



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

*Don*

Mr. Greg Read  
Executive Manager, Exports and Food Policy  
Australian Quarantine and Inspection Service (AQIS)  
Edmund Barton Building  
GPO Box 858  
Canberra ACT 2601  
Australia

DEC 13 2005

Dear Mr. Read:

The Food Safety and Inspection Service conducted an on-site audit of the Australian meat inspection system May 26 through June 30, 2005. Enclosed is a copy of the final audit report. We have included your comments of November 8, 2005, as an attachment to the final report.

If you have questions regarding the audit or audit report, please contact me by telephone at 202-720-3781, by facsimile at 202-690-4040, or by e-mail at [sally.white@fsis.usda.gov](mailto:sally.white@fsis.usda.gov).

Sincerely,

*Sally White JD*

Sally White  
Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc: Kathleen Wainio, Counselor, American Embassy, Canberra  
Dr. Andrew Cupit, Agricultural Counselor, Embassy of Australia  
Michael Conlon, FAS Area Director  
Robert Macke, Assistant Deputy Administrator, ITP, FAS  
Amy Winton, State Department  
Barbara Masters, Administrator, FSIS  
Donald Smart, Director, Review Staff, FSIS  
Karen Stuck, Assistant Administrator, OIA, FSIS  
William James, Deputy Assistant Administrator, OIA, FSIS  
Sally White, Director, IES, OIA, FSIS  
Clark Danford, Director, IEPS, OIA, FSIS  
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Mary Stanley, Director, IID, OIA, FSIS  
Armia Tawadouras, Acting Director, Codex Programs Staff, OIA, FSIS  
Linda Swacina, Executive Director – FSIA, OIA, FSIS  
Country File (Australia Audit File - FY 2005)

FINAL

NOV 23 2005

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

May 26 through June 30, 2005

Food Safety and Inspection Service  
United States Department of Agriculture

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## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

ATM	Area Technical Manager
AQIS	Australian Quarantine & Inspection Service
CCA	Central Competent Authority – AQIS
<i>E. coli</i>	<i>Escherichia coli</i>
FOM	Field Operations Manager
FSIS	Food Safety and Inspection Service
MSQA	Meat Safety Quality Assurance
NATA	National Association of Testing Authorities
NOID	Notice of Intent to Delist
OPVO	On-Plant Veterinary Officers
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
RTE	Ready-to-Eat
<i>Salmonella</i>	<i>Salmonella</i> species
SPS	Sanitary Performance Standards
SRM	Specified Risk Material
SSOP	Sanitation Standard Operating Procedures

## 1. INTRODUCTION

The audit took place in Australia from May 26 through June 30, 2005.

An opening meeting was held on May 26, 2005, in Canberra with the Central Competent Authority (CCA) – Australia Quarantine Inspection Service (AQIS). At this meeting, the audit team confirmed the objective and scope of the audit, the auditors' itineraries, and requested additional information needed to complete the audit of Australia's meat inspection system.

Each auditor was accompanied during the entire audit by representatives from AQIS' headquarters and/or representatives from AQIS' regional and local inspection offices. In addition, on contract with AQIS, non-government microbiologists accompanied one auditor to the microbiology laboratories.

## 2. OBJECTIVE OF THE AUDIT

This audit was an enforcement audit. The objective was to evaluate the performance of the CCA with respect to government oversight and enforcement of the U.S. import inspection requirements relative to exporting meat and meat products to the United States.

In pursuit of the objective, the following sites were visited: AQIS headquarters and five regional and 19 local inspection offices, and eight microbiology laboratories performing analytical testing on meat products destined for the United States.

