United States Department of Agriculture
Food Safety and Inspection Service
Washington, D.C. 20250

Dr. William Anderson, Director
Food of Animal Original Division
Canadian Food Inspection Agency
59 Camelot Drive
Ottawa, Ontario
K1A 0Y9

DEC 28 2005

Dear Dr. Anderson:

The Food Safety and Inspection Service has completed Phase III of an enforcement audit of Canada's meat and poultry inspection system. The audit was conducted from May 10 through June 16, 2005. Comments from Canada have been included as an attachment to the final audit report. Enclosed is a copy of the final audit report

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

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc:
Gary Groves, Minister Counselor, U.S. Embassy, Ottawa
Fred Gorrell, Agriculture, Embassy of Canada
Jeanne Bailey, FAS Area Officer
Barbara Masters, Acting Administrator, FSIS
Karen Stuck, Assistant Administrator, OIA
William James, Deputy Asst. Administrator, OIA
Donald Smart, Director, Review Staff, OPEER
Sally White, Director, IES, OIA
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Country File

FINAL

NOV 14 2005

FINAL REPORT OF AN ENFORCEMENT AUDIT CARRIED OUT IN CANADA COVERING CANADA'S MEAT AND POULTRY INSPECTION SYSTEM

MAY 10 through JUNE 16, 2005

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority [Canadian Food Inspection Agency]
CFIA	Canadian Food Inspection Agency
E. coli	*Escherichia coli*
FSIS	Food Safety and Inspection Service
Lm	*Listeria monocytogenes*
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
Salmonella	*Salmonella* species
SPS	Sanitation Performance Standards
SSOP	Sanitation Standard Operating Procedures

1. INTRODUCTION

The audit took place in Canada from May 10 through June 16, 2005.

An opening meeting was held on May 10, 2005, in Ottawa, Canada, with the Central Competent Authority (CCA). At this meeting, the lead auditor confirmed the objective and scope of the audit and confirmed the itineraries of the auditors.

Each auditor was accompanied during the entire audit by representatives from the CCA, and/or Area or Regional Offices.

2. OBJECTIVE OF THE AUDIT

This audit was Phase III of the enforcement audit of Canada's meat and poultry inspection system. Phases I and II were conducted in December 2004 and February 2005, respectively. The objective of this audit was to determine if Canada can continue to export meat and poultry products to the United States by evaluating the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat and poultry products to the United States.

In pursuit of the objective, the following sites were visited: the headquarters offices of the CCA, four Area Offices, 13 Regional Offices, eight microbiology laboratories, four residue laboratories, and 35 establishments.

Competent Authority Visits			Comments
Competent Authority	Headquarters	1	
	Area	4	Supervise Certified Establishments
	Regional	13	Supervise Certified Establishments
Meat Slaughter Establishments		3	
Meat and Poultry Slaughter/Processing Establishments		11	
Meat and Poultry Processing Establishments		21	

3. PROTOCOL

This on-site audit was conducted in three parts. One part involved visits with headquarters to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters and Area and Regional offices. The third part involved on-site

visits to eight microbiology laboratories, four residue laboratories, and 35 meat and poultry slaughter and/or processing establishments.

Program effectiveness determinations of Canada'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 Points (HACCP) systems and testing programs for generic *Escherichia coli (E. coli)*, (4) residue controls, and (5) enforcement controls, including testing programs for *Salmonella*. Canada's inspection system was assessed by evaluating these five risk areas.

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

At the opening meeting, the lead auditor explained that Canada's inspection system would be audited against two standards: (1) Canadian Food Inspection Agency laws, regulations, and other requirements and 2) any equivalence determinations made for Canada.

Equivalence determinations are those that have been made by FSIS for Canada under provisions of the Sanitary/Phytosanitary Agreement. The following equivalence determinations have been made for Canada:

- *Salmonella* Testing of Raw Product
    - Establishments select samples.
    - Private laboratories analyze samples.

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.
- The Poultry Products Inspection Act (21 U.S.C. 451 et seq.) and
- The Poultry Products Inspection Regulations (9 CFR Part 381).

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at www.fsis.usda.gov/regulations_&_policies/foreign_audit_reports/index.asp

Summary of June/July 2003 Audit Findings

Government Oversight

- Two establishments were delisted for failure to meet US requirements.
- Seven establishments received Notices of Intent to Delist for SSOP and HACCP implementation deficiencies.
- Staffing was adequate for oversight, with the exception of two areas:
    - Supervisory reviews were not conducted each month in six of the 37 establishments audited.
    - Daily inspection coverage for processing establishments was not provided for 11 of the 37 establishments audited.
- Control and supervision of inspectors in certified establishments was inadequate at the regional and local levels for the following:
    - Performance of ante-mortem inspection,
    - Performance of post-mortem procedures,
    - Performance of pre-operational sanitation.
- In eight of 37 establishments, local CFIA inspectors did not maintain records for monitoring or frequency for hands-on pre-operational sanitation verification procedures.
- Weaknesses were observed in two establishments of inadequate supervision and control over official activities and certified establishments.
- Several monthly supervisory review reports did not include a documented review of HACCP, SSOP, and the testing programs for generic *E. coli* and *Salmonella*.

Animal Disease Controls

- In one of the nine slaughter establishments audited, ante-mortem inspection procedures were not performed correctly for cows.

    - The ante-mortem veterinarian performed adequate ante-mortem inspection procedures for heifers and steers, i.e. walked around in the pen observing the animals at rest and in motion, but when he was asked to demonstrate the ante-mortem procedure for cows, he did not observe each side of the cows one by one single file.

- In three of the nine slaughter establishments, deficiencies in post-mortem inspection procedures were observed.

Sanitation Controls

- In 11 of the 31 establishments audited, SSOPs were not effectively implemented.
- In ten of 31 establishments, corrective actions written in the SSOP failed to prevent direct product contamination.
- In 19 of 31 establishments, records documenting implementation, maintenance and effectiveness of SSOP and corrective actions were incomplete or missing.

- In nine of 37 establishments, construction and maintenance controls were not effective.
- In 14 of 37 establishments, over-product condensation was identified.
- In six of 37 establishments, sanitation controls for equipment and utensils were not effective.
- In 12 of 37 establishments, sanitation controls for sanitary operations were not effective.
- In two of 37 establishments, sanitation controls for employee hygiene practices were not effective.

Slaughter/Processing Controls
HACCP Implementation

- In 20 of 31 establishments, the contents of HACCP plans did not contain all required features.
- In 19 of 31 establishments, verification and/or validation documentation was missing.
- In 13 of 31 establishments, corrective actions for a deviation from a critical limit did not contain all four regulatory requirements for corrective actions.
- In four of 31 establishments, HACCP plans were not reassessed annually.
- In one of 31 establishments, the HACCP plan was not reassessed for *E. coli* O157: H7.
- In three of 31 establishments producing ready-to-eat products, *Lm* was not considered as a hazard reasonably likely to occur.
- In three of 31 establishments, records for documentation of the written HACCP plans were not properly completed.
- In three of 31 establishments, pre-shipment review records were lacking.

Control of Condemned Product

- In two of 37 establishments, condemned product controls were not effective.

Residue Controls

No deficiencies were noted.

Enforcement Controls

- In 32 of 37 establishments, FSIS requirements were not being enforced.
- In eight of 37 establishments, local CFIA inspectors did not maintain records for monitoring or frequency of hands-on pre-operational sanitation verification procedures.
- In two of nine slaughter establishments, the following deficiencies were found:
    - Statistical process control procedures had not been developed to evaluate the results of generic *E. coli* testing.
    - Excision criteria were being used to evaluate sponge sampling results.

6. MAIN FINDINGS

6.1 Government Oversight

The Canadian Food Inspection Agency (CFIA) is the CCA for Canada's meat and poultry inspection system and the CFIA has the ultimate control over the production of food products derived from animals. Canada is divided into four areas of administration and field operations. The Atlantic, Ontario, and Quebec Areas each have four Regional Offices. The Western Area has six Regional Offices.

6.1.1 Ultimate Control and Supervision

CFIA has ultimate control and supervision over official activities of all employees, laboratories, and certified establishments.

- However, significant deficiencies were noted in CFIA's oversight of residue and microbiology laboratories.
- In addition, CFIA was not enforcing all of the US inspection requirements in 29 of 35 establishments.

6.1.2 Assignment of Competent, Qualified Inspectors

CFIA has assigned competent, qualified inspectors in establishments certified for export to the United States, except as noted below.

- In two establishments, post-mortem procedures were not being performed as per CFIA requirements. In one of these establishments, this was due to a lack of clarity in the inspection procedures policy. In the other, the deficiencies were due to the supervision of the Veterinarian-in-Charge.

6.1.3 Authority and Responsibility to Enforce the Laws

The authority and responsibility of enforcing applicable laws and regulations are vested in the CFIA. The following deficiencies were noted.

- In 29 of 35 establishments audited, CFIA did not enforce all of the US regulatory requirements, which are equivalent to Canadian requirements.
    - In 11 establishments, CFIA had not enforced SSOP requirements.
    - In 14 establishments, CFIA had not enforced Sanitation Performance Standards requirements.
    - In 17 establishments, CFIA had not enforced HACCP requirements.

6.1.4 Adequate Administrative and Technical Support

CFIA has adequate administrative and technical ability to enable it to carry out its responsibilities, except as noted below.

- Significant deficiencies were noted in CFIA's oversight of residue and microbiology laboratories.

6.2 Headquarters Audit

The auditors conducted a review of inspection system documents at headquarters, four Area Offices, and 13 Regional Offices. The records review included the following:

- Internal review reports.
- Supervisory visits to establishments that are certified to export to the United States.
- Training records for inspection personnel.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of criminal prosecution.

No concerns arose as a result the examination of these documents at headquarters and at the other locations.

7. ESTABLISHMENT AUDITS

The FSIS auditors visited a total of 35 establishments. Three meat slaughter establishments, 11 meat and poultry slaughter and processing establishments, and 21 meat and poultry processing establishments. No establishments were delisted by CFIA. Five establishments received a Notice of Intent to Delist from CFIA for SSOP, HACCP or SPS deficiencies.

Specific deficiencies are noted on the attached individual establishment reports.

8. MICROBIOLOGY LABORATORY AUDITS

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

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check sample programs. If private laboratories are used to test United States samples, the auditors evaluate compliance with the criteria established for the use of private laboratories under the FSIS PR/HACCP requirements.

Eight microbiology laboratories were reviewed: four private laboratories and four government laboratories.

