



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

SEP 27 2006

Dr. Hector Galleguillos
Director
Departamento Proteccion Pecuaria
Servicio Agricola y Ganadero
Ministry of Agriculture
Avda. Bulnes 140
Piso 7
Republic of Chile
Santiago, Chile

Dear Dr. Galleguillos:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Chile's meat inspection system March 22 through April 13, 2006. The comments from Chile have been included in the final report. Enclosed is a copy of the final audit report.

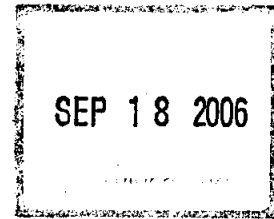
If you have any questions regarding the audit or need additional information, please contact me by e-mail at sally.white@fsis.usda.gov, by telephone at 202-720-3781 or by fax at 202-690-4040.

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

FINAL



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

MARCH 22 THROUGH APRIL 13, 2006

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, the Agriculture and Livestock Service (Servicio Agrícola y Ganadero)
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
IIC	Inspector-in-Charge
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
SAG	Servicio Agrícola y Ganadero
<i>Salmonella</i>	<i>Salmonella</i> species
SPS	Sanitation Performance Standards
SSOP	Sanitation Standard Operating Procedures

1. INTRODUCTION

The audit took place in Chile from March 22 through April 13, 2006.

An opening meeting was held on March 22, 2006, in Santiago, Chile, 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 Chile's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Agriculture and Livestock Service (Servicio Agrícola y Ganadero, SAG), and/or representatives from the regional and local inspection offices.

2. OBJECTIVE OF THE AUDIT

This was the first routine audit of Chile's meat inspection system. 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. The final rule to add Chile to the list of countries eligible to export meat products to the U.S. was published in the *Federal Register* on November 21, 2005. On December 21, 2005, Chile became eligible to export meat and meat products from certified establishments to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, three regional inspection offices, one local inspection office (this local office has the functions of a regional office in terms of certified establishment supervision because of geographical reasons), one government residue laboratory, one private microbiological laboratory, one swine slaughter and processing establishment, and two beef slaughter and processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Regional	3	
	Local	1	
	Local	3	Establishment level
Laboratories		2	
Meat Slaughter & Processing Establishments		3	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters, regional, and local offices. The third part involved on-site visits to three slaughter and processing establishments. The fourth part involved a visit to one government residue laboratory and one private microbiological laboratory. Laboratorio SAG Lo Aguirre was conducting analyses of field samples of mycotoxins for Chile's

national residue control program. SEMA, the private microbiology laboratory, had not conducted analyses for the presence of generic *Escherichia coli* (*E. coli*) or *Salmonella* in meat, but is certified to do so and is conducting those analyses for other export facilities not certified for export to the United States.

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

Equivalence determinations are those that have been made by FSIS for Chile under provisions of the Sanitary/Phytosanitary Agreement. Following are the equivalence determinations that have been requested by Chile and determined equivalent by FSIS.

A. Generic *E. coli* Testing

Chile has an equivalence determination to collect generic *E. coli* samples at an additional site in addition to the three set forth in the FSIS requirements. In Chile, the fourth generic *E. coli* sampling site is from the neck for cattle and from the back for swine.

B. *Salmonella* Testing

Salmonella Sample Collection -- Frequency

In the Chilean *Salmonella* testing program for meat, five samples are collected each week by the veterinarian-in-charge. These five samples are all collected on the same day of the week, with the day of the week such collection is made rotated each week of the month, which means that in a four week month there would be a total of 20 samples collected.

Salmonella Testing Program -- Enforcement

- When a positive sample arises for the first time, the establishment must present a contingency plan of corrective actions within 48 hours. The veterinarian in charge then takes four samples (two samples per week for two weeks) to verify the effectiveness of the corrective actions. If there is no positive sample result, then the establishment returns to a normal sampling regime.
- Upon a second sample set failure, the establishment must re-assess its HACCP plan. Intensified, targeted sampling is also instituted by the veterinarian in charge. This means that 20 samples are collected in a two week timeframe with five samples collected for two different days each of the two weeks. If all the samples are negative, the establishment returns to a normal sampling regime.
- If not, and a third sample set failure occurs, the establishment's export certification is suspended. The establishment must initiate a complete evaluation of their systems and is only able to return to normal operation once SAG has verified that all the requirements are being met and everything is in order to alleviate the reasons for the *Salmonella* sample set failures.

Salmonella Testing Program – Location of Samples

- *Salmonella* samples are to be collected from the head (jowls), abdomen (belly), back and leg (ham) for swine; hip (rump), lap (belly), chest (brisket), and neck for bovines.

Salmonella Testing Program – Size of Samples

- The Chileans collect *Salmonella* samples, for swine and bovines using the sponge (swab) method in an area 100 cm² (each site measuring 10 x 10 cm) for a total area of 400 cm².

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 (PR)/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address:
http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp.

The following deficiencies were identified during the follow-up initial audit of Chile's meat inspection system in July 2004:

Sanitation Controls

- SSOP

- In one establishment, the descriptions of sanitation non-compliances were incomplete.
- In one establishment, corrective actions for the disposition of possible contaminated product were incomplete.
- In one establishment, during pre-operational sanitation inspection, there was deterioration on the interior seal of the intestine spinner. (The piece was not being used during current production.)
- In one establishment, during pre-operational sanitation inspection, there was grease and deterioration on the paddles of the ice chiller in the offal room.
- In one establishment, parts of several overhead cooling units in the cold storage and freezer rooms were covered with ice creating potential product contamination. However, at that time, no product was stored under the affected units.

Slaughter/Processing Controls

- HACCP Implementation

- In one establishment, there was some confusion in the understanding of the critical control point (CCP) for zero tolerance. However, the end result was that no carcasses were observed past the inspection point or in coolers that exhibited contamination with fecal material, ingesta or milk.

Pathogen Reduction

- *Escherichia coli* (*E. coli*) Testing

- In one establishment, the statistical process control for evaluating generic *Escherichia coli* (*E. coli*) had not been conducted, even though data was charted.

Species Verification Testing

- Species verification was not being conducted at either establishment.

All of the above findings were corrected and verified by this current audit.

6. MAIN FINDINGS

6.1 Government Oversight

The control of Chile's meat inspection system is under the jurisdiction of the Agriculture and Livestock Service, (Servicio Agrícola y Ganadero, SAG), which specifically supervises the slaughter and inspection of meat products. This service grants sanitary certificates that certify the animals, and animal-origin products and by-products exports. Regional offices provide oversight of inspection in the regions with supervisors assigned to local offices to provide guidance for inspection activities.

6.1.1 CCA Control Systems

The organizational structure and the staffing appeared to be adequate.

6.1.2 Ultimate Control and Supervision

The SAG had full legal control and supervision in all three of the establishments audited.

6.1.3 Assignment of Competent, Qualified Inspectors

At the establishment level, the official veterinarians and the auxiliary inspectors appeared to be adequately trained.

6.1.4 Authority and Responsibility to Enforce the Laws

The SAG, from the headquarters level, through the regional and local levels to the official veterinarians in the establishments, has the legal authority and responsibility to enforce the laws.

6.1.5 Adequate Administrative and Technical Support

The SAG has the ability to support a third-party audit.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at headquarters, three regional offices, one local office, at two laboratories, and at all three of the certified establishments. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments 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 protocols for residues.
- Sampling and laboratory analyses protocols for generic *E. coli* and *Salmonella*.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of consumer complaints.