<b>Competent Authority Visits</b>			<b>Comments</b>
Competent Authority	Central	1	
	Regional	5	
	Local	19	Establishments/Cold Storage Facilities
Laboratories (Microbiology)		8	
Meat Slaughter / Cutting Establishments		12	
Cold Storage Facilities		7	

## 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 and personnel interviews in the country's inspection headquarters or regional offices. The third part involved on-site visits to 19 establishments: twelve slaughter and cutting establishments and seven cold storage facilities. The fourth part involved visits to eight government-contracted/private- microbiology laboratories. Program effectiveness determinations of Australia's inspection system focused

on five areas of risk: (1) sanitation controls, including the implementation and operation of SSOP, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Australia's inspection system was assessed by evaluating these five risk areas.

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

At the opening meeting, the audit team explained that Australia's meat inspection system would be audited against the following standards: (1) FSIS regulatory requirements, as applicable, (2) AQIS requirements specific to exporting meat and meat products to the United States, and (3) FSIS equivalence determinations specific to Australia. FSIS requirements include, among other things, daily inspection in all applicable 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 thereof, 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*, *Salmonella*, and *Listeria Monocytogenes*.

The FSIS equivalence determinations were made under the provisions of the World Trade Organization Sanitary/Phytosanitary Agreement, and are:

1. Establishment employees collect carcass samples for *Salmonella* testing, and
2. Private laboratories analyze samples collected for *Salmonella* testing.

#### 4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of U.S. 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 [www.fsis.usda.gov/ofo/tsc](http://www.fsis.usda.gov/ofo/tsc).

The last three audits of Australia's inspection system have indicated repeated non-compliance with FSIS inspection requirements regarding implementation of HACCP and SSOP. In addition the following significant concerns were identified during the last three audits:

#### June 2004 Audit:

- 1 establishment delisted for failure to have daily inspection. *This establishment had never exported to the United States.*
- 3 establishments received an NOID for not complying with various FSIS inspection requirements. *Corrective actions were taken within 30 days of receiving the NOID.*
- 2 establishments were cited for inadequate implementation of post-mortem inspection requirements, i.e., heads of slaughtered cattle were not clearly identified with the carcasses. *Corrective actions were taken immediately.*
- 8 of 14 establishments were cited for inadequate government oversight.

#### April 2003 Audit:

- 1 establishment received an NOID for not complying with various FSIS inspection requirements. *Corrective actions were taken within 30 days of receiving the NOID.*
- Australia was using non-FSIS approved testing methods for the detection of residues in meat products destined for the United States.
- 13 of 18 establishments were cited with inadequate government enforcement.

#### February 2002 Audit:

- AQIS inspectors were not incising the lymph glands of the heads of bovine carcasses in Tasmania. *Corrective actions were taken immediately.*
- 3 establishments received an NOID for not complying with various FSIS inspection requirements. *Corrective actions were taken within 30 days of receiving the NOID.*
- Several incidences of cross-contamination and improper personnel hygiene practices occurred. *Corrective actions were taken immediately.*

## 6. MAIN FINDINGS

### 6.1 Government Oversight

All official veterinarians and inspectors in establishments certified by Australia to export meat and meat products to the United States are full-time AQIS employees, receiving no remuneration from either industry or establishment personnel.

AQIS field operations were recently reorganized by adding three Field Operation Managers (FOM). As a result, the Area Technical Managers (ATM) now report directly to one of the FOMs, who in turn reports to AQIS headquarters. FOMs are responsible for training, competency assessment and performance appraisals of the ATMs. In addition, they have been given the responsibility to perform in-depth verifications of establishments identified as “poor performers.” FOMs are also part of the Program Management Committee of the National Meat Manager, an advisor body that makes recommendations for better utilization of resources by AQIS.

#### 6.1.1 CCA Control Systems

AQIS has the organizational structure and staffing to assure uniform implementation of the U.S. import inspection requirements. However, AQIS needs to strengthen its oversight of the residue control and microbiology testing programs relative to exports to the United States.