The following deficiencies were noted:

- CFIA currently has no risk-based sampling program for ready to eat products.
- CFIA requires a 125g sample size for ready to eat sampling instead of a 325g sample size.
- CFIA has no generic *E. coli* testing program for ratites.
- CFIA and private laboratories are using unapproved methods to test product for *Salmonella* and *Lm*.
- CFIA does not know whether CFIA labs are using screening tests for *Lm* testing of ready-to-eat products.
- CFIA and private laboratories do not use an H2S-negative *Salmonella* control culture as required by the FSIS *Salmonella* method.
- CFIA and private laboratories composite five 65-gm enrichment cultures prior to performing the VIP screen test (for O157 analysis of both raw ground beef and ready-to-eat fermented sausages). The compositing step has not yet been determined to be equivalent.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditors focused on five areas of risk to assess Canada's meat and poultry 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, Canada's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

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

9.1 SSOP

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

Eight of thirty-five establishments had instances of the failure of implementation of the SSOP. These included both potential and direct product contamination.

Examples of findings included:

- cross-contamination between non-product contact surfaces of in-place equipment and multiple carcasses and other products.

- cross-contamination between non-product contact surfaces on mobile equipment and products.
- misdirected carcass spray causing drips from un-intentioned surfaces onto carcasses.
- condensation dripping directly onto product and product-contact surfaces.
- sanitation programs designed for overhead structures either not performed or not effective at the frequencies designated.
- revisions of the SSOP programs not reflected in the implementation documents.
- plastic strip curtains used in unapproved locations.
- equipment not clean for pre-operational sanitation inspection.
- direct product contamination by employees touching non-product contact surfaces and then handling product immediately after.
- corrective action records did not record disposition of products actually or potentially involved.
- both pre-operational and operational sanitation records of both establishments and CFIA lacked sufficient detail in their descriptions of deficiencies and corrective actions (including preventive measures).
- preventive measures not taken or recorded when appropriate for operational and pre-operational sanitation deficiencies.
- verification of sanitation programs did not find recordkeeping errors including entries outside the acceptable range being recorded as acceptable.

9.2 Sanitation Performance Standards

Fourteen of 35 establishments had instances of the failure of implementation of Sanitation Performance Standards. Examples of findings include:

- traps and bait stations for rodents (both inside and outside of establishments) ineffectively located both by location and placement.
- outside premises accumulations of trash, standing water, old equipment, and vegetation providing harborage for pests.
- equipment blocking pest control devices so that they could not be checked or serviced.
- pest control reports vague or missing so no follow-up was accomplished by the establishment.
- the presence of mice in traps viewed as proof of an effective program rather than an indicator of problems.
- floors, walls, ceilings, and other overhead structures in bad repair. Deficiencies included inadequate cleaning, rust, flaking paint, exposed insulation, loose tape, inappropriate tape, deteriorating caulking, and inadequately sealed and unsealed holes.
- three establishments did not meet the light intensity requirements at inspection stations.
- condensation was observed in seven establishments. Most of this condensation was over product and/or product-contact areas.
- no hot water for hand-washing sinks.

- no soap at hand-washing sinks
- Seven establishments had equipment in conditions that could lead to biofilm formations. This included stainless steel bins, v-mags, structural surfaces, and other equipment that had cracks and unsmooth welds in product-contact areas. Some plastic trays were also cracked.
- ineffectively set-up sterilizers, i.e., not allowing for complete instrument contact.
- sterilizers below required temperatures.
- inedible product not being denatured before leaving the premises.
- edible tub being used for inedible product and in contact with edible product container.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, implementation of the requirements for Bovine Spongiform Encephalopathy and specified risk materials, and procedures for sanitary handling of returned and reconditioned product.

No deficiencies were noted.

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; 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. No deficiencies were found in the controls listed above.

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

11.1 Humane Handling and Slaughter

No deficiencies were noted.

11.2 HACCP Implementation

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

The HACCP programs were reviewed during the on-site audits of the 35 establishments.

Examples of findings include:

- Seventeen of 35 establishments had instances of failure of the implementation, corrective actions, verification and/or recordkeeping parts of HACCP. Specific examples include:
  - an ineffective system of determining the origin of incoming product (multiple suppliers from the same company with different establishment numbers).
  - seven establishments had a number of different deficiencies concerning thermometer and other measuring device calibrations and subsequent recordkeeping.
  - pre-shipment reviews in several establishments took the place of records review in verification, yet did not find errors and omissions in the records reviewed.
  - corrective actions in HACCP records did not record the disposition of product.
  - corrective actions did not include preventive measures.
  - corrective actions did not include identifying the cause of the deviation.
  - HACCP records did not include complete descriptions of deviations, corrective actions and/or preventive measures.
  - many of the descriptions of hazards, critical limits, and monitoring and verification procedures were not well defined.
  - missing records for the documentation of some CCPs for cattle over 30 months.
  - thermometer calibration records showed a date in which the calibrations were not completed correctly. Two and three days later the correct calibration was performed. There was no documentation of potentially compromised product or its disposition.

11.3 Testing for Generic *E. coli*

Canada has adopted the FSIS regulatory requirements for generic *E. coli* testing.

Fourteen 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 14 of the slaughter establishments.

11.4 Testing of Ready-to-Eat Products

Several of the establishments audited were producing ready-to-eat products for export to the United States. Although CFIA has a non-risk-based sampling program for ready-to-eat products, CFIA does not have a risk-based sampling program for ready-to-eat products.

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.

Four residue laboratories were reviewed during this audit: three private laboratories and one government laboratory.

In the private laboratories, the following deficiencies were noted:

- In two of the three private laboratories, turnaround times were excessive—3 to 5 months— and did not always comply with what is outlined in the Standing Offer.
- There was no established intra-laboratory check sample program (one laboratory had completed one sample for one analysis).
- For one analysis, the range of the ions scanned did not match the standard operating procedure.
- The standard operating procedure for thyreostats did not contain complete ion information.
- Adjustable pipettes were calibrated at only one level. It should be two levels.
- One scale was not calibrated according to the standard operating procedure.
- Preparation of intermediate standards and work standards were mixed in the intermediate standards section of the reagent log book. There should be three standards (stock, intermediate, work).
- Chemical units were not consistent between worksheets and reports (parts per billion and parts per million).
- CFIA did not conduct internal audits of private laboratories but relies on results from the Standards Council. The Council generally audits these laboratories every two years.
- Pesticide standard operating procedure did not have target ions listed.
- CFIA did not provide a date when samples are collected.
- Reserve samples were stored in one Ziploc bag. This can cause cross-contamination.
- In one laboratory, final data were recalculated after signoff from senior chemists. No one reviewed these final changes. There is opportunity for error in this recalculation.
- Some private labs were only using one spiked level to conduct analyst training. It is preferable to conduct analyst training with more than one spiked level and to include a blank sample.

In the government laboratory, the following deficiencies were noted:

- Regulatory samples intended for analysis have a legal seal. Monitoring samples were not sealed.
- There was no established intra-laboratory check sample program.
- Some analyses did not have control charts.

- Blank samples were not provided when conducting analyst training.

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

Inspection was being conducted daily in all slaughter establishments.

13.2 Testing for *Salmonella* in Raw Product

Fourteen slaughter establishments 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.

Canada has adopted the FSIS requirements for testing for *Salmonella*, with the exception of the following equivalent measures:

- Establishments select samples.
- Private laboratories analyze samples.

Testing for *Salmonella* was properly conducted in all 14 slaughter establishments.

13.3 Species Verification

In one establishment, species verification testing was not scheduled, although the establishment produced both pork and beef comminuted products.

13.4 Monthly Reviews

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

13.5 Inspection System Controls

Except as noted in this report, the CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only livestock from eligible third countries and certified

establishments within those countries, and the importation of only eligible meat products from other counties for further processing.

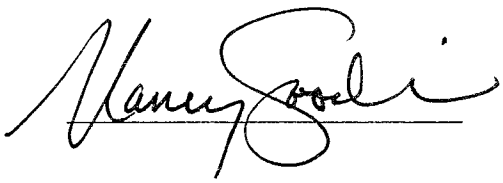
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

14. CLOSING MEETING

A closing meeting was held on June 16, 2005 in Ottawa, Canada, with the CCA. At this meeting, the preliminary audit findings were presented to inspection officials.

The CCA understood and accepted the findings.

Nancy Goodwin
Lead Auditor



15. ATTACHMENTS

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

Canadian Food Inspection Agency
Agence canadienne d'inspection des aliments

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SEP 12 2005

Ms. Sally White
Director
International Equivalence Staff
Office of International Affaires
Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250
United States of America

Dear Ms. White:

Thank you for your letter of July 29, 2005 to Dr. William Anderson, Director, Food of Animal Origin Division (FAOD), Canadian Food Inspection Agency (CFIA) and the accompanying copy of the Draft Final Report of an audit carried out in Canada during the period of May 10 to June 16, 2005 and the opportunity to provide comments on the report.

Foreign audit reports are generally welcommed as an additional source of information for the CFIA to assess the performance of Canada's meat inspection system and to contribute to our objective for continuous improvement.

With respect to the five establishments which received a "30 Day Notice of Intent to Delist", in your letter of August 16, 2005 you have acknowledged receipt of our letters of verification that corrective actions had been taken within the prescribed time frame. In this letter you also commented that our letters did not clearly indicate that implementation of the corrective actions in the establishments had been verified by CFIA. We have subsequently provided assurances that the CFIA inspectors did verify and confirmed implementation of the corrective actions. For the establishment 275, in addition to these general comments we also provided information on comments specific to this establishment. We believe that all required follow up actions have been taken.

.../2

The plant specific reports were forwarded to each establishment for appropriate follow up. All plants specific defficiencies that were noted in the inspection reports have been corrected either immediately or are being corrected through implementation of action plans.

CFIA officials present during the on-site audit and during the exit meeting did not challenge any of the individual observations made by the USDA/FSIS auditors. Having said that, I would however like to voice my concern over the tone of general statements made in the draft final report. In section 6.1.1, the following overall statement is being made on the subject of the Government Oversight, Ultimate Control and Supervision: "In addition, CFIA inspection requirements were not being enforced in 29 of 35 establishments."

We believe that this statement is unnecessarily severe, as it appears to be a summary of the CCA's over all control and supervision over official activities of all employees, laboratories and certified establishments. We believe that the 29 establishments includes all establishments where some findings were classified as indicating noncompliance with requirements. We agree that the findings identified in the plant reports were observed during the audit, but would suggest that the statement be changed to: In addition, some of the requirements were not being enforced in 29 of 35 establishments".

