United States Department of Agriculture

Food Safety and Inspection Service

Washington, D.C. 20250

FEB - 6 2008

Jon Gislason, Director
Agricultural Authority of Iceland
Austurvegi 64
800 Selfoss,
Iceland

Dear Mr. Gislason:

The Food Safety and Inspection Service (FSIS) conducted an on-side audit of Iceland's meat inspection system September 12 to September 27, 2007. Enclosed is a copy of the final audit report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 690-5646, by facsimile at (202) 720-0676 or electronic mail at donald.smart@fsis.usda.gov.

Sincerely,

Mansoor H Chaudry

Donald Smart
Director
International Audit Staff
Office of International Affairs

Enclosures

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

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

SEPTEMBER 13 THROUGH SEPTEMBER 27, 2007

Food Safety and Inspection Service
United States Department of Agriculture

TABLE OF CONTENTS

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

AAI	Agricultural Authority of Iceland
CCA	Central Competent Authority [Agricultural Authority of Iceland]
CVO	Chief Veterinary Officer
CCP	Critical Control Point
DO	District Office
DV	District Veterinarian
E. coli	*Escherichia coli*
FSIS	Food Safety and Inspection Service
HACCP	Hazard Analysis and Critical Control Point
NOID	Notice of Intent to Delist
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 Iceland from September 13 through September 27, 2007.

An opening meeting was held on September 13, 2007 in Selfoss with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Iceland meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, Agricultural Authority of Iceland (AAI), and/or representatives from the district and local inspection offices.

2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, one district office, three local offices at the establishment level, three laboratories performing analytical testing on the United States-destined products, and three meat slaughter and processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	Selfoss
	District	1	Vestur-Hun
	Local	3	Establishment level
Laboratories		3	
Meat Slaughter & Processing Establishments		3	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters and one district office. The third part involved on-site visits to three ovine slaughter and processing establishments. The fourth part involved visits to two private laboratories and one government laboratory. Private laboratories located in meat slaughter establishments were conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*). The government residue laboratory, MATIS, was conducting analyses of field samples for Iceland's national residue control program.

Program effectiveness determinations of Iceland'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 a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls. Iceland's inspection system was assessed by evaluating these five risk areas.

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

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

Equivalence determinations are those that have been made by FSIS for Iceland under provisions of the Sanitary/Phytosanitary Agreement. Currently, Iceland has two equivalence determinations regarding inspection procedures as follows:

- Removal of sheep heads from carcasses prior to veterinary disposition.
- Slaughter equines and lamb in the same establishment under certain conditions.

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.

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

The following concerns arose as a result of the FSIS audit of Iceland's inspection system conducted in September 2005:

- In one establishment, establishment's corrective action records did not include preventive measures in their SSOP program.

- In one establishment, wool fragments were found on five carcasses in the lamb cooler room.
- In two establishments, it was noticed during the government inspection's SSOP records review, that preventive measures as a part of the corrective actions were not included for deficiencies observed by the government officials and corrected by the plant management.
- In one establishment, in the dry storage room the packaging material was stored against the wall, which precluded thorough inspection by the government program employees.
- In the Icelandic Fisheries Residue Laboratory:
    - The manual for analysts to operate equipment for the sample analysis of heavy metals was not available at the time of audit.
    - Sample receiving log forms were not completed as required in the sample receiving log book.

The following concerns arose as a result of the FSIS audit of Iceland's inspection system conducted in October 2006:

- In one establishment, several red color totes (edible product containers) had unidentified grayish color foreign material on both interior and exterior surfaces. These empty totes were being stored in the clean container storage room. They had passed establishment sanitary inspection and were ready to use for edible product.
- In two establishments, the HACCP verification records for CCP1 (Zero Tolerance) did not include the times when the specific events occurred.
- In one establishment, the HACCP monitoring records for CCP1 (Zero Tolerance) did not include the signatures or initials of the establishment employee making the entries.

