

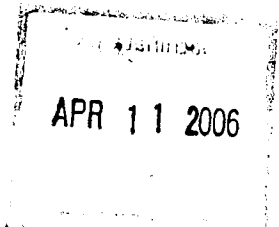


United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Don



Dr. Mercedes Erazo
Chief of the Official Inspection Service of Products of Animal Origin (SIOPOA)
Servicio Nacional de Sanidad Agropecuaria (SENASA)
Secretaria de Agricultura y Ganaderia (SAG)
Boulevard Miraflores, Avenue La FAO
Cotiguo a INJUPEM
3er Edificio, 3er Nivel
Tegucigalpa, Honduras, C.A.

Dear Dr. Erazo:

The Food Safety and Inspection Service conducted an on-site audit of the Honduras meat inspection system October 18 through October 25, 2005. The comments from Honduras have been included in the final audit report. Enclosed is a copy of the final report.

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

Sincerely,

Sally White JD

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

Cc: Steven Huete, Agriculture Counselor, US Embassy, Guatemala City
Ana Gomez, Agriculture Specialist, US Embassy, Tegucigalpa, Honduras
Maria Bennaton, Minister, Embassy of Honduras, Washington, DC
Jeanne Bailey, FAS Area Officer
Amy Winton, State Department
Bob Macke, Assistant Deputy Administrator, International Trade Policy, FAS
Barbara Masters, Administrator, FSIS
Karen Stuck, Assistant Administrator, Office of International Affairs (OIA), FSIS
Bill James, Deputy Assistant Administrator, OIA, FSIS
Linda Swacina, Executive Director, FSIA, OIA, FSIS
Donald Smart, Director, Review Staff, FSIS
Sally White, Director, International Equivalence Staff, OIA, FSIS
Clark Danford, Director, IEPS, OIA, FSIS
Mary Stanley, Director, IID, OIA, FSIS
Barbara McNiff, Director, FSIS Codex Programs Staff, OIA, FSIS
Shannon McMurtrey, IES, OIA, FSIS
Country File

FINAL

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

October 18 through October 28, 2005

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

APHIS	Animal and Plant Health Inspection Service
BSE	Bovine Spongiform Encephalopathy
CCA	Central Competent Authority (Official Inspection Service for Products of Animal Origin or <i>Servicio de Inspección Oficial de Productos de Origen Animal</i>)
CVO	Chief Veterinary Officer
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
LANAR	National Laboratory of Residue Analysis
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point System
<i>Salmonella</i>	<i>Salmonella</i> species
SAG	<i>Secretaria de Agricultura y Ganaderia</i> , or Department of Agriculture and Livestock
SENASA	<i>Servicio Nacional de Sanidad Agropecuaria</i> , or National Service of Plant and Animal Health
SIOPOA	<i>Servicio de Inspección Oficial de Productos de Origen Animal</i> or Official Inspection Service for Products of Animal Origin (CCA for Honduras)
SRM	Specified Risk Material
SSOP	Sanitation Standard Operating Procedures
VIC	Veterinarian-In-Charge

1. INTRODUCTION

The audit took place in Honduras from October 18 through October 28, 2005.

An opening meeting was held on October 18, 2005 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 *Servicio de Inspección Oficial de Productos de Origen Animal* (SIOPOA), or Official Inspection Service for Products of Animal Origin, 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 and the two slaughter and processing establishments eligible to export to the U.S.

Competent Authority Visits	Comments	
Competent Authority	1	Tegucigalpa
Laboratory	1	Tegucigalpa
Meat Slaughter and Processing Establishments	2	Catacamas and San Pedro Sula

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 a visit to the government residue/microbiology laboratory. The government residue/microbiology laboratory in Tegucigalpa was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The laboratory was also responsible for conducting analyses of field samples for Honduras' national residue control program.

