



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Don

Dr. Hector J. Lazaneo
Director
Ministerio de Ganaderia, Agricultura y Pesca
Dirección General de Servicios Ganaderos
Division Industria Animal
Constituyente 1476
11200 Montevideo
Uruguay

MAY 5 2006

Dear Dr. Lazaneo:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of the Uruguay meat inspection system November 16 to December 23, 2005. Enclosed is a copy of the final report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 720-3781, facsimile number (202) 690-4040, or e-mail address: sally.white@fsis.usda.gov.

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc: Robert Hoff, Agricultural Counselor, US Embassy, Buenos Aires
Fernando Sandin-Tusso, Counselor, Embassy of Uruguay
Robert Macke, Assistant Deputy Administrator, ITP, FAS
Jeanne Bailey, FAS Area Officer
Amy Winton, State Department
Barbara Masters, Administrator, FSIS
Karen Stuck, Assistant Administrator, Office of International Affairs (OIA), FSIS
Bill James, Deputy Assistant Administrator, OIA, FSIS
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Sally White, Director, IES, OIA
Clark Danford, Director, IEPS, OIA
Mary Stanley, Director, IID, OIA
AJ Ogundipe, IES, OIA
Country File

FINAL

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

NOVEMBER 16 THROUGH DECEMBER 23, 2005

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

BSE	Bovine Spongiform Encephalopathy
CCA	Central Competent Authority [Ministry of Livestock, Agriculture and Fisheries]
CCP	Critical Control Point
DGSG	General Direction of Livestock Series
DLA	Meat Inspection Division
DICOSE	Division for the Control of Animal Herds
DILAVE	Division of Veterinary Laboratories
DSA	Animal Health Division
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
GOU	Government of Uruguay
<i>LM</i>	<i>Listeria monocytogenes</i>
MGAP	Ministry of Livestock, Agriculture and Fisheries
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
<i>Salmonella</i>	<i>Salmonella</i> species
SPS	Sanitation Performance Standards
SRM	Specified Risk Materials
SSOP	Sanitation Standard Operating Procedures

1. INTRODUCTION

The audit took place in Uruguay from November 16 through December 23, 2005.

An opening meeting was held on November 16, 2005, in Montevideo with the Central Competent Authority (CCA). At this meeting, the auditors confirmed the objective and scope of the audit, the auditors' itinerary, and requested additional information needed to complete the audit of Uruguay's meat inspection system.

The auditors were accompanied during the entire audit by representatives from the CCA, the Ministry of Livestock, Agriculture and Fisheries.

2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit with three objectives. The first objective was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States. The second objective was to assess the status of corrective actions taken as a result of deficiencies identified in the FSIS January 2003 audit of Uruguay's meat inspection system. The third objective was to verify the implementation of new FSIS regulatory requirements regarding non-ambulatory disabled cattle and Specified Risk Materials (SRM) in cattle.

In pursuit of the objectives, the following sites were visited: the headquarters of the CCA, one government office at the establishment level, two laboratories performing analytical testing on United States-destined product, seven slaughter and processing establishments, three meat processing establishments, and one cold storage facility.

Competent Authority Visits			Comments
Competent Authority	Central	1	
		11	Establishment level
Laboratories		2	
Meat Slaughter and processing Establishments		8	
Meat Processing Establishments		3	
Cold Storage Facilities		2	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the Uruguay's inspection headquarters and one government office at the establishment level. The third part involved on-site visits to 11 establishments: seven slaughter and processing establishments, three processing establishments, and one cold storage facility. The fourth part involved a visit to one government laboratory. The Division Laboratories

Veterinarios (DILAVE), a residue and microbiology laboratory, was conducting analyses of field samples for Uruguay's national residue and microbiological control program.

Program effectiveness determinations of Uruguay's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP) and Sanitation Performance Standards (SPS), (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point programs and a testing program for generic *Escherichia coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Uruguay's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Uruguay and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

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

Currently, the two equivalence determinations requested by Uruguay are:

- i) The use of a different agar in the analysis of *Salmonella* samples. FSIS has determined that Uruguay's use of sulphamendelate for sulphapyridine is equivalent to FSIS' requirements.
- ii) FSIS has determined that Uruguay's generic *E. coli* testing program for sheep and goat is equivalent.

