



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Don

SEP 7 2005

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

Dear Dra. Erazo:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of the Honduras meat inspection system from February 22 through March 4, 2005. Enclosed is the final audit report.

We appreciate the actions taken by Honduras to correct the deficiencies identified during the audit. If you have any questions regarding the FSIS audit, please contact me at my telephone number (202) 720-3781. You may also reach me at my facsimile number (202) 690-4040 or email address sally.white@fsis.usda.gov.

Sincerely,

Sally White, Director
International Equivalence Staff
Office of International Affairs

Enclosure

Cc:

Stephen M. Huete, Counselor, American Embassy, Guatemala City

Ms. Maria Bennaton, Minister, Embassy of Honduras

Bob Macke, Assistant Deputy Administrator, International Trade Policy, FAS

Jeanne Bailey, FAS Area Director

Amy Winton, State Department

Barbara Masters, Administrator, FSIS

Karen Stuck, Assistant Administrator, OIA, FSIS

William James, Deputy Assistant Administrator, OIA, FSIS

Linda Swacina, Executive Director, FSIA, OIA, FSIS

Donald Smart, Director, Review Staff, OPEER, FSIS

Sally White, Director, IES, OIA, FSIS

Clark Danford, Director, IEPS, OIA, FSIS

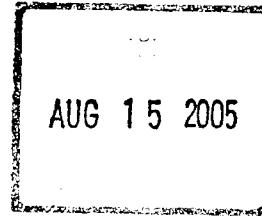
Mary Stanley, Director, IID, OIA, FSIS

Arnia Tawadrous, Director, FSIS Codex Staff, OIA, FSIS

Shannon McMurtrey, IES, OIA, FSIS

Country File

FINAL



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

FEBRUARY 22 THROUGH MARCH 4, 2005

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

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

1. INTRODUCTION

The audit took place in Honduras from February 22 through March 4, 2005.

An opening meeting was held on February 22 in Tegucigalpa with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the details of the audit itinerary, and requested additional information needed to complete the audit of Honduras' meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the *Servicio de Inspección Oficial de Productos de Origen Animal*, or Official Inspection Service for Products of Animal Origin, and representatives from the local inspection offices.

2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the Senior International Audit Staff Officer visited the following sites: the headquarters of the CCA and the two slaughter- and-processing establishments eligible to export to the U.S.

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

3. PROTOCOL

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

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

E. coli; (4) residue controls; and (5) enforcement controls, including the testing program for *Salmonella* species. Honduras' inspection system was assessed by evaluating these five risk areas.

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

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

In countries for which FSIS has made any equivalence determinations under provisions of the Sanitary/Phytosanitary Agreement, the FSIS auditors audit against those equivalence determinations. Currently, no special equivalence determinations are in effect for Honduras.

4. LEGAL BASIS FOR THE AUDIT

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

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

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at:

http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp.

The last two FSIS audits of Honduras' inspection system were conducted in November March 2003 and December 2003. The following deficiencies were identified during the audit of March 2003:

- Implementation of HACCP and SSOP requirements was inadequate.
- In one establishment, the written SSOP did not specify the responsible person for sanitation activities, but listed the responsible department.

- Preventive measures were not adequately documented in response to sanitation deficiencies in both establishments.
- In both establishments, the verification procedure was incomplete.
- In one establishment, no sampling frequency was specified for monitoring of the critical control point (CCP) for zero visible contamination with feces or ingesta.
- In one establishment, validation not included in the HACCP plan.
- In one establishment, validation activities were incorrectly described as verification.
- In one establishment, three deficiencies were identified in the programs for testing for generic *E. coli*:
 - Improper sampling sites were used.
 - The location in the cooler where the samples were taken was not designated in the written program.
 - The sampling techniques were not aseptic.

Neither establishment received a Notice of Intent to Delist (NOID), and there were no delistments; however, the findings from the March 2003 audit, considered together with those from previous audits, showed on-going and serious deficiencies concerning the implementation of PR/HACCP and SSOP programs. Consequently, an enforcement audit was scheduled to be conducted before the end of calendar year 2003.

