



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Dr. Omar Toro
General Director
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Tegucigalpa, M.D.C.
Honduras

OCT 29 2007

Dear Dr. Toro:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of the Honduras meat inspection system January 30 to February 12, 2007. Comments received from the government of Honduras have been included as an attachment to the final report. Enclosed is a copy of the final audit report.

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

Sincerely,

Donald Smart
Director
International Audit Staff
Office of International Affairs

Enclosure

FINAL

OCT 26 2007

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

JANUARY 30 THROUGH FEBRUARY 12, 2007

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

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

AI	Auxiliary Inspector
CCA	Central Competent Authority
CVO	Chief Veterinary Officer
<i>E. coli</i>	Generic <i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
<i>FSD</i>	<i>Food Safety Division</i>
LANAR	<i>Laboratorio Nacional de Analisis de Residuos</i> , National Laboratory of Residue Analysis
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/ Hazard Analysis and Critical Control Point Systems
SAG	<i>Secretaria de Agricultura y Ganaderia</i> , Department of Agriculture and Livestock
SENASA	<i>Servicio Nacional de Sanidad Agropecuaria</i> , National Service of Plant and Animal Health
SRM	Specified Risk Material
SSOP	Sanitation Standard Operating Procedure(s)
<i>Salmonella</i>	<i>Salmonella</i> species
VIC	Veterinarian-In-Charge

1. INTRODUCTION

The audit took place in Honduras from January 30 through February 12, 2007.

An opening meeting was held on January 30, 2007 in Tegucigalpa with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the details of the audit itinerary, and requested additional information needed to complete the audit of Honduras' meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the *Secretaria de Agricultura y Ganaderia*, or Department of Agriculture and Livestock, and representatives from the local inspection offices.

2. OBJECTIVE OF THE AUDIT

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

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

Competent Authority Visits		Comments
Competent Authority	2	Tegucigalpa
Laboratories	2	Tegucigalpa
Meat Slaughter and Processing Establishments	2	San Pedro Sula, Catacamas

3. PROTOCOL

The official on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Honduras' inspection headquarters offices. The third part involved on-site visits to the two beef slaughter and processing establishments certified by Honduras as eligible to export to the United States. The fourth part involved visits to two government-owned and -operated laboratories. The *Laboratorio Nacional de Analisis de Residuos* (LANAR) was conducting analyses of field samples for Honduras' national residue control program and *Salmonella* species.

Program effectiveness determinations of Honduras' inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP); (2) animal disease controls; (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis/Critical Control Point (HACCP) programs and the testing program for generic

E. coli; (4) residue controls; and (5) enforcement controls, including the testing program for *Salmonella* species. Honduras' 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 Honduras and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

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

Second, the auditor would audit against any equivalence determinations that have been made by FSIS for Honduras under provisions of the Sanitary/Phytosanitary Agreement. Currently, no special equivalence determinations are in effect for Honduras.

4. LEGAL BASIS FOR THE AUDIT

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

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

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

The last two FSIS audits of Honduras' inspection system were conducted in February 2005 and October 2005.

The following deficiencies were identified during the FSIS audit in February 2005:

- Left atlantal and right tracheobronchial lymph nodes were not being incised.
- Maintenance and cleaning of over-product structures had been neglected.
- Illumination at inspection stations was not sufficient.

- The location where sampling for generic *E. coli* was to be conducted was not specified in the written procedures.
- Several flies were observed on the slaughter floor. Several flies and spiders, a moth, and a gecko were observed in the men's dressing room/toilet area. There were no screens on the windows.

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

- Several sanitizers near the head-removal station were not maintained at the required temperature of 180°F (82°C).
- A cable above exposed product in the product weighing area was covered with a thick layer of dust and grease.
- Stacks of folded cartons for packaging edible meat product were stored under insanitary conditions.
- The dressing room for women was not provided with paper towels and toilet seats were in need of repair.
- The holding pen for cattle had numerous bolts protruding from the wall into the pen, which were a potential source of injury to the animals.

6. MAIN FINDINGS

6.1 Government Oversight

The office of the *Servicio Nacional de Sanidad Agropecuaria*, or National Service of Plant and Animal Health (SENASA), is under the umbrella of the *Secretaria de Agricultura y Ganaderia*, or Department of Agriculture and Livestock (SAG). The *Food Safety Division* (FSD) is Honduras' Central Competent Authority and is responsible for providing government oversight of Honduras' meat inspection programs. Additionally, FSD has direct authority over the government of Honduras' National Laboratory of Residue Analysis. This official government laboratory performs chemical and microbiological analytical testing of meat products eligible for export to the U.S.