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 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

No deficiencies were observed during the FSIS audit of Uruguay's meat inspection system conducted in February/March 2004.

All previous deficiencies reported during the January 2003 audit had been corrected.

The following deficiencies were observed during the FSIS audit of Uruguay's meat inspection system conducted in February/ March 2005:

- In one establishment, during a heavy rain, water was observed dripping from the ceiling onto a beef carcass.
- In one establishment, during a heavy rain, water was observed dripping from the ceiling in the room where cooked product was transferred to the plate freezers and also from the hallway ceiling of the carcass transfer area.
- In one establishment, two receiving doors used to receive fresh meat had openings on both sides of the platforms. Both doors were not maintained to prevent the entrance of vermin.
- In one establishment, a metal hopper used for the transfer of raw meat to the cooking room had rough welding and a crack in the edge of the hopper.
- In one establishment, a metal hopper used to receive raw meat for grinding has a crack in the hopper.
- In one establishment, the equipment and utensils were not stored in an orderly manner to facilitate proper inspection in the fork lift room adjacent to the cooler room hallway.
- In one establishment, water dripping from the ceiling was observed in the boxed meat transfer hallway.
- In one establishment, monitoring records which document a deviation from their critical limit for "Zero tolerance" did not indicate whether the contaminant was feces, ingesta, or milk. Since the contaminant was not identified, the establishment cannot demonstrate that proper corrective actions were taken, and that measures to prevent recurrence were established.
- In one establishment, plant personnel did not follow aseptic technique during carcass sponge sampling for generic *E. coli*.

During this current audit of November/December 2005, it was observed that all of the above deficiencies noted in the February/March 2005 audit had been corrected.

6. MAIN FINDINGS

6.1 Government Oversight

Uruguay's inspection system is directed from the central headquarters at Montevideo. At the central office (headquarters) there are 22 veterinarians, including the Meat Inspection

Division (DIA) Director, Heads of Departments, Area Supervisors and four administrative employees.

The structure of the DIA is organized under the general direction of Livestock Services. Under DIA, there are five Departments. These are the Technical Department, the Slaughter Establishments Department, the Processing Establishments Department, the International Trade Department, and the Grading Department.

6.1.1 CCA Control Systems

Uruguay's Central Competent Authority (CCA), is the Ministry of Livestock, Agriculture and Fisheries (MGAP). Uruguay's inspection system is directed from the central headquarters at Montevideo, and there are no local, district or regional levels. This is the level of government that FSIS holds responsible for ensuring that FSIS regulatory requirements are implemented and enforced. The MGAP, with regard to meat inspection, is staffed with approximately 422 personnel. At the central office (headquarters) there are 22 veterinarians, including the Meat Inspection Division (DIA) Director, Heads of Departments, Area Supervisors and four administrative employees. At the establishments, there are 109 veterinarians and 313 food inspectors (assistants).

The structure of the DIA is organized under the general direction of Livestock Services, together with the Animal Health Division (DSA), the Division of Veterinary Laboratories (DILAVE) and the Division for the Control of Animal Herds (DICOSE). The General Director of the Livestock Services reports directly to the Minister of MGAP.

Under DIA, there are five Departments. These are the Technical Department, the Slaughter Establishments Department, the Processing Establishments Department, the International Trade Department, and the Grading Department. Each department has official staff in the certified establishments who are in charge of direct control of the activities. All field personnel are supervised from the DIA office in Montevideo.

6.1.2 Ultimate Control and Supervision

The process for initial establishment certification is as follows. When any establishment wishes to be certified by DIA as eligible to export to the United States, the first step is to approach the DIA for instructions on how to achieve compliance with the requirements. There is a resolution issued by DIA specifying the procedure to approve establishments that wish to export their products to "high requirements markets", e.g. Canada, China, the EU and Israel. The procedure involves the creation of a special team of higher-level personnel from the different departments who are responsible for assessing the establishment's capability for achieving compliance. This team conducts an in-depth on-site audit of all aspects of the facilities, operations, and controls and submits a report to the Director of DIA. The report is reviewed by the Director and, if the establishment is determined to be in compliance with the FSIS requirements, the establishment is granted certification for eligibility for access to the U.S. market, and FSIS is notified of the new certification.

