



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

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APR 7 2006

Dr. Miklos Suth  
Chief Veterinary Officer  
Ministry of Agriculture and Regional Development  
Animal Health and Food Control Department  
Kossuth ter 11  
H-1055 Budapest  
Hungary

Dear Dr. Suth:

We previously sent to you the final audit report of the Food Safety and Inspection Service (FSIS) audit of Hungary's meat inspection system, which occurred September 7 through September 19, 2005. We recently received your comments regarding the FSIS audit findings and are resending the final audit report to include the comments.

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 e-mail at [sally.white@fsis.usda.gov](mailto:sally.white@fsis.usda.gov).

Sincerely,

Sally White  
Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc.

Quintin Gray, Minister Counselor, US Embassy, Vienna  
Mihaly Korintus, Agricultural Counselor, Embassy of Hungary, Wash DC  
Norval Francis, Minister Counselor, US Mission to the EU, Brussels  
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Country File (FY 2005 Audit)

**FINAL**

JUN 25 2006

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

SEPTEMBER 7 THROUGH SEPTEMBER 19, 2005

Food Safety and Inspection Service  
United States Department of Agriculture

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## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

AHFCD	Animal Health and Food Control Department
CCA	Central Competent Authority, Animal Health and Food Control Department, Ministry of Agriculture and Regional Development
FSIS	Food Safety and Inspection Service
MARC	Ministry of Agriculture and Regional Development
NFII	National Food Investigation Institute
AHFCS	Animal Health and Food Control Station
PR/HACCP	Pathogen Reduction / Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species

## 1. INTRODUCTION

The audit took place in Hungary from September 7 through September 19, 2005.

An opening meeting was held on September 7, 2005, in Budapest, Hungary, with the Central Competent Authority (CCA). At this meeting, the lead auditor confirmed the objective and scope of the audit, the itinerary of auditors, and requested additional information needed to complete the audit of Hungary's meat inspection system. Information was requested concerning Hungary's training programs, enforcement activities, and animal disease control.

The auditors were accompanied during the entire audit by representatives from the CCA, the Food Safety Unit of the Animal Health and Food Control Department, a County Animal Health and Food Control Station, and/or the National Food Investigation Institute.

## 2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: headquarters offices of the CCA, Food Safety Unit, and National Food Investigation Institute; two County Animal Health and Food Control Station offices; one branch laboratories of the District central laboratories; the national reference laboratory for residue and microbiology in Budapest; and one establishment that is certified to produce and export product to the United States.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	County	2	Supervise Certified Establishments
Laboratories (all government)		2	1 headquarter 1 of 7 local
Meat Slaughter/Processing Establishment		1	

## 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with headquarters and county officials 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 or county offices. The third part involved an on-site visit to one slaughter/processing and processing establishment. The fourth part involved visits to one government laboratory involved in applicable residue and microbiological testing and one district laboratory, also performing residue and microbiological testing .

Program effectiveness determinations of Hungary's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and testing programs for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including testing programs for *Salmonella*. Hungary'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 Hungary and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

At the opening meeting, the auditors explained that Hungary's meat inspection system would be audited against three standards: (1) EC Directives found to be equivalent per EU/US Veterinary Equivalence Agreement, (2) FSIS regulatory requirements and (3) any equivalence determinations made for Hungary. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, species verification, and the requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella* species.

Equivalence determinations are those that have been made by FSIS for Hungary under provisions of the Sanitary/Phytosanitary Agreement. There has been an equivalence determination, for Hungary, that generic *E. coli* samples can be analyzed in government laboratories.

#### 4. LEGAL BASIS FOR THE AUDIT

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

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

In addition, compliance with the following European Community Directives was also assessed:

- Council Directive 64/433/EEC, of June 1964, entitled "Health Problems Affecting Intra-Community Trade in Fresh Meat"
- Council Directive 96/23/EC, of 29 April 1996, entitled "Measures to Monitor Certain Substances and Residues Thereof in Live Animals and Products"



- Council Directive 96/22/EC, of 29 April 1996, entitled “Prohibition on the Use in Stockfarming of Certain Substances Having a Hormonal or Thyrostatic Action of B-agonists”

## 5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS’ website at the following address:

[http://www.fsis.usda.gov/Regulations\\_&\\_Policies/Foreign\\_Audit\\_Reports/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp)

The October 2003 FSIS audit of Hungary’s inspection system identified several problems.