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

6.3.1 Audit of Regional and Local Inspection Sites

The Region VI office in Rancagua, the Region VIII office in Concepción, the Region XII office in Punta Arenas and the local office in Osorno for Region X were visited and interviews were conducted with the Regional Directors, the Regional Veterinarians and the Regional Export Supervisors with the discussions primarily focusing on SPS, SSOP, and PR/HACCP implementation in ready-to-export facilities and the supervision thereof to fulfill FSIS requirements. Various records were reviewed. Training and lines of communication were also discussed.

The local offices of the Inspector-in-Charge (IIC) in each of the three establishments were audited. Records were reviewed and discussions much the same as those above were conducted with the Regional Export Supervisors, the Regional Veterinarians and the individual IICs of each establishment.

The concerns arising from these interviews are detailed in the findings cited later in this report.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of three establishments; all were slaughter and processing establishments. None of these establishments were delisted or given a Notice of Intent to Delist (NOID) by SAG officials.

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

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.

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 PR/HACCP requirements.

The following laboratories were audited:

The Laboratorio SAG Lo Aguirre located in Pudahuel is a government laboratory including sections of microbiology; chemistry (including residues), and a section dedicated to Bovine Spongiform Encephalopathy (BSE). This laboratory is primarily a national reference laboratory with most establishment- generated and inspector-generated

sample analyses done at other laboratories. They are presently conducting residue analyses for mycotoxins. Discussions were held with the Laboratory Director, the chief of the chemistry section, and the Head of the National Residue Control Program, as well as several other personnel. These discussions focused on the national residue program, and operations at the Laboratorio SAG Lo Aguirre.

The SEMA laboratory located in Huechuraba is a private laboratory certified to perform microbiological analyses for SAG certified export establishments. Although no analyses have yet been performed for any of the three certified meat establishments, they are performing analyses for other meat and poultry establishments that are certified to export to countries other than the United States. Discussions about the operations of the laboratory and specific analyses were held with the laboratory director, analysts and other laboratory personnel, and microbiological laboratory programs personnel from SAG.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Chile'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, Chile'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, Chile's inspection system had SPS 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 SSOPs in the three establishments were found to meet the basic FSIS regulatory requirements, with the following deficiencies noted in regard to implementation requirements:

- In one establishment, preventive measures were not included in corrective actions in pre-operational sanitation records.

9.2 Sanitation Performance Standards

The following deficiencies were noted:

- In many areas throughout one establishment, there were small holes in the walls that had not been sealed.

- In one establishment, there was standing water from a plugged drain along the wall in the cutting room. The drain did not appear to be adequate to the water flow in the area. The establishment was aware of the problem and stated that they were investigating a long-term solution. The area was immediately cleaned up.
- In one establishment, liquid was present on the ceiling and under surfaces of many pieces of equipment in both the combo pack and cutting room. Since it was early in operations, it was not possible to tell if this liquid was condensation or left over sanitizer. No actions were taken until the FSIS auditor pointed out the liquid. Corrective actions were immediately and effectively taken by the establishment following and under SAG supervision.

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 product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Chile'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; 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 generic *E. coli* testing program in slaughter establishments.

11.1 Humane Handling and 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. All establishments had adequately implemented the HACCP requirements. The following deficiencies were noted in HACCP implementation:

- In one establishment, HACCP descriptions of CCPs did not include adequate descriptions of verification activities. Not all required verification activities were included.
- In one establishment, the records for CCP 2, zero tolerance, had incomplete descriptions for corrective actions and preventive measures. The records also did not have monitor's initials for individual monitoring events.
- The hazard analysis did not reflect the consideration of Bovine Spongiform Encephalopathy (BSE) as a hazard. Both the establishment and SAG stated that the risk had been considered, but because of the BSE-free status of Chile, it was not considered necessary to show that analysis in the hazard analysis. However, all the required Specified Risk Material (SRM) controls for carcasses under 30 months are in place. Appropriate separation of over 30 month carcasses so that they are not in export lots is also in place.
- CCP records did not have times or initials of the monitor for individual monitoring events. Preventive measures also were not included as a part of the corrective actions recorded for the CCP for zero tolerance.

11.3 Testing for Generic *E. coli*

Testing for generic *E. coli* was properly conducted in all of the three slaughter establishments, except as noted below:

- In one establishment, generic *E. coli* samples were not collected in a random manner, but every 300th carcass. This was done at the direction of the SAG IIC. This was shown to be a local misunderstanding. However, the establishment was taking daily samples which were random and keeping complete records that reflected the FSIS charting procedures.

11.4 Testing for *Listeria monocytogenes*

None of the establishments audited were producing ready-to-eat products for export to the United States; therefore, they were not required to have a program for testing for *Listeria monocytogenes*.

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 Laboratorio SAG Lo Aguirre, a government laboratory, was audited.

- Check samples were not provided to the analyst(s) at the residue laboratory audited or to those at supervised laboratories during inter-lab rounds for the analysis of mycotoxins including aflatoxin.

Chile's National Residue Testing Plan for 2006 was being followed as scheduled.

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 three of the slaughter and processing establishments audited.

13.2 Testing for *Salmonella*

Testing for *Salmonella* was properly conducted in all three of the establishments.

13.3 Species Verification

Species verification was being conducted in all three of the slaughter establishments.

13.4 Monthly Reviews

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

Deficiencies were found in the following areas:

- The hazard analysis did not reflect the consideration of Bovine Spongiform Encephalopathy (BSE) as a hazard. SAG verification of Hazard Analysis did not note that there was no reassessment for the risk of cattle with BSE. Both the establishment and SAG stated that the risk had been considered but because of the BSE-free status of Chile, it was not considered necessary to show that analysis in the hazard analysis. However, all the required SRM controls for carcasses under

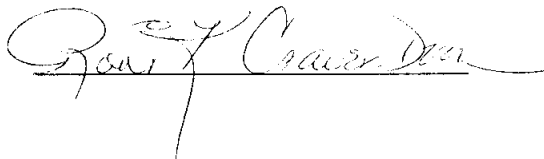
- 30 months are in place. Appropriate separation of over 30 month carcasses so that they are not in export lots is also in place.
- CCP records did not have times or initials of the monitor for individual monitoring events. Preventive measures also were not included as a part of the corrective actions recorded for the CCP for zero tolerance.
 - In two establishments, inspection personnel did not have FSIS requirements for exporting to the U.S. readily available in the language of the inspector.
 - SAG verification had not identified that some HACCP plans did not include all required parts of verification.
 - SAG had not identified some obvious facility maintenance issues.
 - SAG verification of SSOP and HACCP CCP records did not note regulatory deficiencies in corrective actions, preventive measures, and recordkeeping.
 - SAG personnel did not take action on questionable liquid present on the underside of equipment over product contact areas.
 - A SAG official wrongly instructed an establishment in the sampling procedure for the selection of carcasses for generic *E. coli*.

14. CLOSING MEETING

A closing meeting was held on April 13, 2006, in Santiago 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.

Rori K. Craver, DVM
Senior Program Auditor

A handwritten signature in cursive script, appearing to read "Rori K. Craver", written over a horizontal line.

