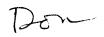
Food Safety and Inspection Service Washington, D.C. 20250



MAY - 5 2006

Dr. Hector J. Lazaneo Director Ministerio de Ganaderia, Agricultura y Pesca Dirección General de Servicios Ganaderos Division Industria Animal Constituyente 1476 11200 Montevideo Uruguay

Dear Dr. Lazaneo:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of the Uruguay meat inspection system November 16 to December 23, 2005. Enclosed is a copy of the final report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 720-3781, facsimile number (202) 690-4040, or e-mail address: sally.white@fsis.usda.gov.

Sincerely,

Sally White
Director

International Equivalence Staff Office of International Affairs

Enclosure

cc: Robert Hoff, Agricultural Counselor, US Embassy, Buenos Aires

Fernado Sandin-Tusso, Counselor, Embassy of Uruguay

Robert Macke, Assistant Deputy Administrator, ITP, FAS

Jeanne Bailey, FAS Area Officer

Amy Winton, State Department

Barbara Masters, Administrator, FSIS

Karen Stuck, Assistant Administrator, Office of International Affairs (OIA), FSIS

Bill James, Deputy Assistant Administrator, OIA, FSIS

Linda Swacina, Executive Director, FSIA, OIA

Barbara McNiff, Director, FSIS Codex Programs Staff, OIA

Donald Smart, Director, Review Staff, OPEER, FSIS

Sally White, Director, IES, OIA

Clark Danford, Director, IEPS, OIA

Mary Stanley, Director, IID, OIA

AJ Ogundipe, IES, OIA

Country File

FINAL

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

NOVEMBER 16 THROUGH DECEMBER 23, 2005

Food Safety and 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 [Ministry of Livestock, Agriculture

and Fisheries]

CCP Critical Control Point

DGSG General Direction of Livestock Series

DIA Meat Inspection Division

DICOSE Division for the Control of Animal Herds

DILAVE Division of Veterinary Laboratories

DSA Animal Health Division

E. coli Escherichia coli

FSIS Food Safety and Inspection Service

GOU Government of Uruguay

LM Listeria monocytogenes

MGAP Ministry of Livestock, Agriculture and Fisheries

NOID Notice of Intent to Delist

PR/HACCP Pathogen Reduction/Hazard Analysis and Critical Control Point

Systems

Salmonella Salmonella species

SPS Sanitation Performance Standards

SRM Specified Risk Materials

SSOP Sanitation Standard Operating Procedures

1. INTRODUCTION

The audit took place in Uruguay from November 16 through December 23, 2005.

An opening meeting was held on November 16, 2005, in Montevideo with the Central Competent Authority (CCA). At this meeting, the auditors confirmed the objective and scope of the audit, the auditors' itinerary, and requested additional information needed to complete the audit of Uruguay's meat inspection system.

The auditors were accompanied during the entire audit by representatives from the CCA, the Ministry of Livestock, Agriculture and Fisheries.

2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit with three objectives. The first objective 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. The second objective was to assess the status of corrective actions taken as a result of deficiencies identified in the FSIS January 2003 audit of Uruguay's meat inspection system. The third objective was to verify the implementation of new FSIS regulatory requirements regarding non-ambulatory disabled cattle and Specified Risk Materials (SRM) in cattle.

In pursuit of the objectives, the following sites were visited: the headquarters of the CCA, one government office at the establishment level, two laboratories performing analytical testing on United States-destined product, seven slaughter and processing establishments, three meat processing establishments, and one cold storage facility.

Competent Authority Visits			Comments
Competent Authority Central		1	
-		11	Establishment level
Laboratories		2	
Meat Slaughter and processing Establishments		8	
Meat Processing Establishme	ents	3	
Cold Storage Facilities		2	

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 Uruguay's inspection headquarters and one government office at the establishment level. The third part involved on-site visits to 11 establishments: seven slaughter and processing establishments, three processing establishments, and one cold storage facility. The fourth part involved a visit to one government laboratory. The Division Laboratorios

Veterinarios (DILAVE), a residue and microbiology laboratory, was conducting analyses of field samples for Uruguay's national residue and microbiological control program.

Program effectiveness determinations of Uruguay's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP) and Sanitation Performance Standards (SPS), (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point programs and a testing program for generic *Escherichia coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Uruguay'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 Uruguay 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 Uruguay's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Uruguay. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Currently, the two equivalence determinations requested by Uruguay are:

- i) The use of a different agar in the analysis of *Salmonella* samples. FSIS has determined that Uruguay's use of sulphamendelate for sulphapyridine is equivalent to FSIS' requirements.
- ii) FSIS has determined that Uruguay's generic *E. coli* testing program for sheep and goat is equivalent.

4. LEGAL BASIS FOR THE AUDIT

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

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

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

No deficiencies were observed during the FSIS audit of Uruguay's meat inspection system conducted in February/March 2004.

All previous deficiencies reported during the January 2003 audit had been corrected.

