

#### 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the US domestic inspection program. The SSOP in the two establishments were found to meet the basic FSIS regulatory requirements.

No deficiencies were noted.

### 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, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Costa Rica's inspection system had adequate controls in place.

No deficiencies were noted.

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

### 11. SLAUGHTER/PROCESSING CONTROLS

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

#### 11.1 Humane Handling and Humane Slaughter

No deficiencies were noted.

## 11.2 HACCP Implementation (BSE-SRM)

Both establishments approved to export meat products to the United States are required to have developed and adequately implemented HACCP programs. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program. The BSE-SRM program was properly implemented.

No deficiencies were noted.

## 11.3 Testing for Generic *E. coli*

Costa Rica has adopted the FSIS regulatory requirements for testing for generic *E. coli*. Both establishments were required to meet the basic FSIS regulatory requirements for testing for generic *E. coli* and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in both establishments.

## 11.4 Testing for *Listeria monocytogenes*

None of the establishments audited were producing any ready-to-eat products, either for the U.S. or for any other domestic or foreign markets, so the requirements for testing for *Listeria monocytogenes* according to the Final Rule of June 6, 2003, did not apply to these establishments.

## 12. RESIDUE CONTROLS

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

The government owned and operated *Laboratorio Nacional Servicio Veterinario*, National Residue and Microbiology Veterinary Laboratory in San Jose was audited.

The following deficiency was noted:

- Samples for analysis of organophosphates and DES were sent to the Instituto Tecnológico de Costa Rica laboratory and to Panama's government laboratory due to the temporary malfunctioning of equipment.

## 13. ENFORCEMENT CONTROLS

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

### 13.1 Daily Inspection in Establishments

Documented daily inspection was provided in both establishments on days during which US-eligible product was produced.

### 13.2 Testing for *Salmonella* Species

Costa Rica has adopted the FSIS regulatory requirements for testing for *Salmonella* species. Both establishments were evaluated according to the criteria employed in the United States' domestic inspection program.

No deficiencies were noted.

### 13.3 Species Verification

At the time of this audit, Costa Rica was required to test product for species verification. Species verification was being conducted in both slaughter/processing establishments as required.

### 13.4 Periodic Reviews

Periodic supervisory reviews of both 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; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for security items, shipment security, and products entering the establishments from outside sources.

National mandates for the implementation of compliance with the requirements for special handling of (SRMs) regarding Bovine Spongiform Encephalopathy (BSE) have been implemented. Non-ambulatory cattle are condemned upon ante-mortem inspection, no beef containing SRMs is permitted in US-eligible product, mechanically-separated beef is ineligible for use in US-eligible product, and air-injection stunning is not permitted in Costa Rica.

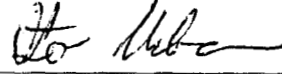
- Inspection service officials were not enforcing U.S. requirements in the residue laboratory.

#### 14. CLOSING MEETING

A closing meeting was held on February 22, 2007 with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the finding.

Oto Urban, DVM  
Senior Program Auditor



---

## 15. ATTACHMENTS

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

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION El Arrco, La Ribera de Belem, Heredia, Costa Rica	2. AUDIT DATE 2 - 15 - 2007	3. ESTABLISHMENT NO. 12	4. NAME OF COUNTRY Costa Rica
	5. NAME OF AUDITOR(S) Dr. Oto urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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



60. Observation of the Establishment

Est.#12, El Arrco, Herredia, Costa Rica, Slaughter/Boning, February 15, 2007

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

61. NAME OF AUDITOR  
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 4/30/07

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Coopemontecillos Montecillos, Alajuela Box 290 Alajuela Costa Rica	2. AUDIT DATE 2 -- 20 - 2007	3. ESTABLISHMENT NO. 8	4. NAME OF COUNTRY Costa Rica
	5. NAME OF AUDITOR(S) Dr. Oto urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Est. # 8, Coopemontecillos, Montecillos, Alajuela, Costa Rica, Slaughter/Boning, February 20, 2007

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

61. NAME OF AUDITOR

Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 4/30/07



Ministerio de Agricultura y Ganadería  
Servicio Nacional de Salud Animal (SENASA)  
Departamento Zoonosario de Exportación  
Tel.: (506) 260-8300. Fax: (506) 260-8648  
Apdo. Postal: 3-3006 Cenada  
San José, Costa Rica  
E-Mail: [inspecarnes@protecnet.go.cr](mailto:inspecarnes@protecnet.go.cr)

October 11<sup>th</sup>, 2007  
SENASA-DZE-750-07

Doctor  
Donald Smart  
Director  
International Audit Staff  
Office of International Affairs  
FSIS-USDA  
USA  
Fax: (402) 344-5169

Dear Dr. Smart:

On behalf of Dr. Gerardo Vicente, General Director of SENASA of the Ministry of Agriculture of Costa Rica, I am informing you that we do not have any further comments, related with the information in the report as the result of the on-site audit of the Costa Rican Meat Inspection System conducted by the FSIS from February 15 to 22, 2007.

Sincerely,

Dr. Fernando Calderon  
Head  
Meat Inspection Department  
SENASA

C. Dr. Yayo Vicente, General Director, SENASA.