In section 6.1.3, similar sweeping statements are being made on the subject of the Authority and Responsibility (of the CFIA) to Enforce the Laws. While gaps in enforcement of some regulatory requirements were clearly identified during the audit, we have to disagree that the requirements were not enforced at all in any of the establishments. We would like to suggest that the statements: "CFIA had not enforced requirements", where found in this section be changed to: "some of the requirements had not been enforced".

The following are our comments with respect to section 8, Microbiology Laboratory Audits:

- Regarding the risk-based sampling program for ready-to-eat meat products, please be advised that we are currently working on developing such a program. Pertinent information will be shared with the FSIS as soon as it becomes available.

- Regarding the size of the sample of ready-to-eat meat products to be taken for analysis for *Salmonella*, the CFIA has now increased it's size from 125 to 325 g. The change has been implemented effective August 1, 2005.

.../3

Regarding the absence of generic *E. coli* testing program for ratite, upon being advised that such testing was required by the FSIS, the CFIA has immediately amended its export requirements to include ratites in the generic *E. coli* testing program.

Regarding the comment that "CFIA and private laboratories are using unapproved methods to test product for *Salmonella* and *Lm*", we would like to ask for clarification. Which are the approved methods? We wish to advise you that all methods used by CFIA and private laboratories in Canada are the screening and confirmation methods approved by the Government of Canada and are published in the Health Canada's Compendium of Microbiology Methods and can be found on the following Health Canada web site: http://www.hc-sc.gc.ca/fn-an/res-rech/analy-meth/microbio/index_e.html On tha comment

For *Salmonella* and *Listeria monocytogenes* testing, screening of RTE product samples can be done with any screening method in the Compendium (such as VIDAS - automated ELISA, BAX - automated PCR, VIP- immunoprecipitate test). Presumptive positives are confirmed and with an official confirmation method.

In the case of Listeria monocytogenes the confirmation methods are MFHPB-30 OR MFHPB-07

With respect to the comment" CFIA does not know whether CFIA labs are using screening tests for *Lm* testing of ready-to-eat products" could you please specify, so that we can bring about the necessary correction.

Regarding the specific methodology of *Salmonella*, it was understood by CFIA that the cultural method for *Salmonella* (MFHPB-20) had been found to be equivalent to the FSIS method.

Regarding the methodology for *E. coli* 0157, specifically the composition step, the CFIA has provided all the data requested to the FSIS for equivalency and is waiting for a response.

h respect to the observations made under the heading of Sanitation ıtrols as well as Slaughter/Processing Controls, I wish to assure you that are being addressed at plant level and regional levels, through the action ıs and corrective actions taken by the operators.

On the subject of section 12: Residue Controls, I offer the comments detailed in the attachment.

I trust that the above summarizes our response to observations outlined in the draft report and will clarify CFIA's position on same matters raised in the draft report.

Should you wish to discuss further or need clarification on the above please do not hesitate to contact me.

Yours sincerely.

Dr. Frédérique Moulin
National Manager
International Programs
Food of Animal Origin Division

attachments

c.c.: L.P. Skrinar, CFIA/FAOD

Reply to USDA-FSIS audit of Canada's meat and poultry inspection systems
May 10 to June 16, 2005.

Reply of observations under

Section 12 - Residue Controls

Deficiencies noted in private laboratories:

1 **In two of three private laboratories, turnaround times were excessive - 3 to 5 months - and did not always comply with what is outlined in the Standing Offer.** Response - The CFIA residue programs clearly distinguishes between randomly selected samples for monitoring, directed samples selected because they are potentially adulterated and compliance samples held in detention until compliance with standards is proven. The Agency applies and enforces rigorous turnaround times in the case of directed (the US terminology is surveillance) and compliance sampling. In the case of monitoring, we have a much more lenient laboratory turn-around time as a pragmatic concession to garner increased sample volume and laboratory thorough-put. This aids the purpose of monitoring, that being to determine the frequency and occurrence of contamination amoung those products presented for inspection. This is distinct from directed and compliance sampling where the purpose is to verify compliance prior to the release of product into the food supply. This approach is consistent with that described in the Codex Alimentarius Vol. 3 "Residues of Veterinary Drugs in Foods" 2nd edition, 1995. CFIA agrees with Codex assertion that since random samples for monitoring are taken at random from food already considered to be safe and it is not necessary to retain these food products while awaiting the results of analytical testing. We acknowledge that in monitoring situations the product sampled may have moved into consumer markets before the results are known and agree again with the Codex assertion that the consequences, of this, to human health are minimal as long as the frequency of violative residues is low.
The standing offer indicates the required turn-around time for lab tests conducted under the specific contacts for the CFIA monitoring program. These turnaround times are from the point that a contract for the sample in question is established and not from the time the sample is collected or received in the lab. Until such time the test request may still be cancelled should the data no longer be required. While it is unusual that the in lab turn-around time would be as long as 3 to 5 months such turn-around times are not inconsistent with the criteria in the Standing Offer.

2 **There was no established intra-laboratory check sample program (one laboratory had completed one sample for one analyses).** Response - This was a valid observation at the time of the audit in early June because the laboratory had an internal single blind check sample program in place only since May 2005. The program is run by the QA department and produces internal check samples for

approximately 7 methods per month. As of Aug 22nd, 2005, 22 methods have had intra-lab check samples prepared and analyzed.
It should be stressed, however, that spiked samples, which might be seen as another form of an intra-lab check sample, have always been routinely run with all methods. The spiked sample is not considered a blind sample even though it is prepared by a second analyst in the lab. Spiked samples rates for the lab in question are at a frequency of 1 in 10. That is one spiked sample for every 10 test samples in the batch.

3 **For one analysis, the range of ions scanned did not match the Standard Operating Procedure.** Response - The SOP have been updated to accurately reflect the scanned ions in the analytical procedure.

4 **The standard operating procedure for thyreostats did not contain complete ion information.** Response - The SOP was revised with an updated version as of August 29, 2005. The revised version corrects this deficiency.

5 **Adjustable pipettes were calibrated at only one level. It should be two levels.** Response - Pipette calibration has been modified and now requires calibration checks at two different volumes.

6 **One scale was not calibrated according to standard operating procedure.** Response - The SOP for the analytical balances requires a daily balance check using two NIST traceable weights. The technician doing the check inappropriately started using only one weight that was closely matched to the normal sample weight measured on the balance. The technician was instructed of the requirement for two daily weights and the balance has been checked with two weights since that time.

7 **Preparation of intermediate standards and working standards were mixed in the intermediate standards section of the reagent logbook. There should be three standards (stock, intermediate and work).** Response - The standard preparation logs for working standards have been removed from the intermediate standards section of the logbook. The logbook records are now easily retrievable by the type of standard in a distinct stock, intermediate or working section.

8 **Chemical units were not consistent between worksheets and reports (parts per million and parts per billion).** Response - The LC/MS/MS calibration for Spectinomycin was incorrectly set to "ppb", when the standards are actually in "ppm". The sample Tracking Forms correctly stated "ppm". The units for the LC/MS/MS method have all been corrected to "ppm".

9 **The CFIA did not conduct internal audits of private laboratories but relies on results from the Standards Council. The Council generally audits these laboratories every two years.** Response - It is correct that the CFIA does not formally audit the quality systems and the specific SOP which are accredited by

the Standards Council of Canada. Instead it relies on an the independent third party such as the SCC, which is also an official accrediting body for Canada to carry out that function. The CFIA does however do the following to assure that results reported to it are supportable:

- Develop and provide most of the reference methods (some are from USA and EU) against which the contractor labs must establish their SOP if they are to be used for Agency contract work.
- Verifies, quarterly, that the SOPs used by he labs in the CFIA residue testing program remain accredited by the SCC.
- Requires that a proficiency check sample is sent from CFIA Science Branch to the contractor labs for some critical methods when there is not already a existing inter-lab check sample program in place.
- Requires that the lab participates in international inter-lab check sample programs when available and that they provide their results on such programs to the CFIA for review.
- Compares results between labs on real samples to verify that all labs find statistically similar residue contamination profiles for samples from the same population. This comparison recently lead to a lab's disqualification from certain specific residues on fruit and vegetable products.

10 **Pesticide standard operating procedure did not have target ions listed.** Response - The SOP for Volatile Pesticide Residues (M-P058) has been updated to include target and qualifier ions for the GC-MSD method.

11 **CFIA did not provide a date for when samples are collected.** Response - The sampling schedule provided from HQ to the slaughter plants and the laboratories carrying out the testing support has a suggested sampling date. If the slaughter establishment finds that it must modify the sampling date, the general instructions for how to do it calls for submission of the next available animal, matching the criteria, at the facility. The modified sampling date is captured in the sampling booklet retained by the CFIA inspectors at the slaughter establishment. This date may not be transmitted to the contractor laboratory and is not required by the laboratory for the purposes of testing the sample. The sample will retain its unique sample ID number so the sampling date will be available to the Agency at the slaughter establishment even if not available to the laboratory.

12 **Reserve samples were stored in one Ziploc bag. This can cause cross contamination.** Response - The instructions for storage of reserve samples (DCN 52-E-010) has been amended to require a second tied off Ziploc bag for all reserve samples. This will have the effect of placing 4 impermeable layers between any sample that may leak and the sample that may become contaminated by it.

13 **In one laboratory, final data were recalculated after signoff by senior chemists. No one reviewed these final changes. There is an opportunity for error in this re-calculation.** Response - A calculation is done by the Program

Manager to add three PCB TEQs to the D/F TEQs to conform to CFIA required report format. A short term solution was to have a second trained person re-check the calculation before transmitting the results to the CFIA. An alternative, longer term solution being investigated, is a modification to MaxLIMS (data management system) to accommodate the CFIA report format for these analytical results.

14 **Some private labs were using one spiked level to conduct analyst training. It is preferable to conduct analyst training with more than one spiked level and to include a blank sample.** Response - The laboratory's policy for chemical residue test method training has been changed to include analysis of multiple level of spiked samples (3 minimum) and also a blank. This new requirement has been communicated to staff and supervisors through an inter-office memo, and will be added to the Training Section of the test methods as they are updated.