15. ATTACHMENTS

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

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Faenadora Rosario Ltda. Camino Ruta H50 Km 0,304 Camino Quinta Rosario, Comuna Rengo	2. AUDIT DATE 28 Mar 2006	3. ESTABLISHMENT NO. 06-06	4. NAME OF COUNTRY Chile
	5. NAME OF AUDITOR(S) Rori K. Craver, 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	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	X
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	X
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.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards	O	51. Enforcement	X
24. Labeling - Net Weights	O	52. Humane Handling	
25. General Labeling	O	53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork 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

Chile, Est. 06-06
28 Mar 2006
Faenadora Rosario Ltda.
Rosario

22/51. The records for CCP 2, zero tolerance, had incomplete descriptions for corrective actions and preventive measures. The records also did not have monitor's initials for individual monitoring events. 9CFR § 417.5

39/51. In many areas throughout the establishment, there were small holes in the walls that had not been sealed. 9CFR § 416.2(b)

42. There was standing water from a plugged drain along the wall in the cutting room. The drain did not appear to be adequate to the water flow in the area. The establishment was aware of the problem and stated that they were investigating a long-term solution. The area was immediately cleaned up. 9CFR § 416.2(e)(4)

46/51. Liquid was present on the ceiling and under surfaces of many pieces of equipment in both the combo pack and cutting room. Since it was early in operations, it was not possible to tell if this liquid was condensation or left over sanitizer. No actions were taken until the auditor pointed out the liquid. Corrective actions were immediately and effectively taken by the establishment following and under SAG supervision. 9CFR § 416.4 (c, d)

All deficiencies from July 2004 audit had been corrected.

61. NAME OF AUDITOR

Rori K. Craver, DVM

62. AUDITOR SIGNATURE AND DATE

Rori K. Craver 28 Mar 06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Carnes Nuble Panamericana Norte Km. 3 Chillan	2. AUDIT DATE 13 July 2004	3. ESTABLISHMENT NO. 08-04	4. NAME OF COUNTRY Chile
	5. NAME OF AUDITOR(S) Rori K. Craver, 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	
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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.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards	O	51. Enforcement	X
24. Labeling - Net Weights	O	52. Humane Handling	
25. General Labeling	O	53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork 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	X	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

Chile, Est. 08-04
31 March 2006
Carnes Nubie
Chillan

13/51. Preventive measures were not included in corrective actions in pre-operational sanitation records. 9CFR § 416.16

22/51. The hazard analysis did not reflect the consideration of Bovine Spongiform Encephalopathy (BSE) as a hazard. Both the establishment and SAG stated that the risk had been considered but because of the BSE-free status of Chile, it was not considered necessary to show that analysis in the hazard analysis. All the required SRM controls for carcasses under 30 months are in place. Appropriate separation of over 30 month carcasses so that they are not in export lots is also in place. CCP records did not have times or initials of the monitor for individual monitoring events. Preventive measures also were not included as a part of the corrective actions recorded for the CCP for zero tolerance. 9CFR § 417.5

28/51. Generic *Escherchia coli* (*E. coli*) samples were not collected in a random manner, but as each 300th carcass. This was done at the direction of the SAG IIC. This was shown to be a local misunderstanding. However, the establishment was taking daily samples which were random and keeping complete records that reflected the FSIS charting procedures. 9CFR 310.25

51. Although copies of all the appropriate FSIS documents were present in the SAG office, there was not sufficient understanding of the differences for the treatment of over 30 month carcasses in terms of SRMs as the IIC is unable to read English.

All deficiencies from July 2004 audit had been corrected.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

Frank Craver born 31 March

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico de Osorno S.A. (FRIGOSOR S.A.) Francisco del Campo 200 Casilla 63-0 Osorno	2. AUDIT DATE 5 Apr 2006	3. ESTABLISHMENT NO. 10-26	4. NAME OF COUNTRY Chile
	5. NAME OF AUDITOR(S) Rori K. Craver, 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 0 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.	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.	X	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/AQL/Park 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	0
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

Chile , Est. 10-26
5 April 2006
Frigorífico de Osorno S.A.
(FRIGOSOR S.A.)
Osorno

19/22/51. HACCP descriptions of CCPs did not include adequate descriptions of verification activities. Not all required verification activities were included. 9CFR § 417.4(a)(2), 417.8

61. NAME OF AUDITOR

Rori K. Craver, DVM

62. AUDITOR SIGNATURE AND DATE

Rori K. Craver DVM 5 Apr 06



GOBIERNO DE CHILE
MINISTERIO DE AGRICULTURA
SAG

Livestock Protection Division

ANSWER TO THE FSIS AUDIT REPORT DRAFT DATED APRIL 13, 2006

The answer to the draft report will approach the audit carried out during March through April, considering that the findings related to the audit carried out on July 2004 had been solved in all its points.

With reference to:

Point 6 MAIN FINDINGS:

- * 6.1 - Governmental Oversight

No deficiencies were found

- * 6.2 Headquarters Audit

No deficiencies were found

- * 6.3.1 Audit of Regional and Local Inspection Sites

Note: Specified deficiencies are answered in annexes corresponding to each Region and establishment.

Point 7 ESTABLISHMENT AUDITS

With respect to the deficiencies specified in the audited establishments, they have been corrected and informed in the corresponding Fulfillment Report for the Regions and Establishments, Annex 1 for VI Region; Annex 2 for VIII Region and Annex 3 for X Region

Point 8 RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

It did not present any deficiency

Point 9 SANITATION CONTROLS

* 9.1 SSOP

On detected deficiency:

- “In one establishment, preventive measures were not included in corrective actions in pre-operational sanitation records”

The correction is informed with the corresponding fulfillment report of the VI Region, in Annex 1.

* 9.2 SPS Sanitation Performance Standards

In relation to the following detected deficiencies:

- “In many areas throughout one establishment, there were small holes in the walls that had not been sealed.”

The correction is informed with the corresponding fulfillment report of the VI Region, in Annex 1.

- “In one establishment, there was standing water from a plugged drain along the wall in the cutting room. The drain did not appear to be adequate to the water flow in the area. The establishment was aware of the problem and stated that they were investigating a long-term solution. The area was immediately cleaned up.”

The correction is informed with the corresponding fulfillment report of the VI Region, in Annex 1.

- “In one establishment, liquid was present on the ceiling and under surfaces of many pieces of equipment in both the combo pack and cutting room. Since it was early in operations, it was not possible to tell if this liquid was condensation or left over sanitizer. No actions were taken until the FSIS auditor pointed out the liquid. Corrective actions were immediately and effectively taken by the establishment following and under SAG supervision”

The correction is informed with the corresponding fulfillment report of the VI Region, in Annex 1.

Point 10 ANIMAL DISEASE CONTROLS

No deficiencies were noted

Point 11 SLAUGHTER/PROCESSING CONTROLS

* 11.1 Humane Handling and Slaughter:

No deficiencies were noted

* 11.2 HACCP Implementation

On detected deficiencies:

- “In one establishment, HACCP descriptions of CCPs did not include adequate descriptions of verification activities. Not all required verifications activities were included”.

The correction is informed with the corresponding fulfillment report of the X Region, in Annex 3.

- “In one establishment, the records for CCP2, zero tolerance, had incomplete descriptions for corrective actions and preventive measures. The records also did not have monitor’s initials for individual monitoring events”

The correction is informed with the corresponding fulfillment report of the VI Region, in Annex 1.

- “The hazard analysis did not reflect the consideration of Bovine Spongiform Encephalopathy (BSE) as a hazard. Both the establishment and SAG stated that the risk has been considered, but because of the BSE-free status of Chile, it was not considered necessary to show that analysis in the hazard analysis. However, all the required Specified Risk Material (SRM) controls for carcasses under 30 months are in place. Appropriate separation of over 30 month carcasses so that they are not in export lots is also in place.”

The correction is informed with the corresponding fulfillment report of the VIII Region, in Annex 2.

➤ “The CCP records did not have times or initials of the monitor for individual monitoring events. Preventive measures also were not included as a part of the corrective actions recorded for the CCP for zero tolerance.”

The correction is informed with the corresponding fulfillment report of Regions VI and VIII, in Annexes 1 and 2 respectively.

