United States Department of Agriculture
Food Safety and Inspection Service
Washington, D.C. 20250

DEC 27 2005

Dr. Halldor Runolfsson
Chief Veterinary Officer
Ministry of Agriculture
Solvholgata 7
150 Reykjavik, Iceland

Dear Dr. Runolfsson:

This letter transmits the final report of the Food Safety and Inspection Service's system audit of Iceland's meat inspection system conducted September 7 through September 22, 2005. We understand that the government of Iceland chose not to submit comments for this final report.

If you have any questions regarding the audit or need additional information, please contact me by telephone at 202-720-3781, by fax at 202-690-4040, or by e-mail at sally.white@fsis.usda.gov.

Sincerely,

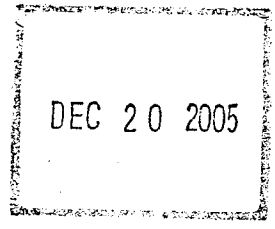
Sally White

Sally White, Director
International Equivalence Staff
Office of International Affairs

Enclosure

Cc:
Roger Wentzel, Agricultural Counselor, US Embassy, The Hague
David Jaberg, Economic/Commercial Officer, US Embassy, Reykjavik
Ólafur Sigurðsson, Deputy Chief of Mission, Embassy of Iceland
Borghildur Magnusdottir, FAS, US Embassy, Reykjavik
Barbara Masters, Administrator, FSIS
Linda Swacina, Executive Director, FSIA, OIA
Scott Bleggi, FAS Area Officer
Amy Winton, State Department
Bob Macke, Assistant Deputy Administrator, ITP, FAS
Karen Stuck, Assistant Administrator, OIA, FSIS
Bill James, Deputy Assistant Administrator, OIA, FSIS
Donald Smart, Director, Program Review, OPEER, FSIS
Sally White, Director, IES, OIA
Clark Danford, Director, IEPS, OIA
Armia Tawadrous, Acting Director, FSIS CODEX
Todd Furey, IES, OIA
Country File

FINAL



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

SEPTEMBER 8 THROUGH 22, 2005

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority [*Ministry of Agriculture, Chief Veterinary Office*]
DVO	District Veterinary Officer
E. coli	*Escherichia coli*
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction / Hazard Analysis and Critical Control Point Systems
Salmonella	*Salmonella* species
SPS	Sanitation Performance Standards
SSOP	Sanitation Standard Operating Procedures

1. INTRODUCTION

The audit took place in Iceland from September 8 through 22, 2005.

An opening meeting was held on September 08, 2005 in Reykjavik, Iceland with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Iceland's meat inspection system.

The auditor was accompanied during the entire audit by a representative from the CCA, the Ministry of Agriculture, Chief Veterinary Office, and a representative from the regional and local inspection offices.

2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, one district office, two laboratories performing analytical testing on United States-destined product, and three slaughter and processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	District	1	
	Local	3	Establishment level
Laboratories		2	
Slaughter and Processing Establishments		3	

3. PROTOCOL

This on-site audit was conducted in three 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 country's inspection headquarters or regional offices. The third part involved on-site visits to three slaughter and processing establishments.

Program effectiveness determinations of Iceland's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Iceland'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 Iceland 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 Iceland's inspection system would be audited against two standards. First, the auditor would audit against FSIS requirements. FSIS requirements include, among other things, 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*.

Second, the auditor would audit against any equivalence determinations that have been made by FSIS for Iceland under provisions of the Agreement on the Application of Sanitary and Phytosanitary Measures. Currently, Iceland is permitted to slaughter equines in the same establishment as lambs.

4. LEGAL BASIS FOR THE AUDIT

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

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).

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

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address: http://www.fsis.usda.gov/regulations/foreign_audit_reports/index.asp

The following concerns arose as a result of the FSIS audit of Iceland's inspection system conducted in September 2003:

Government Oversight: Control and Supervision

- Communications between the central headquarters offices and the District Veterinary Officers were not uniform.
- In three of the four establishments, there were deficiencies in inspection controls regarding enforcement of FSIS requirements.

Government Oversight: Assignment of Inspectors

- In one establishment, the Veterinarian-In-Charge did not have a clear understanding of FSIS requirements.
- In two establishments, the Veterinarians-In-Charge had had no specific HACCP training.

Government Oversight: Enforcement of U.S. Requirements

- In one establishment, HACCP and SSOP implementation deficiencies resulted in a Notice of Intent to Delist (NOID).
- One establishment was delisted for failure to meet U.S. requirements.
- These deficiencies should have been identified by the Ministry of Agriculture before this FSIS audit, and regulatory enforcement actions should have been taken.

Sanitation Controls

- SSOP
    - In two of the four establishments audited, Sanitation Standard Operating Procedures (SSOP) were not effectively implemented.
    - In one establishment, documentation of pre-operational and operational sanitation conditions did not reflect the actual conditions observed throughout the establishment during the audit
    - In one establishment, documentation by establishment personnel of preventive measures in response to pre-operational and operational deficiencies was inadequate. This was a repeat finding in this establishment.
    - In one establishment, the dropped-meat reconditioning procedure was not included in the written SSOP as required.