The following deficiencies were observed during the FSIS audit of Uruguay's meat inspection system conducted in February/ March 2005:

- In one establishment, during a heavy rain, water was observed dripping from the ceiling onto a beef carcass.
- In one establishment, during a heavy rain, water was observed dripping from the ceiling in the room where cooked product was transferred to the plate freezers and also from the hallway ceiling of the carcass transfer area.
- In one establishment, two receiving doors used to receive fresh meat had openings on both sides of the platforms. Both doors were not maintained to prevent the entrance of vermin.
- In one establishment, a metal hopper used for the transfer of raw meat to the cooking room had rough welding and a crack in the edge of the hopper.
- In one establishment, a metal hopper used to receive raw meat for grinding has a crack in the hopper.
- In one establishment, the equipment and utensils were not stored in an orderly manner to facilitate proper inspection in the fork lift room adjacent to the cooler room hallway.
- In one establishment, water dripping from the ceiling was observed in the boxed meat transfer hallway.
- In one establishment, monitoring records which document a deviation from their critical limit for "Zero tolerance" did not indicate whether the contaminant was feces, ingesta, or milk. Since the contaminant was not identified, the establishment cannot demonstrate that proper corrective actions were taken, and that measures to prevent recurrence were established.
- In one establishment, plant personnel did not follow aseptic technique during carcass sponge sampling for generic *E. coli*.

During this current audit of November/December 2005, it was observed that all of the above deficiencies noted in the February/March 2005 audit had been corrected.

6. MAIN FINDINGS

6.1 Government Oversight

Uruguay's inspection system is directed from the central headquarters at Montevideo. At the central office (headquarters) there are 22 veterinarians, including the Meat Inspection

Division (DIA) Director, Heads of Departments, Area Supervisors and four administrative employees.

The structure of the DLA is organized under the general direction of Livestock Services. Under DLA, there are five Departments. These are the Technical Department, the Slaughter Establishments Department, the Processing Establishments Department, the International Trade Department, and the Grading Department.

6.1.1 CCA Control Systems

Uruguay's Central Competent Authority (CCA), is the Ministry of Livestock, Agriculture and Fisheries (MGAP). Uruguay's inspection system is directed from the central headquarters at Montevideo, and there are no local, district or regional levels. This is the level of government that FSIS holds responsible for ensuring that FSIS regulatory requirements are implemented and enforced. The MGAP, with regard to meat inspection, is staffed with approximately 422 personnel. At the central office (headquarters) there are 22 veterinarians, including the Meat Inspection Division (DIA) Director, Heads of Departments, Area Supervisors and four administrative employees. At the establishments, there are 109 veterinarians and 313 food inspectors (assistants).

The structure of the DIA is organized under the general direction of Livestock Services, together with the Animal Health Division (DSA), the Division of Veterinary Laboratories (DILAVE) and the Division for the Control of Animal Herds (DICOSE). The General Director of the Livestock Services reports directly to the Minister of MGAP.

Under DIA, there are five Departments. These are the Technical Department, the Slaughter Establishments Department, the Processing Establishments Department, the International Trade Department, and the Grading Department. Each department has official staff in the certified establishments who are in charge of direct control of the activities. All field personnel are supervised from the DIA office in Montevideo.

6.1.2 Ultimate Control and Supervision

The process for initial establishment certification is as follows. When any establishment wishes to be certified by DIA as eligible to export to the United States, the first step is to approach the DIA for instructions on how to achieve compliance with the requirements. There is a resolution issued by DIA specifying the procedure to approve establishments that wish to export their products to "high requirements markets", e.g. Canada, China, the EU and Israel. The procedure involves the creation of a special team of higher-level personnel from the different departments who are responsible for assessing the establishment's capability for achieving compliance. This team conducts an in-depth on-site audit of all aspects of the facilities, operations, and controls and submits a report to the Director of DIA. The report is reviewed by the Director and, if the establishment is determined to be in compliance with the FSIS requirements, the establishment is granted certification for eligibility for access to the U.S. market, and FSIS is notified of the new certification.

Inspection documents are normally distributed to field personnel via a "folder system." This system has been developed to ensure that the information effectively reaches its

destination and all records are properly maintained. Each establishment has a special private folder kept at the headquarters office in Montevideo. Documents are put into each folder, such as the residue national sampling plan, any resolutions or instructions, and similar documents. Each week, personnel from the establishments pick up the contents from the folder and sign a form indicating that they have received the information.

Supervisory reviews of each certified establishments were being performed at least once a month and audit reports were covering U. S. regulatory requirements in detail. One copy of these documents is kept at the establishment and another copy is at the central headquarters. The FSIS auditor verified that the most recent report generated from these reviews included a documented review of the SSOP, HACCP systems, and Bovine Spongiform Encephalopathy (BSE)/SRM controls in each establishment.

Government employees cannot perform private or establishment-paid tasks at any establishment. Any private veterinary practitioners or establishment paid individuals are not hired as part-time government employees. All salaries of meat inspection personnel are paid by the national government, including a special compensation for "full-time availability."

The responsibilities and performance standards of employees at each grade are described in an official document issued in 1988 by the Civil Service General Office (Reoganizacion Administrativa del MGAP Tomo II).

All government employees are rated annually by the immediate supervisor. These performance ratings are sent to a special Commission made up by the higher-level personnel, elected both by DGSG and by the employees. This Commission evaluates performance ratings and concerns raised by employees.