* 11.3 Testing for Generic *E Coli*

On deficiency found:

➤ “In one establishment, generic *E.coli* samples were not collected in a random manner, but every 300th carcass. This was done at the direction of the SAG IIC. This was shown to be a local misunderstanding. However, the establishment was taking daily samples which were random and keeping complete records that reflected the FSIS charting procedures.”

This deficiency was corrected and informed in the attached document of the VIII Region, in Annex 2.

* 11.4 Testing for *Listeria monocytogenes*

Effectively, at the moment of the audit, no sample were collected for *Listeria monocytogenes* (Lm), because this is not required by the national standards yet and none of the establishments that are exporting RTE products to the United States.

At present, the implementation of Live Fast Methodologies Diagnostic (LMO2) Screening are being developed, together with the confirmation through ISA 11290-1 methodology for the control of the Quality Assurance Systems (HACCP) of companies, which will be ready by September this year and which considers

monitoring of: a) carcasses surfaces; b) material and equipment surfaces; c) finished product (cuts and trimming).

On the other hand, SAG implemented an official Lm surveillance plan, for RTE products (cheeses, sausages, and powdered milk) with ISO 11290-1 methodology, and that was sent to FSIS for its acknowledgement.

Point 12. RESIDUE CONTROLS

Detected deficiency:

➤ At SAG Lo Aguirre Laboratory “Check samples were not provided to the analyst(s) at the residue laboratory audited or to those at supervised laboratories during inter-lab rounds for the analysis of mycotoxins including aflatoxin.”

For the solution of this deficiency, the Chemical Unit of the Livestock Laboratory is implementing an assessment procedure of analyst with blind tests under the responsibility of the Head of the Unit.

Point 13. ENFORCEMENT CONTROLS

13.5 Inspection System Controls

Detected deficiencies:

➤ “The hazard analysis did not reflect the consideration of Bovine Spongiform Encephalopathy (BSE) as a hazard. SAG verification of Hazard Analysis did not note that there was no reassessment for the risk of cattle with BSE. Both the establishment and SAG stated that the risk had been considered but because of the BSE-free status of Chile, it was not considered necessary to show that analysis in the hazard analysis. However, all the required SRM controls for carcasses

under the 30 months are in place. Appropriate separation of over 30 months carcasses so that they are not in export lots is also in place”.

The observations are corrected and informed in the document attached to the VIII Region, in Annex 2. Besides, regions were instructed through FAX 1363 dated July 13, 2006, which is attached to Annex 4.

➤ “CCP records did not have times or initials of the monitor for individual monitoring events. Preventive measures also were not included as a part of the corrective actions recorded for the CCP for zero tolerance”

The observation is corrected and informed in the document attached to the VI Region, in Annex 1.

➤ “In two establishments, inspection personnel did not have FSIS requirements for exporting to the U.S., readily available in the language of the inspector”

This observation is corrected and informed by the VIII Region, in the document attached in Annex 2. Besides, after the audit, all documents that enter in another language will be translated before being sent to the regions with the instructions that will be instructed by the Regional Supervisor, as shown in Fax attached in Annex 5, on delivery of Directive 5000.1, Version 2 in Spanish.

With reference to the following deficiencies:

➤ “SAG verification had not identified that some HACCP plans did not include all required parts of verification”

➤ “SAG had not identified some obvious facility maintenance issues”

- “SAG verification of SSOP and HACCP CCP records did not note regulatory deficiencies in corrective actions, preventive measures, and recordkeeping”
- SAG personnel did not take action on questionable liquid present on the underside of equipment over product contact areas”
- A SAG official wrongly instructed an establishment in the sampling procedure for the selection of carcasses for generic *E coli*

The above deficiencies are considered in corresponding Annexes 1, 2 and 3, of the regions and of each establishment. On the other hand, also in order to improve verification procedures of HACCP, and other inspection procedures, an Updating Course of HACCP was carried out, it was entitled “Advanced HACCP for Meat and Poultry Plants”, to which attended representatives of all plants that are authorized to export to the United States and that was presented by the HACCP Consulting Group, L.L.C. (HCG) during 25-26 April, 2006, information that is attached to Annex 6.

On the other hand, and also to implement improvements to our inspection system, Directive 5000,1, Rev. 2, together with ORD 409 dated July 27, 2006 was distributed, documents that are included in Annex 5. This document was translated and sent in Spanish for its better understanding and application.

ANNEX 1

ORD: 1149 /

ANT: Fax N° 1250 (23/06/06) from JDPP.

SUB: Report compliance with corrections of observations made by FSIS visit to Rosario Slaughterhouse Ltda.

Rancagua, June 30, 2006

FROM: MR. PATRICIO E. ESTRADA URIBE
REGIONAL DIRECTOR S.A.G. VI REGION

TO: MR. HECTOR GALLEGUILOS V.
CHIEF OF SAG LIVESTOCK PROTECTION DIVISION

Cc: MR. OSCAR VIDELA.
SUB-DEPARTMENT CHIEF OF LIVESTOCK INDUSTRY AND TECHNOLOGY

Dear Doctor,

In response to your Fax N° 1250 of June 23, 2006 in which you request to report compliance with the corrections of the points observed during the FSIS auditing visit at the Feanadora Rosario Ltda. slaughtering plant, I am enclosing the documents verified by the local SAG team and the export supervisor who have resolved the said problems:

- Report sent by the company Chief of Quality Assurance, which explains the procedures that gave the solution to the observations and its verification on behalf of the Chief of the SAG team at the plant (signed and stamped). Received and verified by the Regional Exports Supervisor.
- Enclosed documentation that supports and accredits the measures taken to solve the observations. Observation 22/51: Training Records, modified records of Revision CCP2. Observation 46/51: Modification to general SSOP manual (the modified paragraphs are highlighted), modification of cleaning verification records.


Best Regards,

Patricio E. Estrada Uribe
Agronomist
Director S.A.G. VI Region

HGJ / DRA

Distribution:

- Referred
- Regional livestock officer SAG. Region VI
- Livestock exports supervisor SAG. Region VI
- Head of SAG office, Rancagua area.
- Archives

	INTEGRATED MANAGEMENT SYSTEM RECORD		Code	RO-RG-ACL-169
			Revision	001
SHOULDER LINE CLEANUP			Date	05/30/06
			Page	1 of 1
			Acceptability	Compliant
Monitor:	Verification	Date	Time	

Shoulder Line (S) 1	C	N/C	Defect	Shoulder Line (S) 2	C	N/C	Defect
Smooth belt main line exit				Slats of clean tray lowering			
Weighing belt				Knife sharpener			
Intralux belt front				Card holder			
Jowl skinner				Shoulder Line (S) 3	C	N/C	Defect
Loin skinner				Clean tray belts			
Smooth belt chops				Belts finished product			
Working table spare ribs				Weighing structure			
Perforated belt front				Whizard Motor			
Intralux belt 1				Mobile metal structures			
Intralux belt 2				Line structure			
Intralux belt 3				Floor			
Intralux belt 4				Gutters			
Work tables				Others	C	N/C	Defect
Bagging counters				Aerial belts clean trays			
Working table Japan product				Condensation butchering			
Metal tray at end of line							
Shoulder Line (S) 2	C	N/C	Defect				
Pulleys at end of line							
Lateral work table structure							
Pushers							
Lateral belt structure							

* Note: In the case of de-membraters and skinners, circle the number of machines with cleanup defects.

(S) 1 : Surface type 1 (S) 2 : Surface type 2 (S) 3 : Surface type 3 Frequency: 1 daily

Immediate corrective action: -----

Observations: -----

Signature QAS Inspector

Signature Supervisor Cleaning Company



Rosario, June 27, 2006

From: Enrique González Eymin – Head of Quality Assurance System Faenadora Rosario Ltda.

