



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

MVZ. Octavio Carranza de Mendoza
Director General
Dirección General, Inocuidad Alimentaria, Acuicola y Pesquera
Servicio Nacional de Sanidad, Inocuidad y
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Secretaria de Agricultura, Ganaderia, Desarrollo Rural,
Pesca y Alimentación (SAGARPA)
Municipio Libre 377 Ala "A" 7° Piso
Col. Santa Cruz Atoyac
C.P. 03310, Mexico, D.F.

JAN 15 2008

Dear Dr. Carranza:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Mexico's meat and processed poultry inspection system August 14 to September 7, 2007. Enclosed is a copy of the final audit report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 690-5646, by facsimile at (202) 690-3856, or electronic mail at donald.smart@fsis.usda.gov

Sincerely,

Donald Smart
Director
International Audit Staff
Office of International Affairs

Enclosure

JAN 15 2008

FINAL REPORT OF AN AUDIT CARRIED OUT IN MEXICO
COVERING MEXICO'S MEAT AND PROCESSED POULTRY
INSPECTION SYSTEM

August 14 through September 7, 2007

Food Safety Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

BSE	Bovine Spongiform Encephalopathy
CCA	Central Competent Authority [Servicio Nacional de Sanidad Inocuidad y Calidad Agroalimentaria (SENASICA)]
CENAPA	National Center for Animal Health Diagnosis (Centro Nacional de Servicios de Constatación en Salud Animal)
CFR	United States Code of Federal Regulations
CVO	Chief Veterinary Officer
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
MVZ	Medical Veterinarian and Animal Protection (Medico Veterinario Zootecnista)
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point System
RTE	Ready to Eat
SAGARPA	Secretary for Agriculture, Livestock, Rural Development, Fisheries and Food (Secretaria de Agricultura, Ganaderia, Desarrollo Rural, Pesca Y Alimentacion)
<i>Salmonella</i>	<i>Salmonella</i> species
SENASICA	National Service for Animal Health, Food Safety, and Agricultural and Food Quality Assurance (Servicio Nacional de Sanidad Inocuidad y Calidad Agroalimentaria)
SSOP	Sanitation Standard Operating Procedures
TIF	Federal Inspection Type (Tipo Inspección Federal)

1. INTRODUCTION

The audit took place in the Republic of Mexico from August 14 through September 7, 2007.

An opening meeting was held on August 14, 2007, in Mexico City with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and the scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Mexico's meat and processed poultry inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, Servicio Nacional de Sanidad Inocuidad y Calidad Agroalimentaria (SENASICA), representatives from the SENASICA state inspection offices, and/or CENAPA.

2. OBJECTIVE OF THE AUDIT

This audit was a routine audit. The objectives of the audit were 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 and processed poultry products to the United States, and with respect to controls over the microbiology and residue laboratories certified to analyze official samples collected at TIF establishments from product destined for the United States.

In pursuit of the objectives, the following sites were visited: the Central offices, four laboratories, and eight meat slaughter and/or processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	Mexico City
	State	2	Chihuahua State and Sonora State
Laboratories		4	
Meat Slaughter Establishments		2	
Meat/Poultry Processing Establishments		6	

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 and regional offices. The third part involved on-site visits to four certified laboratories and eight meat slaughter and/or processing establishments.

Program effectiveness determinations of Mexico'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 a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella* species. Mexico'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 Mexico 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 Mexico's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Mexico. FSIS requirements include, among other things, daily inspection in all certified establishments; periodic supervisory visits to certified establishments; humane handling and slaughter of animals; ante-mortem inspection of animals and post-mortem inspection of carcasses and parts; the handling and disposal of inedible and condemned materials; sanitation of facilities and equipment; residue testing; species verification; and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Equivalence determinations are those that have been made by FSIS for Mexico under provisions of the Sanitary/Phytosanitary Agreement. Currently, Mexico has an equivalence determination regarding an exemption from performing species verification and an equivalence determination allowing official testing for *Salmonella spp.* to be performed in private 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.).
- 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 the FSIS website at the following address:
http://www.fsis.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

During the November 2005, FSIS audit of Mexico's inspection system:

- Inadequate government enforcement was identified in four establishments.

