



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

MAR 8 2007

Q.F.B. Amada Vélez Méndez
Directora General, Inocuidad Alimentaria, Acuicola y
Pesquera
Servicio Nacional de Sanidad, Inocuidad y
Calidad Agroalimentaria (SENASICA)
Secretaria de Agricultura, Ganaderia, Desarrollo Rural,
Pesca y Alimentación (SAGARPA)
Guillermo. Pérez Valenzuela No. 127, piso 2
Col. Del Carmen, Coyoacán
C.P. 04100, México D.F.

Dear Ms. Vélez:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Mexico's meat and processed poultry inspection system September 12 through September 29, 2006. Enclosed is a copy of the FSIS final audit report. Your comments regarding the information in the FSIS draft final audit report sent to FSIS are included as an addendum to the final audit report.

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

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

FINAL

FEB 13 2007

**FINAL REPORT OF AN AUDIT CARRIED OUT IN MEXICO
COVERING MEXICO'S MEAT AND PROCESSED POULTRY
INSPECTION SYSTEM**

September 12 through September 29, 2006

Food Safety Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

BSE	Bovine Spongiform Encephalopathy
CCA	Central Competent Authority [Servicio Nacional de Sanidad Inocuidad y Calidad Agroalimentaria (SENASICA)]
CENAPA	National Center for Animal Health Diagnosis (Centro Nacional de Sevicios de Constatacion en Salud Animal)
CFR	United States Code of Federal Regulations
CVO	Chief Veterinary Officer
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
MVZ	Medical Veterinarian and Animal Protection (Medico Veterinario Zootecnista)
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point System
RTE	Ready to Eat
SAGARPA	Secretary for Agriculture, Livestock, Rural Development, Fisheries and Food (Secretaria de Agricultura, Ganaderia, Desarrollo Rural, Pesca Y Alimentacion)
<i>Salmonella</i>	<i>Salmonella</i> species
SENASICA	National Service for Animal Health, Food Safety, and Agricultural and Food Quality Assurance (Servicio Nacional de Sanidad Inocuidad y Calidad Agroalimentaria)
SSOP	Sanitation Standard Operating Procedures
TIF	Federal Inspection Type (Tipo Inspeccion Federal)

1. INTRODUCTION

The audit took place in the Republic of Mexico from September 12 through September 29, 2006.

An opening meeting was held on September 12, 2006, in Mexico City with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and the scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Mexico's meat and processed poultry inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, Servicio Nacional de Sanidad Inocuidad y Calidad Agroalimentaria (SENASICA), representatives from the SENASICA state inspection offices, and/or the National Center for Animal Health Diagnosis (Centro Nacional de Servicios de Constatacion en Salud animal) (CENAPA).

2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit. The objectives of the audit were 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 and processed poultry products to the United States, and with respect to controls over the microbiology laboratories certified to analyze official samples collected at TIF establishments from product destined for the United States.

In pursuit of the objectives, the following sites were visited: the Central office and one State office, five laboratories, and eight meat slaughter and/or processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	Mexico City
	State	1	Nuevo Leon State
Laboratories		5	
Meat Slaughter Establishments		3	
Meat/Poultry Processing Establishments		5	

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 state offices. The third part involved on-site visits to eight meat slaughter and/or processing establishments. The fourth part involved visits to five private microbiology laboratories. All five laboratories were conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The laboratories that were audited are listed under Section 8 of this report.

Program effectiveness determinations of Mexico's 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 a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella* species. Mexico'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 Mexico 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 Mexico's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Mexico. FSIS requirements include, among other things, daily inspection in all certified establishments; periodic supervisory visits to certified establishments; humane handling and slaughter of animals; ante-mortem inspection of animals and post-mortem inspection of carcasses and parts; the handling and disposal of inedible and condemned materials; sanitation of facilities and equipment; residue testing; species verification; and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Equivalence determinations are those that have been made by FSIS for Mexico under provisions of the Sanitary/Phytosanitary Agreement. Currently, Mexico has an equivalence determination regarding an exemption from performing species verification.