The enforcement audit was conducted in December 2003. The following deficiencies were identified:

- In one establishment, condensation had formed on ceilings, rails, and cooling units in the carcass cooler and was dripping on exposed carcasses.
- In one establishment, the location in the establishment where sampling for generic *E. coli* is conducted was not described in the establishment's sampling program. This was a repeat deficiency from the FSIS audit in March 2003.
- Neither establishment had developed a statistical process control procedure to analyze the results of the testing program for generic *E. coli*. The method intended for excision sampling was being used.
- The official government laboratory was using the "Simplate" method, instead of the Petrifilm method, for analyzing meat samples for the presence of generic *E. coli*.
- In one establishment, post-mortem inspection of beef forequarters was being conducted after the final carcass wash.

- In one establishment, light at inspection surfaces at two post-mortem inspection stations was inadequate.
- In one establishment, both sanitizers in one small boning room in Est. 4 were below the 180° F (82° C) requirement.

6. MAIN FINDINGS

6.1. Government Oversight

The Republic of Honduras' meat inspection system is administered by the Official Inspection Service of Animal Origin Products (SIOPOA), an agency within the National Service of Plant and Animal Health (SENASA), Agriculture and Livestock Secretariat (SAG). SIOPOA has direct authority over all meat establishments including those certified to export meat to the United States. SIOPOA also has direct authority over the government of Honduras' National Laboratory of Residue Analysis (LANAR). This government laboratory performs both chemical and microbiological analytical testing of meat products.

SIOPOA employs approximately 21 veterinarians and 31 auxiliary inspectors to carry out the responsibility of its domestic and export meat inspection programs including related enforcement activities. All inspection personnel assigned to establishments certified to export meat to the United States are full-time government employees receiving no compensation from either industry or establishment personnel. Inspection personnel can hold outside employment provided it does not serve as a conflict of interest with their official inspection duties.

Meat export certificates are controlled by the Chief Veterinary Officer (CVO) and are signed and distributed on an as-needed basis to the official inspection personnel stationed at the certified establishments. The CVO also maintains documented control of all official government seals and stamps. The Veterinarians-in-Charge (VICs) in the two establishments certified as eligible to export to the United States maintain physical control of all assigned government seals and stamps.

6.1.1. CCA Control Systems

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

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

6.1.2. Ultimate Control and Supervision

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

The VIC has direct supervision over all other inspection personnel (auxiliary inspectors) assigned to certified establishments. In the two establishments certified to export meat to the United States, SIOPOA has the inspection personnel to carry out the FSIS requirements.

The government of Honduras has the organizational structure and staffing to ensure uniform implementation of U.S. import requirements. However, the government of Honduras could improve its control and supervision over some official activities to ensure compliance with U.S. import requirements.

6.1.3. Assignment of Competent, Qualified Inspectors

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

All official veterinarians are qualified veterinarians who have obtained their college veterinary degree from accredited veterinary colleges in Brazil and Mexico. Honduras does not have an accredited veterinary college. The auxiliary meat inspectors received their academic training in animal/farm science from Honduras' vocational school.

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

6.1.4. Authority and Responsibility to Enforce the Laws

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

6.1.5. Adequate Administrative and Technical Support

During this audit, the FSIS auditor determined that the CCA has administrative and technical support to operate Honduras' meat inspection system and has the capability to support a third-party audit.

6.2 Headquarters Audits

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

- Changes to staffing
- Internal review reports
- Supervisory visits to establishments that were certified to export to the U.S.
- Training records for inspectors, including courses in HACCP
- New laws and implementation documents such as regulations, notices, directives and guidelines, including official communications with field personnel, both in-plant and supervisory, in which U.S. requirements are conveyed
- Sanitation, slaughter and processing inspection procedures and standards
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials
- Export product inspection and control including export certificates
- Enforcement records, including examples of consumer complaints, recalls, and seizure and control of noncompliant product
- A summary of the species verification policy & program

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

7. ESTABLISHMENT AUDITS

The FSIS auditor visited the two slaughter/processing establishments that have been certified by SIOPOA as eligible to export to the U.S. None were delisted by Honduras because of failure to meet basic U.S. requirements, but one received a NOID.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

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

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

No audits of the residue and microbiology laboratories were conducted during this audit.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Honduras' meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, Honduras' inspection system had controls in place for SSOP programs, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling practices.