To: Dr. Diego Ramirez – SAG Export Supervisor Region Six

CC: Plant Inspection Team – SAG Region Six

Dear Doctors,

Please find below the latest corrections carried out of the findings of the FSIS audit in March:

22/51.- The staff involved in taking corrective actions was trained, improving their writing skills, the search for root cause and the definite corrective actions, in addition to including the inspector's signature on the record at the moment each monitoring is performed (training list, record format and a filled-in format is attached).

39/51.- Rooms were reviewed in addition to carrying out a full revision of the plant, proceeding to seal all orifices and holes.

42.- A complete review of the plant's gutters and drains was performed; the problem was due to the presence of concrete in the gutters owing to extension work in the plant, each one of them was cleaned and the cement eliminated. The cleaning company took this on as a daily cleaning preventive action with weekly maintenance verification in the plant, and additionally, the contractor companies were instructed to cover gutters before proceeding with the any work that may involve material falling into them.


46/51.- Cleaning personnel is instructed to completely dry ceilings and structures before reviewing cleanup; the general SSOP is modified by including requirements and records which include the search for possible condensation (the general SSOP modifications and modified record formats are enclosed).

Please don't hesitate to contact me if you have any doubts.

Sincerely,


Enrique González Eymin
Head of QAS
Faenadora Rosario Ltda.

Mario Leiva Torres
Head of Team
SAG Faenadora Rosario Ltda.

	INTEGRATED MANAGEMENT SYSTEM RECORD	Code	FG-RG-ADT-001
		Revision	005
	Attendance List to Training	Date	04 / 28 / 2005
		Page	1 of 1


Company: Faenadora Rosario			
Area/ Section/ Sector: Quality assurance			
Course <input checked="" type="checkbox"/> Talk <input checked="" type="checkbox"/> Training <input checked="" type="checkbox"/> Informative <input checked="" type="checkbox"/>	ISSUE: Corrective and preventive actions	OBJECTIVE: Improve the development root causes, corrective and preventive actions in records.	
	DATE: 05/24/06	Starting time: 09:30 am	Finishing time: 10:25 am
Narrator: Enrique González		Signature:	

	Last name	Mothers' Last name	Names	ID number	Signature
1	??	??	??	??	
2	Muñoz	Fernandez	Alejandra Veronica	13.503.739-7	
3	Mejías	San Martin	Noelia	15.876.579-9	
4	Rojas	San Martin	Ema	14.030.683-9	
5	Gonzalez	Sanchez	Juan Fernando	14.262.810-4	
6	Miller	??	??	10.958.685-4	
7	Morales	Bahamondez	Susana del C.	14.346.295-5	
8	Berardi	Saez	Maria Cecilia	15.218.264-3	
9	Sanchez	??	Ricardo	13.777.888-2	
10	Muñoz	Caballero	Miguel Antonio	13.930.410-2	
11	Brolis	Guemes	Alvaro Gonzalo	13.789.922-K	
12	Soto	Campos	Hector Alejandro	13.102.993-0	
13	Keyes	Aranguiz	Luis Alejandro	15.995.273-8	
14	??	Perez	Diego Manuel	10.099.742-1	
15					
16					
17					
18					
19					
20					
21					
22					
23					

	INTEGRATED MANAGEMENT SYSTEM RECORD		Code	FG-RG-ADT-001
			Revision	005
	Attendance List to Training		Date	04 / 28 / 2005
			Page	1 of 1

Company: Faenadora Rosario			
Area/ Section/ Sector: Quality assurance			
Course <input checked="" type="checkbox"/> Talk <input checked="" type="checkbox"/> Training <input checked="" type="checkbox"/> Informative <input checked="" type="checkbox"/>	ISSUE: Corrective and preventive actions		OBJECTIVE: Improve the development root causes, corrective and preventive actions in QAS worksheets.
	DATE: 05/23/06	Starting time: 18:15 pm	Finishing time: 19:05 pm
Narrator: Enrique González		Signature:	

	Last name	Mother's last name	Names	ID number	
1	Valenzuela	Irrarrazabal	German Fernando	11.889.655-K	
2	Saez	Salazar	Jose Manuel	16.221.325-3	
3	Irrarrazabal	Lopez	Lili Marlene	15.738.797-9	
4	Baeza	Villablanca	Katerina Roxana	16.735.074-7	
5	Silva	Olguin	Sebastian Eduardo	13.946.385-4	
6	Garrido	Alvarez	Roxana M.	13.280.802-3	
7	Tercilla	Peña	René Orlando	13.945.331-K	
8	Gallardo	Roman	Karen Jennifer	13.188.355-0	
9	??	??	?? Felipe	16.446.222-6	
10	Sabello	Piña	Orlando	13.340.800-K	
11	Pacheco	Rojas	Víctor Arturo	13.239.903-K	
12					
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23					

	INTEGRATED MANAGEMENT SYSTEM RECORD	Code	RO-RG-HACCP-021
		Revision	011
		Date	04 / 05 / 2006
	Final Revision Carcasses CCP 2	Page	2 of 2
		CL	0%FECES

Root Cause:-----


Observations:-----

Defect Slaughterhouse		Defect Butchering			
Time	N° Carcasses	Time	Defect	CA	Signature

Observations:-----

Responsible for Butchering Revision

Signature Butchering Supervisor

	INTEGRATED MANAGEMENT SYSTEM WORK INSTRUCTIVE	Code	RO-ISSOP-GEN-028
		Revision	003
		Date	10/27/05
	General SSOP	Page	1 of 27
Primary Contact Surface Cleanup			

SSOP PLAN

Sanitation procedures, training and monitoring are the responsibility of the Plant Manager, Area Chiefs and anyone to whom these tasks are assigned.

I. Pre-Operational Cleaning – Cleaning of Equipment and Facilities

All equipment must be washed and sanitized before starting production activities; additionally, attention must be given to any point where condensation could be present for its elimination.

The management and use of cleaning hoses is determined by the following:

Hose color	Sector
Red	Pens, exteriors,
Blue	Service aisle slaughterhouse, slaughtering, tunnel,
Yellow	Yellow service aisle, equalization, main filter, Butchering, Palletizing, Shipping

1. General Cleaning Procedures


Daily (pre-operational cleaning).

Clearing of structures must be carried out in the following manner:

Room preparation:

- Clear the sector to be washed of material that may interrupt cleaning.
- Use polyethylene bags to cover control panels, machine monitors (PLC), electronic equipment and any other surface that may be potentially damaged when applying water.
- In the case of daily disassemblies (see RO-DC-GEN-017), the following must be carried out before cleaning starts:

Dry sweep:

	INTEGRATED MANAGEMENT SYSTEM WORK INSTRUCTIVE	Code	RO-ISSOP-GEN-028
	General SSOP	Revision	003
		Date	10/27/05
	Primary Contact Surface Cleanup		Page

- Sweep with brushes or rags the organic and inorganic waste located on structure surfaces into prepared waste receptacles.
- Separate waste (organic from inorganic) and deposit them in prepared waste receptacles for this purpose.
- Take waste to designated bins.

Wet sweep:

- Apply water (hot or warm) over structures, removing as much as possible all matter (pre-wash).

Cleaning:

- Applying soapsuds: Prepare appropriate detergent solution in prepared receptacles, described in cleaning program RO-DC-GEN-010 and apply evenly on all structures (let sit).
- Manual action: Scrub each structure with abrasive brushes and/or sponges. Repeat if dirt is not removed.

Rinse:


- Apply water (cold) until dirt, loosened up by manual action, is completely eliminated, with or without nozzle.

Sanitization:

- Prepare disinfecting solution in special receptacles as described in cleaning program RO-DC-GEN-010; apply evenly on all structures described above, always from top to bottom.

