



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

Dr. Norman Valdivia Quijano  
Chief of the Meat Inspection Service  
Dirección General de Protección y Sanidad Agropecuaria  
Ministry of Agriculture and Forestry  
Gobierno De Nicaragua  
Managua, Nicaragua, C.A.

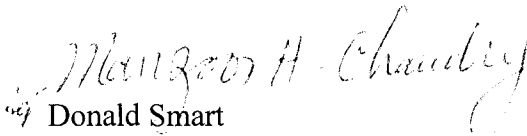
AUG 15 2007

Dear Dr. Quijano:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Nicaragua's meat inspection system February 26 to March 5, 2007. No comments were received on the draft final report from your office. 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](mailto:donald.smart@fsis.usda.gov).

Sincerely,



Donald Smart  
Director  
International Audit Staff  
Office of International Affairs

Enclosure

cc list:

Denis Salgado, Executive Director, Direccion General de Proteccion y Sanidad  
Agropecuaria (DGPSA), Managua, Nicaragua

Katherine Nishiura, Attaché, US Embassy, San Jose

Ervin Leiva, Agriculture Specialist, US Embassy, Managua, Nicaragua

Alcides Montiel, Minister Counselor for Trade, Embassy of Nicaragua

Robert Macke, Assistant Deputy Administrator, Office of Scientific and Technical Affairs, FAS

Jeanne Bailey, FAS Area Director

Ann Ryan, State Department

Alfred Almanza, Administrator, FSIS (Mila Cook for e-mail)

Karen Stuck, Assistant Administrator, OIA, FSIS

Bill James, Deputy Assistant Administrator, OIA, FSIS

Donald Smart, Director, IAS, OIA, FSIS

Sally White, Director, IES, OIA, FSIS

Clark Danford, Director, IEPS, OIA, FSIS

Mary Stanley, Director, IID, OIA, FSIS

Barbara McNiff, Director, FSIS Codex Programs Staff, OIA, FSIS

Gerald Zirnstein, IES, OIA, FSIS

Country File

FSIS:OIA:IAS:D SMART:402.344.5100:8/05/07:Nicaragua Audit Final Letter August 07

**FINAL**

AUG 15 2007

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

FEBRUARY 26 THROUGH MARCH 5, 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
CVMI	Chief Veterinary Meat Inspector
DGPSA	<i>Direccion General de Proteccion y Salud Animal</i> or General Directorate for Plant and Animal Health
DIA	<i>Direccion de Inocuidad Agroalimentaria</i> or Division of Food Safety
<i>E. coli</i>	Generic <i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
MAG-FOR	<i>Ministerio de Agricultura y Ganaderia</i> , Ministry of Agriculture and Livestock
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/ Hazard Analysis and Critical Control Point Systems
SRM	Specified Risk Material
SSOP	Sanitation Standard Operating Procedures
<i>Salmonella</i>	<i>Salmonella</i> species
VIC	Veterinarian-In-Charge

## 1. INTRODUCTION

The audit took place in Nicaragua from February 26 through March 5, 2007.

An opening meeting was held on February 26, 2007 in Managua 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 Nicaragua's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the *Direccion General de Proteccion y Salud Animal* (DGPSA), and when appropriate, 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 two slaughter-and-processing establishments eligible to export to the United States.

Competent Authority Visits		Comments
Competent Authority	1	Managua
Meat Slaughter and Processing Establishments	2	Nandaime, Tipitapa

## 3. PROTOCOL

The official on-site audit was conducted in three parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Nicaragua's inspection headquarters offices. The third part involved on-site visits to the two beef slaughter and processing establishments certified by Nicaragua as eligible to export to the United States.

Program effectiveness determinations of Nicaragua'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 the testing program for generic *E. coli*; (4) residue controls; and (5) enforcement controls, including the testing program for *Salmonella* species. Nicaragua'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 were carried out by Nicaragua 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 FSIS audits a country's inspection system in accordance with two areas of focus. First, FSIS audits 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, and FSIS' requirements for HACCP, SSOP, testing for generic *E. coli* and *Salmonella* species.

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

#### 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](http://www.fsis.usda.gov/Regulations_&Policies/ForeignAuditReports/index.asp).

The last two FSIS audits of Nicaragua's inspection system were conducted in February 2005 and March 2006.

No deficiencies were identified during the audit in February 2005.

In March 2006, five establishments were certified by Nicaragua as eligible to export to the U.S. The following deficiencies were identified:

- In the cold-storage facility, although the establishment management reported taking product temperature and cleaning and sanitizing the thermometer and drill after each use there were no written procedures and records to confirm this activity.