- One establishment was not adequately implementing the sanitation standard operating procedures (SSOP) requirements.
- Four of five establishments failed to comply with the sanitation performance standards (SPS) requirements.
- One establishment had inadequate implementation of HACCP requirements.
- One establishment had inadequate record keeping for the generic *E. coli* testing program.
- In one establishment the inspector was not performing thorough viscera inspection, by failing to palpate the rumeno-reticular junction of a carcass.
- One establishment failed to adequately control and document the segregation of Specified Risk Material from carcasses of cattle thirty months and older in product eligible for the United States market.

During the September 2006, FSIS audit of Mexico's inspection system:

- One establishment was issued a Notice of Intent to Delist for lack of a written plan for the testing of carcasses for generic *E. coli* and lack of a valid statistical process control chart for recording of test results.
- Two establishments were not adequately implementing the SSOP requirements.
- Four of eight establishments failed to comply with the SPS requirements.
- One establishment had inadequate implementation of HACCP requirements.
- In one establishment, the inspection personnel were not incising all four sets of lymph nodes associated with inspection of bovine heads.
- In one establishment, there was insufficient documentation in the inspection records to verify the presence of inspection during all days when U.S. eligible product was produced.

Laboratory audit findings in September 2006 included:

Technical support and oversight-

- Production lots that were allowed to be retested if initial test results were positive.
- Records that failed to clearly identify official government samples taken from products destined for the U.S. market.
- Procedures for reporting official results to government inspection personnel that were not documented.
- Sample submission forms that were not standardized concerning format or content.
- Laboratory audits by SAGARPA officials that had not been performed at the required frequency.
- Unapproved modifications to the agreed FSIS methods that were being utilized.

Laboratory quality assurance-

- Deficiencies in the performance of instrument calibration and in the recording of calibration data.
- Lack of positive and negative controls at all times when sample analyses were performed.

- Improper preparation of culture media.
- Lack of instrumentation required to perform phase contrast microscopy.
- Use of incorrect sample portions when performing analyses.

6. MAIN FINDINGS

6.1 Government Oversight

SAGARPA is the Secretariat of the Mexican Government with control over livestock and animal health issues. SENASICA, a division/service of SAGARPA, is responsible for regulating Mexico's meat and processed poultry inspection system and live-animal health requirements. This responsibility includes certifying and regulating TIF (Tipo Inspección Federal) establishments for the exportation of meat or processed poultry products to the United States.

The production of meat and poultry products in Mexico is conducted either in TIF establishments or in municipal establishments. SENASICA has authority only over TIF establishments, whereas Mexico's Department of Health has authority over the municipal establishments. The majority of the meat and poultry production in Mexico is conducted in the TIF establishments. Only TIF establishments have the authority to produce product for export to other countries.

6.1.1 CCA Control Systems

The auditor conducted a review of inspection system documents that 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 residue and microbiological samples.
- Export product inspection and control including export certificates.

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

6.1.2 Ultimate Control and Supervision

Each TIF establishment is under the direct authority of a SAGARPA state office. Each state office has at least one SENASICA state supervisor who is assigned to provide government oversight of all TIF establishments within the state and to assure that inspection requirements are being enforced at the TIF establishments. Based on the size of the state and/or the number of TIF establishments, SENASICA may assign one or more state supervisors. In addition, SENASICA has assigned a MVZ supervisor to each

TIF establishment certified to export meat or processed poultry to the United States. Additional MVZ inspection officials are assigned to certified establishments, depending on the size, type and complexity of the operations, to carry out government inspection responsibilities. Daily inspection by inspection officials is being carried out in all TIF establishments certified to export to the United States.

SENASICA has adequate levels of authority (headquarters, state offices, and certified establishments) to ensure effective oversight of all U. S. import inspection requirements.

6.1.3 Assignment of Competent, Qualified Inspectors

Upon entering government employment as official inspectors, new employees undergo induction training as well as participate in on-the-job practical training under the supervision of experienced veterinarians. Training is supplemented by refresher courses on inspection requirements and participation in U.S. government technical assistance programs. Audit findings indicate that Mexico needs to continue the training of its inspection personnel to maintain competency regarding the FSIS inspection requirements.

6.1.4 Authority and Responsibility to Enforce the Laws

SENASICA has the authority and responsibility to enforce the applicable laws relevant to establishments producing product for export to the United States.