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.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

During the November 2005 FSIS audit of Mexico's inspection system, the following deficiencies were noted:

- Inadequate government enforcement was identified in four establishments.
- One establishment was cited for inadequate implementation of sanitation standard operating procedures (SSOP).
- Four of five establishments were cited for inadequate sanitation performance standards (SPS).
- One establishment was cited for inadequate implementation of HACCP requirements.
- One establishment was cited for inadequate record keeping for the generic *E. coli* testing program.
- In one establishment the inspector was not performing thorough viscera inspection, by failing to palpate the rumeno-reticular junction of a carcass.
- One establishment was cited for failure to control and document the segregation of Specified Risk Material from carcasses of cattle thirty months and older in product eligible for the United States market.

6. MAIN FINDINGS

6.1 Government Oversight

SAGARPA is the Secretariat of the Mexican Government with control over livestock and animal health issues. SENASICA, a division/service of SAGARPA, is responsible for regulating Mexico's meat and processed poultry inspection system and live-animal health requirements. This responsibility includes certifying and regulating TIF establishments for the exportation of meat or processed poultry products to the United States.

The production of meat and poultry products in Mexico is conducted either in TIF establishments or in municipal establishments. SENASICA has authority only over TIF establishments, whereas Mexico's Department of Health has authority over the municipal establishments. The majority of the meat and poultry production in Mexico is conducted in the TIF establishments. Only TIF establishments have the authority to produce product for export to other countries.

6.1.1 CCA Control Systems

The auditors conducted a review of inspection system documents that included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States.
- Training records for inspectors and laboratory personnel.

- New laws and implementation documents, such as regulations, notices, directives, and guidelines.
- Sampling and laboratory analyses for residue and microbiological samples.
- Export product inspection and control including export certificates.

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

6.1.2 Ultimate Control and Supervision

Each TIF establishment is under the direct authority of a SAGARPA state office. Each state office has at least one SENASICA state supervisor who is assigned to provide government oversight of all TIF establishments within the state and to assure that inspection requirements are being enforced at the TIF establishments. Based on the size of the state and/or the number of TIF establishments, SENASICA may assign two or more state supervisors. In addition, SENASICA has assigned a Medical Veterinarian and Animal Protection (Medico Veterinario Zootecnista) (MVZ) supervisor to each TIF establishment certified to export meat or processed poultry to the United States. Additional MVZ inspection officials are assigned to certified establishments to carry out government inspection responsibilities. Daily inspection by inspection officials is being carried out in all TIF establishments certified to export to the United States.

SENASICA has adequate levels of authority (headquarters, state offices, and certified establishments) to ensure effective oversight of all U. S. import inspection requirements.

6.1.3 Assignment of Competent, Qualified Inspectors

Upon entering government employment as official inspectors, new employees undergo induction training as well as participate in on-the-job practical training under the supervision of experienced veterinarians. Training is supplemented by refresher courses on inspection requirements and participation in U.S. government technical assistance programs. Audit findings indicate that Mexico needs to continue training its inspection personnel to maintain competency regarding the FSIS inspection requirements.

6.1.4 Authority and Responsibility to Enforce the Laws

SENASICA has the authority and responsibility to enforce the applicable laws relevant to establishments producing product for export to the United States.

6.1.5 Adequate Administrative and Technical Support

During the audit, the audit team found that SENASICA has administrative and technical support to operate Mexico's inspection system and has the ability to support a third-party audit. SENASICA was not uniformly and consistently administering the microbiological laboratory sampling, reporting, and auditing programs in Mexico.

6.2 Headquarters Audit

The auditors conducted a review of inspection system documents that included the following:

- Organizational structure and chain of command within SENASICA.
- TIF system structure and responsibilities of the enforcement division in assurance of compliance with laws and regulations.
- The CENAPA laboratory organizational structure and lines of communication for reporting results within SENASICA.

6.2.1 State Office Audit

The auditor conducted a review of inspection system documents at the Nuevo Leon State office in Monterrey. The state supervisor and one area supervisor for Nuevo Leon State were interviewed. The records review focused primarily on food safety hazards and included the following:

- Records of supervisory visits to TIF establishments.
- Weekly reports of findings and corrective actions from the establishment MVZ supervisors.
- Personnel training records regarding training in HACCP.
- Copies of new regulations and requirements transmitted from the CCA.
- Laboratory analyses and copies of reports sent to establishments/producers.
- Documentation of investigations and enforcement actions.