### Summary of October 2003 Audit Findings

#### Government Oversight

- Weaknesses were observed in two establishments of inconsistent or non-uniform implementation of US requirements.
- Weaknesses were observed in two establishments of inadequate supervision and control over official activities and certified establishments.
- There was inadequate knowledge of PR/HACCP programs by inspectors in two of the seven establishments.
- There were incidents of inadequate enforcement of FSIS requirements in two of seven 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*.

#### Sanitation Controls

- Inadequate maintenance of on-going requirements in two of seven establishments.
- Inadequate control of insects in three of seven establishments.
- Inadequate operational sanitation in two of seven establishments.

#### Slaughter/Processing Controls

- All verification frequencies were identical and instrument calibrations were too infrequent in one of seven establishments.
- Several critical control points had multiple critical limits in one establishment.
- Inadequate implementation of generic *E. coli* testing procedures in one of six slaughter establishments. Use of excision criteria to evaluate sponge results.

#### Enforcement Controls

- There was no apparent documentation of verification activities conducted by the inspection service.
- During the April 2004 audit, all of the above deficiencies were found to be corrected.

All of the above deficiencies were corrected before the April 2004 audit.

During the April 2004 FSIS audit of Hungary’s inspection system, no deficiencies were observed.

## 6. MAIN FINDINGS

### 6.1 Legislation

The auditors were informed that the relevant EC Directives, determined equivalent under the VEA, had been transposed into Hungary's legislation.

### 6.2 Government Oversight

Hungary's Animal Health and Food Control Department (AHFCD) is accountable to the Ministry of Agriculture and Regional Development (MARD) at the national headquarters in Budapest, Hungary. The CCA is the AHFCD and has the ultimate control over the production of food products derived from animals. The direct supervision and enforcement of FSIS requirements within Hungary's meat inspection system is provided by the National Food Investigation Institute (NFII) and the County Animal Health and Food Control Station (County Station) within MARD. The Food Safety Unit (FSU) is responsible for the laws and Decrees that are in place and establish the necessary controls over food hygiene, food quality, residues, food-processing/slaughter, and feed.

NFII performs audits in export establishments twice a year. The County Station performs monthly supervisory visits to certified establishments. FSU only visits establishments if there are significant problems identified by the NFII or by foreign auditors. The County Stations are the first line of supervision within the AHFCD for certified establishments eligible to export to the United States.

There are 20 county offices that have control over the meat establishments within their jurisdiction. One of these counties is responsible for U.S. certified establishment. Applicable County has four to six District Animal Health and Food Control Stations servicing and supervising non-certified establishments and other facilities. The certified establishment has a head veterinarian who is in charge of the local inspection station at the establishment and receives direction directly from the County Station. The head veterinarian typically has one or more veterinarians and lay inspectors that perform inspection activities under his or her direction and supervision.

#### 6.2.1 CCA Control Systems

The Animal Health and Food Control Department of MARD has ultimate control over the slaughtering of livestock and the production of meat products and delegates responsibility for food safety investigations, imports, exports, and personnel training programs to the NFII. The Director of each County Station reports directly to the Director of AHFCD, the Chief Veterinary Officer and liaison with FSIS. County Directors are responsible for all inspection activities within their counties, including the central county laboratories.

Consequently, each county office is responsible for carrying out mandates from the FSU and the AHFCD, most of the training of local veterinarians and inspectors, and the hiring, firing, and performance of inspection and other county personnel. Depending on directions from the AHFCD, the Food Safety Unit, NFII, and/or the County Station will assist in or conduct labeling, fraud, contamination, and other investigations. Inspection

personnel in each establishment control, on a daily basis, the slaughter and/or processing of livestock and/or meat products, respectively, within each certified establishment.