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

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the U.S. domestic inspection program. The SSOP in both establishments were found to meet the FSIS regulatory requirements.

9.2. Sanitation Performance Standards (SPS)

Two deficiencies were identified regarding SPS:

- Several flies were observed on the slaughter floor. Several flies and spiders and a moth were also observed in the men's dressing room/toilet area.
- Maintenance and cleaning in several areas had been neglected to varying degrees: The FSIS auditor observed holes in the ceilings of two of the three carcass coolers, unprofessional electrical wiring with unsealed junction boxes and wired connections without proper insulation directly over exposed product in several exposed product areas, and rust and flaking paint above exposed product areas in a meat processing room.

10. ANIMAL DISEASE CONTROLS

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

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

One deficiency was noted:

- In one establishment, the SIOPOA inspectors were not routinely incising and inspecting either the left atlantal or the right tracheo-bronchial lymph nodes in the beef heads.

11. SLAUGHTER/PROCESSING CONTROLS

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

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

11.1 Ante-Mortem and Post-Mortem Inspection Procedures

Ante-mortem inspection procedures were carried out as required. One deficiency was noted regarding post-mortem inspection:

- In one establishment, the SIOPOA inspectors were not routinely incising and inspecting either the left atlantal or the right tracheo-bronchial lymph nodes in the beef heads.

11.2 Humane Handling and Humane Slaughter

No deficiencies were noted.

11.3 HACCP Implementation

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

The HACCP programs were reviewed during the on-site audits of the two establishments. All establishments had adequately implemented the PR/HACCP requirements.

11.4 Testing for Generic *E. coli*

Honduras has adopted the FSIS regulatory requirements for testing for generic *E. coli*. Both establishments were required to meet the basic FSIS regulatory requirements for testing for generic *E. coli* and were evaluated according to the criteria employed in the United States' domestic inspection program. One deficiency was noted:

- In one establishment, the location where the sampling procedure for testing for generic *E. coli* was conducted was not specified in the written procedures. This deficiency had been identified during the previous two FSIS audits.

11.5 Testing for *Listeria monocytogenes*

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

12. RESIDUE CONTROLS

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

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

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

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

13.2 Testing for *Salmonella* Species

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

13.3 Species Verification

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

13.4 Monthly Reviews

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

13.5 Inspection System Controls

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

Furthermore, controls were in place for security items, shipment security, and products entering the establishments from outside sources.

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


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

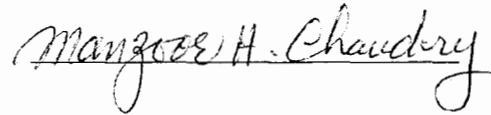
- Inadequate maintenance and cleaning of over-product structures in one establishment
- Inadequate light at one inspection station in one establishment
- Lack of a written description for the sampling location for generic *E. coli* in one establishment

14. CLOSING MEETING

A closing meeting was held on March 4 with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the auditor.

The CCA understood and accepted the findings.