### 6.1.2 Ultimate Control and Supervision

AQIS has the ultimate legal control over and supervision of the official activities of all employees in certified establishments. However, AQIS needs to strengthen its control and supervision of the following:

- Cold stores certified to handle meat products for the United States. AQIS inspection coverage of certified cold stores is once every six months.
- Microbiology laboratories conducting analytical testing of meat products destined for the United States. Laboratories were not using U.S. approved microbiological testing methods for meat products exported to the United States.
- Establishments producing Ready-to-Eat products for the United States. AQIS inspection coverage was less than daily. AQIS corrected this problem by assigning daily inspection to certified establishments producing RTE products for export to the United States.

### 6.1.3 Assignment of Competent, Qualified Inspectors

Training program for inspection personnel regarding PR/HACCP and SSOP system implementation were conducted since the last audit. Beginning in December 2004, AQIS had implemented an on-line competency-based training program for its On-Plant Veterinary Officers (OPVO) consisting of 27 training modules. This training program was initially established for AQIS' newly employed veterinarians (inductees), who, at this time, have completed 16 of the 27 modules. AQIS meat inspectors are not scheduled to take this training at this time.

### 6.1.4 Authority and Responsibility to Enforce the Laws

AQIS has the authority and responsibility to enforce Australia's inspection laws relative to exporting meat and meat products to the United States. However, audit findings indicate that AQIS is having difficulty in enforcing the U.S. import inspection requirements as follows:

- 8 of 19 establishments had deficiencies regarding SSOP's.
- 2 of 19 establishments had deficiencies regarding HACCP.
- 14 of 19 establishments had deficiencies regarding government enforcement of the FSIS inspection requirements.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

### 6.1.5 Adequate Administrative and Technical Support

AQIS has the ability to support a third-party audit.

## 6.2 Headquarters Audit

The auditors conducted a review of inspection system documents at headquarters, regional offices, and inspection offices of the 19 audited establishments. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel.
- Label approval records such as generic labels and animal raising claims.
- 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.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of criminal prosecution, consumer complaints, 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.

### 6.3.1 Audit of Regional and Local Inspection Sites

The FSIS auditors reviewed government oversight and enforcement activities at AQIS' regional offices located in Adelaide, Brisbane, Melbourne, Sydney and Perth.

## 7. ESTABLISHMENT AUDITS

The FSIS auditors visited a total of 19 establishments. Twelve slaughter and/or processing establishments and seven cold storage facilities. One establishment was delisted by AQIS because of deficiencies related to inadequate implementation of HACCP, SSOP and SPS along with previous compliance history.

One establishment received an NOID because of SSOP deficiencies. This establishment was able to retain its certification for export to the United States as the establishment corrected all deficiencies within 30 days of the date the establishment was reviewed, and AQIS verified the corrective actions.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of quality control procedures and testing methods relative to exports of meat products to the United States.

Residue record reviews at the headquarters and regional offices focused on sample handling, sampling frequency, timely analysis data reporting. Australia's residue program is controlled by the government's National Residue Survey, which is part of the Ministry of Agriculture, Fisheries, and Forestry, and separate from AQIS.

Microbiology laboratory audits focused on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. FSIS auditor evaluated compliance with the criteria established for the use of

private laboratories under the FSIS Pathogen Reduction/HACCP requirements since all laboratories reviewed are contract laboratories.

The following eight microbiology laboratories were reviewed:

- Microserve Laboratory – Perth
- IMVS Laboratory – Adelaide
- MDU (University of Melbourne) Laboratory – Melbourne
- Tasmanian Laboratory Services – Launceston
- Symbio Alliance Laboratory – Brisbane
- Teys Bros Laboratory – Beenleigh
- Silliker Microtech Laboratory – Sydney
- Fletcher Intl Exports - Dubbo

The following significant observations were noted:

- The laboratory testing methods for *Listeria monocytogenes* were not FSIS approved methods.
- The laboratory testing methods for *Salmonella* were not FSIS approved methods. In addition, the sample size was 25 grams instead of the FSIS requirement of 325 grams.
- AQIS needs to strengthen its oversight of laboratories conducting microbiological and chemical testing of meat products being exported to the United States.