### 6.2.2 Ultimate Control and Supervision

The NFII in Budapest, Hungary is the fact-finding arm of the Director of AHFCD, who is ultimately responsible for the operational controls and supervision of certified establishments. County Station veterinarians perform the day-to-day supervision and management of certified establishments. In most cases, the Chief of the Food Hygiene Department of each County Station performs the monthly supervisory visits required by FSIS. The Chief as well as an industry representative and the veterinarian in charge of the government station at the establishment sign the supervisory report. The Director of the County Station typically performs one or two monthly reviews with and/or without the Chief of the Food Hygiene Department and adds his/her name to the signatures on the report generated from the visit. In addition, the twice a year audits conducted by representatives from the NFII involve document reviews at the County office and at each certified establishment. They also include a visual review of inspection and establishment activities, procedures, and effectiveness.

### 6.2.3 Assignment of Competent, Qualified Inspectors

The County Animal Health and Food Control Stations are responsible for the selection, hiring, and training of inspectors within their jurisdiction. Veterinarians receive specialized training during their veterinary education and lay inspectors who have graduated from secondary school must attend four years of specialized education corresponding to a high school education in the United States. Veterinarians receive additional training and new information through periodic MARD and County training sessions. County veterinarian-specialists attending MARD training sessions are expected to pass on this training to the applicable and appropriate veterinarians in their county, including the veterinarians in charge of the stations in export establishments.

The veterinarians in charge of establishment stations are then expected to pass on this information to the other veterinarians and lay inspectors working at their local inspection stations (government offices within establishments). Monthly supervisory visits and twice a year NFII audits are meant to ensure that new information secured from the training sessions is properly applied to establishment and inspection activities and procedures.

Inspection and veterinarian competence is achieved through the above supervisory visits and audits. Since 2001, annual performance evaluations are performed on all government employees in AHFCD, although the exact nature and content of the evaluations is still under development. To date, performance evaluations are primarily used to determine the salary level of an employee. They are not normally used in the selection process for a promotion or job change. Veterinarians pursue advancement, job changes, and additional expertise through the successful completion of specialized coursework in such areas as food hygiene, food quality control, animal husbandry, and administration. This specialized coursework, depending on the subject, takes from one week to two years to complete. An exam must be taken and passed at the end of each course.

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

The authority and responsibility of enforcing applicable laws and regulations are vested in the Food Safety Unit of the AHFCD and delegated to the County Stations for certified export establishments. The County Station delegates this authority and responsibility to the District Stations for non-certified establishments and facilities and to the veterinarians in charge of certified establishment stations.

#### 6.2.5 Adequate Administrative and Technical Support

Each level of administration and control of the AHFCD has adequate administrative and technical assets to enable it to carry out its responsibilities. New FSIS or other instructions, requirements, and regulations are sent, as needed, to County Stations and local establishment stations. If urgent, the information is sent in English, as received by the Director (CVO) of AHFCD, and followed by an official translation from the Food Safety Unit. If sent in English, every County Station has a qualified veterinary food hygienist who can translate the FSIS document and distribute it to the applicable establishment representatives, County veterinarians and establishment stations as soon as possible. Any subsequent official translation sent from the Food Safety Unit in Budapest is compared to the County translation and distributed, as needed, along with a notice of the differences noted between the two translations.

County Station Directors meet with NFII and AHFCD personnel once every two months to review policies, procedures, and instructions and to become more informed about new domestic and international export requirements. County Directors periodically meet with County veterinarians within the County, including those from the District Offices and local inspection stations, to discuss these issues and strengthen controls over county establishments and facilities.

Technical and administrative support is also provided through training within the County and by NFII, MARD.

#### 6.3 Headquarters Audit

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

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel.
- Label approval records such as generic labels.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses and procedures for residues and microbiological contaminants.
- 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 criminal prosecution.