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 against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Honduras. FSIS requirements include, among other things, daily inspection in all certified establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and FSIS' requirements for HACCP, SSOP, testing for generic *E. coli* and *Salmonella* species.

Equivalence determinations are those 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.).
- 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 last two FSIS audits of Honduras' inspection system were conducted in December 2003 and February 2005.

The following deficiencies were identified in the FSIS audit of December 2003:

- In one establishment, condensation had formed on ceilings, rails, and cooling units in the carcass cooler and was dripping on exposed carcasses.

- In one establishment, the location in the establishment where sampling for generic *E. coli* is conducted was not described in the establishment's sampling program. This was a repeat deficiency from the FSIS audit in March 2003.
- Neither establishment had developed a statistical process control procedure to analyze the results of the testing program for generic *E. coli*. The method intended for excision sampling was being used.
- The official government laboratory was using the "Simplate" method, instead of the Petrifilm method, for analyzing meat samples for the presence of generic *E. coli*.
- In one establishment, post-mortem inspection of beef forequarters was being conducted after the final carcass wash.
- In one establishment, light at inspection surfaces at two post-mortem inspection stations was inadequate.
- In one establishment, both sanitizers in one small boning room were below the 180° F (82° C) requirement.

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

- Several flies were observed on the slaughter floor. Several flies and spiders and a moth were also observed in the men's dressing room/toilet area.
- Maintenance and cleaning in several areas had been neglected to varying degrees. The FSIS auditor observed holes in the ceilings of two of the three carcass coolers, unprofessional electrical wiring with unsealed junction boxes and wired connections without proper insulation directly over exposed product in several exposed product areas, and rust and flaking paint above exposed product areas in a meat processing room.
- In one establishment, the SIOPOA inspectors were not routinely incising and inspecting either the left atlantal or the right tracheo-bronchial lymph nodes in the beef heads.
- In one establishment, the location where the sampling procedure for testing for generic *E.coli* was conducted was not specified in written program.

6. MAIN FINDINGS

6.1. Government Oversight

Honduras' meat inspection system is administered by the SIOPOA, an agency within the National Service of Plant and Animal Health (SENASA), Agriculture and Livestock Secretariat (SAG). SIOPOA has direct authority over all meat establishments including those certified to export meat to the United States. SIOPOA also has direct authority over

the government of Honduras' National Laboratory of Residue Analysis (LANAR). This government laboratory performs both chemical and microbiological analytical testing of meat products.

SIOPOA employs approximately 22 veterinarians and 43 auxiliary inspectors to carry out the responsibility of its domestic and export meat inspection programs including related enforcement activities. 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 official inspection duties.

Meat export certificates are controlled by the Chief Veterinary Officer (CVO) and are signed and distributed on an as-needed basis to the official inspection personnel stationed at the certified establishments. The CVO also 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

SIOPOA is headed by a CVO and three National Supervisors, of which one National Supervisor has the responsibility for oversight of Honduras' meat and poultry establishments. During this audit, this National Supervisor accompanied the FSIS auditor and served as leader for the two establishment audits, while the FSIS auditor observed.

SENASA has eight regional offices that provide only administrative functions relative to the meat establishments certified to export meat to the United States. SIOPOA also has authority over live animal matters in Honduras relative to livestock and poultry movement controls and diseases.

6.1.2. Ultimate Control and Supervision

At each certified meat 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 (DACs) as the official government documentation for citing the establishment for non-compliance activities. A decision to suspend the operations of an establishment 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 her immediate supervisors.

The VIC has direct supervision over all other inspection personnel (auxiliary inspectors) assigned to certified establishments. In the two establishments certified to export meat to the United States, SIOPOA 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 U.S. import requirements. However, the government of Honduras could improve its control and supervision over some official activities to ensure compliance with U.S. import requirements.

6.1.3. Assignment of Competent, Qualified Inspectors

All inspection personnel assigned to certified establishments undergo induction training, as well as participate in practical on-the-job training under the combined supervision of the CVO, the VIC and the National Supervisor. Additional training is provided for all inspection personnel as needed. SIOPOA maintains individual training records of inspection personnel.