6.1.3 Assignment of Competent, Qualified Inspectors

Full-time, permanent CCA veterinarians must have a University degree in Veterinary Science or Veterinary Medicine to be considered qualified to apply for the inspection service. Assistant inspectors must be advanced students of Veterinary Medicine with third curricula year courses completed or Agriculture Technicians (Polytechnic School diploma). The U.S. HACCP Consulting Group offered two training courses concerning SSOP, PR/HACCP systems and *E. coli* testing for all veterinarians working in meat inspection and meat industry officials in 1998 and 2004. The DIA veterinarians also received training in quality assurance standards ISO 9000; quality manuals (handbooks) standard ISO 10013, audit standard ISO 10011 and laboratory accreditation ISO 17025 by the Uruguayan Institute for Technical Standards (Instituto Uruguayo de Normas Tecnicas-Unit). All veterinarians and food inspectors (assistants) employed by the MGAP are full-time employees.

6.1.4 Authority and Responsibility to Enforce the Laws

MGAP has the authority and responsibility to enforce the applicable laws relevant to U.S. certified establishments. MGAP 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 have adequate and/or effective controls in place to prevent, detect, and eliminate product contamination/adulteration. The Area Supervisors are in-charge of verifying and evaluating the implementation of the official guidelines and instructions.

6.1.5 Adequate Administrative and Technical Support

During the audit, the auditor found that the CCA has the administrative and technical support to operate Uruguay's inspection system and has the resources and ability to support a third-party audit.

6.2 Headquarters Audit

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

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- Sanitation. slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, evsticercosis, etc., and of inedible, condemned materials, and SRMs.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

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

7. ESTABLISHMENT AUDITS

The FSIS auditors visited a total of 13 establishments: Eight slaughter and processing establishments, three processing establishments, and two cold storage facilities. No establishments were delisted by Uruguay. No establishments received a Notice of Intent to Delist (NOID).

Specific deficiencies noted during this FSIS audit are attached in the individual establishment review forms.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to U.S. requirements.

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

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

The following laboratories were reviewed:

The DILAVE "Migual C. Rubino," is a government microbiology laboratory located in Montevideo, was conducting analyses of field samples for the presence of *Salmonella* species and *Lm*.

The following deficiency was noted.

• A wooden cabinet/table was used to analyze microbiological samples.

The DILAVE "Migual C. Rubino" is a government residues laboratory located in Montevideo, and was conducting analyses of field samples for the residues.

The following deficiencies were noted.

- Rust particles were found on the equipment in the atomic absorption analysis room and unused equipment was stored in the same room.
- A rustv table, cobwebs and stored trash were observed in the utensil washing room.
- Dust particles were found on the solvent evaporation equipment.
- Deteriorated insulation without a cover was observed on an air conditioning unit in the anabolic preparation room.
- In the laboratory, open windows for air circulation were observed and some of the light bulbs were not functioning.
- There was an accumulation of metal debris observed on the metal exhaust system in the pesticide laboratory.

9. SANITATION CONTROLS

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

Based on the on-site audits of establishments, and except as noted below, Uruguay'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, storage

practices, and SRMs handling procedures in their prerequisite programs. All eleven establishments had all sanitation controls in place.

Specific deficiencies are noted on the attached establishment review forms.

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

9.1 Sanitation Standard Operating Procedures

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. The SSOP in all of the 13 establishments were found to meet the basic FSIS regulatory requirements.

In four of the 13 establishments, the ongoing SSOP requirements were not met.

Specific deficiencies are noted on the attached establishment review forms.

9.2 Sanitation Performance Standards

In seven of 13 establishments, the specific provisions of the United States regulations were not implemented.

The specific deficiencies are noted in the attached individual establishment review forms.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product, non-ambulatory disabled cattle, and Specified Risk Materials (SRMs) in cattle. The auditors determined that Uruguay's inspection system had adequate controls in place.

No deficiencies were observed.

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

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditors reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of restricted ingredients; formulations; processing

schedules; equipment and records; and processing controls of cured, dried, and cooked products.

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

The specific deficiencies are noted in the attached individual establishment review forms.

11.1 Humane Handling and Slaughter

No deficiencies were observed in regard to humane handling and humane slaughter.

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 11 of the 13 establishments. Two of the 13 establishments were cold storage facilities. All 11 establishments reviewed had implemented the HACCP requirements.

Specific deficiencies are noted in the attached individual establishment review forms.

11.3 Testing for Generic E. coli

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

• Generic *E. coli* testing program for sheep and goat had been determined to be equivalent.

Eight of the 13 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic E. coli was properly conducted in all eight slaughter establishments.

11.4 Testing for Listeria monocytogenes

One of the 13 establishments audited was producing ready-to-eat products for export to the United States. In accordance with United States' requirements, the HACCP plans in this establishment had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

No deficiencies were noted.

12. RESIDUE CONTROLS

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

The DILAVE "Migual C. Rubino" is a government residues laboratory, located in Montevideo.

Uruguay's National Residue Testing Plan for 2005 was being followed and was on schedule.

The findings of the DILAVE "Migual C. Rubino", a government residues laboratory, were discussed in Section 8.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

Daily inspection was being conducted in all slaughter and processing establishments.

13.2 Testing for Salmonella

Uruguay has adopted the FSIS requirements for testing for Salmonella with the exception of the following equivalent measure:

• A different agar medium is used in the analysis of *Salmonella* (substitution of sulphamendelate for sulphapyridine).

Eight of the 13 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for Salmonella was conducted in all of the eight establishments.