Establishments audited during the September 2007 audit, had implemented corrective actions to address the deficiencies identified in the October 2006 audit.

6. MAIN FINDINGS

6.1 Government Oversight

The Agricultural Authority of Iceland (AAI), a government agency under the Ministry of Agriculture, operates as an inspection and administrative body with the following primary roles:

- Veterinary services
- Plant protection services
- Feed, seed and fertilizer services
- Meat classification services
- Services regarding freshwater fisheries
- Food safety, primary production of animal products (except fish products)
- Administration of organic production of agricultural products
- Management, monitoring of supplies and surveillance of animal welfare

The AAI has taken over the tasks that have been carried out by the following authorities:

- The Chief Veterinary Officer (CVO)
- The Feed, Seed and Fertilizer Inspectorate
- The Meat Grading Chairman
- The Plant Protection Service of the Agricultural University of Iceland
- The Directorate of Freshwater Fisheries
- Task regarding organic production from the Ministry of Agriculture
- Administrative tasks carried out by the Farmers' Association of Iceland

The AAI is divided into six sections which are under direct supervision of the Director-General of AAI. These sections are as follows:

1) Animal Health Section
2) Food and Environment Section
3) District Offices (DOs)/District Veterinarians (DVs) section
4) Legal and Executive Affairs Section
5) Administration Section
6) Risk Assessment

The Director of the Food and Environment Section is responsible for managing Iceland's meat inspection system. The District Offices/District Veterinarians Section conducts the meat inspection activities in the slaughterhouses.

6.1.1 CCA Control Systems

Iceland's regulatory oversight of its meat inspection program consists of two levels: The Central Level (AAI) and the District Level (District Offices). There are14 District Offices (DOs) where District Veterinarians (DVs) render services in accordance with Act No. 66/1988. DVs report directly to the Food and Environment Director and/or Animal Health Chief Veterinary Officer based on their assigned responsibilities.

The Food Safety Division, a branch under the Food and Environment Section, is responsible for direct control of Iceland's meat inspection activities. This division has the organizational structure and staffing to ensure uniform implementation of U.S. requirements. There are a total of nine ovine slaughterhouses in Iceland. Three of those were U.S. certified at the time of this audit.

6.1.2 Ultimate Control and Supervision

The AAI has ultimate control and supervision over official activities of all employees and certified establishments. The in-plant inspection personnel are supervised by a Veterinarian-in-charge who has the authority to suspend the establishment's production operation any time the wholesomeness and safety of the product are jeopardized.

The Chief of the Food Safety Division performs the periodic supervisory reviews of the establishments certified as eligible to produce products for export to the United States.

6.1.3 Assignment of Competent, Qualified Inspectors

Three ovine establishments eligible to export to the United States were visited. All three establishments were staffed with full time veterinarians and non-veterinary inspectors who possess the required educational degree necessary to meet minimum qualifications set by AAL. Continuous daily inspection was provided in audited establishments.

All inspection personnel assigned to the audited establishments were government employees receiving no remunerations from either industry groups or establishment personnel.

6.1.4 Authority and Responsibility to Enforce the Laws

The AAI has the authority for carrying out Iceland's meat inspection program including oversight and enforcement of the FSIS regulatory requirements. AAI is the level of the government that FSIS holds responsible for ensuring that FSIS requirements are implemented and enforced. AAI not only has the authority to approve establishments for export to the United States, but also has the responsibility for withdrawing such approval when establishments do not meet FSIS requirements.

The *Act No. 80/2005* lays the foundation for the merger of authorities and services dedicated to agriculture-related inspection into a single inspection and administrative body, the Agriculture Authority of Iceland. AAI has complete authority over Veterinarians and Animal Health Services (*Act No. 66/1998*) and Health of Slaughter Animals, Slaughtering, Processing, Health Inspection, and Quality Grading of Slaughter Products (*Act No. 96/1997*).

6.1.5 Adequate Administrative and Technical Support

The CCA has adequate Administrative and Technical Support to implement U.S. requirements.