Deficiencies noted in CFIA laboratory:

15 **Regulatory samples intended for analyses have a legal seal. Monitoring samples were not sealed.** Response - It is not a program requirement that monitoring samples bear a legal seal. (Monitoring samples do not have a legal seal and legal action based upon the monitoring sample result is never anticipated nor practical. Any product subject to a random testing such as monitoring will no longer be available by the time the lab result becomes known several days later. Thus, the only action that ensues from a positive and non-compliant monitoring result is:
1- an on farm follow up inspection to educate and advise the producer and
2- the placing of subsequent animals from that producer onto compliance testing status. The latter requires that a number of future lots (1 to 5) will have subject animals and herd mates held in detention until testing is completed and compliance is confirmed.)

16 **There was no established intra-laboratory check sample program.** Response - In the Saskatoon Lab, the QA plan of each method outlines the intra-lab sample program which typically includes monitoring a recovery spike and re-analysis of 1 in 20 samples. The lab recognizes that these are not "blind" to the analyst. Blind spikes are used in Phase 3 of analyst familiarizations. The lab will supplement their current proficiency samples from the inter-lab program with additional "blind" samples provided by QA, particularly in those programs where the frequency of proficiency samples is low or where there are no proficiency samples in the current year.

17 **Some analyses did not have control charts.** Response - Control charts had not been plotted in some test programs, but the data required to do these plots were available and used by the supervisor to review the suitability of each run prior to reporting results. In one program which was audited (Penicillin G), the data had

been tabulated but not charted as the lab involved was awaiting advice from our QA officer on the type of chart and control limits to use for this test. The lab has recognized that some of the individual labs in CVDR were not charting their available QC data. This has been identified as a training issue and a course has been scheduled for later in the year to provide training in statistical process control to responsible staff in the CVDR labs which handle the residue testing. CFIA lab will revise its QA plans for some methods as control charting does not work well in all situations, such as low or infrequent sample submission or tests run in a screening mode.

18 **Blank samples were not provided when conducting analyst training.**
Response - Blank samples are included in Phase 2 of analyst familiarization, but there was at least one program reviewed in the audit where no blank blind spikes were provided to the analyst at Phase 3 as a mixed standard was used for spiking. Supervisors, who prepare spiked samples for Phase 3 of analyst familiarizations, were reminded by the QA department that blanks are to be included as part of the Phase 3 familiarization process and that for multi-analyte methods individual solutions of each analyte, not mixed standards, are to be use for spiking samples.

Eli Neidert,
National Manager, NCRMP,
Canadian Food Inspection Agency.

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Maple Leaf Fresh Foods 663 Marion St Winnipeg, Manitoba	May 11, 2005	7B	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Gary Bolstad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 7B: Maple Leaf Fresh Foods, Winnipeg, Manitoba, Canada; May 11, 2005

46/51 No hand soap was provided for the CFIA inspector at the swine head inspection station. [Regulatory reference: CFIA Meat Hygiene Manual of Procedures, §2.6.3] The CFIA officials ordered prompt correction.

40/51 The CFIA CFIA Meat Hygiene Manual of Procedures requires 540 Lux (50 foot-candles) of light at the point of inspection. The light intensity at the inspection surfaces of the mandibular lymph nodes in the swine carcasses was measured at 110 Lux (10 foot-candles). It was noted that, without the carcasses or the inspector present, the light intensity at the *level* of the lymph nodes was more than adequate, but it was poorly positioned so that the inspection surfaces were in shadow. [Regulatory reference: CFIA Meat Hygiene Manual of Procedures, §2.6.8] The CFIA officials ordered prompt correction.

61. NAME OF AUDITOR	Gary D. Bolstad, DVM	62. AUDITOR SIGNATURE AND DATE	May 11, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
ELBEE MEAT PACKERS LIMITED 1 GLEN SCARLETT ROAD TORONTO, ON, M6N 1P5	05/18/2005	011	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Don Carlson		[X] ON-SITE AUDIT [ ] 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	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		**Part E - Other Requirements**	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		**Part F - Inspection Requirements**	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		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

Canada. Est.011. May 18, 2005

22/51. Critical limits for CCP-5BC, harvesting of over thirty month/under thirty month of age cattle cheek meat and tongues and CCP-8BC held rail for over thirty month of age cattle, final trimming, steam vacuuming , tagging and weighing were monitored. However records were not available to document the monitoring of the critical limit for CCP-5BC removal of the palatine plate and lingual tonsils and records were not available to document the monitoring of the critical limit for CCP-8BC for over thirty month of age carcasses on the holding rail located in the carcass cooler. [CFIA Reference: FSEP Implementation Manual Volume II, Chapter 4, Section 4.11 and Volume IV, Chapter 1, Section 1.4]

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE	Dr. Don Carlson /s/ May 18, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
TORONTO ABATTOIRS LIMITED 2 TECUMSETH STREET TORONTO, ON, M5V 2R5	05/20/2005	014	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Don Carlson		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan ,	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	∩
34. Species Testing	∩
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	X
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada. Est. 014. May 20, 2005

10. A. Front feet of pork carcasses were coming into contact with the floor of a work platform and the boots of a trimmer located at the check trim station prior to entering the cut-up room. Appropriate corrective actions were initiated by the establishment and the official CFIA auditor. [CFIA Meat Hygiene Manual of Procedures, Chapter 3, Section (3.3.)]

B. A miss-directed water spray nozzle located at the final carcass wash was spraying water onto rails and over product structures. Water was dripping from the rails and the over product structures onto the swine carcasses. Appropriate corrective actions were initiated by the establishment and the official CFIA auditor. [CFIA Meat Hygiene Manual of procedures, Chapter 3, Section (3.3.)]

13/51. Sanitation records documenting pre-operational sanitation deficiencies did not adequately describe corrective actions to resolve the problem. Preventive measures for corrective actions were not included in the daily records documenting pre-operational sanitation noncompliances for product contact equipment. [CFIA Reference: CFIA Meat Hygiene Manual of Procedures, Chapter 3, Section 3.3.4, FSEP Implementation Manual Volume II, chapter 4, Sections 4.10 and 4.12, Volume III, Chapter 5, section 5.11 and 5.13, and Volume IV, Chapter 1, Section 1.4]

22/51. Records for corrective action for a deviation from the critical limit for CCP-1B zero tolerance for abscess and fecal contamination did not address measures to prevent recurrence of the deviation. [CFIA Reference: FSEP Implementation Manual Volume II, Chapter 4, Sections 4.10 and 4.12, Volume III, Chapter 5, section 5.11 and 5.13, and Volume IV, Chapter 1, Section 1.4]

41. Over product condensation was identified above four rails of swine carcass in the hot box cooler. The condensation extended approximately sixty feet over the four carcass rails. The swine carcasses were not adulterated. Appropriate corrective actions were initiated by the establishment and the official CFIA auditor. [CFIA Reference: FSEP Implementation Manual Volume II, Chapter 3, Section 3.3.2]

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE	Dr. Don Carlson /s/ May 20, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Quality Meat Group, Ltd. 145 East Drive Brampton, Ontario	May 24, 2005	14C	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Gary Bolstad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling *Generic E. coli* **Testing**	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	X
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 14C: Quality Meat Group, Ltd., Brampton, Ontario, Canada; May 24, 2005

39/51 Maintenance and cleaning of over-product structures had been neglected to varying degrees in numerous areas of the establishment. Rust, flaking paint, buildups on wires and cables, exposed insulation, and unsealed or inadequately-sealed openings in ceilings and walls were observed. [Regulatory reference: CFIA Meat Inspection Regulations, §28] The CFIA officials ordered prompt corrections and increased monitoring during daily pre-operational sanitation inspection.

45/51 Several stainless steel combo bins had cracked and broken edges, and were in need of repair or replacement. [Meat Inspection Regulations, Chapter 2 and §28 and Manual of Procedures, §2.7.4] The CFIA officials ordered prompt correction.

61. NAME OF AUDITOR	Gary D. Bolstad, DVM	62. AUDITOR SIGNATURE AND DATE	May 24, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Lakeside Feeders Partnership Dba – Lakeside Packers N.E. ½, S.W. Sec. 19TWP. 19, RG. 14, W. 4 Brooks, AB T1R 1C6	31 May 2005	038	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	X
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 038
Lakeside Feeders Partnership
Brooks, AB
31 May 2005

10. There was considerable dripping condensation over the end of Boning-Trim line two. CFIA ordered immediate action. The actions taken were appropriate and all product disposition was also appropriate. Several carcasses were noted with grease contamination in a number of locations. CFIA ordered immediate correction. (MIR 37, MOP 3.6.4)

13. The only recorded incident of condensation in the condensation records that the auditor observed had no preventive measures and the only corrective action recorded was that no product was involved. Most other non-compliances noted had the same types of incomplete descriptions of the findings, corrective actions and preventive measures. (MOP 3.3.4, FSEP Vol. 3, 5.11)

19. The thermometer calibration verification tasks were not being accomplished as written. There were written procedures for both hot and cold calibration, cold by ice and hot by boiling water. Neither were being done in the manners specified. In the logs, several entries were missing parts or incorrect. CFIA issued a major CAR on this program. (FSEP PreReq. Prog. C 1.2.2)

22/51. Some critical limits were not clearly defined. (FSEP Vol. 3, 5.8)

38. The loading dock door at the pet food area did not seal well, thus allowing the potential entrance of pests. The reports received from the contract pest control company were vague making it difficult for the establishment to identify problems. More complete reports will be requested for better understanding and better responsive behavior. (MIR 29(2)(B)(iii), MOP 3.10, FSEP PreReq. Prog. E 2.1)

45. Personal equipment was hanging on work tables which brought much of it to a low level where it was in direct or potential contact with personal clothing below the level of smocks and with boots. (MOP 3.9.3)

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 5/31/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Bellivo Transformation Inc. dba Veau Distinction Lots #369,370, 371 Paroisse St. Paulin 1505 Route 350, Ste. Angele de Premeont QC J0K 1P0	17 May 2005	040	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	X
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 040
17 May 2005
Bellivo Transformation Inc.
Ste. Angele de Premont QC

13/19/51. Several problems were present in the thermometer calibration program and records. These include that the acceptable range is not backed up by manufacturer's specifications; there was an entry missing the date; ice was not included in the calibration procedure; there were incomplete descriptions in corrective action and verification entries that showed no temperatures or explanations of adjustments. (Pre-Req. Prog. C 1.2.2)
There were also incomplete descriptions of deficiencies and corrective actions in the pre-operational sanitation monitoring documents. (MOP 3.3.4)

41/51. Condensation was observed in the Room #10 cooler, no dripping onto boxed product was observed. Condensation was observed on the under surface of the walkover in the cutting room.. This walkover is directly over the conveyor moving all product from the primary breakdown of carcasses to the cutting tables. No dripping on product was observed. This was observed at break and the surface above and the conveyor were cleaned and sanitized before any other product passed through the area. CFIA will continue to monitor the area and the establishment will design a program to monitor the area, determine the cause of the condensation and provide preventive measures. CFIA will verify. (MIA 37)