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

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of eight establishments (one slaughter establishments, two slaughter and processing establishments, and five processing establishments). None of the establishments was delisted and one establishment received a Notice of Intent to Delist (NOID) from Mexico's CCA.

- The NOID was issued in one establishment that lacked a written program for testing of carcasses for generic *E. coli* and insufficient documentation in the form of a valid statistical process control chart.

This establishment may retain its certification for export to the United States provided that they correct all deficiencies noted during the audit within 30 days of the date the establishment was reviewed.

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. 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 private laboratories were reviewed:

Lab Sigma Alimentos at establishment TIF 0158 in Atitalaquia.

CIAD Micro Lab in Hermosillo.

Lab Analytica del Noroeste in Hermosillo.

CFPPN Laboratory in Guadalupe.

Centro de Capacitacion en Calidad Sanitaria Microbiology Lab in Escobedo.

The following deficiencies were noted in the area of technical support and oversight:

- Production lots were allowed to be retested if the initial test results were positive.
- In all five laboratories, records did not clearly identify results of official government samples taken from product destined for the U.S. market.
- The five laboratories did not have a documented procedure for reporting official test results to government officials.
- The five laboratories were receiving a wide variety of sample submission forms, including hand written sheets, which were unclear concerning sample information and testing requirements.
- One laboratory had not been audited on an annual basis by the Mexican SAGARPA office.
- Use of unapproved modifications to the agreed FSIS microbiological methodology included:
 - Two labs for screening *Salmonella spp.*
 - Three labs for screening *Listeria spp.*
 - One lab for screening *E. coli O157:H7*

The auditor also found deficiencies in the area of laboratory quality assurance that included:

- The samples related to the U.S. export testing program could not be clearly and irrefutably distinguished from other samples in any of the five laboratories.
- A thermometer calibration error in one laboratory.
- Three laboratories not using phase contrast microscopy for identification of motility in *Listeria monocytogenes*.

- Three laboratories not applying positive and negative controls for every group of *Salmonella* and *Listeria monocytogenes* samples.
- Two laboratories that had no linkage between media autoclave, media pH, and culture media preparation records.
- One laboratory incorrectly autoclaving RV broth due to lack of preparation instructions.
- One laboratory using the incorrect sample size (i.e., 25g instead of 325g) when testing ground beef for *E. coli O157:H7*.
- One laboratory using a “pressure cooker” with no temperature or pressure monitoring instruments to prepare *Salmonella* BGS media.
- Two laboratories not having the balances used for media preparation professionally calibrated on an annual basis.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Mexico’s 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, and except as noted below, Mexico’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, and except as noted below, Mexico’s 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, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic inspection program. In two of the eight establishments audited, implementation of SSOP requirements was inadequate.

- In one of eight establishments, employees were opening combo bins of raw product by *slicing through the sides of the bins with their knives and creating insanitary conditions in the work area.*
- In a second establishment, during pre-operational sanitation inspection, the trolleys used to hang carcasses had blood and product residue from a previous day’s production on their hooks.

- In the same establishment, the employees were observed opening cryovac bagged product on the cutting table and then placing the exposed product directly on the table without sanitizing the table surface.
- In the same establishment, incoming raw product contaminated with fecal material/ingesta was observed on the cutting tables and in holding bins.

9.2 Other Sanitation Concerns

The following deficiencies were noted:

- In four of the eight establishments, condensation was observed dripping from ceilings, pipes, and/or other overhead structures.
- In one of the eight establishments, rust was observed on maintenance equipment and processing equipment non-contact surfaces in the product packaging room.
- In two of the eight establishments, floors in production rooms were damaged, rough, and flaking.
- In one establishment, flaking paint was observed on the ceiling above a product cooking kettle.
- In one of the eight establishments, two loading dock doors were damaged and did not seal to exclude insects and rodents.
- In one of the eight establishments, the walls and ceilings of the taco cooking room were covered with an unidentified dark residue.
- In one of the eight establishments, the edges of the trench drain in the processing room were damaged and had accumulations of fat and residue present in the cracks and openings.
- In one of the eight establishments, there was an accumulation of refuse and construction debris in an area of the outside premises that could act as a harborage for vermin.

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 products, and procedures for sanitary handling of returned and reconditioned product.