13.3 Species Verification

Species verification was being conducted in all the establishments audited as required.

13.4 Monthly Reviews

During this audit, it was found that in all establishments visited, monthly supervisory reviews of certified establishments 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.

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

The CCA has all enforcement controls in place that are required by FSIS regulations.

14. CLOSING MEETING

A closing meeting was held on December 23, 2005, in Montevideo 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.

Farooq Ahmad, DVM Senior Program Auditor

15. ATTACHMENTS

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

United States Department of Agriculture Flood Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	S. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Establecimientos Colonia S.A.	Nov. 29, 2005	0002	Uruguay	
Ruta 22, Tararras L Colonia	8. NAME OF AUDITO)R(S)	a. TYPE OF AUDIT	
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i	Dr. Farooq Al		ON-SITE AUDIT DOCUMEN	TICUA TI
Place an X in the Audit Results block to ind	·			
Part A - Sanitation Standard Operating Procedures (S		i e	Part D - Continued	Audit Results
Basic Requirements	Results	33. Schedujed Sample	sonomic Sampling	- Results
7. Written SSOP				
Records documenting implementation.		34. Species Testing		i .
5. Signed and dated SSCP, by on-site or overall authority.		35. Residue		· · · · · · ·
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	<u> </u>		E - Other Requirements	1
10. implementation of SSCP's, including monitoring of implement	tation.	36. Ехроп		
11. Maintenance and evaluation of the effectiveness of SSOP's.	<u> </u>	37. Import		<u> </u>
 Corrective action when the SSOPs have failed to prevent disproduct contamination or adulteration. 	ect	38. Establishment Groun	nos and Pest Control	!
13. Daily records document item 10, 11 and 12 above.		39. Establishment Consi	truction/Maintenance	
Part B - Hazard Analysis and Critical Control		40. Light		
Point (HACCP) Systems - Basic Requirements		41. Ventilation		
14. Developed and implemented a written HACCP plan .				
15. Coments of the HACCP list the foot safety hexards, critical control paints, critical limits, procedures, corrective as		42. Plumping and Sewa	ge	<u> </u>
 Records documenting implementation and monitoring of the HACCP plan. 	!	43. Water Supply		
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Hazard Analysis and Critical Control Point		45. Equipment and Uter	ns iis	
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18. Monitoring of HACCP plan.		47. Employee Hygiene		
19. Verification and validation of HACCP plan.		48. Cangemned Produc	* Control	
20. Corrective action written in HACCP plan.			. Control	
21. Reassessed adequacy of the HACCP plan.		Part F	- Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control coints, dates and times of specific event occ	of the	49. Government Staffin	g	
Part C - Economic / Wholesomeness		50. Daily Inspection Co	verage	
23. Labeling - Product Standards				
24. Labeling - Net Weights	<u> </u>	51. Enforcement		
25. General Labeling		52. Humane Handling		
25. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/M	oisture)	53. Animai Identificatio	п	
Part D - Sampling				
Generic E. coli Testing	1	54. Ante Mortem Insper	ction	İ
27. Written Procedures ,		35. Post Mortem inspe	ction	
28. Sample Collection/Analysis				
29. Records		Part G - Other R	Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requ	lirements	55, European Communi	ity Drectives	0
30. Carrective Actions	:	87. Manthly Review		
31. Ræssessment		. sa.		+
	<u> </u>			·!
32. Written Assurance		₹9.		

Country: Uruguay

Est. # 0002 (slaughter/Processing)

Date of audit: Nov. 29, 2005

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

United States Decartment of Agriculture Food Safety and Inspection Service

	2. AUDIT DATE	S, ESTABLISHMENT NO.	4. NAME OF OCUNTRY	
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	Dr. Farooq Ai	nmad	X CN-SITE AUDIT DOCU	MENT AUDIT
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7. Written SSOP		33. Scheduled Sample		1
8. Records Jocumenting implementation.	i i	34. Species Testing		1
s. Signed and dated SSOP, by on-site or overall authority.		35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E	- Other Requirements	i !
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11. Maintenance and evaluation of the effectiveness of SSOP's.	<u> </u>	37. Import		[0
 Corrective action when the SSOPs have failed to prevent direction contamination or adulteration. 	ect	38. Establishment Ground	is and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Constr	uction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Lignt		i
14. Developed and implemented a written HACCP plan.		41. Ventilation		
15. Coments of the HACCP list the food safety nazards, critical limits, procedures, corrective ac	tions	42. Plumbing and Sewag	e	
Records documenting implementation and monitoring of the HACOP plan.		43. Water Supply		
17. The HACCP plan is signed and gated by the responsible establishment individual.		44. Dressing Rooms/Lav		77
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18. Monitoring of HACOP plan.				
19. Verification and validation of HACCP plan.		47. Employee Hygiene. 48. Condemned Product	Commi	
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21. Reassessed adequacy of the HACCP plan.		Part F	- Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ	of the zunemoes.	49. Government Staffing	1	
Part C - Economic / Wholesomeness		50. Daily Inspection Cov	, etade	!
23. Labeling - Product Standards		51, Enforcement		X
24. Labeling - Net Weights		52. Humane Handling		
25. General Lapeling				
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pcrk Skins/M	oisture	53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspec	zion	
27. Written Procedures		55. Post Mortem Inspec	tion	
25. Sample Collection/Analysis	:	Borr G. Othor P.	ogulatory Oversight Paguirement	-
29. Repords		Fait G - Other Ri	egulatory Oversight Requirement	.s
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31. Reassessment		ââ.		1
32. Written Assurance	:	59.	_	ī

Country: Uruguay

Est. No: 0008 (slaughter/processing)

Date of audit: December 06, 2005

- 39/51 (1) Canned product cooking room:
 - (i) Holes were observed in the ceiling and the wall of the receiving area for raw product from an adjacent room.