6.1.5 Adequate Administrative and Technical Support

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

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents that included the following:

- Organizational structure and chain of command within SENASICA.
- TIF system structure and responsibilities of the enforcement division in assurance of compliance with laws and regulations.
- The documents and system of communication between the headquarters, the area supervisors, and the in plant inspection personnel.
- The enforcement actions taken when non-compliance with regulatory requirements was identified.
- Qualifications and certifications required for employment in the inspection service.
- National residue and microbiological testing programs for products eligible for export to the U.S.

- Export certifications for eligible products and health certifications for animals and products received by eligible establishments.

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

6.2.1 State Office Audit

The auditor conducted a review of inspection system documents at the Chihuahua State office in Chihuahua and the Sonora State office in Hermosillo. The area supervisors for Chihuahua State and Sonora State were interviewed. The records review focused primarily on food safety hazards and included the following:

- Records of supervisory visits to TIF establishments.
- Weekly reports of findings and corrective actions from the establishment MVZ supervisors.
- Records of training in HACCP design and implementation for personnel in TIF establishments.
- Copies of new regulations and requirements transmitted from the CCA.
- Laboratory analyses and copies of reports sent to establishments/producers.
- Documentation of investigations and enforcement actions.

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

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of eight establishments (one slaughter only establishments, one slaughter and processing establishments, and six processing only establishments). One of the establishments had delistment initiated but not finalized because of assurances and corrective actions implemented by the CCA. One establishment received a NOID from Mexico's CCA.

- The delistment was initiated in an establishment that did not have inspection coverage during a shift when U.S. eligible product was being produced.
- The NOID was issued in one establishment that had not performed a hazard analysis for Specified Risk Material in incoming product.

The establishment issued the NOID may retain its certification for export to the United States provided that they correct all deficiencies noted during the audit within 30 days of the date the establishment was reviewed.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

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 microbiology laboratories were reviewed:

Lab Analytica del Noroeste in Hermosillo (private).

Lab Central Regional de Monterrey in Guadalupe (private).

Centro de Capacitacion en Calidad Sanitaria Microbiology Lab in Escobedo (private).

No concerns arose as a result of the microbiology laboratory audits.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focused on five areas of risk to assess Mexico'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, Mexico's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, and except as noted below, Mexico'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.

In four of the eight establishments audited, implementation of SSOP requirements was inadequate.

Specific deficiencies are noted in the attached individual establishment reports.

9.2 Other Sanitation Concerns

In six of the eight establishments audited, deficiencies regarding sanitation performance standards were observed.

Specific deficiencies are noted in the attached individual establishment reports.

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, humane handling and humane slaughter, control over condemned and restricted products, and procedures for sanitary handling of returned and reconditioned product.

No concerns arose as a result of this review.

There have 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 dispositions; 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, implementation of a testing program for generic *E. coli* in slaughter establishments and for *Listeria monocytogenes* in establishments producing ready to eat products, and implementation of the Bovine Spongiform Encephalopathy (BSE) control measures.

11.1 Humane Handling and Slaughter

No deficiencies were identified

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 eight establishments. Of these, there was inadequate implementation of some of the HACCP requirements in one of the establishments.

The specific deficiencies are noted in the attached individual establishment reports.

11.3 Testing for Generic *E. coli*

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

Two of the eight 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.

No deficiencies were noted.

11.4 Testing for *Listeria monocytogenes*

No deficiencies were noted.

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 laboratory was reviewed:

CIAD Residue Lab in Hermosillo (private).

The following deficiencies were noted:

- No internal proficiency testing of analysts was being conducted for one of the compounds analyzed by this laboratory.
- The laboratory occasionally delays the reporting of analytical results if the fee for the analysis has not been paid.

13. ENFORCEMENT CONTROLS

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

- In six of the eight establishments audited some of the U.S. inspection requirements were not being enforced.

13.1 Daily Inspection in Establishments

- In one establishment, there was insufficient documentation available to verify that inspection had been conducted at the establishment on all the days and shifts during which product destined for the U.S. was being produced.

13.2 Testing for *Salmonella*

No deficiencies were identified

13.3 Species Verification

FSIS had previously granted Mexico an exemption from conducting species verification testing. The FSIS auditor verified that adequate controls were in place to assure clear separation of meat products of different species.

13.4 Periodic Supervisory Reviews

During this audit, it was found that in all eight establishments, periodic supervisory reviews were being performed and documented as required.

13.5 Inspection System Controls

SENASICA had controls in place for restricted products, inspection samples, 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 countries for further processing.