There have 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 dispositions; 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, implementation of a testing program for generic *E. coli* in slaughter establishments and for *Listeria monocytogenes* in establishments producing ready to eat products, and implementation of the Bovine Spongiform Encephalopathy (BSE) control measures.

- In one establishment the inspection personnel were not incising all four pairs of lymph nodes associated with thorough post mortem inspection of cattle heads.

11.1 Humane Handling and Slaughter

No deficiencies were identified.

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 the eight establishments. Of these, there was inadequate implementation of some of the HACCP requirements in one of the establishments:

- One of eight establishments did not include in the HACCP ongoing verification activities the direct observation of the monitoring and corrective actions.

11.3 Testing for Generic *E. coli*

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

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

- One establishment did not have a written plan for sampling carcasses for generic *E. coli* at the frequency required by the slaughter volume of the establishment.
- This same establishment did not have a valid statistical process control chart that displayed the results of the generic *E. coli* testing program.

11.4 Testing for *Listeria monocytogenes*

No deficiencies were noted.

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.

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* species.

- In one establishment the inspector at the head inspection station was not incising all four pairs of lymph nodes associated with the cattle head inspection.

13.1 Daily Inspection in Establishments

- In one establishment, there was insufficient documentation available in the local inspection office to verify that the inspector had been present at the establishment, as was stated, on all the days during which product destined for the U.S. was being produced.

13.2 Testing for *Salmonella*

Mexico has adopted the FSIS regulatory requirements for testing for *Salmonella*. No deficiencies were identified.

13.3 Species Verification

FSIS had previously granted Mexico an exemption from conducting species verification testing. The FSIS auditor verified that adequate controls were in place to assure clear separation of meat products of different species.

13.4 Periodic Supervisory Reviews

During this audit, it was found that in all eight establishments, periodic supervisory reviews were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place for restricted products, inspection samples, 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.

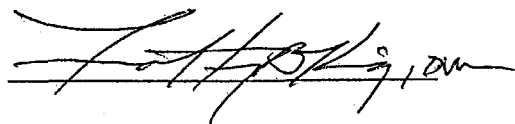
Lastly, adequate controls were found to be in place for security items, products entering the establishments from outside sources, and shipment security.

14. CLOSING MEETING

A closing meeting was held on September 29, 2006, in Mexico City with the CCA. At this meeting, the preliminary findings and conclusions from the audit were presented by the FSIS auditor.

The CCA understood and accepted the findings.

Dr. Timothy B. King
Senior Program Auditor



15. ATTACHMENTS TO THE AUDIT REPORT

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

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sonora Agropecuaria, S.A. de C.V. Carretera Mexico Nogales, Km. 1778 85800 Navojoa, Sonora Mexico	2. AUDIT DATE Sept. 25, 2006	3. ESTABLISHMENT NO. TIF 0057	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Dr. Timothy King		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	
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	X
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	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

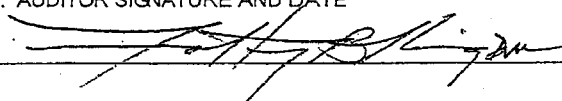
Est.#: TIF 0057, Sonora Agropecuaria S.A. de C.V. (Slaughter and processing)
City and Country: Navojoa, Mexico
Date: Sept. 25, 2006

41/51 In two carcass coolers, heavily beaded and dripping condensation was observed on fans, ceilings, rails, and other overhead structures in areas through which carcasses and production personnel were moving. No direct contamination of product by condensate was observed. {9 CFR 416.2(d)}

61. NAME OF AUDITOR

Dr. TIMOTHY B KING

62. AUDITOR SIGNATURE AND DATE

 9/25/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Kowi, S.A. de C.V. Carretera Internacional Mexico-Nogales, Km. 1788 85800 Navojoa, Sonora, Mexico	2. AUDIT DATE Sept. 26, 2006	3. ESTABLISHMENT NO. TIF 0074	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Timothy King		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	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
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	
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Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
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32. Written Assurance			

60. Observation of the Establishment

Est.#: TIF 0074, Frigorifico Kowi S.A. de C.V. (Slaughter and processing)
City and Country: Navajoa, Mexico
Date: Sept. 26, 2006