 9 CFR 416.2 (b)
 - (ii) Meat scraps had accumulated between a metal frame and the floor. 9 CFR 416.2 (b), 416.4 (b), and 416.6
 - (iii) Product residues and debris and accumulated in the drainage system. drain. 9 CFR 416.2 (b)
 - (2) The floor in the offal freezer room (T-8) was broken. 9 CFR 416.2 (b) and 416.6
- 45/51 (1) The beef cubing machine had a rusty metal frame. Also, another metal frame installed on the machine made inspection of this equipment impossible. 9 CFR 416.3
 - (2) There were holes in the metal frame of the rework table for dented cans. 9 CFR 416.3
- Storage room of raw product for canning operation:

 The insulation of the fans was partially missing and deteriorated, water splash was coming out of two fans and was falling over covered product in barrels. 9 CFR 416.4 (d)

61. NAME OF AUDITOR

- Dr. Farooo Ahmad

62. AUDITOR SIGNATURE AND DATE

1/19/

United States Department of Agriculture Flood Safety and Inspection Service

	AUDIT DATE	3. ESTABLISHMENTING. 4. NAME OF COUNTRY	
Noblemark S.A	Dec. 08, 2005	0030 Uruguay	
Rio Negro	NAME OF AUDITO	R(S) a. TYPE OF AUDIT	
	Dr. Farooq Al	nmad X ON-SITE AUDIT DOCUMENT	- AUDIT
Place an X in the Augit Results block to indica	ate noncomp	liance with requirements. Use C if not applicable.	
Part A - Sanitation Standard Operating Procedures (SSC Basic Requirements	OP) Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	:	23. Scheduled Sample	i
8. Records documenting implementation.		34. Species Testing	I
3. Signed and dated SSCP, by co-site or overall authority.	1	35. Residue	i
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
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11. Maintenance and evaluation of the affectiveness of SSOP's.		37. Import	0
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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	
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25. General Labeling		52. Humane Handling	0
25. Fin. Prod. Standards/Boneless (Defeas/AQL/Pax Skins/Mois	sture)	53. Animal Identification	: 0
Part D - Sampling Generic E. coli Testing		54. Ante Mortem inspection	0
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28. Sample Collection/Analysis	0		
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Country: Uruguay

Est. # 0030 (Processing only)

Date of sudit: Dec. 08, 2005

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

61. NAME OF AUDITOR

Dr. Farcog Ahmad

82 AUDITOR SIGNATURE AND DATE

rag Tera 1/19/06

United States Department of Agriculture Rood Safety and Inspection Service

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Country: Uruguay

Est. # 0043 (Freezer/Cold storage)

Date of audit: Nov. 22, 2005

The receiving /shipping door had an open space, which could allow the entry of vermin into the establishment. 9 CFR 416.2 (b) (3)

51. NAME OF AUDITOR

Dr. Farsoc Ahmad

182. AUDITOR SIGNATURE AND PATE

1/19/06

United States Department of Agriculture Food Safety and Inspection Service

Elbio Perez odriguez S.A. Paraje Banado San Jose Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Groop Baroom Basic Requirements Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Saroops Basic Requirements Dr. Farooq Ahmad Dr. Saroops Basic Requirements Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Faroops Basic Basic Requirements Dr. Farooq Ahmad Dr. Faroops Basic Basic Requirements Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Saroops Basic Basic Requirements Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Farooq Ahmad Dr. Faroops Basic Basic Requirements Dr. Farooq Ahmad Dr. Faroops Basic Basic Requirements Dr. Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic Basic
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25. General Labeling
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 53. Animal Identification
Part D - Sampling Generic E. coli Testing 54. Ante Mortem Inspection
27. Written Procedures 55. Post Marten Inspection
26. Sample Collection/Analysis
Part G - Other Regulatory Oversight Requirements 29. Records
56 European Community Officiales
Salmonella Performance Standards - Basic Requirements
Salmonella Performance Standards - Basic Requirements 55. Edroean Community Brectives 57. Monthly Review
Salmonella Performance Standards - Basic Requirements

Country: Unigray

Est. # 0055 (slaughter/deboning)

Date of audit: Dec. 15, 2005

- Evisceration room: During the carcass fat trimming operation, the brisket area and foreleg were coming in contact with the outer surface of the employees' metal work platform. 9 CFR 416.15 & 416.17
- Receiving shipping doors and other doors had open spaces that could allow the entry of vermin into the establishment. 9 CFR 416.2 (b) (3) & 416.6
- Flies were observed in the evisceration department. 9 CFR 416.2 (b) (3)
- 45/46/51 (1) two hand wash facilities in the hailway of carcass cooler rooms had accumulations of debris and rust, and their soap dispensers were empty. 9 CFR 416.3 (b), 416.4 (b) & 416.6
 - (2) A hand wash facility in the evisceration room was installed next to the wall, making thorough inspection impossible. 9 CFR 416.3 (b), 416.4 (b) & 416.6