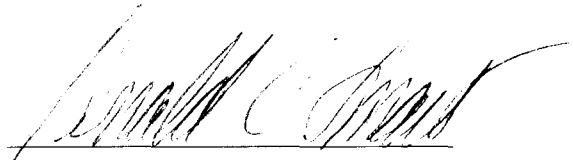
Lastly, adequate controls were found to be in place for security items, products entering the establishments from outside sources, and shipment security.

14. CLOSING MEETING

A closing meeting was held on September 7, 2007, in Mexico City with the CCA. At this meeting, the preliminary findings and conclusions from the audit were presented by the FSIS auditor.

The CCA understood and accepted the findings.

Dr. Timothy B. King 
Senior Program Auditor



15. ATTACHMENTS TO THE AUDIT REPORT

Individual Foreign Establishment Audit Forms

Foreign Country Response to Draft Final Audit Report (The Government of Mexico did not submit a response)

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Agropecuario Sonorense, S.A. de C.V. Calle De La Plata S/N, Casi Esquina Con Carretera A La Colorada Km. 4.5 Pargua Industrial Hermosillo, Sonora 83299	2. AUDIT DATE 31 Aug 2007	3. ESTABLISHMENT NO. TIF66	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Timothy King, DVM		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	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	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.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		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	X
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		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.		Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

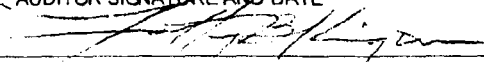
Date: 31 Aug 2007 Est # TIF66 (Frigorifico Agropecuario Sonorense, S.A. de C.V. [S/P]) (Hermosillo, Sonora, Mexico)

- 10/51 During pre-operational sanitation inspection fat was observed on a roller supporting a conveyor belt and fat and product residue was observed on the blade guides of two band saws in the processing area. Hair and residue from the previous operation was observed on the carcass polishing brushes in the slaughter area. Establishment personnel took immediate corrective actions in all instances. [Regulatory references: 9 CFR 416.13(a) and 9 CFR 416.17(c)]
- 13/51 On review of Sanitation Standard Operating Procedures (SSOP) records it was observed that preventive measures were not documented when findings of contamination on product contact surfaces occurred. [9 CFR 416.16(a) and 9 CFR 416.17(b)]
- 39/51 Overhead structures throughout the slaughter area were rusted or had peeling paint on their surfaces creating insanitary conditions. [9 CFR 416.2(b)]
- 41/51 Ice and dripping condensate were observed on the overhead pipes and structures in multiple areas of the hallway connecting the production facilities and the finished product coolers and freezers, creating insanitary conditions for personnel transiting this area. [9 CFR 416.2(d)]
- 44/51 The lockers in the men's dressing rooms were not maintained in good repair and in the women's lavatory the electric hand dryer was unplugged and the paper towel dispenser was empty when the inspection occurred. [9 CFR 416.2(h)]

61. NAME OF AUDITOR

Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

 8/31/07

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Intercames S.A. DE C.C. Carretera CD Cuauhtemoc, Km. 7.5 Colonial Las Animas Chihuahua, Chihuahua 31450	2. AUDIT DATE 29 Aug 2007	3. ESTABLISHMENT NO. TIF90	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Timothy King, DVM		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	O
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	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	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		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	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		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.		Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Date: 29 Aug 2007 Est #: TIF90 (Intercarnes S.A. DE C.C. [P]) (Chihuahua, Chihuahua, Mexico)

10/51 During operational sanitation inspection, an employee was observed handling the exterior surfaces of boxes and then handling exposed raw product without sanitizing his hands, creating possible contamination of product. The inspection personnel took regulatory control of the product involved. [Regulatory references: 9 CFR 416.13(c) and 9 CFR 416.17(d)]

39 A) During operational sanitation inspection it was observed that the openings for pipes and conduits in the ceiling of the processing room were not sealed sufficiently to prevent the creation of insanitary conditions. [9 CFR 416.2(b)]

B) During operational sanitation inspection it was observed that the stainless steel covers for large bins used to hold product had broken seams and damaged, rough edges which inhibited thorough cleaning and maintenance of sanitary conditions. [9 CFR 416.3(a)]

C) During operational sanitation inspection it was observed that the plastic strip doors (Hawaiian Curtains) between the ham processing room and the product holding coolers were smeared with a dark greasy substance and were wet and dirty on the bottom six inches, creating an insanitary condition. [9 CFR 416.4(b)]

Establishment personnel took immediate actions to correct these conditions.