Finishing:

- Remove excess water from structures
- **Dry structures**
- Remove material used in clean-up.
- Remove polyethylene bags (protecting) from electronic or other equipment sensitive to water.
- Entire washed up sector must be tidy and ready to start work shift.

	INTEGRATED MANAGEMENT SYSTEM WORK INSTRUCTIVE	Code	RO-ISSOP-GEN-028
		Revision	003
		Date	10/27/05
	General SSOP	Page	3 of 27
Primary Contact Surface Cleanup			

- Review and dry any possible condensation.

Contingency

- In case hot water is not available for any reason in cleaning procedures, the detergent concentration will be increased by 100% and the mechanical action on structures will be emphasized.

Weekend Clean-up.

Weekend cleaning procedures must follow the steps described above in addition to the following in the corresponding points:

Room preparation:

- Carry out programmed weekend disassemblies (RO-DC-GEN-017)

Cleaning:


- Apply scouring detergents as appropriate for each area.

2. Implement an inspection and recordkeeping system

Carry out an inspection of the cleaning and sanitization results (as described in RO-IT-GEN-008 instructive on assessing cleaning quality) prior to starting operations. Monitoring results must be recorded in an inspection record on pre-operational cleaning for each one of the inspected rooms. If corrective actions are required, these must be documented.

3. Corrective Actions

When deficiencies are detected as a result of inspection, it is necessary to clean and sanitize again and then re-inspect. It must be determined whether cleaning personnel require re-instruction. Corrective actions must be recorded on the pre-operational cleaning inspection sheet. The type of corrective action to be taken must be carried out according to the magnitude of problem detected; in order to prevent recurrence of non-compliances, daily and weekly meetings shall be held to evaluate improvements that enable to overcome these defects. This shall be recorded in RO-RG-GEN-036 records.


	INTEGRATED MANAGEMENT SYSTEM WORK INSTRUCTIVE	Code	RO-ISSOP-GEN-028
	General SSOP	Revision	003
		Date	10/27/05
	Primary Contact Surface Cleanup		Page

II. Operational Cleaning

Pork slaughter and processing must be carried out under sanitary standards, in order to prevent product contamination.


Slaughter and processing rooms

1. Methods established for pork slaughter and processing:
 - a. Operators must wash their hands, fingernails and boots on entering Plant.
 - b. Operators shall wash their gloves and work tools as often as is necessary. The pork slaughterhouse is equipped with hand wash sinks and sterilizers on platforms for personnel that must be permanently used and, in the case of saws, the slaughterhouse is equipped with specially designed sterilizers.
 - c. Work clothes must be changed on a daily basis in some work areas these must be differentiated in order to prevent cross-contamination.
 - d. A knife rotation system should be established so they can be sterilized in hot water at 83°C, to prevent meat contamination. In the case of knives, there is a knife rotation system in place that removes knives from circulation, washes and sterilizes them so as to return them to the operators in the cutting-up room.
 - e. During lunchtime breaks a cleanup should take place similar to the one between work shifts and disinfectant applied to all surfaces.
 - f. Each time a product has to be picked up from the floor, it must be taken to the reprocessing sector for washing and then spraying with an organic disinfecting solution (KILOL) before it can be returned to the production line, excluding it from export to Europe. Picking up of product is carried out by contracted operational cleaning personnel who take the product to the reprocessing area where product is treated.
 - g. Operators who use surgical gloves must change them as often as is necessary to prevent product contamination. Discarded gloves are disposed of in garbage cans.
 - h. All process area operators wearing disposable sleeves and chest aprons must be changed every 4 hours or whenever necessary, which are then disposed of in

	INTEGRATED MANAGEMENT SYSTEM WORK INSTRUCTIVE	Code	RO-ISSOP-GEN-028
	General SSOP	Revision	003
		Date	10/27/05
	Primary Contact Surface Cleanup		Page

garbage cans. In case they are not disposable, these must be washed during lunchtime and between work shifts and every time it is necessary.

- i. All equipment, counters and other surfaces in contact with product, in case of problems such as abscesses, are washed and disinfected. The line is stopped and the problem is immediately resolved. This is performed by Sodexho personnel so as not to produce cross-contamination.
- j. Operators take precaution not to manipulate other surfaces other than product, and if it were necessary to do so, they must wash and disinfect their gloves before re-starting operations.
- k. Plastic bags must be used to cover product in contact with bins in order to diminish the possibility of cross-contamination.
- l. Dirty trays and bins must be removed from production rooms and washed in a tray washing machine, using hot water, authorized detergent and rinsed, in order to reduce the possibility of cross-contamination. Only yellow-colored trays must be used for contact with floor when piling trays. The purpose being that trays used to transport product do not make contact with the floor and so prevent the possibility of cross-contamination.
- m. Personnel must pay special attention to the appearance of condensation which must be quickly eliminated by contracted cleaning personnel (telescopic mops).
- n. During room operations, cleaning personnel assigned per line performs the following:
 - Slaughter:** Cleaning person ensures vampire knife floor area is kept free from blood and the floor in general, picking up hairs and hoofs.
 - Evisceration :** Cleaning person ensures floors and gutters are kept clean and picks up all condemned and keeps tray feeders and bins clean.
 - By-products:** Cleaning person ensures floors and gutters are kept clean and picks up product for reprocessing and unfit product to unfit bin.

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CUTTING-UP:

Main Line, Ribs, Chops, Blade, Leg and Head: Cleaning person is in charge of picking up product that has fallen to the floor and depositing it on yellow-colored trays that are placed at end of belt; unfit product and sweeping are taken out on red trays.

Bagging-Sizing Line: Cleaning person is in charge of picking up product that has fallen to the floor and depositing it on yellow-colored trays.

Marinating Line: Cleaning person is in charge of picking up product that has fallen to the floor and depositing it on the reprocessing table that are deposited within the same room; unfit product and sweeping are taken out on red trays. Additionally, machine filter is taken out every ½ hour.

Combo Room: Cleaning person is in charge of picking up product that has fallen to the floor and depositing it on the reprocessing table that is deposited within the same room; unfit product and sweeping are taken out on red trays.

Packing and Palletizing: Cleaning person is in charge of keeping sector clean, picking up boxes, floor cleaning.


Shipping: Cleaning person is in charge of keeping sector clean, floor cleaning with vacuum washer.

Furthermore, each cleaning person is in charge of keeping his/her corresponding line clean.

During lunchtime breaks and in between work shifts, the following instructions must be performed:


8. Related Documentation

- RO-DC-PRP-001:** Personal protection elements
- RO-ISSOP-GEN-006:** Boot wash
- RO-ISSOP-GEN-007:** Hand wash
- RO-ISSOP-GEN-008:** Utensils wash
- RO-DC-GEN-018:** Internal regulation Rosario slaughterhouse
- RO-IT-SER-006:** Industrial liquid residue (RILES) management plant

	INTEGRATED MANAGEMENT SYSTEM WORK INSTRUCTIVE	Code	RO-ISSOP-GEN-028
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Primary Contact Surface Cleanup			

- RO-IT-SER-007: Wastewater management plant**
RO-DC-GEN-017: Disassembling program
RO-DC-GEN-010: Cleaning program
RO-IT-GEN-008: Evaluation of cleanup quality
RO-RG-GEN-036: Meeting minutes

Revision Number	Date of last revision	Description of Modification
001	12/17/04	The use of hoses in different areas is added to the SSOP plan.
002	05/10/05	<p>Document is modified where it mentions the personal protection elements from (RO-DC-AMB-008) to RO-DC-PRP-001.</p> <p>Areas are added where yellow hoses are used.</p> <p>The Jc431 is removed from equipment and material.</p> <p>Detergent is added to the peppering room.</p> <p>Type of wash performed during meal time cleanup and between shifts is changed.</p> <p>Cleanup of pneumatic scissors of feet is added.</p> <p>Pages are organized and put in order and an error in a code is corrected. Related Documentation is added.</p>
003	10/27/05	The following is added under cleanup: Drying of structures and drying any type of condensation that may appear in the rooms.