## 9. SANITATION CONTROLS

As stated earlier, the FSIS auditors focused on five areas of risk to assess Australia'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, Australia'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, Australia'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 U.S. domestic inspection program. The SSOP in all establishments was found to meet the basic FSIS regulatory requirements with the exception of the following:

- 8 of 19 establishments were cited for SSOP deficiencies. Examples of deficiencies:
  - Residual water was observed dripping into an empty edible product box with liner.
  - Conveyor belt used for edible product was excessively worn.

- Grease from overhead rails was observed on boning tables.
- Establishment's pre-operational documentation was not complete.
- In one slaughter establishment:
  - 1 of 20 carcasses inspected by AQIS in the boning room was contaminated with fecal matter.
  - 1 of 10 carcasses inspected by the FSIS auditor after reinspection station was contaminated with fecal matter.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

## 9.2 Sanitation

The following deficiencies were noted:

- 3 of 19 establishments had problems regarding establishment grounds / pest control, which included:
  - Accumulation of unused equipment and construction material.
  - Bags of plastic wrapping material stacked on the ground with leaves and other debris.
- 2 of 19 establishments had maintenance problems such as:
  - Accumulation of debris under two non-used loading ramps.
  - Some doors on a shipping dock failed to close properly.
  - Cleaning chemicals were not properly labeled.
  - Excessive frost located above boxed product.
  - Two separate incidents of an employee with steeled-mash gloves picking up equipment and plastic box liners from the floor and then proceeding to handle edible products.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

## 10. ANIMAL DISEASE CONTROLS

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

- In one establishment, procedures were not documented to ensure that Specified Risk Materials (SRM) would be properly disposed to prevent cross-contamination with product destined for the United States. There was no incident of SRM being exported to the United States or U.S. product being contaminated with SRM.

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

## 11. SLAUGHTER/PROCESSING CONTROLS

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

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

### 11.1 Humane Handling and Slaughter

There were no concerns in this area

### 11.2 HACCP Implementation.

All slaughter and processing establishments certified to export meat products to the United States are required to have developed and adequately implement a HACCP program. Each of these programs was evaluated according to the criteria employed in the U.S. domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the 12 slaughter and cutting establishments. The seven cold stores reviewed were not required to implement a HACCP program.

All twelve establishments had adequately implemented the HACCP requirements with the exception of the following issues:

- One establishment failed to reassess its HACCP plan to include requirements that beef products for U.S. export are free of specific risk material (SRM.). In addition, this establishment failed to include corrective actions in its HACCP plan when there was a deviation from a critical limit.
- In one other establishment, the Critical Control Point (CCP) did not clearly state the Critical Limits (CL). The establishment's HACCP plan stated that the CL was (2° Celsius), which would be verified by checking 5 boxes. However, it did not indicate how many boxes would have to exceed the CL before corrective action would be required.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

### 11.3 Testing for Generic *E. coli*

Australia has adopted the generic *E. coli* testing methods that met the PR/HACCP criteria.

Eleven of the nineteen 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 U.S. domestic inspection program.

There were no concerns in this area.

#### 11.4 Testing for *Listeria monocytogenes*

The laboratory testing methods for *Listeria monocytogenes* were not FSIS approved methods.

### 12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Control records. Australia's residue program is controlled by the government's National Residue Survey, which is part of the Ministry of Agriculture, Fisheries, and Forestry, and separate from AQIS.

Australia's National Residue Testing Plan for 2005 was being followed as scheduled. However, AQIS needs to strengthen its oversight of the residue program relative to exports to the United States.

### 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 such as required inspection coverage and the testing program for *Salmonella* and species verification.

#### 13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments, with the exception of one establishment producing RTE products for export to the United States. AQIS immediately resolved this issue by assigning an official inspector to this establishment to carry out daily inspection activities.

In regard to the seven cold stores audited, AQIS had inspection coverage of once every six months. Cold stores were operating under AQIS' Meat Safety Quality Assurance (MSQA) validation program.