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

### 6.3.1 Audit of Regional (County) Offices

The FSIS audit team reviewed meat inspection records at MARD's two regional offices; the Regional Office in Papa, and the Regional Office in Veszprem. The audit team interviewed the Circuit Supervisors and the Directors.

The purpose of the interviews was to review the meat inspection records and determine the level of government oversight and control provided by the regional offices relative to the certified establishments.

The audit team concluded that:

- All relevant regulations, notices, and other inspection documents and records were adequately disseminated from headquarters through the regional offices to the certified establishments (local inspection sites). This was accomplished by both hardcopy and e-mails.
- Copies (some electronic) of all relevant regulations, notices, and other inspection documents and records were maintained at the regional offices.
- Both circuit supervisors were knowledgeable of U.S. import requirements relative to the certified establishments producing or exporting meat to the United States.
- Both regional offices demonstrated adequate administrative assistance to ensure that official inspection personnel were assigned to the certified establishments.

### 6.3.2 Local Inspection Sites (Certified Establishments)

The FSIS audit team reviewed Hungary's meat inspection records maintained at the local inspection site certified to produce or export meat to the United States. In addition, the audit team interviewed the senior veterinarians (OVS) at the establishment and the inspection team, which consisted of veterinary officers, senior meat inspectors and meat inspectors.

The audit team concluded that:

- All relevant regulations, notices, and other inspection documents and records were adequately disseminated from headquarters through the regional offices to the one local inspection site. This was accomplished by both hardcopy and e-mails.
- Inspection personnel demonstrated adequate knowledge of inspection requirements relative to the export and distribution of meat to the United States.

## 7. ESTABLISHMENT AUDITS

The FSIS auditors visited one establishment. It was a slaughter/processing establishment with a processing operation. No deficiencies were noted.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was 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 samples.

There are no private laboratories used to test samples for the presence of generic *E. coli* form product produced for export to the United States. The County branch laboratories are used for this purpose. Consequently, County branch laboratories were evaluated for compliance with the equivalence criteria established for generic *E. coli* testing under the FSIS PR/HACCP requirements.

The microbiology reference laboratory of the National Food Investigation Institute and one of the County branch laboratories was audited. The Microbiology and Residue laboratories in Budapest analyze field samples for the presence of *Listeria monocytogenes* and for species verification on products for export to the United States. The County branch laboratory analyzes samples for generic *Escherichia coli* (*E. coli*), *Salmonella enteritidis*, and *Salmonella* species.

The Directors of the County Animal Health and Food Hygiene Stations supervise the central county laboratories. The laboratories are also visited by the NFII and deficiencies are reported to the Director and the head of the central county laboratory. The head of the central county laboratory is responsible for the supervision of the local branch laboratories attached to particular export establishments. The analytical methods and laboratory procedures provided by the NFII to all central county laboratories through the County Station are passed on to the local branch laboratories by the head of the central county laboratory.

The following deficiency was noted:

- The laboratory was holding the samples for chloramphenicol testing because the ELISA kits for chloramphenicol screening were not available at the time of the audit. This will exceed the required three week turn around time limit as specified by the laboratory.

## 9. SANITATION CONTROLS

The FSIS auditors focused on five areas of risk to assess Hungary's meat inspection system. The first of these risk areas that the FSIS auditors reviewed was Sanitation Controls.

Based on the on-site audits of establishment, Hungary'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, Hungary's inspection system had controls in place for light, plumbing and sewage, water potability records, chlorination procedures, back-siphonage prevention, dressing rooms/lavatories, separation of operations, temperature control, workspace, ventilation, ante-mortem facilities, condemned product control, welfare facilities, and outside premises.

## 9.1 SSOP

The 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. All basic and ongoing SSOP requirements were met in the audited establishment.

## 9.2 EC Directive 64/433

In the establishment audited, the provisions of EC Directive 64/433 were effectively implemented. No deficiencies were noted.

## 10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Hungary's inspection system had adequate controls in place.

No deficiencies were observed in animal disease controls.

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

## 11. SLAUGHTER/PROCESSING CONTROLS

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

There were no deficiencies found in the above controls.