This establishment received an NOID in the 2003 FSIS audit. Those specific findings have been corrected.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 5/17/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Hercules Managements, Ltd. (dba Best Brands Meats) 500 Dawson Rd. Winnipeg R2J OT1	May 11, 2005	41	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Gary Bolstad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	O
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	X
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 41: Hercules Managements, Ltd (dba Best Brands Meats), Winnipeg, Manitoba, Canada; May 12, 2005

40/51 The CFIA regulations require 540 Lux (50 foot-candles) of light at the point of inspection. The light intensity at the inspection surfaces of the abdominal cavities in the swine carcasses was measured at 330 Lux (30 foot-candles). The CFIA officials ordered prompt correction. [Regulatory reference: CFIA Meat Hygiene Manual of Procedures, §2.5.4]

61. NAME OF AUDITOR	Gary D. Bolstad, DVM	62. AUDITOR SIGNATURE AND DATE	/S/ May 11, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Les Abattoirs Z. Billette Inc. 3 Rue St. Joseph St. Louis de Gonzague, QC J0S 1T0	12 May 2005	042	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	X
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	X
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 042, Les Abattoirs Z. Billette Inc.
St. Louis de Gonzague, QC, Canada
12 May 2005

12. The hock cutters for the front hocks were also being used as the dehorners for the few cattle that had horns. They were not being sterilized between animals. Also, the rear hock cutters were not being sterilized after direct contamination from passing feet still attached to carcasses. CFIA stopped operations in the area and ordered immediate corrective actions. The establishment argued with inspection and was slow in accomplishing these tasks. These areas will be better arranged for sterilization of the hock cutters after the remodeling is completed. CFIA will continue to observe these areas and actions closely. (MIR 28(1)(u), 29, MOP 4.5.1(b))

13/51. The descriptions of deficiencies, corrective actions and the few preventive measures that were noted were incomplete and difficult to determine what the situation had been and what actions and measures had been taken. (FSEP Vol. 3, 5.12, 5.11 & 5.13)

19/51. Although records review was being done as a part of verification of the CCPs, it was not included in the written HACCP plan. Establishment management gave assurances that this would be corrected. CFIA will verify. (FSEP Vol. 3, 5.12)

20/51. Corrective actions in the HACCP plans did not include preventive measures. Establishment management gave assurances that this would be corrected. CFIA will verify. (FSEP Vol. 3, 5.11)

38. A freezer had been moved in front of one of the glue boards for pest control, making it difficult to be reached in order to be checked. This was located in the box storage room. The location will be discussed with the contract pest control company. CFIA will verify. (MIR 29, Pre Req. Prog. E 2.1)

46. Hand utensils (knives, hooks, sleeves, gloves, etc.) were inappropriately stored while employees in the boning room were on break. The establishment supervisor gathered up all equipment. A system for storage will be devised for this room. CFIA will verify. (MIR 34.(1), MOP 3.9.3)

NOTE: Had this plant been FSEP recognized, it would have received an NOID for the SSOP and HACCP deficiencies. However, the establishment has submitted their plans and has not yet received CFIA comments.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 5/12/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Better Beef, Ltd 781 York Rd. Guelph, Ontario,	May 17, 2005	51	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Gary Bolstad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	O
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	X
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	X
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 51, Better Beef, Ltd., 781 York Rd., Guelph, Ontario, Canada; May 17, 2005

40/51 CFIA regulations require 1000 Lux (approximately 91 foot-candles) of light "for thoracic cavities" in beef slaughter establishments approved for a High Line Speed Inspection System (HLIS). The light in the thoracic cavities, however, was measured as only 500 Lux. The CFIA officials ordered prompt correction; the establishment management agreed to install new lighting before the next day's production. [Regulatory reference: High Line Speed Inspection System / Beef and Swine (Annex M), Chapter 4 and Manual of Procedures §2.5.4(c)]

55/51 Right tracheobronchial lymph nodes were not being routinely incised and inspected. This was due to a misunderstanding resulting from lack of clarity in the current version of HLIS policy. During the HLIS pilot study, conducted over the previous ten years, incision and inspection of right tracheobronchial lymph nodes was not included in the routine post-mortem procedures. However, when the official policy was published (on June 18, 2004), the requirement to resume incision and inspection of these lymph nodes was inadvertently omitted. The CFIA officials immediately instructed the viscera inspectors to include them in their routine post-mortem inspection procedures.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Gary D. Bolstad, DVM	May 17, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Campbell Co. of Canada 1400 Mitchell Rd. Listowel, Ontario	May 16, 2005	55B	Canada
	5. NAME OF AUDITOR(S) Dr. Gary Bolstad		6. TYPE OF AUDIT [X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	X
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

May 16, 2005, Est. 55B: Campbell Co. of Canada, 1400 Mitchell Rd. Listowel, Ontario, Canada

39/51 Maintenance and cleaning of over-product structures had been neglected in several production areas. Rust, flaking paint, and exposed insulation were observed. The CFIA officials temporarily stopped production in two areas pending immediate correction and ordered prompt attention to the other areas as well as increased frequency of monitoring during pre-operational sanitation inspection. [Regulatory reference: CFIA Meat Inspection Regulations §28 and 29]

45/51 Numerous plastic trays and several large, stainless steel combo bins were observed with cracked corners and edges. The CFIA officials ordered thorough inspection of all trays and bins and repair or replacement of the damaged ones. [Regulatory reference: CFIA Meat Inspection Regulations §28 and CFIA Meat Inspection Manual, Chapter 2.7.4]

61. NAME OF AUDITOR	Gary D. Bolstad, DVM	62. AUDITOR SIGNATURE AND DATE	May 16, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Lilydale Cooperative Limited Dba – Lilydale Foods, Country Fair 502 Bosworth Street Wynyard, SK S0A 4T0	27 May 2005	060	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	X
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 060
Lilydale Cooperative Limited
Wynyard, SK
27 May 2005

11. Pre-requisite programs are cookie-cutter and in the process do not reflect preventive measures appropriate to many of the programs. (MOP 3.3.)

12. Direct product contamination was observed in small-parts chicken sorting. One of the employees in this area used her hands to move her chair and then immediately began to sort product again. CFIA ordered immediate corrective actions including condemnation of product that may have been affected. Retraining of personnel began immediately. (MOP 3.9.1)

13/51. Temperature calibration logs did not record actual temperatures of the reference or calibrated thermometers. The range was given in degrees Celsius and the thermometers read in degrees Fahrenheit. (Pre. Req. Prog. C 1.2.2)

22/51. Many of the descriptions of hazards identified, critical limits, and monitoring and verification procedures were not clear. However, the CCPs in operation appeared to be sufficient to protect product. (FSEP Vol. 3, Section 5)

39. Several leaks from pipe joints were found during pre-operational sanitation verification inspection. Two were out of exposed product areas and two could have affected product when production began. CFIA ordered immediate correction before production could begin. (MIR 28.(1)(g))
Many of the walls and ceilings are in bad repair. CFIA has documented this and there is an ongoing repair project for these areas. However, much of the "band aid" patching with silicone is done in a manner that does not facilitate easy cleaning. (MIR 28.(1)(f)(ii))

41. Condensation was noted in several areas of the establishment raw processing rooms. CFIA ordered immediate correction. (MIR 37)

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 5/27/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Mitchell's Gourmet Foods Inc. Dba – many 3003 11th Street West Saskatoon, SK S7M 1J9	26 May 2005	069	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. *Signed and dated SSOP, by on-site or overall authority.*	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, *critical control points, critical limits, procedures, corrective actions.*	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	X
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	X
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 069
Mitchell's Gourmet Foods Inc.
Saskatoon, SK
26 May 2005

12. Direct product contamination was observed at the tongue trim stand. CFIA ordered immediate corrective action. CFIA will continue to monitor this area. (MOP 3.9.1)

41/51. There was extensive condensation in freezer #36. This freezer contains only fully wrapped, boxed product. CFIA ordered immediate action and those boxes with frost on them were sent for repackaging. CFIA will monitor this freezer more closely. (MIR 37)

45/51. There were rough welds on stainless steel equipment throughout the establishment. (MOP 2.7.4)

This establishment received an NOID on the last audit. Those specific items had been corrected by this audit.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 5/26/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Cargill Limited – Cargill Limitee Dba–Cargill Foods, a Division of Cargill Limited 472 Avenue & Hwy 2A, NorthNW 19-19-28	1 June 2005	093	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
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8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
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Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	X
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 093
Cargill Limited – Cargill Limitee
High River, AB
1 June 2005

10/51. Sanitation programs for cleaning areas over the fabrication floor, (lights, supports, pipes etc.,) were either not performed at the designated intervals or those frequencies are not adequate. Dust and protein residue ranging from light to heavy deposits were found on several of these structures. Most were not directly over product handling areas. One set of pipes from an air conditioning unit had mold growth. (MIR 28(1)(u), MOP 3.2, PreReq. Prog. E 1.1.1)

22/51. The hazards defined in the HACCP plan were not clearly defined, i.e. – employee poor work habits and evidence of pest problems. The critical limits associated with these hazards also were not clearly defined. Descriptions of deviations and the following actions found in the HACCOP records were not complete. (MOP 3.3.4, FSEP Vol.3, 5.13)

38/51. Several doors to the outside, both personnel and dock doors, did not seal well and had gaps allowing for the entrance of pests.
The pest control program was not kept up to date and was ineffective. The findings on the reports were not reacted to in an adequate manner by the establishment. There were findings of 8-13 mice in the traps at two week intervals. CFIA had begun to identify and document the program inadequacies in February 2005, but the follow-up was not complete. On further investigation it was noted that the maps did not include all of the bait stations and some were not in the correct places. Not all traps had been serviced as dead and desiccated mice were found in some traps. Most of the mice trapped were found in the pet food and rendering areas and in chemical storage. Those desiccated ones were found in the box storage area. None were found in production or product storage areas. CFIA wrote a major CAR on the situation and the beginning of the corrective actions that were taken while the auditor was still present were appropriate. CFIA has downgraded the establishment and will be doing extensive follow-up. (MIR 29(2)(B)(iii), MOP 3.10, PreReq. Prog. E2.1)

39. Dock seals for a trailer door were damaged and ineffective as noted when the inside door was opened and the rain from outside was entering the trailer. (MOP 2.5.9)

46. The OTM carcass saw was noted coming into contact with UTM carcasses as they passed by after splitting. No OTM carcasses had yet been split that day. The saw was moved and a more permanent location will be found. Carcasses from feet were coming into contact with the stand and boots of the operator at a trim stand. A higher kick plate was installed. (MOP 4.5.1, 4.5.1(h), Chapter 4 Annex N)

This establishment received an NOID on the previous FSIS audit in 2003. This was based primarily on condensation problems. No condensation problems were observed in this audit.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver. DVM	Rori K Craver DVM 6/1/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Maple Leaf Foods Inc. /Les Aliments Maple Leaf Inc., also dba many others 326 W. Main Street Berwick, NS BOP 1E0	24 May	150	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	X
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	X
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	X
59.	