#### 13.2 Testing for *Salmonella*

Australia has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measure(s).

1. Establishment employees collect samples.
2. Private laboratories analyze samples.

Eleven of the nineteen establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the U.S. domestic inspection program.

Testing for *Salmonella* was properly conducted in all eleven establishments. However, the laboratories conducting analytical testing of meat samples for the presence of *Salmonella* were not using FSIS approved methods. In addition, the meat sample portion was 25 grams instead of the FSIS requirement of 325 grams.

AQIS Meat Notices 2000/9 and 2003/6 specify either Australian Standard or an AO. validated method. AQIS needs to strengthen its oversight of the microbiology testing programs relative to meat exports to the United States.

### 13.3 Species Verification

Species verification was being conducted in those establishments in which it was 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. The exception was inspection at the seven cold storage facilities. These establishments are under the Australian MSQA program and inspection personnel were performing basic inspection coverage of these facilities.

### 13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures; restricted product and inspection samples; disposition of dead, dying, 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.

Areas of concern were:

- 14 of 19 establishments audited had deficiencies regarding enforcement of several aspects of FSIS inspection requirements.
- Laboratories were not using FSIS approved testing methods.

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 processing.

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

## 14. CLOSING MEETING

A closing meeting was held on June 30, 2005 in Canberra with the CCA. At this meeting, the primary findings were presented by the lead auditor.

The CCA understood and accepted the findings.

Dr. M. Ghias Mughal  
Lead Auditor



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United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Fletcher International WA LOT 5216 Settlement Rd., Narrikup, WA 6326, West Australia	2. AUDIT DATE 05-31-2005	3. ESTABLISHMENT NO. 8	4. NAME OF COUNTRY Australia
		5. NAME OF AUDITOR(S) Dr. Oto Urban	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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



## 60. Observation of the Establishment

Australia, Est. 8 5-31-05

- 38/51 Accumulation of unused equipment and construction material was observed outside of the premises. Corrective action was scheduled by the establishment management 9 CFR 416.2 (a).
- 44/51 Spider webs and moldy area on the ceiling tiles were observed in the female employee's dressing room. Corrective action was scheduled by the establishment management 9 CFR 416.2 (h).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban 5-31-05*

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Austo Enterdrijes Pty Ltd., Laverton North, Victoria, Australia	2. AUDIT DATE 06-16-2005	3. ESTABLISHMENT NO. 127	4. NAME OF COUNTRY Australia
	5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	O
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<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .	O	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	O	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	O	43. Water Supply	
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<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
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19. Verification and validation of HACCP plan.	O	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	O	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	O	<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	O	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	O
23. Labeling - Product Standards	O	51. Enforcement	
24. Labeling - Net Weights	O	52. Humane Handling	O
25. General Labeling	O	53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	X
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Australia, Est. 127      6-16-05

57/51 Establishment is holding US product but inspection control of cold storages appear every sixth month 9 CFR 327.2 (a) 2 (IV) (A).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban 6-16-05*

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> Pace Trading PTY LTD, 1250 Old Port Road, Royal Park 5014, South Australia	<b>2. AUDIT DATE</b> 06-3-2005	<b>3. ESTABLISHMENT NO.</b> 162	<b>4. NAME OF COUNTRY</b> Australia
<b>5. NAME OF AUDITOR(S)</b> Dr. Oto Urban		<b>6. TYPE OF AUDIT</b> <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	O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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.	X	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards	O	51. Enforcement	X
24. Labeling - Net Weights	O	52. Humane Handling	O
25. General Labeling	O	53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

## 60. Observation of the Establishment

Australia, Est. 162      6-3-05

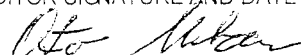
10/51 Conveyor belt used for transfer of edible product was excessively worn with observable torn and tattered surfaces. Immediate corrective action was taken by establishment management 9 CFR 416.13 (c).