61. NAME OF AUDITOR

Dr. Faroog Ahmad

62. AUDITOR SIGNATURE AND DATE

Fares 1/19/12

United States Department of Agriculture Food Safety and Inspection Service

	2. AUDIT DATE	3. ESTABLISHMENTING. 4. NAME OF COUNTRY	
Frigorifico Saribbi (Sirsil S.A.)	Dec. 07, 2005	0085 Uruguay	
	. NAME OF AUDITO	R(S) a. TYPE OF AUDIT	
Montevideo	Dr. Farooq Ab	imad X ON-SITE AUDIT DOCUMEN	T AUDIT
Place an X in the Audit Results block to indic	cate noncompi	liance with requirements. Use 0 if not applicable.	
Part A - Sanitation Standard Operating Procedures (SS	SOP) Audit	Part D - Continued	Audit
Basic Requirements	Results	Economic Sampling	Results
7. Written SSOP	1	33. Scheduled Sample	
3. Records documenting implementation.	<u> </u>	34. Species Testing	<u> </u>
9. Signed and dated SSOP, by on-site or overall authority.	!	35. Residue	<u> </u>
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	: ! !	Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implement	ation.	36. Excort	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. import	10
 Corrective action when the SSOPs have failed to prevent dire product contamination or adulteration. 	ect X	38. Establishment Grounds and Pest Control	Х
13. Daily records document item 10, 11 and 12 above.	ļ	39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control		40. Light	
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan		41. Ventilation	į
15. Contents of the HACCP list the food safety hazards.		42. Plumbing and Sewage	i I
critica control points, critical limits, procedures, corrective actions. Records documenting implementation and monitoring of the	ions.	43. Water Supply	
HACCP plan. 17. The HACCP plan is signed and dated by the responsible		44. Dressing Rooms/Lavatories	İ
17. The HACCP plan is signed and dated by the responsible establishment individual. Hazard Analysis and Critical Control Point		45. Sauloment and Utensils	X
(HACCP) Systems - Ongoing Requirements	Ì	46. Sanitary Operations	Х
18. Monipring of HACCP plan.		47. Employee Hygiene	
19. Verification and validation of HACCP plan.			
20. Corrective action, written in HACCF plan.		48. Condemned Product Control	<u> </u>
21. Ressessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ	of the	49. Government Staffing	
Part C - Economic / Wholesomeness	1	50. Daily inspection Coverage	 -
23. Labeling - Product Standards	!	Su. Daily Inspection Soverlage	
24. Labeling - Net Weights	<u> </u>	51. Enforcement	X
25. General Labeling		52. Humane Handling	
28. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)	53. Animal Identification	
Part D - Sampling Generic <i>E. coli</i> Testing	 	54. Ante Morrem inspection	
27. Written Procedures	i	65. Post Mortem Inspection	
28. Sample Corlection/Analysis			
29. Records	<u> </u>	Part G - Other Regulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requ	lirements	56. European Community Directives	0
30. Corrective Actions		57. Monthly Review	
31. Ressessment	!	58.	1
32. Written Assurance	!	59.	İ
		<u> </u>	

Country: Uniquey

Est. # 0085 (slaughter: Processing)

Date of audit: Dec. 07, 2005

- Evisceration room: During the carcass skinning operation, it was observed that exposed lock joint was coming in contact with the outer surface of the employee's metal work platform. 9 CFR 416.15 and 416.17
- 38/51 (1) The entrance door for employees into the establishment had an open space at the sides and the bottom which could allow the entry of vermin into the establishment. 9 CFR 416.2 (b) (3)
 - (2) Two dead flies were observed in the dry storage room for cartons. 9 CFR 416.2 (b) (3)
 - (3) One dead fly was observed in the window of an offal room. 9 CFR 416.2 (b) (3)
 - (4) Dead flies were observed in the area adjacent to the bovine slaughter evisceration room. In the past, this area was used for swine slaughter. The area had been closed for slaughter but it shared common open space on the top with the evisceration room because the walls were not built up to the ceiling. The entrance door of this room had an open space at the bottom which could allow the entry of vermin into the establishment. Some old equipment was stored in this room and it was not cleaned regularly. 9 CFR 416.2 (b) (3) and 416.6
- The corners of several metal trays in the offal room were cracked. 9 CFR 416.3 (a)
- 46/51 The flumes used to transport offal from the slaughter room to the offal room had no provision for thorough inspection.
 9 CFR 416.4 (a) (d) and 416.6

62. AUDITOR SIGNATURE AND, DATE

NAME OF AUDITOR
 Dr. Farone Ahmad

Fina,

1/19/06

United States Department of Agriculture Food Safety and Inspection Service

Trigonization Section	1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4, NAME OF COUNTRY	
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Country: Uniguay

Est. # 0104 (slaughter/Processing)