All official veterinarians are qualified veterinarians who have obtained their college veterinary degree from accredited veterinary colleges in Brazil and Mexico. Honduras does not have an accredited veterinary college. The auxiliary meat inspectors received their academic training in animal/farm science from 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 the courts, SIOPOA, 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 United States.

6.1.5. Adequate Administrative and Technical Support

During this audit, the FSIS auditor determined that the CCA has administrative and technical support to operate Honduras' meat inspection system and has the capability 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. The records review focused primarily on food safety hazards and included the following:

- Changes to staffing
- Internal review reports
- Supervisory visits to establishments that were certified to export to the U.S.
- Training records for inspectors, including courses in HACCP
- New laws and implementation documents such as regulations, notices, directives and

guidelines, including official communications with field personnel, both in-plant and supervisory, in which U.S. requirements are conveyed

- 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, recalls, and seizure and control of noncompliant product
- A summary of the species verification policy & program

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 SIOPOA as eligible to export to the United States. None were delisted or received a Notice of Intent to Delist (NOID) by Honduras because of failure to meet basic U.S. requirements.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

Residue laboratory audit focused 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 audit focused 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. Private laboratories are not used in Honduras.

- The audit of the residue and microbiology laboratory revealed that it is in the process of establishing a check sampling program.

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, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling practices.

In addition, Honduras' inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, workspace, ventilation, ante-mortem 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 U.S. domestic inspection program. The SSOP in both establishments were found to meet the FSIS regulatory requirements.

9.2. Sanitation Performance Standards (SPS)

Four deficiencies were identified regarding SPS:

- In one of two establishments, one of the sanitizers was not maintained at the required temperature of 180 F° (82C°) at the head removal station.
- In one of two establishments, an overhead cable above the exposed product in the product weighing area was covered with a thick layer of dust and grease.
- In one of two establishments, the stacks of folded cartons for packaging edible meat product were stored in insanitary manner and allowed to build dust on them.
- In one of two establishments, the dressing room for women was not provided with towels paper and toilet seats were in bad repair.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. No deficiencies were noted.

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

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, post-mortem

inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients, formulations, processing schedules, equipment and records, and processing controls of cured, dried, and cooked products.

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

11.1 Humane Handling and Humane Slaughter

One deficiency was noted:

- In one of two establishments, 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.

11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and 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. All establishments had adequately implemented the PR/HACCP requirements.

11.3 Testing for Generic *E. coli*

Honduras has adopted the FSIS regulatory requirements for testing for generic *E. coli*. Both establishments were required to meet the basic FSIS regulatory requirements for testing for generic *E. coli* and were evaluated according to the criteria employed in the United States' domestic inspection program. No deficiencies were noted.

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.

Residue controls were evaluated at the establishment level. No deficiencies were noted.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

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

13.2 Testing for *Salmonella* Species

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

13.3 Species Verification

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

13.4 Monthly Reviews

Monthly 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 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 (SRMs) regarding Bovine Spongiform Encephalopathy (BSE) have been implemented. Non-ambulatory cattle are condemned upon ante-mortem inspection, no beef containing SRMs is permitted in 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.

The following deficiencies that were identified by the FSIS auditor should have been identified and corrected by the SIOPOA officials prior to this FSIS audit:

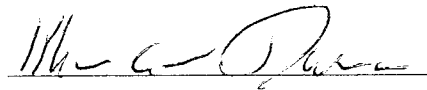
- Inadequate maintenance and cleaning of over-product structures was observed in one establishment.
- In one establishment, the cartons for packaging the edible product were stored in an insanitary manner.
- In one establishment, a sterilizer was not maintained at the required temperature of 180 F° (82 C°) near a head removing station.
- The women's welfare in one establishment, was not provided with hand towels and were missing paper towel dispensers. Some toilet seats were also observed in bad repair and needed replacement.
- The animal holding pen in one establishment had bolts protruding inwardly into the pen, posing potential injury to the animals.