Inspection documents are normally distributed to field personnel via a "folder system." This system has been developed to ensure that the information effectively reaches its

destination and all records are properly maintained. Each establishment has a special private folder kept at the headquarters office in Montevideo. Documents are put into each folder, such as the residue national sampling plan, any resolutions or instructions, and similar documents. Each week, personnel from the establishments pick up the contents from the folder and sign a form indicating that they have received the information.

Supervisory reviews of each certified establishments were being performed at least once a month and audit reports were covering U. S. regulatory requirements in detail. One copy of these documents is kept at the establishment and another copy is at the central headquarters. The FSIS auditor verified that the most recent report generated from these reviews included a documented review of the SSOP, HACCP systems, and Bovine Spongiform Encephalopathy (BSE)/SRM controls in each establishment.

Government employees cannot perform private or establishment-paid tasks at any establishment. Any private veterinary practitioners or establishment paid individuals are not hired as part-time government employees. All salaries of meat inspection personnel are paid by the national government, including a special compensation for "full-time availability."

The responsibilities and performance standards of employees at each grade are described in an official document issued in 1988 by the Civil Service General Office (Reorganizacion Administrativa del MGAP Tomo II).

All government employees are rated annually by the immediate supervisor. These performance ratings are sent to a special Commission made up by the higher-level personnel, elected both by DGSG and by the employees. This Commission evaluates performance ratings and concerns raised by employees.

6.1.3 Assignment of Competent, Qualified Inspectors

Full-time, permanent CCA veterinarians must have a University degree in Veterinary Science or Veterinary Medicine to be considered qualified to apply for the inspection service. Assistant inspectors must be advanced students of Veterinary Medicine with third curricula year courses completed or Agriculture Technicians (Polytechnic School diploma). The U.S. HACCP Consulting Group offered two training courses concerning SSOP, PR/HACCP systems and *E.coli* testing for all veterinarians working in meat inspection and meat industry officials in 1998 and 2004. The DIA veterinarians also received training in quality assurance standards ISO 9000; quality manuals (handbooks) standard ISO 10013, audit standard ISO 10011 and laboratory accreditation ISO 17025 by the Uruguayan Institute for Technical Standards (Instituto Uruguayo de Normas Tecnicas-Unit). All veterinarians and food inspectors (assistants) employed by the MGAP are full-time employees.

6.1.4 Authority and Responsibility to Enforce the Laws

MGAP has the authority and responsibility to enforce the applicable laws relevant to U.S. certified establishments. MGAP has the authority to approve establishments for export to the United States, but also has the responsibility for withdrawing such approval when

establishments do not have adequate and/or effective controls in place to prevent, detect, and eliminate product contamination/adulteration. The Area Supervisors are in-charge of verifying and evaluating the implementation of the official guidelines and instructions.

6.1.5 Adequate Administrative and Technical Support

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

6.2 Headquarters Audit

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

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible, condemned materials, and SRMs.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

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

7. ESTABLISHMENT AUDITS

The FSIS auditors visited a total of 13 establishments: Eight slaughter and processing establishments, three processing establishments, and two cold storage facilities. No establishments were delisted by Uruguay. No establishments received a Notice of Intent to Delist (NOID).

Specific deficiencies noted during this FSIS audit are attached in the individual establishment review forms.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to U.S. 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.

The following laboratories were reviewed:

The DILAVE "Miguel C. Rubino," is a government microbiology laboratory located in Montevideo, was conducting analyses of field samples for the presence of *Salmonella* species and *Lm*.

The following deficiency was noted.

- A wooden cabinet/table was used to analyze microbiological samples.

The DILAVE "Miguel C. Rubino" is a government residues laboratory located in Montevideo, and was conducting analyses of field samples for the residues.

The following deficiencies were noted.

- Rust particles were found on the equipment in the atomic absorption analysis room and unused equipment was stored in the same room.
- A rusty table, cobwebs and stored trash were observed in the utensil washing room.
- Dust particles were found on the solvent evaporation equipment.
- Deteriorated insulation without a cover was observed on an air conditioning unit in the anabolic preparation room.
- In the laboratory, open windows for air circulation were observed and some of the light bulbs were not functioning.
- There was an accumulation of metal debris observed on the metal exhaust system in the pesticide laboratory.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditors focus on five areas of risk to assess Uruguay's meat inspection system. The first of these risk areas that the FSIS auditors reviewed was Sanitation Controls.