- Sanitation Performance Standards
    - In two establishments, maintenance and cleaning of over-product structures had been neglected to varying degrees.
    - In three establishments, light intensity at inspection stations was inadequate.
    - In one establishment, fecal contamination was found on a carcass in one lamb cooler. This was a repeat finding, in this establishment.
    - In one establishment, an employee was not sterilizing his knife, as required, after contaminating it, before continuing to use it for carcass trimming.
    - In one establishment, insanitary storage of exposed product was observed.
    - In one establishment, there was inadequate cleaning of product-contact equipment before the start of operations.
    - In one establishment, insanitary storage of product-contact equipment and materials was found.
    - In one establishment, personal hygiene deficiencies were observed.
    - In one establishment, large, unmarked containers of chemicals were found in the main chemical store.
    - In one establishment, there was inadequate separation of work and street clothing.

Slaughter/Processing Controls

- HACCP Implementation
    - In two of the four establishments, the U.S. HACCP requirements had not been effectively implemented.
    - In one establishment, verification procedures were not included in the

written HACCP plan.
    - In one establishment, the description of the monitoring procedure in the written HACCP plan was inadequate. It did not include either the frequency of the monitoring of the CCP or the number of carcasses to be monitored.
    - In one establishment, the HACCP implementation deficiency (in addition to SSOP deficiencies) was sufficient to warrant the issuance of a Notice of Intent to Delist if the problems were not corrected within 30 days.
    - In one establishment, there were some verification activities for the monitoring of critical limits, but the written description of these procedures was vague, and the documentation of the verification was inadequate.

- Testing for *generic E. coli*
    - In one establishment, a statistical process control program had not been developed, as required, to evaluate the results of the testing for generic *E. coli*.

Residue Controls

- In the residue laboratory audited, there was no written corrective action program for instances in which an analyst's proficiency does not meet expectations.
- Also, in the same laboratory, several illegible corrections were observed in recent entries in the standards books.

Enforcement Controls

- In three of the four establishments, deficiencies were found that should have been identified and addressed by the Ministry of Agriculture prior to this audit by FSIS.
- In one establishment, the Veterinarian-In-Charge was unable to provide any documentation of his pre-operational sanitation inspections.
- In two establishments, the Veterinarians-In-Charge were not documenting any evaluation of establishment compliance with FSIS requirements regarding the implementation of SSOP or HACCP procedures.
- In one establishment, the Veterinarian-In-Charge had noted insufficient light in the reinspection area of the main lamb cooler, but no target date had been set for correction.
- In one establishment, inedible product was not controlled adequately.

The following concerns arose as a result of the FSIS audit of Iceland's inspection system conducted in September 2004:

Sanitation Controls

- SSOP
    - In one establishment, pieces of lamb wool were found in three knives sanitizers during pre-operational sanitation in the evisceration department. This deficiency was corrected before start of the operation.

- SPS
  - In one establishment, dust accumulation was observed in three light fixtures during pre-operational sanitation in the deboning department, also meat pieces were observed on the overhead rail during pre-operational sanitation in the evisceration department. These deficiencies were corrected before start of the operation.

6. MAIN FINDINGS

6.1 Government Oversight

6.1.1 CCA Control Systems

The *Act on Veterinarians and Animal Health Services, No. 66/1998,* outlines the organization of the 14 veterinary districts. The 14 District Veterinarians are under the supervision of the Ministry of Agriculture, Chief Veterinary Office.

The staffing within these districts is as follows: In one of the establishments, the District Veterinarian has a staff of one Veterinarian in Charge of the establishment with two assistants. In the other two establishments, the District Veterinarian is the Veterinarian in Charge in the establishment. Each of these veterinarians also has two assistants.

6.1.2 Ultimate Control and Supervision

The *Act on Veterinarians and Animal Health Services, No. 66/1998,* states that the responsibilities of the Chief Veterinary Officer include the management and monitoring of the work of district veterinarians, veterinary specialists, and other veterinarians having permits to work as (practicing) veterinarians.

6.1.3 Assignment of Competent, Qualified Inspectors

The Chief Veterinary Office arranged two meetings, one in Akureyri and other in Reykjavik, Iceland in August 2004. These meetings were attended by District Veterinary Officers, Specialist Veterinary Officers and Veterinarians-in-Charge in the slaughter establishments.

Among other topics of discussion in these meetings, a handbook was provided which describes the system for the veterinary supervision in slaughter houses and meat cutting plants. The purpose of the handbook is to harmonize and facilitate the veterinary supervision in the slaughter houses and the meat cutting plants.

6.1.4 Authority and Responsibility to Enforce the Laws

The *Act on Veterinarians and Animal Health Services, No. 66/1998,* provides the Chief Veterinary Office with explicit authority over animal health matters and hygiene.

6.1.5 Adequate Administrative and Technical Support

Iceland's Ministry of Agriculture has adequate administrative and technical support and has the ability to support a third party audit.