- 39/51 During pre-operational sanitation inspection, fat and product residue from the previous day's production was present in cracks and the deteriorated edges of the trench drains in the boning and cutting rooms. {9 CFR 416.2(b)(2)}
- 41 During pre-operational sanitation inspection of the slaughter area, condensation was observed dripping from overhead pipes and structures in the hallway used to move carcasses to the cooling chambers. {9 CFR 416.2(d)}

61. NAME OF AUDITOR

DR TIMOTHY B. KING

62. AUDITOR SIGNATURE AND DATE

 9/26/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sigma Alimentos Centro S.A. de C.V. Carretera Refineria Atitalaquia No. 127 Atitalaquia, Hidalgo Mexico	2. AUDIT DATE Sept. 13, 2006	3. ESTABLISHMENT NO. TIF 0158	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Dr. Timothy King		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	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Est.#: TIF 0158, Sigma Alimentos Centro S.A. de C.V. (Processing only)

City and Country: Atitalaquia, Mexico

Date: Sept. 13, 2006

- 10 In the ham production area, employees placed a combo bin of raw product on a lift beside a conveyor. They then stabbed and cut through the plastic wrap and cardboard wall of the combo bin, with their knives, allowing blood and fluid to drain onto the conveyor and floor. This created an insanitary condition and potential product contamination. The Mexican inspection officials took immediate control of the product. {9 CFR 416.13(c)}

61. NAME OF AUDITOR

DR. TIMOTHY B. KING

62. AUDITOR SIGNATURE AND DATE

T B King 9/13/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sigma Alimentos Congelados S.A. de C.V. Industria Alimenticia No. 760, Parque Indus 67735 Linares, Nuevo Leon Mexico	2. AUDIT DATE Sept. 15, 2006	3. ESTABLISHMENT NO. TIF 0209	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Dr. Timothy King		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	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
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	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Est.#: TIF 0209, Sigma Alimentos Congelados, S.A. de C.V. (Processing only)

City and Country: Linares, Nuevo Leon, Mexico

Date: September 15, 2006

39/51 Rust was present on the rollers and wheels supporting the "Lazy Susan" used for packaging. The same "Lazy Susan" had rough welds and a rusty nut on a surface that contacted packaged product.

A lift platform, with multiple areas of rust and peeling paint, was left between two product conveyors. {9 CFR 416.3(a)}

The floor of the packaging room near the door to the freezer had multiple deep gouges in it. {9 CFR 416.2(b)(1,2)}

The ceiling and walls of the taco baking room were covered with an unidentified dark residue. {9 CFR 416.2 (b)(2)}

The ceiling of the cooking room above the kettles had an approximately two foot square area of peeling paint present. {9 CFR 416.2(b)(2)}

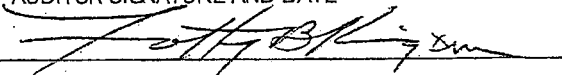
Two roll up doors on the product receiving dock were damaged or would not seal sufficiently to prevent entrance of insects, rodents, or debris into the establishment. {9 CFR 416.2(b)(3)}

41 In the Taquito packaging room condensation was dripping from the ceiling in two non-product contact areas. {9 CFR 416.2(d)}

61. NAME OF AUDITOR

DR. TIMOTHY B. KING

62. AUDITOR SIGNATURE AND DATE

 9/15/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Productos Alimenticios Tia Lencha, S.A. Zaragoza No. 206 65550 Cienega De Flores, Nuevo Leon Mexico	2. AUDIT DATE Sept. 18, 2006	3. ESTABLISHMENT NO. TIF 0237	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Dr. Timothy King		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	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Est.#: TIF 0237, Productos Alimenticios Tia Lencha S.A. de C.V. (Processing only)

City and Country: Cienega de Flores, Mexico

Date: Sept. 18, 2006

- 10/51 During observation of pre-operational inspection in the fresh meat receiving area, the trolleys, used to hang carcasses had blood and residue from previous production present on the hooks. {9 CFR 416.13(c)}

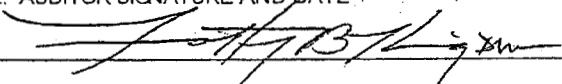
During observation of production, in the de-boning/trimming room, an employee was observed placing a cryovac wrapped piece of meat on a cutting board, opening the packaging and placing the exposed product on the same area of the cutting board without sanitizing the area creating a condition of potential cross contamination. {9 CFR 416.13(c)}