Based on the on-site audits of establishments, and except as noted below, Uruguay's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling, storage

practices, and SRMs handling procedures in their prerequisite programs. All eleven establishments had all sanitation controls in place.

Specific deficiencies are noted on the attached establishment review forms.

In addition, Uruguay's 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, welfare facilities, and outside premises.

9.1 Sanitation Standard Operating Procedures

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in all of the 13 establishments were found to meet the basic FSIS regulatory requirements.

In four of the 13 establishments, the ongoing SSOP requirements were not met.

Specific deficiencies are noted on the attached establishment review forms.

9.2 Sanitation Performance Standards

In seven of 13 establishments, the specific provisions of the United States regulations were not implemented.

The specific deficiencies are noted in the attached individual establishment review forms.

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, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product, non-ambulatory disabled cattle, and Specified Risk Materials (SRMs) in cattle. The auditors determined that Uruguay's inspection system had adequate controls in place.

No deficiencies were observed.

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 auditors reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of restricted ingredients; formulations; processing

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

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

The specific deficiencies are noted in the attached individual establishment review forms.

11.1 Humane Handling and Slaughter

No deficiencies were observed in regard to humane handling and humane slaughter.

11.2 HACCP Implementation.

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

The HACCP programs were reviewed during the on-site audits of 11 of the 13 establishments. Two of the 13 establishments were cold storage facilities. All 11 establishments reviewed had implemented the HACCP requirements.

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

11.3 Testing for Generic *E. coli*

Uruguay has adopted the FSIS regulatory requirements for generic *E. coli* testing with the exception of the following equivalent measures:

- Generic *E. coli* testing program for sheep and goat had been determined to be equivalent.

Eight of the 13 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in all eight slaughter establishments.

11.4 Testing for *Listeria monocytogenes*

One of the 13 establishments audited was producing ready-to-eat products for export to the United States. In accordance with United States' requirements, the HACCP plans in this establishment had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

No deficiencies were noted.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditors 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 DILAVE "Miguel C. Rubino" is a government residues laboratory, located in Montevideo.

Uruguay's National Residue Testing Plan for 2005 was being followed and was on schedule.

The findings of the DILAVE "Miguel C. Rubino", a government residues laboratory, were discussed in Section 8.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

Daily inspection was being conducted in all slaughter and processing establishments.

13.2 Testing for *Salmonella*

Uruguay has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measure:

- A different agar medium is used in the analysis of *Salmonella* (substitution of sulphamendelate for sulphapyridine).

Eight of the 13 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

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

13.3 Species Verification

Species verification was being conducted in all the establishments audited as required.

13.4 Monthly Reviews

During this audit, it was found that in all establishments visited, monthly supervisory reviews of 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, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

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

The CCA has all enforcement controls in place that are required by FSIS regulations.

14. CLOSING MEETING

A closing meeting was held on December 23, 2005, in Montevideo 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.

Farooq Ahmad, DVM
Senior Program Auditor

A handwritten signature in black ink, appearing to read "Farooq Ahmad", 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 Establecimientos Colonia S.A. Ruta 22, Taranas Colonia	2. AUDIT DATE Nov. 29, 2005	3. ESTABLISHMENT NO. 0002	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	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	
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/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

Country: Uruguay

Est. # 0002 (slaughter/Processing)

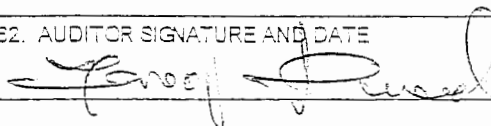
Date of audit: Nov. 19, 2005

There were no significant findings to report after consideration of the nature, degree and extent of all audit observations.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorífico Canelones Pando s/n y Ameglio Canelones	2. AUDIT DATE Dec. 06, 05	3. ESTABLISHMENT NO. 0008	4. NAME OF COUNTRY
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	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
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	X
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	
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

Country: Uruguay

Est. No: 0008 (slaughter/processing)