 Gary D. Bolstad, DVM
Senior International Audit Officer



15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

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

Foreign Establishment Audit Checklist

| | | | |
|---|--|---------------------------|---|
| 1. ESTABLISHMENT NAME AND LOCATION Empacadora C & D Catacamas, Honduras | 2. AUDIT DATE Feb 28, 2005 | 3. ESTABLISHMENT NO. 4 | 4. NAME OF COUNTRY Honduras |
| | 5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation. | | 36. Export | |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | O |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | |
| 13. Daily records document item 10, 11 and 12 above. | | 39. Establishment Construction/Maintenance | |
| Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements | | 40. Light | |
| 14. Developed and implemented a written HACCP plan. | | 41. Ventilation | |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions. | | 42. Plumbing and Sewage | |
| 16. Records documenting implementation and monitoring of the HACCP plan. | | 43. Water Supply | |
| 17. The HACCP plan is signed and dated by the responsible establishment individual. | | 44. Dressing Rooms/Lavatories | |
| Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements | | 45. Equipment and Utensils | |
| 18. Monitoring of HACCP plan. | | 46. Sanitary Operations | |
| 19. Verification and validation of HACCP plan. | | 47. Employee Hygiene | |
| 20. Corrective action written in HACCP plan. | | 48. Condemned Product Control | |
| 21. Reassessed adequacy of the HACCP plan. | | Part F - Inspection Requirements | |
| 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. | | 49. Government Staffing | |
| Part C - Economic / Wholesomeness | | 50. Daily Inspection Coverage | |
| 23. Labeling - Product Standards | | 51. Enforcement | |
| 24. Labeling - Net Weights | | 52. Humane Handling | |
| 25. General Labeling | | 53. Animal Identification | |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) | | 54. Ante Mortem Inspection | |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | |
| 27. Written Procedures | | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | | 56. European Community Directives | O |
| 29. Records | | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment: | | | |
| 32. Written Assurance | | | |

60. Observation of the Establishment

1b

Empacadora C & D, Est. 4; Catacamas, Honduras; February 28, 2005

No deficiencies were noted.

NOTE: All deficiencies identified during the previous FSIS audit On December 3-4, 2003, had been addressed and corrected.

61. NAME OF AUDITOR

Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

Garv D. Bolstad February 28, 2005

Foreign Establishment Audit Checklist

| | | | |
|--|-------------------------------|---|--------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Empacadora Continental San Pedro Sula, Honduras | 2. AUDIT DATE Feb 24, 2005 | 3. ESTABLISHMENT NO. 12 | 4. NAME OF COUNTRY Honduras |
| 5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
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| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation. | | 36. Export | |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | O |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | X |
| 13. Daily records document item 10, 11 and 12 above. | | 39. Establishment Construction/Maintenance | X |
| Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements | | 40. Light | X |
| 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 | |
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| 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 | X |
| 27. Written Procedures | X | 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. Notice of Intent to Detest | X |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment: | | | |
| 32. Written Assurance | | | |

60. Observation of the Establishment

26

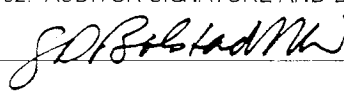
Est. 12, Empacadora Continental; San Pedro Sula, Honduras; February 24, 2005

- 27/51 The location in the establishment where the sampling procedure for testing for generic *E. coli* was conducted was not specified in the written procedures. The SIOPOA officials ordered prompt correction. [Regulatory reference: 9CFR §310.25(a)(2)(i)]
- 38 Several flies were observed on the slaughter floor. Several flies and spiders, and a moth were observed in the men's dressing room/toilet area. The SIOPOA officials ordered prompt correction. [FSIS Directive 5000.1]
- 39/51 Maintenance and cleaning in several areas had been neglected to varying degrees: The FSIS auditor observed holes in the ceilings of two of the three carcass coolers, unprofessional electrical wiring with unsealed junction boxes and wired connections without proper insulation directly over exposed product in several exposed product areas, and rust and flaking paint above exposed product areas in a meat processing room. The SIOPOA officials ordered prompt correction. [FSIS Directive 5000.1]
- 40/51 Light was inadequate on the inspection surfaces of the anterior beef forequarters: A light level of 36 foot-candles (fc), or 400 Lux, was measured; FSIS requires 50 fc (550 Lux) of shadow-free light at inspection surfaces. [9CFR §307.2(m)(2)]
- 55 The post-mortem inspectors did not incise and inspect the right atlantal or the left tracheobronchial lymph nodes in three successive carcasses until the FSIS auditor pointed out the deficiency. The Veterinarian-In-Charge corrected this immediately. [9CFR §310.1(a)]
- 58 Following the audit and a discussion of the deficiencies encountered, the supervisory SIOPOA officials voluntarily issued to the establishment a Letter of Intent to Delist if the deficiencies are not addressed and corrected within 30 days of this audit. The FSIS auditor was in full agreement with this decision.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM, Senior International Audit Staff Officer

62. AUDITOR SIGNATURE AND DATE

 February 24, 2005

Country Response Not Received