In the same room, one piece of fresh meat product on the processing table, and another one in a stainless steel holding tub, had multiple (one half to one centimeter) areas of contamination, that had the color and consistency of feces or ingesta, on their surfaces. {9 CFR 416.13(c)}

61. NAME OF AUDITOR

DR TIMOTHY B. KING

62. AUDITOR SIGNATURE AND DATE

 9/18/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Empacadora de Alimentos Los Fresnos, S.A Carretera Nacional Km. 218, Congregacion Calles, C.P. 67610 Monemorelos, Nuevo Leon, Mexico	2. AUDIT DATE Sept. 21, 2006	3. ESTABLISHMENT NO. TIF 0276	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Timothy King		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	
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	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
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.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60: Observation of the Establishment

Est.#: TIF 0276, Empacadora de Alimentos Los Fresnos S.A. de C.V. (Processing only)

City and Country: Montemorelos, Nuevo Leon

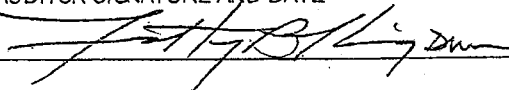
Date: Sept. 21, 2006

- 19/51 The HACCP plan ongoing verification activities did not include the direct observation of the monitoring activities and corrective actions. {9 CFR 417.4(a)(2)(ii)}
- 38 One external area of the establishment had construction debris and refuse present from recent remodeling activities creating a potential harborage for insects and vermin. {9 CFR 416.2(a)}
- 39 The floor in the product transfer hallway had several areas of loose, rough, and peeling surface. {9 CFR 416.2(b)}
- 41 In the raw product preparation room, condensation was observed dripping from an overhead refrigeration unit into an area where employees were working and exposed product was held. No direct contamination of product was observed. {9 CFR 416.2(d)}

61. NAME OF AUDITOR

DR. TIMOTHY B. KING

62. AUDITOR SIGNATURE AND DATE

 9/21/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Compania Ganadera Vi-Ba Hermanos, S.A. Carretera Antigua A Padilla Km. 8 S/N, C.P 87780 Santander Jimenez, Tamaulipas, Mexico	2. AUDIT DATE Sept. 20, 2006	3. ESTABLISHMENT NO. TIF 0299	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Timothy King		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	
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	O	51. Enforcement	X
24. Labeling - Net Weights	O	52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Prk Skins/Moisture)	O	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	X	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58. NOID	X
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

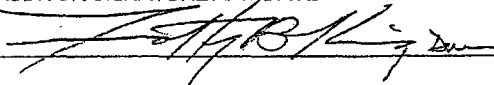
Est.#: TIF 0299, Compania Ganadera Vi-Ba Hermanos S.A. de C.V.
City and Country: Santander Jimenez, Mexico
Date: Sept. 20, 2006

- 27/51 Upon review of records and discussion with establishment management and inspection officials it was determined that the establishment did not have a written plan for sampling carcasses for generic *E. coli*. {9 CFR 310.25(a)(1)}
- 29/51 The establishment because of the failure to test for generic *E. coli*, at the frequency required for their slaughter volume, had inadequate records and lacked a valid statistical process control technique.
This represented an uncorrected deficiency from the audit conducted in November 2005. {9 CFR 310.25(a)(2)(iii)(A), 9 CFR 310.25(a)(5)(ii)}
- 55/51 While observing post mortem inspection at the head station the TIF inspector failed to incise all four pairs of lymph nodes associated with the head and tongue as required for cattle head inspection. {9 CFR 310.1(a)}
- 58 The government of Mexico inspection officials issued a Notice Of Intent to Delist to the establishment on this date (September 20, 2006).