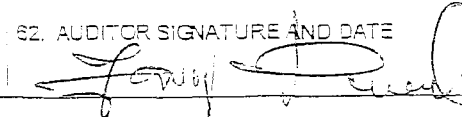
Date of audit: December 06, 2005

- 39/51 (1) Canned product cooking room:
- (i) Holes were observed in the ceiling and the wall of the receiving area for raw product from an adjacent room.
9 CFR 416.2 (b)
 - (ii) Meat scraps had accumulated between a metal frame and the floor.
9 CFR 416.2 (b), 416.4 (b), and 416.6
 - (iii) Product residues and debris had accumulated in the drainage system.
drain. 9 CFR 416.2 (b)
- (2) The floor in the offal freezer room (T-8) was broken. 9 CFR 416.2 (b) and 416.6
- 45/51 (1) The beef cubing machine had a rusty metal frame. Also, another metal frame installed on the machine made inspection of this equipment impossible. 9 CFR 416.3
- (2) There were holes in the metal frame of the rework table for dented cans. 9 CFR 416.3
- 46/51 Storage room of raw product for canning operation:
The insulation of the fans was partially missing and deteriorated, water splash was coming out of two fans and was falling over covered product in barrels. 9 CFR 416.4 (d)

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE


1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Noblemark S.A. Route 2, Km. 310, 700 Rio Negro	2. AUDIT DATE Dec. 08, 2005	3. ESTABLISHMENT NO. 0030	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	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	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment:

Country: Uruguay

Est. # 0030 (Processing only)

Date of audit: Dec. 08, 2005

There were no significant findings to report after consideration of the nature, degree and extent of all audit observations.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

Farooq Ahmad 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ex Granja Moro S.A. Camino Melilla 9500 Montevideo	2. AUDIT DATE Nov. 22, 2005	3. ESTABLISHMENT NO. 0048	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	<input type="radio"/>	33. Scheduled Sample	
8. Records documenting implementation.	<input type="radio"/>	34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.	<input type="radio"/>	35. Residue	<input type="radio"/>
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	<input type="radio"/>	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	<input type="radio"/>	37. Import	<input type="radio"/>
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	<input type="radio"/>	38. Establishment Grounds and Pest Control	<input checked="" type="radio"/>
13. Daily records document item 10, 11 and 12 above.	<input type="radio"/>	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.	<input type="radio"/>	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	<input type="radio"/>	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	<input type="radio"/>	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	<input type="radio"/>	44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	<input type="radio"/>	46. Sanitary Operations	
19. Verification and validation of HACCP plan.	<input type="radio"/>	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	<input type="radio"/>	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	<input type="radio"/>	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	<input type="radio"/>	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	<input checked="" type="radio"/>
24. Labeling - Net Weights		52. Humane Handling	<input type="radio"/>
25. General Labeling		53. Animal Identification	<input type="radio"/>
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	<input type="radio"/>
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	<input type="radio"/>
27. Written Procedures	<input type="radio"/>	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	<input type="radio"/>	56. European Community Directives	<input type="radio"/>
29. Records	<input type="radio"/>	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	<input type="radio"/>	59.	
31. Reassessment	<input type="radio"/>		
32. Written Assurance	<input type="radio"/>		

30. Observation of the Establishment

Country: Uruguay

Est. # 0043 (Freezer/Cold storage)

Date of audit: Nov. 22, 2005

38/51 The receiving/shipping door had an open space, which could allow the entry of vermin into the establishment.
9 CFR 416.2 (b) (3)

31. NAME OF AUDITOR

Dr. Farooq Ahmad

32. AUDITOR SIGNATURE AND DATE

Farooq Ahmad 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Elbio Perez odriguez S.A. Paraje Banado San Jose	2. AUDIT DATE Dec. 15, 2005	3. ESTABLISHMENT NO. 0055	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	O
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	X	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	
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	X
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	
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

Country: Uruguay

Est. # 0055 (slaughter/deboning)

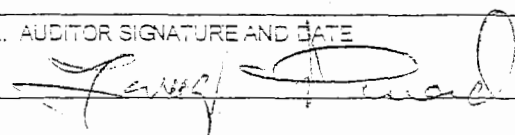
Date of audit: Dec. 15, 2005

- 12/51 Evisceration room: During the carcass fat trimming operation, the brisket area and foreleg were coming in contact with the outer surface of the employees' metal work platform. 9 CFR 416.15 & 416.17
- 38/51 Receiving/shipping doors and other doors had open spaces that could allow the entry of vermin into the establishment. 9 CFR 416.2 (b) (3) & 416.6
- 38 Flies were observed in the evisceration department. 9 CFR 416.2 (b) (3)
- 45/46/51 (1) two hand wash facilities in the hallway of carcass cooler rooms had accumulations of debris and rust, and their soap dispensers were empty. 9 CFR 416.3 (b), 416.4 (b) & 416.6
- (2) A hand wash facility in the evisceration room was installed next to the wall, making thorough inspection impossible. 9 CFR 416.3 (b), 416.4 (b) & 416.6