A reorganization of the structure of the meat inspection system went into effect on January, 2006. The main purpose of this reorganization was to facilitate direct contact between SENASA and FSD. All inspection personnel assigned to establishments certified to export meat to the United States are full-time government employees receiving no compensation from either industry or establishment personnel. Inspection personnel can hold outside employment provided it does not serve as a conflict of interest with their inspection duties.

Meat export certificates are controlled by the Chief Veterinary Officer (CVO) and are signed and distributed to the official inspection personnel stationed at the certified

establishments on an as-needed basis. Additionally, the CVO maintains documented control of all official government seals and stamps. The Veterinarians-in-Charge (VICs) in the two establishments certified as eligible to export to the United States maintain physical control of all assigned government seals and stamps.

6.1.1 CCA Control Systems

The FSD is headed by a Chief Veterinary Officer (CVO) and three National Supervisors; one of these National Supervisors has the responsibility for oversight of Honduras' meat and poultry establishments. During this audit, this National Supervisor accompanied the FSIS auditor and served as the lead auditor for the two establishment audits.

SENASA has eight regional offices that provide only administrative (not oversight) functions to the meat establishments certified to export meat to the United States. Additionally, FSD has authority over live-animal issues in Honduras relative to livestock and poultry movements and disease.

6.1.2 Ultimate Control And Supervision

At each certified establishment, the VIC has the authority to cease the establishment's production operations any time the wholesomeness and safety of the product is jeopardized. The VIC reports directly to the area supervisor for meat and poultry and to the CVO regarding enforcement activities. The VIC uses "Corrective Action Demands (DAC)" as the official government documentation for citing the establishment for non-compliance activities. A decision to suspend the operations of an establishment for non-compliance or to delist an establishment from exporting to the United States is the joint responsibility of the VIC, the National Supervisor, and the CVO. The CVO will make the ultimate decision after consulting with his/her immediate supervisor.

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

The government of Honduras has the organizational structure and staffing to ensure uniform implementation of US import requirements. However, the government of Honduras needs to improve its control and supervision over some official activities (e.g., SRM removal) to ensure compliance with US import requirements.

6.1.3 Assignment of Competent, Qualified Inspectors

All inspection personnel assigned to certified establishments undergo initial and continuous training, as well as participate in practical on-the-job training under the combined supervision of the CVO, the VIC and National Supervisor. FSD maintains individual training records of inspection personnel.

All official veterinarians are qualified veterinarians who have obtained their college veterinary degrees from accredited veterinary colleges in Brazil, Mexico, and Costa Rica.

Honduras does not have an accredited veterinary college. The auxiliary meat inspectors have received their academic training in animal/farm science at Honduras' vocational school.

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

6.1.4 Authority and Responsibility to Enforce the Laws

The official inspection personnel are authorized to enforce the government of Honduras' meat inspection legislation and U.S. import requirements, including animal health and welfare, control of animal disease, veterinary medicines, and the production of safe foods of animal origin. Through the legal process in courts, FSD, with the assistance of the regulatory enforcement group of SENASA, has the authority to suspend and delist certified establishments to prevent the export of unsafe meat to the U.S.

6.1.5 Adequate Administrative and Technical Support

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

6.2 Headquarters Audits

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

- Changes to the organizational structure and staffing
- Methods of payment to inspection personnel
- Proper distribution of relevant legislation/regulation to inspection personnel
- The process of hiring, qualification and assignment of inspection personnel to the US certified establishments
- Internal review reports
- Other supervisory visits to establishments that were certified to export to the U.S.
- New laws and implementation documents, such as regulations, notices, directives and guidelines
- Sampling and laboratory analyses for residues
- Sanitation, slaughter and processing inspection procedures and standards
- Handling of products from livestock with conditions such as cysticercosis
- Control of inedible and condemned materials
- Export product inspection and control, including export certificates
- Enforcement records, including examples of criminal prosecution and seizure and control of noncompliant product

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

7. ESTABLISHMENT AUDITS

The FSIS auditor visited the two slaughter/processing establishments that have been certified by FSD as eligible to export to the U.S. None was delisted by Honduras because of failure to meet basic U.S. requirements, but one establishment received a “Notice of Intent to Delist” because of HACCP and SSOP implementation deficiencies.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

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

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements. (Private laboratories are not used in Honduras.)