Date of audit: Nov. 28, 2005

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

81. NAME OF AUDITOR
Dr. Faroog Ahmad

62. AUDITOR SIGNATURE AND DATE

1/19/06

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION 2	L AUDIT DATE	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY	
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	Dr. Farooq Ah	mad X CN-SITE AUDIT DOCUMEN	TIQUAT
Place an X in the Audit Results block to indic	ate noncompi	iance with requirements. Use O if not applicable.	~
Part A - Sanitation Standard Operating Procedures (SS Basic Requirements	OP) Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSCP		33. Scheduled Sample	
3. Records documenting implementation.		34. Species Testing	
3. Signed and dated SSCP, by on-site or overall authority.	i	35. Residue	!
Sanitation Standard Operating Procedures (SSOP) Cngoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementa	ation.	36. Export	<u> </u>
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18. Monitoring of HACCP plan.		47. Employee Hygiene	
19. Verification and validation of HACCP cian.		48. Condemned Product Control	
20. Corrective action written in HACCP plan.	i		1
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22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur	f:he mences.	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	i v
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	10
25. General Labeling			-
26. Fin, Frod Standards/Boneless (Defects/AQL/Pork Skins/Mo	isture)	53. Animal Identification	0
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem (Inspection	0
27. Written Procedures	0	55. Post Mortem inspection	0
28. Sample Collection/Analysis	0	Date Of Date Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of Date of D	
29. Records	! 0	Part G - Other Regulatory Oversight Requirements	
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30. Corrective Actions	0	57. Marthly Review	
31. Ressessment	0	58.	!
32. Written Assurance	0	59.	

Country: Uraguay

Hst. # 0135 (processing only)

Date of audit: Dec. 05, 2005

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

61. NAME OF AUDITOR

Dr. Faroog Ahmad

62. AUDITOR SIGNATURE AND DATE

1/19/06

United States Department of Agriculture Food Safety and inspection Service

Route 3, Km. 87, 500 Lavalleja Dr. Farooq Ahmad V ON-SITE AUDIT Document A 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) Audit Part D - Continued	. 13 (/ 35/6/, 1824 / 1// 186/ 1873 199/ 199/	AUDIT DATE Dec. 01, 2005	3. ESTABLISHMENT NO. 4. NAME OF SCUNTRY	
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32. Written Assurance 59.	32. Written Assurance		59.	

Country: Uruguay

Est. ≠ 150 (slaughter:Processing)

Date of audit: Dec. 01, 2005

- 12/51 Evisceration room: During the carcass skinning operation, exposed hock joints were coming in contact with the outside of an employee's metal platform. 9 CFR 416.15 and 416.17
- 20/51 The record produced for corrective actions and preventive measures, in the event of a deviation from the critical limit for CCP 1 (zero tolerance for ingesta, fecal material and milk), did not differentiate between ingesta and fecal material. 9 CFR 417.3 (a) and 417.8
- The HACCP pre-shipment document review records were initialed instead of signed by the person who completed them. 9 CFR 417.5 (c) and 417.8
- 39/51 1) In the shipping area, there were multiple holes in the floor. 9 CFR 416.2 (b) (3)
 - 2) The overhead structure in the vacuum packing room had rust on its metal frame. 9 CFR 416.2 (b)
- 46/51 There was a buildup of product residue on the outer surface of the metal frame of the hand wash facility adjacent to a wall in the vacuum package room. 9 CFR 416.4 (b)

61. NAME OF AUDITOR

Dr. Farood Ahmad

62. AUDITOR SIGNATURE AND DATE

1/19/06

United States Department of Agriculture Food Safety and Inspection Service

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	. 4. NAME OF COUNTRY	
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	Dr. Farooq	Ahmad	K ON-SITE AUDIT DOCUME	TIQUA TVE
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Part A - Sanitation Standard Operating Procedure Basic Requirements	s (SSOP) Au	3.1	Part D - Continued Economic Sampling	Audit Resulæ
7. Written SSCP		33. Scheduled Sample		
3. Records documenting implementation.		34. Species Testing		1 :
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue		1 0
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Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirement		40. Light		
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30. Carrective Actions		57. Monthly Review		
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Country: Uruguay

Est. #0158 (Processing only)

Date of audit: Nov. 24, 2005

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

61. NAME OF AUDITOR

Dr. Faroog Ahmad

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture Food Safety and inspection Service

1. ESTABLISH MENTINAME AND LOCATION 2	. AUDIT DATE	S. ESTABLISHMENT NO. 🔠 A. NAME OF COUNTRY	
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	00)	ance with requirements. Use 0 if not applicable. Part D - Continued	
Part A - Sanitation Standard Operating Procedures (SS Basic Requirements	OP) Audit Results	Economic Sampling	Audit Resuls
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11. Maintenance and evaluation of the effectiveness of SSOP's.	i o	37. import	0
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30. Corrective Actions	i o	57. Monthly Review	
31. Reassessment	٥	58.	
32. Written Assurance	! 0	59.	