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Sariubi (Sirsil S.A.) Coronel Raiz 2764 Montevideo	2. AUDIT DATE Dec. 07, 2005	3. ESTABLISHMENT NO. 0085	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	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	
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	X
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	
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

Country: Uruguay

Est. # 0085 (Slaughter Processing)


Date of audit: Dec. 07, 2005

- 12/51 Evisceration room: During the carcass skinning operation, it was observed that exposed hock joint was coming in contact with the outer surface of the employee's metal work platform. 9 CFR 416.15 and 416.17
- 38/51 (1) The entrance door for employees into the establishment had an open space at the sides and the bottom which could allow the entry of vermin into the establishment. 9 CFR 416.2 (b) (3)
- (2) Two dead flies were observed in the dry storage room for cartons. 9 CFR 416.2 (b) (3)
- (3) One dead fly was observed in the window of an offal room. 9 CFR 416.2 (b) (3)
- (4) Dead flies were observed in the area adjacent to the bovine slaughter evisceration room. In the past, this area was used for swine slaughter. The area had been closed for slaughter but it shared common open space on the top with the evisceration room because the walls were not built up to the ceiling. The entrance door of this room had an open space at the bottom which could allow the entry of vermin into the establishment. Some old equipment was stored in this room and it was not cleaned regularly. 9 CFR 416.2 (b) (3) and 416.6
- 45 The corners of several metal trays in the offal room were cracked. 9 CFR 416.3 (a)
- 46/51 The flumes used to transport offal from the slaughter room to the offal room had no provision for thorough inspection. 9 CFR 416.4 (a) (d) and 416.6

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorífico Las Moras (Chiadel S.A.) Camino Aldabadié s/n La Paz Canelones	2. AUDIT DATE Nov. 28, 2005	3. ESTABLISHMENT NO. 0104	4. NAME OF COUNTRY URUGUAY
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	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	
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/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

Country: Uruguay

Est. # 0104 (slaughter/Processing)

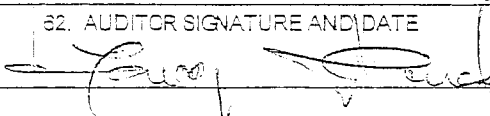
Date of audit: Nov. 28, 2005

There were no significant findings to report after consideration of the nature, degree and extent of all audit observations.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Erei S.A. Ruta 9, Km. 148, San Carlos Maldonado	2. AUDIT DATE Dec. 05, 05	3. ESTABLISHMENT NO. 0135	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	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	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Country: Uruguay

Est. # 0135 (processing only)

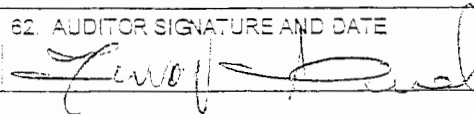
Date of audit: Dec. 05, 2005

There were no significant findings to report after consideration of the nature, degree and extent of all audit observations.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Maradero Solis (Ersinal S.A.) Route 3, Km. 87, 500 Lavalleja	2. AUDIT DATE Dec. 01, 2005	3. ESTABLISHMENT NO. 150	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	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	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.	X	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.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

30. Observation of the Establishment

Country: Uruguay

Est. # 150 (Slaughter/Processing)