10/12/51 Packages of netting, used for edible product, were being stored on a table which was in use for processing edible product 9 CFR 416.13 (c) and 416.15 (a).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 6-3-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION South Burnett Beef Pty. LTD, Murgon, QLD, Australia	2. AUDIT DATE 06 - 20 - 2005	3. ESTABLISHMENT NO. 222	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

## 60. Observation of the Establishment

Australia, Est. 222      6-20-05

10/51 Facility was very congested and railing for carcasses was very low on the kill floor. A bovine head, partially separate from carcass was dragged on the floor. This deficiency was corrected by the establishment management 9 CFR 416.13 (c).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban 6-20-05*

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Australia Meat Holding PTY LTD, Dinmore, QLD, Australia	2. AUDIT DATE 06 - 23 - 2005	3. ESTABLISHMENT NO. 235	4. NAME OF COUNTRY Australia
	5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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



60. Observation of the Establishment

Australia, Est. 235          6-23-05

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

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban*      6-23-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ralphs Meat Company, Cranville Drv., Seymour, Victoria Australia	2. AUDIT DATE 06-14-2005	3. ESTABLISHMENT NO. 260	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

## 60. Observation of the Establishment

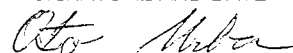
Australia, Est. 260 6-14-05

- 10 Electrical wires under the pre-trim lift were contacting passing carcasses at the entrance to the boning room. Immediate corrective action was taken by the establishment management 9 CFR 416.13 (c).
- 10 During the pre-operational sanitation inspection, holes were observed in the conveyor belt used for edible product. This deficiency was scheduled for corrective action by the inspection service representatives 9 CFR 416.13 (a).
- 10/51 Passing carcasses were observed to contact the trim stand stairs in the slaughter room. This deficiency was corrected by the establishment management 9 CFR 416.13 (c).
- 13/51 Pre-operational sanitation records did not describe several deficiencies and corrective actions did not include procedures to ensure appropriate disposition of contaminated product. This deficiency was scheduled for corrective action by the establishment officials 9 CFR 416.15 (b).
- 21/51 The Veterinarian-in-Charge (VIC) did not verify that the establishment has re-assessed its hazard analysis to determine what steps, if any, are necessary to ensure that its products are free of SRMs. Additionally, when the establishment failed to reassess its hazard analysis for SRMs, the VIC did not determine it as a deficiency and did not issue a NOID 9 CFR 417.4 (a) (3).
- 22/51 The HACCP establishment records did not indicate corrective actions taken as a result of deviations from critical limits in several instances. This deficiency was scheduled for corrective action by the establishment management 9 CFR 417.5 (a) (3).
- 46 The establishment did not adopt procedures designed to ensure that all SRMs are disposed of in a manner that will prevent cross-contamination with edible product. An establishment employee was observed to remove the spinal cord and continue to trim the carcass without first sanitizing his knife 9 CFR 310.22 (d) (2).
- 46/51 Cleaning compounds chemicals in two cases were not properly labeled in the chemical storage area. This deficiency was scheduled for correction by the establishment officials 9 CFR 416.4 (c).
- 58 This establishment was delisted by the Australian Inspection Service due to SSOP, SPS and HACCP deficiencies observed during this review, along with previous compliance history.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 6-14-05

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Teys Bros Pty, Ltd, Naracoorte, South Australia	2. AUDIT DATE 06-6-2005	3. ESTABLISHMENT NO. 423	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Australia, Est. 423      6-6-05

- 10 Grease from above railing was observed on several boning tables during the pre-operational sanitation in the boning room. Immediate corrective action was taken by the establishment management 9 CFR 416.13 (c).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 6-6-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Western Australian Meat Marketing Co – Operative Limited, Katanning, West Australia	2. AUDIT DATE 05-30-2005	3. ESTABLISHMENT NO. 572	4. NAME OF COUNTRY Australia
	5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Australia, Est. 572      5-30-05