- In one establishment, plastic containers for edible product use were not properly cleaned and were reused. No clean containers were available in the edible offal area. Additionally, the area for washing dirty containers was located adjacent to the kill floor, in close proximity of passing edible product.
- No temperature-monitoring device or written records were available for one of the two refrigerators used for storage of chemical standards.

## 6. MAIN FINDINGS

### 6.1 Government Oversight

The office of the *Direccion General de Proteccion y Sanidad Agropecuaria (DGPSA)*, or the General Directorate for Plant and Animal Health, is under the umbrella of the *Ministerio de Agropecuario Forestal (MAG-FOR)*, or Ministry of Agriculture and Forestry.

The *Direccion de Inocuidad Agroalimentaria (DIA)* is responsible for providing government oversight of Nicaragua's meat inspection programs. DGPSA is Nicaragua's Central Competent Authority (CCA) and has direct authority over the National Laboratory of Residue and Micro Analysis in Managua, the official government laboratory of Nicaragua. This official government laboratory performs analytical chemical and microbiological testing of meat products exported to the United States. The Chief Veterinary Meat Inspector (CVMI) reports to the Director of DGPSA and supervises the five Veterinarian-in-Charge (VIC).

The official guidelines and regulations are issued by the DIA headquarter in Managua. Any change in the regulations must be subjected to a rule-making process that includes analyzing and evaluating public comments.

The structure and the function of the Agency have not changed since the last audit.

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 Veterinarian-in-Charge and are signed and distributed on an as-needed basis to the official inspection personnel stationed at the certified establishments. Additionally, the VIC maintains documented control of all official government seals and stamps. The Veterinarians-in-Charge in the two establishments currently certified as eligible to export to the United States maintain physical control of all assigned government seals and stamps.

Verification activities are performed through such activities as monthly supervisory reviews and inspection verification of establishment activities. Suspension and withdrawal of inspection is authorized by the Head of the Inspection Service.



### 6.1.1 CCA Control Systems

DIA is headed by a CVMI who has the responsibility for oversight of Nicaragua's meat establishments. During this audit, this CVMI accompanied the FSIS auditor and served as the audit leader for the two establishment audits. He manages and communicates any new inspection guidelines, including new FSIS Directives, Notices, and regulations, to the Veterinary Medical Officers in all five U.S.-eligible facilities and provides instructions on how to implement them. The CVMI communicates with the VMOs through faxes, e-mails, and hard-copy memos.

The CVMI is directly responsible for ensuring implementation of FSIS requirements by the VMO at each certified establishment. There are no regional or district offices in Nicaragua.

### 6.1.2 Ultimate Control And Supervision

The implementation of the inspection programs in the two official establishments that export meat product to the U.S. is accomplished through the VICs and six Auxiliary Inspectors (AIs). The VICs are rotated between the two establishments every two years. 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 CVMI regarding enforcement activities. The CCA has direct supervision over inspection personnel at establishments certified to export to the US. Additionally, periodic supervisory audits are performed. Decisions to suspend the operations of an establishment for non-compliance or to delist an establishment from exporting to the United States are made by the Head of the Inspection Service.

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, *DIA* has the inspection personnel to carry out the FSIS requirements.

The government of Nicaragua has the organizational structure and staffing to ensure uniform implementation of US import requirements.

### 6.1.3 Assignment of Competent, Qualified Inspectors

Inspection officials in both certified establishments are paid by the government of Nicaragua. MAG-FOR employs a user-fees system to collect fees from the certified establishments for inspection services rendered.

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 CVMI, and the VIC.

All official veterinarians are qualified veterinarians who have obtained their college veterinary degrees from accredited veterinary colleges in Nicaragua, Costa Rica and Slovakia. Each AI is required to have a high school diploma with a major in livestock or agriculture.

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

#### 6.1.4 Authority and Responsibility to Enforce the Laws

The sanitation, slaughter, and processing inspection procedures and standards, and the legal authority to enforce these requirements, are outlined and specified in two legal documents, the *Reglamento de Inspeccion Sanitaria de Carne para Establecimientos Autorizados* (Regulation of Sanitary Inspection of Meat for Authorized Establishments) and the *Ley Basica de Salud Animal y Sanidad Vegetal* (Basic Law of Animal Health and Plant Health).

The official inspection personnel are authorized to enforce the government of Nicaragua's meat inspection legislation and US import requirements, including animal health and welfare, control of animal disease, veterinary medicines, and the production of safe foods of animal origin. The CVMI of *DIA* and the VIC at each certified establishment have the legal authority to suspend operations and delist certified establishments to prevent the export of unsafe meat to the United States.