6.2 Audit of Headquarters and Local Offices

The auditor conducted a review of inspection system documents at the headquarters of the inspection service and in one district office. 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 U.S.
- Training records for inspectors.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sanitation, slaughter and processing inspection procedures and standards.
- Export product inspection and control including export certificates.

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

7. ESTABLISHMENT AUDITS

The FSIS auditors visited a total of three establishments. All three were combined slaughter and processing establishments. No establishments were delisted or received a Notice of Intent to Delist (NOID).

8. LABORATORY AUDITS

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

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

- The Icelandic Fisheries Laboratory, a government residue laboratory in Reykjavik.

- The Syni ehf Laboratory, a private microbiology laboratory in Reykjavik.

In the Icelandic Fisheries Laboratory, the following deficiencies were noted:

- Sample receiving log forms were not completed as required in the sample receiving log book.
- At the time of the audit, the manual for analysts to operate equipment for the sample analysis of heavy metals was not available.

No deficiencies were noted in the private microbiology laboratory.

9. SANITATION CONTROLS

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

Based on the on-site audits of establishments, and except as noted below, Iceland'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 and practices, and good product handling and storage practices.

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

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in three establishments were found to meet the basic FSIS regulatory requirements with the following deficiencies.

- In one establishment, the establishment's corrective action records did not include preventive measures in their SSOP program.
- In one establishment, wool fragments were found on five carcasses in the lamb cooler room.
- In two establishments, it was noticed during the government inspection's SSOP records review, that preventive measures as a part of the corrective actions were not included for deficiencies observed by the government officials and corrected by the plant management.

9.2 Sanitation

The following deficiency was noted:

- In one establishment, in the dry storage room the packaging material was stored against the wall, which precluded thorough inspection by the government program employees.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Iceland'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

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

The HACCP programs were reviewed during the on-site audits of the three establishments. It was found that these establishments had adequately implemented the HACCP requirements.

11.3 Testing for Generic *E. coli*

Iceland has adopted the FSIS regulatory requirements for generic *E. coli* testing. No deficiencies were noted.

11.4 Testing for *Listeria monocytogenes*

Iceland does not export ready-to-eat product, therefore the requirements for testing for *Listeria monocytogenes* do not apply.

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 following deficiencies were noted during the audit of the Icelandic Fisheries Laboratory, a government residue laboratory:

- At the time of audit, the manual for analysts to operate equipment for the sample analysis of heavy metals was not available.
- Sample receiving log forms were not completed as required in the sample receiving log book.

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

Inspection was being conducted daily in all slaughter and processing establishments.

13.2 Testing for *Salmonella*

FSIS does not require testing for *Salmonella* species in lambs.

13.3 Species Verification

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

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries, and the importation of only eligible meat products from other counties for further processing.

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

14. CLOSING MEETING

A closing meeting was held on September 22, 2005 in Reykjavik, Iceland 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 findings.

Farooq Ahmad, DVM
Senior Program Auditor

15. ATTACHMENTS TO THE AUDIT REPORT

Individual Foreign Establishment Audit Forms
Foreign Country Response to Draft Final Audit Report *(no comments received)*

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Kaupfelag Vestur Hunvetninga Hvammstangi	Sept. 14, 05	22	Iceland
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Farooq Ahmad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X
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. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	O
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily 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
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Iceland	Est. 22	Slaughter/Processing	Date of audit: Sept. 14, 2005

12/51 (1) Establishment's corrective action records did not include preventive measures in their SSOP program.
9 CFR 416.15 (b)
(2) It was noticed during the government inspection's SSOP records review, that preventive measures as a part of the corrective actions were not included for deficiencies observed by the government officials and corrected by the plant management.
9 CFR 416.15 (b)

61. NAME OF AUDITOR
Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE
10/6/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Slaturfelag Suourlands svf. Selfoss	Sept. 09, 05	81	Iceland
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. farooq Ahmad		[X] ON-SITE AUDIT [ ] 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
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11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	X
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Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
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24. Labeling - Net Weights	
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Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	O
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	X
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily 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
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Iceland Est. # 81 Slaughter/Processing Date of audit: Sept. 09, 2005

12/51 It was noticed during the government inspection's SSOP records review, that preventive measures as a part of the corrective actions were not included for deficiencies observed by the government officials and corrected by the plant management. 9 CFR 416.15 (b)

46/51 Beaded condensate was observed on the ceiling above the post-mortem inspection area in the evisceration room. 9 CFR 416.4 (d)

61. NAME OF AUDITOR
Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE
10/6/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Norolenska Husavik	Sept. 13, 05	31	Iceland
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. farooq Ahmad		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

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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 - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	O
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
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	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Iceland Est. 31 Slaughter/Processing Date of audit: Sept. 13, 2005

10 Wool fragments were found on 5 carcasses in the lamb cooler room. 9 CFR 416.13 (c)

38 In the dry storage room the packaging material was stored against the wall, which precluded thorough inspection by the government program employees. 9 CFR 416.2 (a)

61. NAME OF AUDITOR

Dr. farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

10-6-05

Country Response Not Received