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

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 5-30-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Kilcoy Pastoral Company, Kilcoy, QLD, Australia	2. AUDIT DATE 06 - 21 - 2005	3. ESTABLISHMENT NO. 640	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S)  Dr. Oto Urban		6. TYPE OF AUDIT  <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.	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.	X	39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			



## 60. Observation of the Establishment

Australia, Est. 640      6-21-05

- 10/51 Grease from overhead rails was observed on boning tables during the pre-operational and operational sanitation. This deficiency was detected during the pre-operational sanitation and was immediately corrected but re-appeared during the operational sanitation. Immediate corrective action was taken by the establishment management 9 CFR 416.13 (c).
- 13/51 In several cases, daily records of SSOP deficiencies were not descriptive and did not indicate whether the corrective action (removal of rust) was finished 416.16 (a).
- 46 Plastic container carrying chemical compound used during the establishment operations was not labeled. This deficiency was corrected by the establishment management 9CFR 416.4 (c).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 6-21-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Freenham Tasmania, Bacon Factory Rd, Smithton, Tasmania	2. AUDIT DATE 06-9-2005	3. ESTABLISHMENT NO. 716	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Australia, Est. 716          6-9-05

- 10 Grease from above railing was observed on two boning tables during the pre-operational and operational sanitation in the boning room. Immediate corrective action was taken by the establishment management 9 CFR 416.13 (c).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 6-9-05

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Monbeef, PTY - Ltb, Cooma, NSW, Australia	2. AUDIT DATE 06 - 27 - 2005	3. ESTABLISHMENT NO. 952	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

## 60. Observation of the Establishment

Australia, Est. 952      6-27-05

22/51 The establishment's HACCP plan stated that 5 boxes will be checked for 2°C. It did not indicate number of boxes exceeding CL that would triggers the corrective action. This deficiency was scheduled for correction by the establishment management 9 CFR 417.5 (2).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 6-27-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION G. & K. O'Connor, Pakenham, Victoria, Australia	2. AUDIT DATE 06-15-2005	3. ESTABLISHMENT NO. 1265	4. NAME OF COUNTRY Australia
	5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

## 60. Observation of the Establishment

Australia, Est: 1265      6-15-05

- 10 Residual water was observed to drip into the edible product box with liner in it. This deficiency was immediately corrected by the establishment management 9 CFR 416.13 (c).
- 46 Two employees observed to pick up equipment (stepped mash glove) and liner from the floor did not wash their hands and were about to resume their operational duties. This deficiency was corrected by the establishment management 9 CFR 416.4 (a).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 6-15-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Balhannah Co-operative Society Ltd. 37 Main Rd. Balhannah, South Australia 5242 Australia	2. AUDIT DATE 06/06/2005	3. ESTABLISHMENT NO. 1331	4. NAME OF COUNTRY Australia
	5. NAME OF AUDITOR(S) Timothy B. King, DVM		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	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.	O	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	O	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	O	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	O	44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	O	46. Sanitary Operations	
19. Verification and validation of HACCP plan.	O	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	O	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	O	<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	O	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	O
23. Labeling - Product Standards	O	51. Enforcement	X
24. Labeling - Net Weights	O	52. Humane Handling	O
25. General Labeling	O	53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	X
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		



## 60. Observation of the Establishment

Est.#: 1331 Balhannah, SA , Australia 06/06/2005

- 39/51 Two unused loading ramps had accumulation of dirt, debris, and rusted metal present under their hydraulic platforms 9 CFR 416.2 (a).
- 57/51 Monthly reviews are not performed in this establishment at this time. This cold store operates under the Australian MSQA program and inspection personnel only perform biannual (twice yearly) audits of this establishment's program 9 CFR 327.2 (a)(2)(iv)(A).