#### 6.1.5 Adequate Administrative and Technical Support

DGPSA has adequate administrative and technical support to operate Nicaragua's 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. The records review focused primarily on food safety hazards and included the following:

- Methods of payment to inspection personnel
- Proper distribution of relevant legislation/legislation to insp. personnel
- 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
- 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 *DIA* as eligible to export to the United States. None was delisted but one was issued an NOID by Nicaragua because of failure to meet basic U.S. requirements regarding SSOP.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

No residue or microbiology laboratory was audited at this time.

## 9. SANITATION CONTROLS

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

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

The following deficiency was noted:

- In one establishment, an empty plastic container used for chemicals was found not to be labeled in the chemical storage room.
- In one establishment, a hole was observed in a door connecting the carton storage room with the outside premises that provided the potential for the entrance of vermin.

### 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.

During pre-operational sanitation inspection in one establishment, the following deficiencies were observed in the boning room:

- Several plastic cutting boards were observed with dark stains.
- A conveyor belt, used for transport of edible product, had two cracks and several dark stains.

During operational sanitation inspection in one establishment, the following deficiencies were observed:

- The conveyor belt that had been installed to replace the one found deficient during pre-operational sanitation inspection also had a crack and some dark stains.
- The door connecting the cooler with the boning room was observed contacting exposed carcasses when it was opened. .

## 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 Nicaragua's inspection system had adequate controls in place.

No deficiencies were noted.

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

## 11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, post-mortem inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients, formulations, processing schedules, equipment and records, and processing controls of cured, dried, and cooked products.

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

### 11.1 Humane Handling and Humane Slaughter

No deficiencies were noted.

## 11.2 HACCP Implementation (BSE-SRM)

Both of the 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 BSE-SRM program was properly implemented.

The following deficiency was noted regarding Critical Control Point (CCP) documentation:

- Monitoring records of CCP 3, which had a Critical Limit (CL) of 47°F for carcass temperature in the cooler, indicated three deviations from the CL. However, no records of any corrective actions could be located.

## 11.3 Testing for Generic *E. coli*

Nicaragua 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 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.

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

Nicaragua 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, Nicaragua was required to perform species verification on U.S.-eligible products. Species verification was being conducted in both slaughter/processing establishments as required.

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

- Inspection service officials were not enforcing U.S. requirements in two certified establishments.

#### 14. CLOSING MEETING

A closing meeting was held on March 5, 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.

*for* Oto Urban, DVM  
Senior Program Auditor

A handwritten signature in black ink, appearing to read "Oto Urban DVM", with a horizontal line drawn through the middle of the signature.

## 15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

Foreign country response to Draft Final Audit Report (*no comments received*)



United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Industrial Comercial San Martin S.A. Nandaime	2. AUDIT DATE Feb. 28, 2007	3. ESTABLISHMENT NO. 4	4. NAME OF COUNTRY Nicaragua
	5. NAME OF AUDITOR(S) Dr. Oto urban		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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
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
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 4: Industrial Comercial San Martin S.A., Nandaime, Nicaragua; February 28, 2007

39/51 Door connecting the cartons storage room with outside premises had a hole allowing entrance of vermin to the area. This deficiency was corrected immediately by the establishment management 9 CFR 416.2 (b)(3).

46 Empty plastic container used for chemicals was found not to be labeled in the chemical storage room. It was immediately removed by establishment officials 9 CFR 416.4 (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 Novaterra SA Via Matagalpa, Tipitapa Nicaragua	2. AUDIT DATE 3-1-2007	3. ESTABLISHMENT NO. 2	4. NAME OF COUNTRY Nicaragua
	5. NAME OF AUDITOR(S) Dr. Oto urban		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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	X
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 2: Novaterra SA, Tipitapa, Nicaragua; slaughter/processing; March 1, 2007

10/12/51 During pre-operational sanitation the following observation were made in the boning room:

- a. Several plastic cutting boards were observed with dark stains.
- b. A conveyor belt, used for transport of edible product, had two cracks and several dark stains 9 CFR 416.13 (c) & 416.15(a).

During the operational sanitation, it was observed that the replaced belt also had a crack and some dark stains on it.

10 When opened, the connecting door between the cooler with the boning room was observed contacting carcass. Immediate corrective action was performed by the establishment officials 9 CFR 416.13 (c).

22/51 Monitoring records of the CCP 3, which had CL of 47°F for carcass temperature in the cooler, indicated three deviations of the CL (48°F). However, no recording of any corrective action has been found. Establishment personnel responsible for verifying monitoring activities stated that this was a mistake 9 CFR 417.5 (a)(3).

58 The supervisory MAGFOR 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.

<p>61. NAME OF AUDITOR Oto Urban. DVM</p>	<p>62. AUDITOR SIGNATURE AND DATE <i>Oto Urban</i> 4/12/07</p>
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**Country Response Not Received**