14. CLOSING MEETING

A closing meeting was held on October 28, 2005, 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.

Dr. Alam Khan, DVM
Program Auditor

A handwritten signature in black ink, appearing to read "Alam Khan", is written over a horizontal line.

15. ATTACHMENTS

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

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Empaccadora Continental Ave. Juan Pablo 11 12 calle, Bo. La Granja San Pedro Sula, Honduras	2. AUDIT DATE 10/21/2005	3. ESTABLISHMENT NO. 12	4. NAME OF COUNTRY Honduras
5. NAME OF AUDITOR(S) Dr. Alam Khan		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs 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	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.		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	X
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.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. #: 12

City and Country: San Pedro Sula, Honduras

Date: 10/21/05

- 46/51 a) The water temperature in one of the sanitizers near the head removal station was below the required 180 F° (82 C°). The SIOPOA veterinarian stopped the operation and retained the product {9CFR part 416.4(c)}.
- b) An overhead electrical cable above exposed product in the product weighing area was observed covered with a thick layer of dust and grease {9CFR part 416.4(b)}.
- 52/51 The holding pen for the cattle had numerous bolts protruding inwardly into the pen, which were potentially hazardous to animals {9CFR part 313.1(a)}.

All findings were corrected on the day of audit.

61. NAME OF AUDITOR

Adam R. Khan DVM

62. AUDITOR SIGNATURE AND DATE

 10/21/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Empacador C & D S.A. de C.V. Lo Mejor En Carnes de Exportacion B el Hatillo, Salida A Juticalpa Catacamas, Olancho, Honduras	2. AUDIT DATE 10/24/2005	3. ESTABLISHMENT NO. 4	4. NAME OF COUNTRY Honduras
5. NAME OF AUDITOR(S) Dr. Alam Khan DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	X
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	
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16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	X
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	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	
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30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. #: 4

City and Country: Catacamas, Honduras

Date: 10/24/2005


- 45/51 The last row of stacks of folded cartons on the metal stands in the packaging storeroom was covered with visible layer of dust build-up which could have been prevented from regularly rotating the stock in the storeroom, (9CFR 416.6).
- 44/51 The women's welfare facility did not have either paper towels or a paper towel dispenser. Some toilet seats were also in bad repair and in need of replacement {9CFR 416.2(h)}.

All the deficiencies identified above were corrected promptly on the day of audit.

61. NAME OF AUDITOR

Dr. Alam Khan DVM

62. AUDITOR SIGNATURE AND DATE

 10/24/05

[logo]
SAG
[illegible]

MINISTRY OF AGRICULTURE AND LIVESTOCK

SIOPOA NOTE No. 074-2006

Tegucigalpa M.D.C. February 7, 2006

MRS. SALLY WHITE
DIRECTOR
INTERNATIONAL EQUIVALENCE STAFF
OFFICE OF INTERNATIONAL AFFAIRS
WASHINGTON
USA

Mrs. White:

I hereby send greetings and wish you success in your sensitive work.*

This letter is in response to the comments on the draft of the inspection carried out October 18 – 28, 2005 for the equivalence of the poultry product Inspection Systems of Honduras which was received December 1, 2005 in our offices.

The comments are:

1. On the findings of establishments we would like for it to be clear that they were all corrected during the inspection; no **recommendations pending** in any of the establishments was left unfulfilled.
2. Please inform us in the final report whether the Inspection System of Honduras for beef has been authorized to enroll new establishments for export of meat products to the United states, because in the last audit it shows a substantial improvement, and during the last 3 inspections carried out on the system by **FSIS** since December 2003 it has met all **USDA FSIS** requirements in its regulations and their application.

Best wishes.

* [lit. "delicate functions"]