61. NAME OF AUDITOR

DR. TIMOTHY B. KING

62. AUDITOR SIGNATURE AND DATE

 9/20/06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Elaboradora La Esperanza, S.A. de C.V. Eulogio Reyes No. 435 Bellavista, C.P. 65270 Sabinas Hidalgo, Nuevo Leon, Mexico	2. AUDIT DATE Sept. 19, 2006	3. ESTABLISHMENT NO. TIF 0304	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Timothy King		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	
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	X
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60: Observation of the Establishment

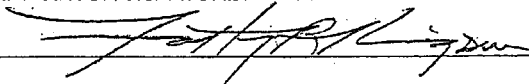
Est.#: TIF 0304, Elaboradora La Esperanza S.A. de C.V. (Processing only)
City and Country: Sabinas Hidalgo, Mexico
Date: Sept. 19, 2006

50 Upon review of records in the inspection office and discussion with the state supervisor, there was insufficient documentation available to verify that inspection personnel had been present, as they stated they were, on all days when product was being produced for export to the United States.
{9 CFR 327.2(a)(2)(ii)(D)}

61. NAME OF AUDITOR

DR. TIMOTHY B. KING

62. AUDITOR SIGNATURE AND DATE

 9/19/06

COURTESY TRANSLATION

December 20, 2006
Oficio No. BOO.04.00.01.01. - 7462

Ms. Sally White
Director
International Equivalence Staff
Office of International Affairs
Food Safety and Inspection Service
Washington, D.C.

I refer to your letter dated October 27, of the current year, in which attached were the observations of the audit performed by the Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA) on September 12-29, 2006 on establishments TIF No. 57, 74, 158, 209, 237, 276, 299 and 304 eligible to export to your country. On this matter, I inform you that the observations that are described in the draft for the TIF plants are correct and that this office has no comments in this regard.

Likewise, I inform you that all the companies visited have taken corrective actions on all the observations made by FSIS, except TIF No. 276 and 304 for whom we shall inform you once they have concluded their corrective actions. In the meantime these two plants are not allowed to export products to the United States.

Sincerely,

Amada Velez Mendez
General Director
Food Safety

SECRETARIA DE AGRICULTURA, GANADERIA, DESARROLLO RURAL, PESCA Y ALIMENTACION
SERVICIO NACIONAL DE SANIDAD, INOCUIDAD Y CALIDAD AGROALIMENTARIA
DIRECCION GENERAL DE INOCUIDAD AGROALIMENTARIA, ACUICOLA Y PESQUERA



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SECRETARÍA DE AGRICULTURA,
GANADERÍA, DESARROLLO RURAL,
PESCA Y ALIMENTACIÓN



C. Sally White
Director
International Equivalence Staff
Office of International Affairs
1400 Independence Avenue, SW
20250 Washington, D.C.

México, D.F., a 20 de diciembre de 2006

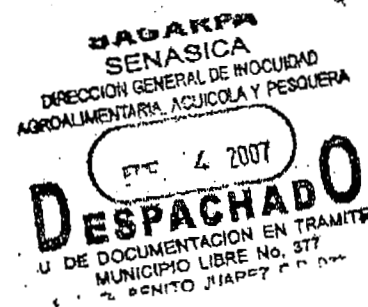
Estimada Sally White

Me refiero a su escrito de fecha de 27 de octubre del año en curso, donde adjunta las observaciones de la auditoría que realizó el Servicio de Inspección e Inocuidad Alimentaria (FSIS) del Departamento de Agricultura de los Estados Unidos (USDA) del 12 al 29 de septiembre de 2006 a los establecimientos TIF No. 57, 74, 158, 209, 237, 276, 299 y 304 elegibles para exportar a su país. Sobre el particular, le comento que las observaciones que se describen en el Draft para las plantas TIF son correctas y esta Dirección General no tiene comentario respecto a las mismas.

Asimismo le informo que todas las empresas visitadas han solventado las observaciones, excepto las TIF No. 276 y 304, por lo que informaremos una vez que hayan concluido y no omito mencionarle que dichos establecimiento no podrán enviar sus productos.

ATENTAMENTE
LA DIRECTORA GENERAL

QFB AMADA VELEZ MENDEZ



c.c.p. MVZ. ENRIQUE SANCHEZ CRUZ. Director en Jefe del SENASICA. s/memo SENASICA
C.P. SALVADOR TREJO. Agregado agrícola, Embajada de los Estados Unidos de América en México.
MVZ. GUSTAVO LARA HERRERA. Subdirector de Certificación de Establecimiento TIF.
Archivo. DGIAAP

Vol. DGIAAP 4532, 4917, 5220, 5418, 5450, 5452, 5452, 5503, 5782/2006
Vol. TIF. 2303, 2506, 2821, 2745, 2760, 2762, 2762, 2787, 2832/2006

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