Country: Uniguay

Est. # 0175 (Freezer/Cold storage only)

Date of audit: Nov. 22, 2005

- 38/51 1) All the receiving /shipping doors and other doors had open spaces that could allow the entry of vermin into the establishment. 9 CFR 416.2 (b) (3)
 - 2) Outside premises: Metal and wood pieces were stored on the ground next to the maintenance room, which precluded thorough inspection by Government program employees. 9 CFR 416.2 (a)

61. NAME OF AUDITOR

Dr. Farood Ahmad

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture Food Safety and Inspection Service

	AUDIT DATE	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY		
	Nov. 30, 2005	0224 Uruguay		
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Montevideo	D. D. A.			
	Dr. Farooq Al	nmad Socumen	TIOUA T	
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8. Records accumenting implementation.		34. Species Testing		
Signed and dated SSOP, by on-site or overall authority.		35. Residue		
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11. Maintenance and evaluation of the effectiveness of SSOP's.	ļ.	37. Import	0	
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critical control points, dates and times of specific event occur	Tences.			
Part C · Economic / Wholesomeness		St. Daily Inspection Coverage		
23. Labeling - Product Standards		\$1, Enforcement	X	
24. Labeling - Nex Weights		52. Humane Handling		
25. General Labeling	•	32. Humane Handing		
28. Fin. Prod. Standards/Boneless (Defeds/AQL/Pax Skins/Moisture)		§3. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem Inspection	İ	
27. Written Procedures	•	55. Post Mortern Inspection		
28. Sample Callection/Analysis				
29. Records		Part G - Other Regulatory Oversight Requirements	!	
Salmonella Performance Standards - Basic Requirements		56. European Community Offectives	0	
30. Carrective Actions		57. Manthly Review		
31. Ressessment		58.	į	
	:	59.		
32. Written Assurance			-	

Country: Uniquey

Est. # 224 (slaughter:Processing)

Date of audit: Nov. 30, 2005

- 12/51 1) During the carcass skinning operation, exposed hock joints were coming in contact with the outer surface of an employee's metal work platform. 9 CFR 416.15 and 416.17
 - 2) In the evisceration room, most of the hanging metal hooks used at the carcass moving rail were coming in contact with the carcasses, resulting in cross contamination. 9 CFR 416.15 and 416.17
- In the evisceration room, during the head wash operation, much water was splashing out of the head washing cabinet, resulting in a high potential for contamination of carcasses hung on the nearby carcass moving rail. 9 CFR 416.3 (a)

51. NAME OF AUDITOR

Dr. Farood Ahmad

: 62. AUDITOR SIGNATURE AND DATE

TIGO 119/C

United States Department of Agriculture Food Safety and Inspection Service

— · · · · · · · · · · · · · · · · · · ·	2. AUDIT DATE - 3. ESTABLISHMENT NO 4. NAME OF COUNTRY					
Tomas Berrata v Harriague	Dec. 13, 05 0394		Uriguay —			
Saito 5.	NAME OF AUDITO	R(S)	, 6. TYPE OF AUDIT			
:	Dr. Farooq Ahmad		CN-SITE AUDIT DOCUMENT AUDIT			
Place an X in the Audit Results block to Indic	,	iance with re	·	cabie.		
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Part D - Continued Economic Sampling		Audit Rasults		
7. Written SSOP	:	33. Scheduled S	ample			
3. Records gocumenting implementation.		34. Species Tes	ting			
3. Signed and deec SSOP, by on-site or overall authority.		35, Residue				
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements	2 8 7 7		
10. Implementation of SSOP's, including monitoring of implementation	tien.	36. Export				
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. import		<u> </u>		
 Corrective action when the SSCPs have failed to prevent direct product comamination or adulteration. 	t	38. Establishme	ent Grounds and Pest Control	į		
13. Daily records document item 10, 11 and 12 above.	į	39. Establishme	ent Construction/Maintenance			
Part B - Hazard Analysis and Critical Control		40. Light				
Point (HACCP) Systems - Basic Requirements		41. Ventilation				
14. Developed and implemented a written HACCP plan .		42. Plumbing a	nd Sewage			
Comments of the HACCP list the food safety hazards, chical control points, critical limits, procedures, corrective actions of the control points, critical limits, procedures, corrective actions and maritages of the	ons.	43. Water Supp				
16. Records documenting implementation and monitoring of the HACCP plan.		44. Dressing R	coms/Lavatories	\		
 The HACCP plan is signed and dated by the responsible establishment incividual. 		45. Equipment	and Utensils	1		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary O	perations	!		
18. Monitoring of HACCP plan.		47. Employee	Hygiene	!		
19. Verification and validation of HACCP plan.	į	48. Condemne	ed Product Control			
20. Corrective action written in HACCF plan.						
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements			
22. Records occumenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur		49. Government Staffing				
Part C - Economic / Wholesomeness		50. Daily Inspi	ection Coverage	į		
23. Lapeling - Product Standards		51. Enforceme	ent			
24. Labeling - Nex Weights		52, Humane	landling			
28. General Labeling		JZ, Tramane	retiremy			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mois	sture)	53. Animal ide	entification			
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mort	em Inspection			
27. Written Procedures		55. Post Mon	em inspection	.		
28. Sample Collection/Analysis	!		Other Manufatan Consider Brands			
29. Records		Part G -	Other Regulatory Oversight Requirem	ents !		
Saimonella Performance Standards - Basic Requir	ements	55. European	Sammunity Directives	. ¦ o		
30. Carective Actions		57. Monthly R	aview			
31. Ræssessment		5 a .		1		
32. Written Assurance		59.				

Country: Uriguay

Est. No: 0394 (slaughter/deboning)

Date of audit: Dec. 13, 2005

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

61. NAME OF AUDITOR

Dr. Farood Ahmad

62. AUDITOR SIGNATURE AND DATE

R SIGNATURE AND DATE

1/19/06