The following laboratory was audited:

- *Laboratorio Nacional de Analisis de Residuos*, National Laboratory of Residue Analysis

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

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Honduras’ 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, Honduras’ inspection system had controls in place for SSOP programs, personal hygiene practices, and product handling and storage practices.

In addition, Honduras’ 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. The following deficiency was observed in one establishment:

- During pre-operational sanitation inspection, rust was observed above exposed moving carcasses on the doorway connecting the chiller with the boning room.
- Condensation was observed on a refrigeration unit above carcasses in the chiller and above metal carts used for transporting edible product in the boning room.

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 U.S. domestic inspection program. The SSOP in both establishments were observed to have the following deficiencies:

- In one establishment, during pre-operational sanitation inspection in the equipment and utensils wash room, flaking paint was found in cleaned metal containers used for edible product.
- In one establishment, during operational sanitation inspection, rail dust and flaking paint were observed on three carcasses in the boning area.
- In one establishment, a conveyor belt used for edible product was observed with holes and cracks that rendered it difficult to clean and provided the potential for product adulteration.
- In one establishment, a carcass in the boning room was contacting the floor.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Honduras' 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 ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, post-mortem inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients,

formulations, processing schedules, equipment and records, and processing controls of cured, dried, and cooked products.

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

11.1 Humane Handling and Humane Slaughter

No deficiencies were noted.

11.2 HACCP Implementation (BSE-SRM)

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

The HACCP programs were reviewed during the on-site audits of the two establishments. Both establishments had adequately implemented the PR/HACCP requirements, with the following exception:

- In one establishment, remnants of spinal cords were observed in two carcasses in the cooler and the boning room, resulting in deviations from the Critical Limit for CCP1, which identified SRM as a hazard.

11.3 Testing for Generic *E. coli*

Honduras had adopted the FSIS regulatory requirements for testing for generic *E. coli*. Both establishments were required to meet the basic FSIS regulatory requirements for testing for generic *E. coli* and were evaluated according to the criteria employed in the United States' domestic inspection program. Testing for generic *E. coli* was properly conducted in both establishments.

11.4 Testing for *Listeria monocytogenes*

Neither of the establishments audited was producing any ready-to-eat products, either for the U.S. or for any other domestic or foreign markets, so the requirements for testing for *Listeria monocytogenes* according to the Final Rule of June 6, 2003, did not apply to these establishments.

12. RESIDUE CONTROLS

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

The government-owned and operated *Laboratorio Nacional de Analisis de Residuos*, National Laboratory of Residue Analysis, was audited.

The following deficiency was noted:

- According to the laboratory's QC manual, analyses of all compounds are to be completed within fourteen days of sample receipt in the laboratory. The analyses of two samples for chlorinated hydrocarbons were not completed until thirty days after sample receipt because the supply of one of the chemicals required for the determination had run out and its replacement had to be ordered from Germany.

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.

13.1 Daily Inspection in Establishments

Documented daily inspection was provided in both establishments for days on which U.S.-eligible product was produced.

13.2 Testing for *Salmonella* Species

Honduras had adopted the FSIS regulatory requirements for testing for *Salmonella* species. Both establishments were evaluated according to the criteria employed in the United States' domestic inspection program. No deficiencies were noted.

13.3 Species Verification

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

13.4 Periodic Reviews

Periodic supervisory reviews of both certified establishments were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security; and prevention of commingling of product intended for export to the United States with product intended for the domestic market. Furthermore, controls were in place for security items, shipment security, and products entering the establishments from outside sources.

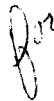
National mandates for the implementation of compliance with the requirements for special handling of Specified Risk Materials regarding Bovine Spongiform Encephalopathy (BSE) had been implemented: Non-ambulatory cattle are condemned upon ante-mortem inspection, no beef containing SRMs is permitted in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

- As stated above, in one establishment, remnants of spinal cords were observed in two carcasses in the cooler and the boning room, resulting in a deviation from the Critical Limit for CCP1, which identified SRM as a hazard. Therefore, inspection service officials were not enforcing U.S. requirements regarding SRM controls in this establishment.