61. NAME OF AUDITOR
Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

Timothy King 8/29/07

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sigma Alimentos Noreste, S.A. de C.V. J. Cantu Leal No. 1320 Sur, Col. Buenos Aires Monterrey, Nuevo Leon 64800	2. AUDIT DATE 24 Aug 2007	3. ESTABLISHMENT NO TIF100	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Timothy King, DVM		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	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	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	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		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	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		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.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

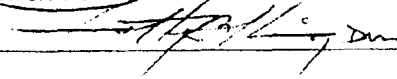
60. Observation of the Establishment

Date: 24 Aug 2007 Est #: TIF100 (Sigma Alimentos Noreste, S.A. de C.V. [P]) (Monterrey, Nuevo Leon, Mexico)

- 10 During operational sanitation inspection employees were observed handling product in a manner that could result in direct product contamination. One employee was observed placing a knife on an unopened box and then using the knife to cut through the inner plastic liner of the box to expose the product without first sanitizing the knife. One employee was observed handling unopened boxes and then handling exposed product without first sanitizing his hands. Inspection personnel took regulatory control of all product involved. [Regulatory reference: 9 CFR 416.13(c)]
- 41/51 Condensate was observed dripping from a vent opening in one slicing/packaging room and from multiple areas of the ceiling in the hallway leading from the processing area to the packaged product cooler creating an insanitary condition for employees working in the area. [9 CFR 416.2(d)]

61. NAME OF AUDITOR
Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

 8/24/07

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION American Beef S.A. de C.V. Retorno Pablo Neruda No. 107, Complejo Chihuahua, Chihuahua 31136	2. AUDIT DATE 28 Aug 2007	3. ESTABLISHMENT NO. TIF154	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Timothy King, DVM		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	()
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the 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	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		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	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		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.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

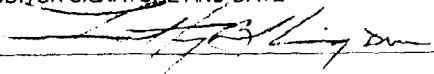
60. Observation of the Establishment

Date: 28 Aug 2007 Est #: TIF154 (American Beef S.A. de C.V. (P)) (Chihuahua, Chihuahua, Mexico)

After consideration of the nature and extent of the observations there are no findings to report for this establishment.

61 NAME OF AUDITOR
Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

 8/28/07

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Productora de Bocados Carnicos S.A. de C.V. Carretera Santa Rosa Km. 1 Apodaca, Nuevo Leon 66604	2. AUDIT DATE 22 Aug 2007	3. ESTABLISHMENT NO. TIF241	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Timothy King, DVM		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	O
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residua	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		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	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		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.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	X
23. Labeling - Product Standards	O	51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58. Delisted	X
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

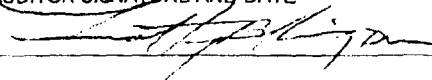
60. Observation of the Establishment

Date: 22 Aug 2007 Est #: TIF241 (Productora de Bocados Carnicos S.A. de C.V. [P]) (Apodaca, Nuevo Leon, Mexico)

- 38/51 The grounds around the establishment contained areas where construction debris and used equipment was stored in manner that could lead to insanitary conditions, contribute to the harborage of pests, and interfere with inspection. [Regulatory reference: 9 CFR 416.2(a)]
- 39/51 The exterior door in the dry storage room did not seal sufficiently to prevent the entrance of flies, rats, and mice into the establishment. [9 CFR 416.2(b)(3)]
- 50/51 Documentation did not demonstrate that inspection presence was maintained during all times/shifts when U.S. eligible product was being prepared/shipped. No inspection coverage was provided during the shift from 2130 to 0630 hours during the months of June, July, and August 2007, after the resignation of the inspection official assigned to that shift. [9CFR 327.2(a)(2)(ii)(D)]
- 58 The Government of Mexico initiated removal of this establishment from the list eligible to export to the United States on August 22, 2007. The delisting of the establishment was not finalized because of assurances made by the CCA to FSIS headquarters that inspection coverage on all shifts would be immediately initiated and maintained.

61. NAME OF AUDITOR
Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

 8/22/07

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ingenieria Carnica Mexicana, S.A. de C.V. Carretera Antigua a Padilla, KM. 8 S/N, Santander Jimenez, Tamualipas 87780	2. AUDIT DATE 17 Aug 2007	3. ESTABLISHMENT NO. TIF299	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Timothy King, DVM		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.