	INTEGRATED MANAGEMENT SYSTEM RECORD			Code	RO-RG-ACL-139
				Revision	004
	COMBOS - PLATES			Date	06/15/06
				Acceptability	Compliant
Monitor:	Verification	Date	Time		

PLATES			COMBOS				
Surfaces 1	C	N/C	Cause N/C	Surfaces 1	C	N/C	Cause N/C
Meat recuperator				Turning funnels 1			
MDM Funnel				Turning funnels 2			
Extracting pump and tubes of meat				Surfaces 2	C	N/C	Defect
MDM Depositing tank				Tray turners (1-15)			
Freezing plates				Tray turners (white)			
Biro saw				Surfaces 3	C	N/C	Defect
Sausage carts				Product entrance belt			
Surfaces 2				Belt to metal detector			
Structures				Metal detector structure			
Surfaces 3				Turning line structure			
Control panels				Turning line structure			
Floor				Tray return and entrance structure			
Gutter				Drains			
Walls				Walls			
Doors				Floor			
				Entrance door			
				Control panel			
				Presence of condensation			

Frequency: 1 a day

Immediate corrective action: -----

Observations: -----

PERSON RESPONSIBLE FOR CORRECTIVE ACTION: -----

Signature Monitor

Signature Supervisor Cleaning Company

ANNEX 2



**REPORT IN RESPONSE TO OBSERVATIONS IN AUDIT PERFORMED IN
CHILE ON THE MEAT INSPECTION SYSTEM**

Establishment: Carnes Ñuble S.A., Chillán

Date of Audit: March 31, 2006

Auditor: Rori K. Craver, DVM, Program Auditor of the Food Safety and Inspection Service of the Department of Agriculture of the United States

Observations:

13/51 The preventive measures were not included in the corrective actions in preoperational sanitization records 9 CFR & 416.16

Answer: The Head of Quality Assurance carries out a review of the preoperational worksheets and generates a document in which he indicates the preventive measures to be developed for both the external company that performs cleaning services and the establishment monitors.

The external company generated work instructives which are being reviewed by the establishment.

Preventive measures in front of corrective actions are recorded on the reverse of the preoperational worksheets.

22/51 The hazard analysis did not reflect the consideration of Bovine Spongiform Encephalopathy (BSE) as a hazard. Both the SAG and the establishment declared that the hazard had been considered but because of Chile's status as free from BSE, it was not considered necessary to show this in the hazard analysis. However, all the required controls of Specific Risk Materials (SRMs) of carcasses of animals younger than 30 months were performed and put in place. The required separation of carcasses older than 30 months, so that they are not included in the lots for export, was also done.

Answer: The establishment developed specific instructives regarding BSE which have already been written and reviewed (SAC F/Inst. 50 to 59), and which instruct on the SRMs management of the tools used for extraction (knives, hooks with distinguishing color), bags with distinguishing colors, in addition to the procedures to be followed by operators.

Additionally, the personnel at the plant were trained on this issue.

The establishment has a new version of the HACCP, which includes the SRMs as hazards and within the hazard analysis.

This version will be audited by the Regional SAG within the first 15 days of the month of August.

The plant established procedure for animals older than 30 months in compliance with FSIS regulation.

22/51 The CCP reports did not indicate the dates (times) or the initials of the monitor in cases of individual monitoring of events.

Answer: For CCP 1 for Slaughter (zero tolerance), every 10 animals are being monitored, performed by a monitor for each day of slaughter.

22/51 Neither were the preventive measures included as part of the corrective actions recorded for zero tolerance of the CCP. 9CFR & 417.5

Answer: Preventive measures in front of corrective actions are being written down on the reverse of each worksheet, including date, time, preventive action and the person responsible.

28/51 The generic E.coli samples were not collected randomly, but rather one out of every 300 carcasses. This was performed in accordance with IIC instructions of the SAG. It was shown that this was a local misunderstanding. However, the establishment was collecting samples on a daily basis which were taken randomly and that furthermore had a complete record reflecting the chronogram of FSIS procedures 9CFR 310.25.

Answer. On March 31, 2006 the establishment was instructed to sample animals for E.coli by sampling 1 out of every 300, in other words, 1 sample randomly selected from among 300 animals.

51 28/51. Even though the corresponding copies of all FSIS documents were present in the SAG office, there was not enough comprehension of the different treatments for carcasses older than 30 months in terms of SRMs since the IIC could not read in English.

Answer: SAG inspectors at the plant are receiving instruction regarding comprehension of the regulatory documentation in English; however, there is permanent support from the livestock officer and supervisor regarding the interpretation, translation and comprehension of the regulations, which are available to the inspectors.

Liliana Pérez Cárdenas
Regional Supervisor
Livestock Exports
Region VIII

Eduardo Fuhrer Jiménez
Regional Livestock Officer
Region VIII

ANNEX 3



GOBIERNO DE CHILE
SERVICIO AGRICOLA Y GANADERO

SAG Regional Directorate Region X / Tucapel 540, Puerto Montt
Phone: 65-252635, 262420, 274200; Fax: 65-483534; E-mail: sag_??????

Fax N°: 104	Date: 08.01.2006
N° of pages including cover letter: 01	
Sirs: CHIEF OF SAG LIVESTOCK PROTECTION DIVISION SANTIAGO	
Phone:	Fax:
Attention: DR. SANDRA JEREZ SAG SANTIAGO – CLAUDIA GONZALEZ-OSORNO	
Subject: CERTIFY VERIFICATION CORRECTIVE ACTION FRIGOSOR	
Sent by: ALVARO ALEGRIA MATUS – SAG DIRECTOR REGION X	

1. Regarding the Non Compliance set forth during the visit to the Frigorífico de Osorno S.A. establishment by the audit of the Official Authority of the USA with respect to “the description of the CCPs of the HACCP do not include an adequate description of the verification activities contemplated in 9CFR 417.4 (a) (2), 417.8”, I am pleased to inform you this has been corrected satisfactorily by the company, which has been verified by the Service.
2. Sincerely yours,

**ALVARO ALEGRIA MATUS
AGRONOMIST
SAG DIRECTOR REGION X**

LAPN /ebg

ANNEX 4



GOBIERNO DE CHILE
SERVICIO AGRÍCOLA Y GANADERO
Livestock Protection Division, SAG / Avenida Bulnes 140, 7th Floor, Santiago
Phone: 696-7311; Fax: 671- 6184; e-mail: propec@sag.gob.cl

Fax N°: 1363	Date: July 13, 2006		
N° of pages including cover letter: 02			
Sirs: SAG REGIONAL DIRECTORS REGIONS I TO XII AND M.R.			
Phone:	Fax:		
Attention:			
Subject: MEAT EXPORTS TO USA			
Sent by: CHIEF OF SAG LIVESTOCK PROTECTION DIVISION			
	X Urgent	X Information	Respond

This letter is to inform you of the following, regarding the observations made in the FSIS audit in March this year:

1. Ground meat and meat trimmings from beef can only be exported by those establishments authorized to export beef meat to that destination and additionally comply with the following requirements:
 - a. They are incorporated in the monitoring program for E.coli 0157 H7, implemented by the Service, which has been notified to the interested parties and sent to the FSIS.
 - b. That their Quality Assurance System identifies BSE as a hazard that may possibly occur and includes the appropriate preventive and control measures regarding this issue, which must include by all means:
 - i. The segregation of animals older than 30 months in pens (with eruption of first medians, Res. Ex. N° 5338)
 - ii. The segregation in the slaughter of animals older than 30 months and the identification of their carcasses.
 - iii. The segregation during butchering of carcasses originating from animals older than 30 months.
 - iv. The implementation of an objective measuring system that can ensure the elimination of the two meters of small intestine.
 - v. Additional procedures on cleaning and disinfection of equipment, utensils and contact surfaces after slaughter of animals older than 30 months.
 - vi. The definition of contingency measures to be applied, when animals older than 30 months are slaughtered within a lot of animals younger than 30 months.