14. CLOSING MEETING

A closing meeting was held on February 12, 2007 with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

 Otto Urban, DVM
Senior Program Auditor



15. ATTACHMENTS

Individual Foreign Establishment Audit Forms
Foreign country response to the Draft Final Audit Report

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Empacadora C & D, Catacamas, Olancho, Honduras	2. AUDIT DATE Feb. 6, 2007	3. ESTABLISHMENT NO. 4	4. NAME OF COUNTRY Honduras
	5. NAME OF AUDITOR(S) Oto Urban, 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.		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	
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	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

Est. 4, Empacadora C & D, Catacamas, Olancho, Honduras; Feb. 6, 2007 (beef slaughter and processing)

- 10 One carcass was contacting the floor in the boning room. Establishment personnel took immediate corrective action.
[Regulatory reference: 9CFR 416.13(c)]

61. NAME OF AUDITOR
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

Oto Urban 4/12/07

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Empacadora Continental Avenida Juan Pablo II San Pedro Sula Honduras	2. AUDIT DATE Feb. 1, 2007	3. ESTABLISHMENT NO. 12	4. NAME OF COUNTRY Honduras
	5. NAME OF AUDITOR(S) Oto Urban, 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.		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.	X	46. Sanitary Operations	X
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		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
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. NOID	X
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 12, Empacadora Continental, San Pedro Sula, Honduras; Feb. 1, 2007 (beef slaughter & processing)

10/51 During pre-operational sanitation inspection in the equipment and utensils wash room, flaking paint was found in cleaned metal containers used for edible product. This was corrected immediately by the establishment personnel. [Regulatory references: 9CFR 416.13(a) and 416.17]

Rail dust and flaking paint were observed on three carcasses in the boning area during operational sanitation inspection. The Veterinarian-in-Charge ordered immediate corrective action. [9CFR 416.13(c) and 416.17]

A conveyor belt used for edible product was observed with holes and cracks that rendered it difficult to clean and provided the potential for product adulteration. The establishment personnel scheduled corrective action. [9CFR.13(a)(b) and 416.17]

18/22/51 Remnants of spinal cords were observed in two carcasses in the chiller and the boning room, resulting in deviations from the Critical Limit for CCP1, which identifies SRM as a hazard. The Veterinarian-in-Charge ordered immediate corrective action. [9CFR 310.22, 417.5(3), and 417.8]

41 Condensation was observed on a refrigeration unit above carcasses in the cooler and above metal carts used for transporting edible product in the boning room. No product was affected. The Veterinarian-in-Charge ordered immediate corrective action. [9CFR 416.4 (d)]

46/51 During pre-operational sanitation inspection, rust was observed above exposed moving carcasses on the doorway connecting the chiller with the boning room. The establishment management scheduled prompt corrective action. [9CFR 416.2(b),416.4(b), and 416.17]

58 The supervisory Food Safety Division officials issued to the establishment a Notice of Intent to Delist if the deficiencies are not addressed and corrected within 30 days of this audit.

61. NAME OF AUDITOR
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

Oto Urban 4/12/07



PRODUCIENDO MAS... CONSERVAREMOS LA PAZ

SECRETARIA
DE AGRICULTURA
Y GANADERIA

SERVICIO NACIONAL DE SANIDAD AGROPECUARIA
(SENASA)
División de Inocuidad de Alimentos

Nota DGS-DIA-1097-2007

Tegucigalpa MDC,
October 11, 2007

Mr.
DONALD SMART
Director
International Audit Staff
Office of International affairs
Nebraska, USA

Mr. Smart:

I inform that we have reviewed the draft final audit report conducted an on-site of the Honduras meat inspection system in January 30 to February 12, 2007 and we do not have any commentary.

Expecting that this information will be useful and do not hesitate to ask any additional question at e-mail etoro@senasa-sag.gob.hn, telephones 00 (504) 2310786 or 00 (504) 2397067.

sincerely,

Dr. EDMUNDO OMAR TORO
Director General de SENASA



Cc Lic. Ana Gómez / Especialista Agrícola USDA
Dr. Juan Carlos Ordoñez / Subdirector Técnico de Salud Animal
Dr. Juan Ramón Velásquez / Coordinador DIA