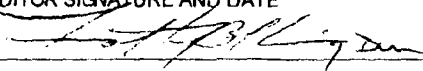
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation			36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import	
12. Corrective action when the 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	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			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	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			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.			Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing	
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	
23. Labeling - Product Standards	O		51. Enforcement	
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling			53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	O		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	
27. Written Procedures			Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis			56. European Community Directives	O
29. Records			57. Monthly Review	
Salmonella Performance Standards - Basic Requirements			58.	
30. Corrective Actions			59.	
31. Reassessment				
32. Written Assurance				

60. Observation of the Establishment Date: 17 Aug 2007 Est #: TIF299 (Ingenieria Carnica Mexicana, S.A. de C.V. [S]) (Santander Jimenez, Tamualipas,

After consideration of the nature and extent of the observations there are no findings to report.

61. NAME OF AUDITOR
Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

 8/17/07

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Consortio Internacional de Carnes, S.A. de C.V. Ignacio Zaragoza No. 525 Col. Centro, Guadalupe, Nuevo Leon 67100	2. AUDIT DATE 23 Aug 2007	3. ESTABLISHMENT NO. TIF300	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Timothy King, DVM		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	O
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	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	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		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	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	X
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Date: 23 Aug 2007 Est #: TIF300 (Consorcio Internacional de Carnes, S.A. de C.V. [P]) (Guadalupe, Nuevo Leon, Mexico)

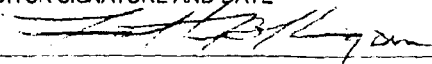
- 10/51 A) During pre-operational sanitation inspection fat, blood, and product residue from previous production was observed on product contact surfaces including a carcass saw blade, carcass hooks, and band saw guide mechanisms. Immediate corrective actions were taken by establishment personnel. [Regulatory references: 9 CFR 416.13(c) and 9 CFR 416.17]

B) During operational inspection an employee was observed crossing a conveyor belt by stepping on the metal frame of the conveyor belt creating an insanitary condition and cross contamination of the product contact surface. [9 CFR 416.13(a) and 9 CFR 416.17]
- 39/51 A) During operational inspection it was observed that the freezer door weather strip was deteriorated and the door frame was damaged and rusted. [9 CFR 416.2(b)(1)]

B) During operational inspection it was observed that an opening in the exterior wall of the laundry room and an opening around a loading dock ramp were not maintained in a manner that prevented the entrance of flies, rats, and mice. [9 CFR 416.2(b)(3)]
- 47 During operational inspection, establishment employees, who were dressed and ready to enter the production areas, were observed sitting and laying on the floor in the locker room. [9 CFR 416.5(a)]

61. NAME OF AUDITOR
Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

 8/23/07

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Empacadora Gumen, S.A. de C.V. Carretera Tamuin-San Vicente Km. 11 Zona Rural Tamuin, San Luis Potosi 79200	2. AUDIT DATE 15 Aug 2007	3. ESTABLISHMENT NO. TIF388	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Timothy King, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

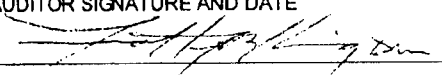
Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

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	()
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the 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	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		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.	X	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	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58. NOID	X
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Date: 15 Aug 2007 Est #: TIF388 (Empacadora Gumen, S.A. de C.V. [PJ]) (Tamuin, San Luis Potosi, Mexico)

- 15/51 A) The hazard analysis, for the Hazard Analysis Critical Control Point (HACCP) plan, did not include Specified Risk Material (SRM) in received raw product. [Regulatory references: 9 CFR 417.2(a)(1) and 9 CFR 417.8]
- B) The product flow chart and the hazard analysis did not include the receipt of returned product as a step in the production. [9 CFR 417.2(a)(2) and 9 CFR 417.8]
- 19/51 The on-going verification did not include the records review activity as part of the verification. [9 CFR 417.4(a)(2) and 9 CFR 417.8]
- 39/51 Four loading dock doors failed to seal sufficiently to exclude the entrance of rodents, insects, or debris into the establishment. [9 CFR 416.2(b)(3)]
- 58 The Government of Mexico (SAGARPA) representative issued a Notice Of Intent to Delist (NOID) to the establishment on August 15, 2007 due to the cited deficiencies in HACCP implementation.

<p>61. NAME OF AUDITOR Timothy King, DVM</p>	<p>62. AUDITOR SIGNATURE AND DATE  8/15/07</p>
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Country Response Not Received