Lastly, it shall be established that it is the responsibility of the establishment to implement these requirements, which must ensure that all actions have been taken in order to prevent possible contamination with these materials of the products apt for human consumption and it shall be the responsibility of the official inspection team to verify its compliance.

These requirements shall form part of the updating of the management procedures of specific risk materials.

Sincerely yours,

HECTOR GALLEGUILLOS VILLOUTA
VETERINARIAN
CHIEF OF LIVESTOCK PROTECTION DIVISION

VP/ SJF

ANNEX 5

ORD: 409 /

ANT:

SUB: Sending directive FSIS 5000.1

Santiago, July 27, 2006

FROM: CHIEF OF SAG LIVESTOCK PROTECTION DIVISION

TO: REGIONAL DIRECTORS REGIONS V TO XII AND METROPOLITAN REGION

CC: REGIONAL LIVESTOCK OFFICERS REGIONS V TO XII AND M.R.

Please find enclosed Directive FSIS 5000.1 recently revised by this agency which I ask you to distribute in printed copy among the official inspection teams of each elaboration and processing plant of livestock product that is authorized for said market.

The implementation of this regulation, as well as the availability of this reference document in the plant, constitutes one of the aspects that are evaluated in the maintenance audit of said agency.

Sincerely,

HECTOR GALLEGUILLOS VILLOUTA
Chief of Livestock Protection Division

CC: Sub Dept. Foreign Trade (USA)
CTG/MRB
2007060

ANNEX 6

April 25, 26 and 27

**Advanced HACCP Workshop
&
USDA / FSIS
Regulatory Update Seminar**

The course grants an
International HACCP
Alliance Certificate,
recognized

Expositors:
Dr. Robert Savage
Dr. Joseph Blair

**This course is imparted by HACCP Consulting Group, accredited by the FSIS and
certified by International Alliance Group**





GOBIERNO DE CHILE
SERVICIO AGRÍCOLA Y GANADERO

Advanced HACCP Workshop Specialized for the Meat Industry

TUESDAY, APRIL 25

- 8:30 Inscription
- 9:00 Inauguration and Welcome
Mr. Francisco Bahamonde M.
SAG National Director
Mr. Juan Miguel Ovalle G.
President APA & ASPROCER
- 9:20 Workshop Objectives
Dr. Pedro Guerrero C.
Technical Director APA & ASPROCER
- Course "Advanced HACCP"**
Dr. Robert Savage
Dr. Joseph Blair
- 9:25 Verification of safety system
- 10:00 Coffee Break
- 10:15 SPS/SSOP/HACCP issues at present
- 11:15 Preparation for FSIS audits
- 12:15 Lunch
- 13:15 Process validation principles
- Cooked
 - Slaughter – Bovine, Poultry
 - Raw grinding /raw non-grinding process
 - Dry and fermented sausages
- 15:00 Coffee Break
- 15:15 Process validation principles (cont'd.)
- 16:30 Q & A
- 17:30 Closing

WEDNESDAY, APRIL 26

- 8:30 Statistical Control of Processes and applications to HACCP
- 9:30 *Listeria* control in cooked product processes
- 10:00 Coffee Break
- 10:15 *Listeria* control (cont'd.)
- 11:00 E.coli O157:H7 control in raw grinding / raw non-grinding
- 12:15 Lunch
- 13:15 SMR control in animal slaughtering processes
- 15:00 Coffee Break
- 15:15 Latest FSIS directives / news and instructions
- 16:15 Q & A
- 17:15 Closing

USDA / FSIS Regulatory Update Seminar

THURSDAY, APRIL 27

8:30	Inscription	13:30	FSIS Directive 5000.2
9:00	Welcome		Documentary revision of establishment by inspection personnel
	Mr. Guillermo Donoso H.		Instructions in accordance with <i>E.coli</i> <i>O157:H7</i> .
	<i>Dean of Catholic University of Chile</i>		
	Dr. Pedro Guerrero C.	14:30	FSIS Directive 5100.1 – Integral safety evaluations performed by enforcement, investigations and analysis officers (EIAO)
	<i>Technical Director APA & ASPROCER</i>		
	Course “USDA / FSIS Regulations”	15:15	Coffee Break
	Dr. Robert Savage	15:30	FSIS Directive 6500.2 – Review of Incident Investigation Team (IIT) – Methodology for <i>E.coli O157:H7</i> ; <i>Listeria monocytogenes</i> and <i>Salmonella</i> (poultry)
	Dr. Joseph Blair		
9:15	General Introduction	16:30	Update on recent FSIS regulations
9:30	Potential problems at plants – Sanitary performance standards	17:00	Q & A
10:00	Potential problems at plants – SSOP	17:30	Closing
11:00	Coffee Break		
11:30	Potential problems at plants – HACCP		
12:30	Lunch		



SAG Livestock Protection Division / Avenida Bulnes 140, 7th Floor. Santiago
Phone: 696-7311; Fax: 671-6184; E-mail: propec@sag.gob.cl

Fax N°: 750	Date: April 18, 2006
N° of pages including cover letter: 02	
Sirs: JUAN MIGUEL OVALLE, PRESIDENT APA & ASPROCER	
Phone:	Fax:
Attention:	
Subject: REPORTS WHAT IT SAYS	
Sent by: CHIEF OF SAG LIVESTOCK PROTECTION DIVISION	

X Urgent	X Information	Respond
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Dear Mr. Ovalle,

I wish to inform you that the SAG National Director will be traveling abroad on a mission during the "Advanced HACCP Workshop and the USDA / FSIS Regulatory Update Seminar" which will take place on April 25, 26 and 27, which will not allow him to participate in the inauguration.

Furthermore, please find attached a list of the SAG participants who will be attending this seminar.

Sincerely,

HECTOR GALLEGUILLOS VILLOUTA
VETERINARIAN
CHIEF OF LIVESTOCK PROTECTION DIVISION

OVP

SAG PARTICIPANTS IN APA-ASPROCER COURSE

Nº	Region	Establishment	SAG Official
1	I	A TARAPACA	CLAUDIO PEREZ
2	V	SOPRAVAL	SANDRA OLIVARES
3	MR	EL PAICO	GLADYS RIOS
4		LO VALLEDOR	PEDRO ORELLANA
5		FRIOSIA	ANDREA RIVERA
6		REGIONAL SERVICE	CAROLINA FLORES
7		REGIONAL SERVICE	PEDRO ACUÑA
8	VI	ROSARIO	MARIO LEIVA
9		FAMISA	GONZALO LEYTON
10		LO MIRANDA	MARIO PEREZ
11	VII	COEXCA	HORTENCIA CARMONA
12	VIII	C. ÑUBLE	JUAN RAMIREZ
13	IX	REGIONAL SERVICE	MARCELA CARO
14	X	FRIGOSUR	ELIZABETH OJEDA
15		MAFRISUR	CHRISTIAN HOTT
16	Central level		SANDRA JEREZ
17	Central level		DAVID GUERRA
18	Central level		OSCAR VIDELA