60. Observation of the Establishment

Canada Est. 150
24 May 2005
Maple Leaf Foods Inc.
Berwick, NS

12. Potential and actual cross contamination was noted in both the raw stuffing areas and packaging areas of various types of sausages and hot dogs. The length of the sausages made the ends of their casings come within 1.5 to 2 inches of the floor, making it possible for splash from water on the floor to contact the product. The product was also coming into contact with the floor, employees' boots and legs, and the production stands when moved off and on to smokehouse trees. During loading and unloading, the hot dogs also were handled in a way that caused non-product contact surface cross-contamination. This problem had been previously identified by the RVO. (Meat Inspection Act (MIA) 20.(1))

19/51. The thermometer calibration program was inadequate and impossible to maintain. In the program it was stated that adjustment would be made in calibration if the temperature of the hand-held thermometer was off by plus or minus 0.8° Fahrenheit. The hand-held thermometers only measure in increments of 2° Fahrenheit. No actual temperatures were recorded, only the receipt of the thermometers for calibration and the difference in full degrees, some at one and some at two degrees. The reading after adjustment also was not recorded. (CFIA Meat Hygiene MOP 2.7, MOP 2.7.4, MIA 28.(1)(q)(iii))

38/51. There was an extensive accumulation of debris around the outside of the establishment, thus providing possible food sources and harborage for pests. This debris included wood, soda cans, a bottle, paper and cardboard, and equipment not in use. There was also overgrowth of vegetation in some areas and standing water. (MIA 28.(1)(a)(i))

The establishment does their own pest control. There is a program but it is ineffective. Only one or two bait stations were found outside, the map showed three. The one the auditor observed had not been monitored recently. Inside the establishment there were glue boards and snap traps in some areas, but none around loading and unloading areas or the inside of the pens area. The QA staff did not know if the person doing pest control has any of the required training. There also was a notation of "5X bags of bait" in the basement area. The reports are generated daily but do not appear to reflect actual checking as the ones outside were marked okay and obviously had not been monitored. Several reports were audited and the corrective actions and preventive measures were not adequate. On one report, there were 10 mice found during the month (January) but no actions were taken. It appears that the objective of the program is to catch mice as they recorded these numbers each month but did not feel they had a problem. (MIA 28.(1)(e), MIA 34.(1)(10))

41/51. Condensation was noted in many areas of the establishment but no direct product contamination was noted. Some of the operational monitoring concerned condensation, but the actions taken were either not recorded or ineffective. The descriptions were minimal. Condensation was not addressed in the packaging areas or slaughter. Problem areas were corrected at the time of observations, but the condensation would return and therefore was not effectively addressed by preventive measures. (MIA 28.(1)(g), MIA 37)

55/51. Postmortem inspection procedures were not performed as required by CFIA. Only one set of lymph nodes were incised by the pluck inspector and the heart and liver were not inspected. The other table inspector spent most of his time assessing carcasses and only occasionally turned around to observe the digestive tract. The rail inspector did not have a mirror to assist in inspection but only palpated the kidneys, observed the inside of the carcass, and then turned it halfway around so only one side was observed. (CFIA Meat Hygiene MOP Chapter 4.6.2(a,b,c))

This establishment was issued a Notice of Intent to Delist (NOID) by CFIA for the above deficiencies.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver Dvm 5/24/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
CORSETTI MEAT PACKERS LIMITED 2255 ST. CLAIR AVENUE WEST TORONTO, ON, M6N 1K6	05/13/2005	158	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Don Carlson		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	○
28. Sample Collection/Analysis	○
29. Records	○
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	○
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	○
34. Species Testing	○
35. Residue	○
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada. Est.158. May 13, 2005

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

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Dr. Don Carlson	Dr. Don Carlson /s/ May 13, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Aliments Prince, S.E.C./Prince Foods, L.P. dba Division Prince Foods 2330 Industrial Park Drive Cornwall, ON K6H 7N1	18 May 2005	169A	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

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Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
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26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling *Generic E. coli* **Testing**	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

18 May 2005.
Aliments Prince, S.E.C./Prince Foods, L.P.
Cornwall, ON

This audit was only for the pest control system. There were no findings.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 5/18/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
XL Foods Inc. Dba – XL Fine Foods 3410B Ogden Road, S.E. Calgary, AB T2G 4N5	7 June 2005	205	Canada
	5. NAME OF AUDITOR(S) Rori K. Craver, DVM		6. TYPE OF AUDIT [X] ON-SITE AUDIT [ ] 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
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11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
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Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	X
59.	

60. Observation of the Establishment

Canada Est. 205
XL Foods Inc.
Calgary, AB
7 June 2005

10. Revisions in the sanitation SSOP documents had lost some of the original segments, there fore, the plan as written was not being implemented. It was also unclear if all of the steps in the chemical concentration verifications were being implemented. Plastic strip curtains were used between the rooms of processing and the hallway. Both raw, edible, unpackaged product and inedible product moved through these curtains and the handling practices observed presented a great potential for cross contamination. (FSEP Vol. 4, 2.5; Pre-Req. Prog. E 1.1.1; MOP 2.5.9.2)

19/51. Verification on both pre-requisite programs and HACCP CCPs were not effectively implemented. Almost every HACCP record observed was incomplete yet had been pre-shipment reviewed numerous times. The records from pre-requisite programs also did not follow the implementation instructions. (FSEP Vol. 3, 5.12)

38. The pest control program was not operating as written. No information was on the reports from the contract company except to see another electronic (ESM) report. The establishment had not received these reports since one in September 2004. They stated that in that time they had made three phone calls to receive the report without success. So, for the entire period they had no results and therefore no implementation of actions to possible findings from the weekly visits. (Pre-Req. Prog. E 2.1)

58. The CFIA Acting Inspection Manager, upon a consensus agreement of the combined CFIA/FSIS audit team for this establishment, issued a Notice of Intent to Delist (NOID) based on the above audit findings.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver. DVM	Rori K Craver DVM 6/7/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
ERIE MEAT PRODUCTS LIMITED 3180 WHARTON WAY MISSISSAUGA, ON, L4X 2C1	05/16/2005	208A	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Don Carlson		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	O
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	X
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada. Est. 208A. May 16, 2005

22/51. Records for corrective action for a deviation from the critical limit for CCP trimming of boneless meat at receiving did not address identification of the cause of the deviation and did not address measures to prevent recurrence of the deviation. [CFIA Reference: FSEP Implementation Manual Volume II, Chapter 4, Sections 4.10 and 4.12, Volume III, Chapter 5, section 5.11 and 5.13, and Volume IV, Chapter 1, Section 1.4]

46/51. Areas designated to recondition meat and poultry that had been dropped onto the floor were not adequate. The designated areas were located at a potable water drop. Equipment that was not available for use are as follows: a surface suitable for washing and or trimming contaminated product, a method for sanitizing the work surface and a method for sanitizing equipment used to trim contamination. [CFIA Reference: FSEP Implementation Manual Volume IV, Chapter 1, Section 1.4, Volume II, Chapter 3, Appendix II – Prerequisite Programs Review Worksheet, Prerequisite Program (D) Personnel-(D1) Training and CFIA Meat Hygiene Manual of Procedures, Chapter 3, Section 3.3.]

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE	Dr. Don Carlson /s/ May 16, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Hallmark Poultry Processors Ltd. 1750 Franklin Street Vancouver, BC V5L 1P7	10 June 2005	217	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	X
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	X
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. *Species Testing*	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	X
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	X
46. Sanitary Operations	X
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	X
59.	

60. Observation of the Establishment

Canada Est. 217
Hallmark Poultry Processors Ltd.
Vancouver, BC
10 June 2005

10. There were pipes leading off of a refrigeration unit that had product residue and dust on them. This was in the room where ice was stored and close to being over the top of some of the ice. (MIR 29(2)(B)(i & ii), MOP 3.3, PreReq. Prog. E 1.1)

12/20/51. Corrective actions in both sanitation records and HACCP records did not record disposition of product possibly involved in the deficiencies and deviations. (FSEP Vol. 3, 5.11, 5.13)

13. Sanitation plan for operational sanitation and the records produced by this plan do not match. Sanitation and HACCP records had incomplete descriptions of deficiencies, corrective actions and preventive measures. (MIR 29(2)(B)(i & ii), MOP 3.3, PreReq. Prog. E1.1)

38. Some of the traps both inside and outside were not placed in a manner to be effective. Some of the doors leading directly to the outside did not seal and could allow for pest entry. (MIR29(2)(B)(iii), MOP 3.10, PreReq. Prog. E2.1)

39/51. Unused loading dock platforms had holes that had not been sealed. In a cooler room that had just been remodeled there was an open pipe end in the floor. Many of the pipes along walls had peeling paint. Several light covers had tape on them, to cover broken areas. Tape was evident in pipes in the overheads in all parts of the building. This does not provide a surface that can be cleaned. Yet, right next to the tape would be open insulation from cut-through walls or pipe ends and these would not be covered. (MOP 2.5)

41. There was what appeared to be condensation on most areas of the establishment during pre-operational sanitation verification inspection. However, this may have been left over from clean-up. The "condensation" seen during pre-op had been removed before operations began. Condensation was noted again in several areas during operations. Also, reddish-orange droplets were observed falling from the ceiling over some covered ice in storage. The ice was disposed of and the room taped off until the problem could be investigated. (MIR 37)

45/51. Many of the stainless steel bins and shovels had bad welds that could lead to the formation of biofilms. Also, holes had been cut into stainless steel strainers and stainless steel stables that had not been smoothed. (MOP 2.7.4)

46. A trailer that was being used to load product was back in at an angle leaving a gap on one side of the trailer of at least one foot, yet product was still being loaded in. Small pieces of an unknown greenish-black fleck material were noted on the top of a number of wrapped-retail ready packages. One bin to catch product from an automatic kick-out line also had other birds going over it and dripping into it. (MOP 2.5.9, MIR 29(2)(b)(i + ii), MOP 3.3)