6.2 Headquarters and District Office Audit

The auditor conducted a review of inspection system documents at the headquarters of the inspection service located in Selfoss. The auditor also interviewed the head of the Vestur-Hun District for the purpose of determining the level of government oversight, supervisory structure, and to review records pertinent to one of the U.S. certified establishments. The records review focused primarily on food safety hazards and included the following:

- Government oversight documents, including organizational structure
- Periodic supervisory visits
- Training programs and personnel records of training
- Requirements for employment and payment records of inspection personnel
- New laws and implementation documents such as regulations, notices, directives and guidelines

- Assignment of inspectors, staffing, and inspection coverage of the U.S. certified establishments
- Inspection records and enforcement actions such as withholding, suspending, or withdrawing inspection services from or delisting an establishment that is certified to export product to the United States
- Organization of the country's laboratory system
- Microbiology and residue sampling and laboratory analyses
- Export product inspection and control including export certificates
- Sanitation, slaughter and processing inspection procedures and standards
- Control of inedible and condemned materials
- Funding of Iceland's inspection program

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

7. ESTABLISHMENT AUDITS

The FSIS auditor visited three U.S. eligible slaughter and processing establishments. No establishments were delisted or received a Notice of Intent to Delist (NOID).

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

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

The following laboratories were reviewed:

- MATIS, a government residue laboratory in Reykjavik.
- The private microbiology laboratory located in Establishment 22.
- The private microbiology laboratory located in Establishment 31.

The following deficiency was noted in the Establishment 22 laboratory:

- The NMKL-147 method was being used for the analysis of the samples for generic *E. coli* testing. This method was a slight modification of the AOAC Official Method 991.14 employed by FSIS. The NMKL-147 has not been submitted to FSIS for an equivalence determination.

9. SANITATION CONTROLS

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

Iceland'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, Iceland's inspection system had adequate controls in place for water potability records, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities (one deficiency noted under Section 9.2), welfare facilities, and outside premises.

9.1 Sanitation Standard Operating Procedures (SSOP)

Three establishments were evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic inspection program. The SSOP in the establishments audited were found to meet the basic FSIS regulatory requirements.

9.2 Sanitation Performance Standards (SPS)

The following deficiency was noted:

- In one establishment, the quality and intensity of the lighting was insufficient to conduct a proper ante-mortem inspection in two of the lamb holding pens.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, 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 Iceland's inspection system had adequate controls in place. No deficiencies were noted.

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

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; 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 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 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 three establishments. Although the HACCP plans in all establishments were found to meet the basic FSIS regulatory requirements, the following deficiencies were noted in two establishments:

In one establishment:

- The record review component of ongoing verification was not addressed in the establishment's HACCP plan.
- The results of direct observation of monitoring procedures were not recorded in the daily records documenting ongoing verification activities.

In another establishment:

- The establishment did not follow its monitoring procedures as written in its HACCP plan.
- Verification records did not identify the type of verification procedures (direct observation of monitor or review of the records) performed by the responsible establishment employee.

11.3 Testing for Generic *E. coli*

Iceland has adopted the FSIS regulatory requirements for generic *E. coli* testing. Testing for generic *E. coli* was performed in three private laboratories. In two laboratories, the NMKL-147 method was being used for the analysis of the samples. This method was a slight modification of the AOAC Official Method 991.14 employed by FSIS.

The NMKL-147 method has not been submitted to FSIS for an equivalence determination.

11.4 Testing for *Listeria monocytogenes*

Iceland does not export ready-to-eat product to the United States of America, therefore the requirements for testing for *Listeria monocytogenes* do not apply.

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.

The residue laboratory audited was MATIS. This is a government laboratory in which field samples are analyzed for Iceland's national residue program.

Iceland's National Residue Testing Plan for 2007 was being followed and was on schedule.

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, the testing program for *Salmonella* in raw products, daily inspection, periodic supervisory reviews, and inspection system controls.