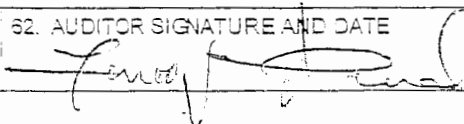
Date of audit: Dec. 01, 2005

- 12/51 Evisceration room: During the carcass skinning operation, exposed hock joints were coming in contact with the outside of an employee's metal platform. 9 CFR 416.15 and 416.17
- 20/51 The record produced for corrective actions and preventive measures, in the event of a deviation from the critical limit for CCP 1 (zero tolerance for ingesta, fecal material and milk), did not differentiate between ingesta and fecal material. 9 CFR 417.3 (a) and 417.8
- 22/51 The HACCP pre-shipment document review records were initialed instead of signed by the person who completed them. 9 CFR 417.5 (c) and 417.8
- 39/51 1) In the shipping area, there were multiple holes in the floor. 9 CFR 416.2 (b) (3)
2) The overhead structure in the vacuum packing room had rust on its metal frame. 9 CFR 416.2 (b)
- 46/51 There was a buildup of product residue on the outer surface of the metal frame of the hand wash facility adjacent to a wall in the vacuum package room. 9 CFR 416.4 (b)

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Gomsur S.A. Ruta 3, Km. 28.300, Pando Canelones	2. AUDIT DATE Nov. 24, 05	3. ESTABLISHMENT NO. 0158	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	0
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	0
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	0
25. General Labeling		53. Animal Identification	0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	0
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	0
27. Written Procedures	0	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	0	56. European Community Directives	0
29. Records	0	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	0	59.	
31. Reassessment	0		
32. Written Assurance	0		

60. Observation of the Establishment

Country: Uruguay

Est. # 0158 (Processing only)

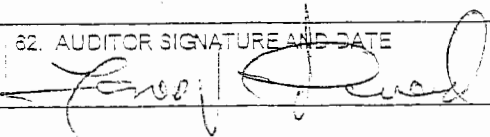
Date of audit: Nov. 24, 2005

There were no significant findings to report after consideration of the nature, degree and extent of all audit observations.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Corporacion Frigorifica Del Uruguay (Corfrisa) Corfrisa Ave. Km. 22.500 Caneiones	2. AUDIT DATE Nov. 23, 2005	3. ESTABLISHMENT NO. 0175	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	O	33. Scheduled Sample	
8. Records documenting implementation.	O	34. Soeces Testing	
9. Signed and dated SSOP, by on-site or overall authority.	O	35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	O	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	O	37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	O	38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.	O	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.	O	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	O	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	O	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	O	44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	O	46. Sanitary Operations	
19. Verification and validation of HACCP plan.	O	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	O	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	O	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	O	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	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Country: Uruguay

Est. # 0175 (Freezer/Cold storage only)


Date of audit: Nov. 22, 2005

- 38/51 1) All the receiving /shipping doors and other doors had open spaces that could allow the entry of vermin into the establishment. 9 CFR 416.2 (b) (3)
- 2) Outside premises: Metal and wood pieces were stored on the ground next to the maintenance room, which precluded thorough inspection by Government program employees. 9 CFR 416.2 (a)

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Lorsinal S.A. Camino Mejilla 10270 Montevideo	2. AUDIT DATE Nov. 30, 2005	3. ESTABLISHMENT NO. 0224	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	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	
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	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		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.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

80. Conservation of the Establishment

Country: Uruguay

Est. # 224 (Slaughter/Processing)

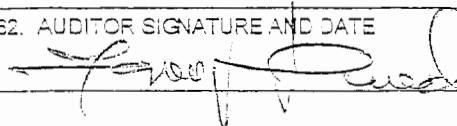
Date of audit: Nov. 30, 2005

- 12/51 1) During the carcass skinning operation, exposed hook joints were coming in contact with the outer surface of an employee's metal work platform. 9 CFR 416.15 and 416.17
- 2) In the evisceration room, most of the hanging metal hooks used at the carcass moving rail were coming in contact with the carcasses, resulting in cross contamination. 9 CFR 416.15 and 416.17
- 45 In the evisceration room, during the head wash operation, much water was splashing out of the head washing cabinet, resulting in a high potential for contamination of carcasses hung on the nearby carcass moving rail. 9 CFR 416.3 (a)

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 11/19/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorífico La Cabañada (Cledinor S.A.) Tomas Bernatey Harriague Salto	2. AUDIT DATE Dec. 13, 05	3. ESTABLISHMENT NO. 0394	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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	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	
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. Concerned 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/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

Country: Uruguay

Est. No: 0394 (slaughter/deboning)

Date of audit: Dec. 13, 2005

There were no significant findings to report after consideration of the nature, degree and extent of all audit observations.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 1/19/06

NO COMMENT WAS RECEIVED FROM URUGUAY