58. The CFIA Inspection Manager and RVO, upon a consensus agreement of the combined CFIA/FSIS audit team for this establishment, issued a Notice of Intent to Delist (NOID) based on the above audit findings.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
	Don K Craver Dvm 6/10/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Schneider Foods 15350 Old Sincoe Rd. Port Perry, Ontario L9L 1A6	May 20, 2005	218	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Garv Bolstad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 218, Schneider Foods, Port Perry, Ontario, Canada, May 20, 2005

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

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Gary D. Bolstad, DVM	May 20, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
XL Foods Inc. Dba – XL Meats, a Division of XL Foods Inc. 4240 75th Ave., S.E. Calgary, AB T2C 2H8	6 June 2005	235A	Canada
	5. NAME OF AUDITOR(S) Rori K. Craver, DVM		6. TYPE OF AUDIT [X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 235A
XL Foods Inc.
Calgary, AB
6 June 2005

13. Some records for pre-operational sanitation and operational sanitation failed to record preventive measures for product contact surfaces. Dates were missing for verification for some of the night sanitation log. (MOP 3.3.4)

19. Some of the entries in the thermometer calibration logs were incomplete. Record verification (which is pre-shipment review) did not catch missing or incorrect entries on several records. (Pre-Req. Prog. C 1.2.2, FSEP Vol. 3, 5.12)

22/51. Some of the descriptions of hazards in the HACCP plans did not truly describe the hazard they were trying to control, so the critical limits and other following section of the HACCP plan also did not deal with the actual hazard. (FSEP Vol. 3, 5.7 & 5.9)

NOTE: This establishment was delisted during the 2003 FSIS audit. It was recertified by the CFIA in December 2004.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 6/6/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Tender Choice Foods, Inc. 480 Paletta Court Burlington, Ontario L7L 5R2	May 19, 2005	275	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Garv Bolstad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	X
46. Sanitary Operations	X
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 275: Tender Choice Foods, Inc., Burlington, Ontario; May 19, 2005

39/51 Maintenance and cleaning of over-product structures and equipment had been neglected to varying degrees in numerous areas throughout the establishment: Observations included exposed insulation, rust, flaking paint, loose tape, deteriorating caulking, and inadequately-sealed openings in ceilings. [Regulatory reference: CFIA Meat Inspection Regulations, §28] These deficiencies should have been identified in advance by the CFIA officials. The CFIA officials ordered prompt correction and increased monitoring during pre-operational sanitation inspection.

45/51 Approximately half of the stainless steel combo bins in use for edible product had cracked corners and were in need of repair or replacement. [Meat Inspection Regulations, Chapter 2 and §28] This deficiency had been identified during the previous FSIS audit of this establishment in July 2003, and its correction should have been ensured by CFIA.

46 (A) Unclean spacers were used between freshly-packed cartons of product; made-up cartons with liners, ready for use for edible product, were temporarily stored on unclean plastic pallets. [CFIA Meat Inspection Regulations, Chapter 3] The CFIA officials ordered immediate correction. (B) There were two hot-water sterilizers in the "Whizzard room," in which meat was recovered from turkey frames. In one of the two sterilizers in the "Whizzard room," the temperature was 100°F/37.8°C; the required minimum temperature is 180°F/82°C. [CFIA Meat Inspection Regulations, § 28(1)(4)] The CFIA officials ordered immediate correction. (C) In one of the two sterilizers in the "Whizzard room," the level of the hot water was so far (approximately 2.5 inches) below a grate installed in its upper portion that it was impossible to sterilize an entire knife blade. [CFIA Meat Inspection Manual, Chapter 2, §5.2.3] The CFIA officials ordered prompt correction.

Note: Following a discussion of the findings, the CFIA officials issued to the establishment management a Letter of Intent to Delist if the deficiencies identified are not addressed and corrected within 30 days of this audit.

61. NAME OF AUDITOR	Gary D. Bolstad, DVM	62. AUDITOR SIGNATURE AND DATE	May 19, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
MOLINARO'S FINE ITALIAN FOODS LTD. 2345 STANFIELD ROAD, UNIT 3A,4,50 MISSISSAUGA, ON, L4Y 3Y3	05/19/2005	290	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Don Carlson		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	O
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada. Est.290. May 19, 2005

13/51. Sanitation records documenting pre-operational sanitation deficiencies did not adequately describe corrective actions to resolve the problem. Preventive measures for corrective actions were not included in the daily records documenting pre-operational sanitation noncompliances for product contact equipment. [CFIA Reference: CFIA Meat Hygiene Manual of Procedures, Chapter 3, Section 3.3.4, FSEP Implementation Manual Volume II, chapter 4, Sections 4.10 and 4.12, Volume III, Chapter 5, section 5.11 and 5.13, and Volume IV, Chapter 1, Section 1.4]

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE	Dr. Don Carlson /s/ May 19, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Ocean Pier Inc. Also dba Pasta Factory 20 Pattison St. Scoudouc, NB E4P 3R4	20 May 2005	315	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	X
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	X
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 315
20 May 2005
Ocean Pier Inc.
Scoudouc, NB

10. Many pieces of equipment, although not in use that day, were found to be not ready for production as by their pre-requisite program should have been cleaned and inspected. These included the pasta cooker, the edges of several over-cooker vent hoods, the fryer belt supports, and the white conveyor leading to the fryer. Also one of the white boards in the processing room needed resurfacing. (MOP 3.3.2, 2.7.4)

    Operational sanitation is monitored and verified, but is not mentioned in the sanitation plan. Parts of it appear in other pre-requisite plans. The establishment will move the references to the correct areas of the sanitation plans. (MOP 3.3.1)

18/51. Although the establishment's program stated that they must assure that all incoming product comes from an approved source, and that the bacon must come from an establishment certified for export to the US, the receiving establishment only recorded the name of the producing establishment. The bacon-producing company has at least four separate plants, all with their own establishment numbers. The establishment did not know how to verify that a particular establishment was certified. This was discussed and a plan put into place to verify this information with each incoming load. (MOP 11.7.3(2)(a)(5))

22/51. The reassessment of the HACCP plan contained only the month and initials of the person conducting the reassessment. The establishment will now include both the actual date and signature of the responsible person. (FSEP Vol. 4 Sec. 2.5)

46. During operations it was noted that several of the racks used to hold trays of raw product had not been wiped down prior to use and there was liquid (water?) on the side ledges both above and below that could drip on to product immediately below. CFIA ordered and got immediate correction of all racks in the processing room and holding cooler. CFIA will monitor for continued compliance. (MOP 2.7.1.2(b))

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 5/20/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Alpina Salami Inc. 975 Rue Berlier Laval, QC H7L 3V4	11 May 2005	356A	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	X
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	X
58.	
59.	

60. Observation of the Establishment

Est. 356A, Alpina Salami Inc.
Laval, QC Canada
11 May 2005

10/51. There is no record of the calibration of the pH meter used in the CCP for full fermentation of the fermented salami product. The owner stated that he does calibrate each time and will include a column to show this on the record. In the thermometer calibration records there is no note of what the acceptable range of temperatures compared to the standards thermometer that a reading outside of would require adjustment. The owner stated that this will be added to the record. CFIA will verify. (CFIA Meat Hygiene MOP 2.7, Meat Inspection Act (MIA) 28.(1)(q)(iii))

13/51. The descriptions of deficiencies and corrective actions in both pre-operational and operational sanitation records were incomplete in that the reader could not identify exactly what deficiency had occurred and what had been done to correct it. (MOP 3.3.4)

19/51. There was no observation of the monitor included in the HACCP verification program for the CCPs. The owner stated that this will be added to the program. CFIA will verify. (FSEP Vol. 3 5.12)

34/51. There was no species identification testing taking place. The establishment produces both beef and pork products. (MOP 5.6.2(a)iv)

38. There is an accumulation of trash outside the small building at the back of the establishment. There is also unused equipment at the side on the outside of the establishment. This provides an attractant and harborage for pests. The establishment assured the auditor and CFIA staff that this would be cleaned up and organized. CFIA will verify. (MIA 28.(1)(a)(i))

61. NAME OF AUDITOR
Rori K. Craver, DVM

62. AUDITOR SIGNATURE AND DATE
Rori K Craver DVM 5/11/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Freybe Gourmet Foods Ltd. 27101 56th Avenue Langley, BC V4W 3Y4	9 June 2005	361	Canada
	5. NAME OF AUDITOR(S) Rori K. Craver, DVM		6. TYPE OF AUDIT [X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	X
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	X
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	X
59.	

60. Observation of the Establishment

Canada Est. 361
Freybe Gourmet Foods Ltd.
Langley, BC
9 June 2005

10. There were two instances of product cross contamination observed. The first was following an abscess in the Kilia grinder room when an employee handled product, cardboard, a pallet and the plastic wrapper all interchangeably as he removed an opened box of raw product so the area could be cleaned. CFIA assured the correct disposition of the product. The second was at the chute for raw hams where the hams were contacting a motor housing and a power cord as they reached the bottom of the chute. CFIA ordered immediate corrective actions. (MOP 3.9.3; Pre-Req. Prog. A2.1.8)

13. The testing of ice showed a period of time in which the standard plate counts were above acceptable limits. Retesting and cleaning was done until the counts became normal. There was no documented consideration of product that might have been compromised due to the use of this ice. The auditor was told that the ice is only used in fully cooked products, but no documentation to support this was available. No source for the problem had been found. (MOP 3.2)

19. Pre-shipment review of HACCP CCPs was not finding errors in the records reviewed. . (FSEP Vol. 3, 5.12)

22. Thermometer calibration records showed a date in which the calibrations were not completed correctly. Two and three days later, the thermometers were correctly calibrated. There were no notations of the potentially compromised product or any preventive actions associated with this event. (FSEP Vol. 3, 5.11 & 5.12; Vol. 4 6.3.2)

38. The mouse traps set both inside and outside were not all placed in a manner to be effective. Some of the outside traps were at least eight inches from the building and staked in place. The outside premises had several locations with accumulations of old equipment, barrels, standing water on equipment, etc. all allowing for pest harborage. This had been addressed to the establishment by their outside contractor and by CFIA. (Pre-Req. Prog. E 2.1)

45. More than half of the stainless steel V-mags and bins used in production had uneven or cracked welds including holes in the bottom of some. This condition can lead to the formation of biofilms. This had been addressed by CFIA and was responded to by a program for this equipment. This program is not effective. (MOP 2.7.4)

58. The CFIA Food Processing Supervisor, upon a consensus agreement of the combined CFIA/FSIS audit team for this establishment, issued a Notice of Intent to Delist (NOID) based on the above audit findings.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K. Craver DVM 6/9/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Levinoff Meat Products Ltd. Products de Viande Levinoff Ltee 8600 8th Avenue, Ville St. Michel Montreal, QC H1Z 2W4	16 May 2005	366	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	X
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 366
16 May 2005
Levinoff Meat Products Ltd.
Ville St. Michel, Montreal, QC

This establishment is FSEP recognized.