13.1 Daily Inspection in Establishments

Daily inspection was provided as required for all establishments audited. No deficiencies were observed.

13.2 Testing for *Salmonella*

FSIS does not require testing for *Salmonella* in lambs.

13.3 Species Verification

Species verification was being conducted as required. No deficiencies were noted.

13.4 Periodic Supervisory Reviews

During this audit it was found that in the three audited establishments, periodic 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. Iceland has not imported any livestock from other countries.

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

The following deficiencies in regard to post-mortem inspection procedures were noted:

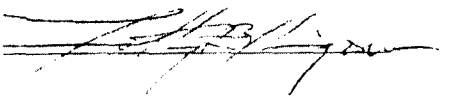
- The official inspector did not palpate either kidneys (Icelandic requirement) or hearts (both the United States and Icelandic requirement).
- The establishment employee did not open kidney capsule or expose the kidney for the purpose of examination by official inspector.

14. CLOSING MEETING

A closing meeting was held on September 27, 2007 in Selfoss, Iceland, with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Nader Memarian, DVM
Senior Program Auditor



15. ATTACHMENTS

Individual Foreign Establishment Audit Forms
Foreign Country Response to Draft Final Audit Report (when it becomes available)

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
Slaturfelag Suourlands SVF Selfoss	09/24/07	81	Iceland
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Nader Memarian		[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	O
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*	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Periodic Supervisory Reviews	
58.	
59.	

60. Observation of the Establishment

Date: 09/24/07 Est #: 81 (Slaturfelag Suourlands SVF [S/P/CS]) (Selfoss, Iceland)

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. Nader Memarian	09-24-2007

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
Norolenska hf 640 Husavik	09/18/2007	31	Iceland
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Dr. Nader Memarian		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

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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
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Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
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Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57. Periodic Supervisory Reviews	
58.	
59.	

60. Observation of the Establishment

Date: 09/18/2007 Est #: 31 (Norolenska hf [S/P/CS]) (Husavik, Iceland)

18/51 The establishment did not follow its monitoring procedures as written in its HACCP plan [Regulatory reference: 9CFR part 417.2 (c) (4) and 417.8].

22/51 Verification records did not identify the type of verification procedures (direct observation of monitor or review of the records) performed by the responsible establishment employee [9 CFR part 417.5 (a) (3) and 417.8].

The auditor was assured by the inspection officials and/or establishment personnel that all deficiencies found in this audit would be scheduled for correction.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Dr. Nader Memarian	09-18-2007

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
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	Dr Nader Memarian		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

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28. Sample Collection/Analysis	
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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	
Part E - Other Requirements	
36. Export	
37. Import	
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. Periodic Supervisory Reviews	
58.	
59.	

60. Observation of the Establishment

Date: 09/20/07 Est #: 22 (Slaturhus KVH, Hvammstanga [S/P/CS]) (Hvammstangi, Iceland)

15/51 The record review component of ongoing verification was not addressed in the establishment's HACCP plan [Regulatory reference 9CFR part 417.2 (c) (7) and 417.8].

22/51 The results of direct observation of monitoring procedures were not recorded in the daily records documenting ongoing verification activities [9CFR part 417.5 (a) (3) and 417.8].

40 The quality and intensity of the lighting was insufficient to conduct a proper ante-mortem inspection in two of the lambs holding pens [9CFR part 416.2(c)].

55/51 During routine post-mortem inspection of lambs:
A) The official inspector did not palpate either kidneys (Icelandic requirement) or hearts (both the United States and Icelandic requirement).
B) The establishment employee did not open kidney capsule or expose the kidney for the purpose of examination by official inspector [9CFR part 310.19].
The official veterinarian took immediate corrective actions. No product will export to the U.S. from today's production.

The auditor was assured by the inspection officials and/or establishment personnel that all deficiencies found in this audit would be scheduled for correction.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE
Dr. Nader Memarian	09-20-2007

Country Response Not Received