The controls also include the implementation of HACCP systems and a generic *E. coli* testing program in this establishment.

## 11.1 Humane Handling and Humane Slaughter

No deficiencies were noted.

## 11.2 HACCP Implementation.

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

The HACCP programs were reviewed during the on-site audit of the establishment.

No deficiencies were identified regarding the HACCP implementation.

## 11.3 Testing for Generic *E. coli*

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

- They use government laboratories to test for generic *E. coli*.

The audited establishment was required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and was evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in this slaughter establishment.

## 11.4 Testing for *Listeria monocytogenes*

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

## 11.5 EC Directive 64/433

In the establishment audited, the provisions of EC Directive 64/433 were effectively implemented.

## 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.



No deficiencies were observed in the establishments in regard to residue documentation and adherence to the 2003 sampling schedule.

The National Food Investigating Institute for Residues in Budapest, Hungary is the reference laboratory for residues. The following deficiency was observed:

- The laboratory was holding the samples for chloramphenicol testing because the ELISA kits for Chloramphenicol screening were not available at the time of the audit. This will exceed the required three week turn around time limit as specified by the laboratory.

#### 12.1 EC Directive 96/22

In the National Food Investigating Institute for Residues, the provisions of EC Directive 96/22 were effectively implemented.

#### 12.2 EC Directive 96/23

In the National Food Investigating Institute for Residues, the provisions of EC Directive 96/23 were effectively implemented.

### 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*.

No deficiencies were observed.

#### 13.1 Daily Inspection in Establishments

Inspection was being conducted daily in this slaughter and processing establishment.

#### 13.2 Testing for *Salmonella*

Hungary has adopted the FSIS requirements for testing for *Salmonella*.

The slaughter establishment was required to meet the basic FSIS regulatory requirements for *Salmonella* testing and was evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for *Salmonella* was properly conducted in this slaughter/processing establishment

#### 13.3 Species Verification

Species verification was being conducted in this establishment as required.

#### 13.4 Monthly Reviews

During this audit, it was found that in this establishment, monthly supervisory reviews were being performed and documented as required.

#### 13.5 Inspection System Controls

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

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries, and the importation of only eligible meat products from other countries 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 September 19, 2005 in Budapest, Hungary, with the CCA. At this meeting, the preliminary findings and conclusion from the audit were presented by the lead auditor.

The CCA understood and accepted the findings.

Dr. Oto Urban  
Senior Program Auditor



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## 15. ATTACHMENTS

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

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Papai Hus Rt., Papa, Kisfaludy ut. 2, Hungary	2. AUDIT DATE 09 - 08 - 2005	3. ESTABLISHMENT NO. 6	4. NAME OF COUNTRY Hungary
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Hungary, Est. 6

9-8-05

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

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE



MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT  
DEPARTMENT OF ANIMAL HEALTH  
AND FOOD CONTROL

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8 0 0 6 3 /2005

**Sally White,**  
Director  
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Food Safety and Inspection Service (FSIS)  
International Equivalence Staff  
Office of International Affairs  
FAX:00/1/202/690-4040

December 7, 2005.

Washington D.C.

Dear Ms. White,

Thank you very much for the Draft Final Report of the Audit conducted in Hungary from September 7 through September 19, 2005.

I would like to inform you on the measures taken by the National Food Investigation Institute (NFII) to eliminate and prevent the recurrence of the following deficiency:

Chapter 8. Residue and Microbiology Laboratory Audits;

Deficiency:

*The laboratory was holding the samples for chloramphenicol testing because the ELISA kits for chloramphenicol screening were not available at the time of the audit. This will exceed the required three-week turn around time limit as specified by the laboratory.*

Corrective measure:

The NFII laboratory went out of stock from the ELISA kits due to the numerous samples sent for screening into the laboratory. Measures were taken to maintain sufficient stock to cover the needs and consequently to maintain the specified 3 week turn around time limit.

Sincerely,

*dr. Bagot*  
dr. Miklós Süli  
Chief Veterinary Officer