13. One calibration record for hand-held thermometers had the values for calibration to boiling water written as 9.something degrees for all entries except one. These should be 99.something. The other value was 6.3. All were noted as acceptable values for the calibration. The scheduled every 4 months records review did not note this as it is done for only one week in the fourth month. The establishment will reevaluate this part of their pre-requisite program. (Pre. Req. Prog. C 1.2.2)

19/51. Records review as a part of verification was being performed, but was not written into the HACCP plan for verification of any of the CCPs. The establishment gave assurances of correction and CFIA will verify. (FSEP Vol. 3, 5.12)

22/51. Entries for some of the monitoring records of CCPs did not have the time of the monitoring entered or the initials of the monitor for the individual entries. There was a signature for the entire sheet. (This may not be a non-compliance within the CFIA system. FSEP Vol. 2, 4.12)

44. There was no hot water in the dressing room hand sinks nor in those hand sinks leading into the establishment. There had been a problem with a pilot light shortly before this but the establishment had not notified CFIA of the problem. Upon checking later, the hot water had been restored. (MOP 2.5.2.1)

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver Dom 5/16/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
XL Foods Inc. Dba – XL Beef 5101 11th Street South East Calgary, AB T2H 1M7	3 June 2005	401	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	X
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 401
XL Foods Inc.
Calgary, AB
3 June 2005

10. Several instances of potential and direct product cross-contamination from employees' legs or boots were observed in different areas of the establishment. Cross contamination was also observed from a stand contacting the hide of carcasses and then contacting dehided rear legs. All were either corrected on the following break or scheduled for correction after the end of production. Those that could not be done immediately were instructed in techniques to prevent cross-contamination until corrections could be made. (MOP 3.9.3; Pre-Req. Prog. A2.1.8)

13/51. Pre-operational sanitation records of both the establishment and CFIA need more detail in their descriptions of deficiencies and corrective actions.

39/51. Some of the dividers in the pens have been chewed on by the cattle and now have sharp edges which could cause injury to the animals. (MOP 2.6.1.1.1.2(e))

46. The traffic flow pattern of employees going to break from the blood pit and early portions of the skinning line could result in cross-contamination. (Pre-Req. Prog. A2.1.8)

NOTE: This establishment was delisted during the 2003 FSIS audit. It was recertified by the CFIA in December 2004. The deficiencies identified in 2003 were not present during this audit.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver Dvm 6/3/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
VIENNA MEAT PRODUCTS LIMITED 170 NUGGET AVENUE TORONTO, ON, M1S 3A7	05/11/2005	436	Canada
	5. NAME OF AUDITOR(S) Dr. Don Carlson		6. TYPE OF AUDIT [X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada. Est. 436. May 11, 2005

13/51. A. Monitoring records for cleaning procedures had not been developed for equipment used and cleaned during operation. Equipment identified and not presented for pre-operational sanitation inspection were oven racks used for cooking of product and product tubs used for raw product. [CFIA Reference: CFIA Meat Hygiene Manual of Procedures, Chapter 3, Section 3.3.4, FSEP Implementation Manual Volume II, chapter 4, Sections 4.10 and 4.12, Volume III, Chapter 5, section 5.11 and 5.13, and Volume IV, Chapter 1, Section 1.4]

B. Sanitation records documenting pre-operational sanitation deficiencies did not adequately describe corrective actions to resolve the problem. There was not a description of the identified sanitation deficiency and preventive measures to prevent recurrence were not provided. [CFIA Reference: CFIA Meat Hygiene Manual of Procedures, Chapter 3, Section 3.3.4, FSEP Implementation Manual Volume II, chapter 4, Sections 4.10 and 4.12, Volume III, Chapter 5, section 5.11 and 5.13, and Volume IV, Chapter 1, Section 1.4]

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE	Dr. Don Carlson /s/ May 11, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
MORRISON LAMOTHE INC. 141 FINCHDENE SQUARE TORONTO, ON, M1X 1A7	05/17/2005	445	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Don Carlson		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada. Est. 445. May 17, 2005

22/51. Corrective action records for a deviation from the critical limit for CCP cooling of filling did not address identification of the cause of the deviation and did not address measures to prevent recurrence of the deviation. [CFIA Reference: FSEP Implementation Manual Volume II, Chapter 4, Sections 4.10 and 4.12, Volume III, Chapter 5, section 5.11 and 5.13, and Volume IV, Chapter 1, Section 1.4]

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE	Dr. Don Carlson /s/ May 17, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Maple Leaf Foods Inc./Les Aliments Maple Leaf Inc. also dba – a very long list 6 Macaleer Drive Charlottetown, PE C1A 7L3	19 May 2005	474	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	X
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	X
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	X
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada Est. 474
19 May 2005
Maple Leaf Foods Inc./Les Aliments Maple Leaf Inc.
Charlottetown, PE

12/51. Direct contact and contamination of front carcass feet was observed in both slaughter and boning as the feel came into contact with the stands and feet of the operators in several locations. All feet were designated as inedible for the day and will be so designated until higher shields can be added to the stands. In the boning room there was direct contact of pork bellies to the outside of the handling bins. All bellies processed that day were designated as inedible and the procedure will be investigated and rewritten. CFIA will verify compliance with these actions. (MOP 4.5, 4.5.2)

13/51. Descriptions of results, deficiencies, corrective actions and preventive measures were incomplete. (MOP 3.3.4)

22/51. Preventive measures were not recorded following deviations recorded at CCPs. (FSEP Vol. 3, 5.11)
The descriptions in monitoring records for corrective actions and deviations were incomplete. (FSEP Vol. 3, 5.11)

39. A seldom used ramp was used to unload a small truck of pigs. The ramp was unsteady and slippery. No pigs were injured as a result of using this ramp. The ramp is now under control of CFIA and will not be allowed to be used again until repairs have been completed. (MOP 4.4.3, 4.4.4(1))

41. Condensation was observed over several rails of the carcass cooler. No actual dripping was observed. CFIA ordered immediate correction. CFIA will continue to monitor. (MIR 37)

45/51. Many stainless steel welds on processing equipment and rolling bins as well as shovels and rakes for edible product throughout the establishment are not smooth allowing for the formation of biofilms. Other stainless equipment has major cracks. All stainless steel equipment will be put on a rotating preventive maintenance schedule. All equipment presently in service will be examined for suitability before use. CFIA will verify compliance. (MOP 2.7.4)

48/51. Inedible product going by conveyor to the trucks was not being denatured before leaving the premises. CFIA will verify compliance. (MOP 6.2.2 page 3)
An edible gray tub was being used for inedible product and was in contact with the side of a box being used for edible product. No direct contamination was observed. CFIA ordered immediate correction and will continue to monitor the area for compliance. (FSEP Vol. 4, Appendix 6, C 1.1.2)

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Rori K. Craver, DVM	Rori K Craver DVM 5/19/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Les Services Alimentaires Delta Dailyfood (Canada) Inc. Dba: Delta Dailyfood (Canada) Inc. 26 Rue Seguin, Rigaud, QC J0P 1P0	13 May 2005	489	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Rori K. Craver, DVM		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	X
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 489
Les Services Alimentaires Delta Dailyfood (Canada) Inc.
Dba: Delta Dailyfood (Canada) Inc.
Rigaud, QC
13 May 2005

13. One operational sanitation micro testing program results sheet showed a result for total coliforms that was considered unacceptable by the program; the result was 15 CFU's. The acceptable range was 0-5 CFU's. This result was marked as acceptable and signed off additionally by two other people (verifiers). (MOP 3.3.4)

Several entries in the thermometer calibration logs had been deleted using white-out and new entries placed in the same space. Additionally, several entries were on 3M sticky notes attached to the logs with no further identification as to which log they were a part of. (Pre. Req. Prog. C 1.2.2)

19/51. Verification tasks as written in the HACCP plan did not include direct observation of the monitor, only records review and several other additional verification tasks. The establishment stated that the verification sections of the HACCP plan would be rewritten to incorporate this task. (FSEP Vol. 3, 5.12)

61. NAME OF AUDITOR
Rori K. Craver, DVM

62. AUDITOR SIGNATURE AND DATE
Rori K Craver Dom 5/13/05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Golden Valley Farms, Inc. 50 Wells St., POBox 670 Arthur, Ontario N0G 1A0	May 18, 2005	550	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Gary Bolstad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 550: Golden Valley Farms, Inc., Arthur, Ontario, Canada; May 18, 2005

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

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Gary D. Bolstad, DVM	May 18, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
LES ALIMENTS TIFFANY GATE FOODS INC. 195 STEINWAY BLVD. TORONTO, ON, M9W 6H6	05/12/2005	600	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Don Carlson		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Canada. Est. 600. May 12, 2005

13/51. Sanitation records documenting pre-operational sanitation deficiencies did not adequately describe corrective actions to resolve the problem. Preventive measures for corrective actions were not included in the daily records documenting pre-operational sanitation noncompliances for product contact equipment. [CFIA Reference: CFIA Meat Hygiene Manual of Procedures, Chapter 3, Section 3.3.4, FSEP Implementation Manual Volume II, chapter 4, Sections 4.10 and 4.12, Volume III, Chapter 5, section 5.11 and 5.13, and Volume IV, Chapter 1, Section 1.4]

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE	Dr. Don Carlson /s/ May 12, 2005

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Zadi Foods, Ltd. (dba Casa Italia) 65 Deerhurst Drive Brampton, Ontario L6T 5R7	May 25, 2005	665	Canada
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Gary Bolstad		[X] ON-SITE AUDIT [ ] 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) *Ongoing Requirements*	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - *Ongoing Requirements*	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - *Continued* Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Monthly Review	
58.	
59.	

60. Observation of the Establishment

Est. 665: Casa Italia, Brampton, Ontario, Canada; May 25, 2005

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

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Gary D. Bolstad, DVM	GD Bolstad May 25, 2005