61. NAME OF AUDITOR

Timothy B. King, DVM

62. AUDITOR SIGNATURE AND DATE

*Joe Otto Nelson*

8-16-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Doroy Cold Stores Pty Ltd , Hemmant, QLD, Australia	2. AUDIT DATE 06 - 22 - 2005	3. ESTABLISHMENT NO. 1379	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Australia, Est. 1379      6-22-05

57/51 Establishment is holding US product but inspection control of cold storages for US appear every sixth month 9 CFR 327.2 (a) 2 (IV) (A).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban*      6-22-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Swire Cold Storage PTY Ltd. Cavan South Australia 5094	2. AUDIT DATE	3. ESTABLISHMENT NO. I467	4. NAME OF COUNTRY Australia
		5. NAME OF AUDITOR(S) Timothy B. King, DVM	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	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	X
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOPs 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
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .	O	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	O	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	O	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	O	44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	O	46. Sanitary Operations	
19. Verification and validation of HACCP plan.	O	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	O	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	O	<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	O	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	O
23. Labeling - Product Standards	O	51. Enforcement	X
24. Labeling - Net Weights	O	52. Humane Handling	O
25. General Labeling	O	53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	X
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

## 60. Observation of the Establishment

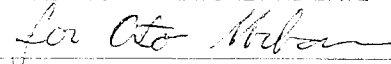
Est.#: 1467 Cavan, Australia 06/07/2005

- 36/51 The establishment had no written procedure for the identification and segregation of U. S. Export eligible product from non-eligible product 9 CFR 327.2 (a)(2)(ii)(E).
- 38/51 Mesh bags, used to hold recyclable plastic wrapping material, were stacked beside a loading dock with leaves and other debris collecting around them 9 CFR 416.2 (a).
- 39 Several doors on the shipping and receiving dock failed to close tightly enough to prohibit the entrance of vermin into the establishment. Immediate corrective action was instituted by the establishment.
- 57/51 Documentation of monthly supervisory review was not available for this establishment. This cold store operates under the Australian MSQA program and compliance audits are performed on a biannual (twice yearly) schedule 9 CFR 327.2 (a)(2)(iv)(A).

61. NAME OF AUDITOR

Timothy B. King, DVM

62. AUDITOR SIGNATURE AND DATE



8-16-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Tatiana Meat Company, Meat Weeks Road, Bordertown, South Australia	2. AUDIT DATE 06-7-2005	3. ESTABLISHMENT NO. 1614	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

## 60. Observation of the Establishment

Australia, Est. 1614      6-7-05

10/51 One out of twenty carcasses inspected by the AQIS inspection service was found with fecal contamination in the boning room. Immediate corrective action was taken by the establishment management 9 CFR 416.13 (c).

10/51 One out of ten carcasses inspected by the Auditor was found with fecal contamination after the re-inspection station in the slaughter house 9 CFR 416.13 (c).

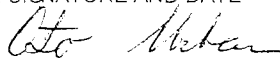
13/51 There was no corrective action described in one instance during the pre-operational sanitation locker inspection and operational sanitation records did not indicate disposition of contaminated product 9 CFR 416.16 (a).

58 This establishment was issued NOID by the Australian inspection service because of SSOP deficiencies.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 6-7-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Oxford – Cold Storage, Laverton, Victoria, Australia	2. AUDIT DATE 06-16-2005	3. ESTABLISHMENT NO. 1662	4. NAME OF COUNTRY Australia
	5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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



60. Observation of the Establishment

Australia, Est. 1662      6-16-05

57/51 Establishment is holding US product but inspection control of cold storages appear every sixth month 9 CFR 327.2 (a) 2 (IV) (A).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 6-16-05

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Swire Cold Storage Pty Ltd , Hemmant, QLD, Australia	2. AUDIT DATE 06 - 22 - 2005	3. ESTABLISHMENT NO. 2093	4. NAME OF COUNTRY Australia
	5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Australia, Est. 2093      6-22-05

57/51 This establishment has never been holding US product but is US listed and inspection control of this cold storage appears every sixth month 9 CFR 327.2 (a) 2 (IV) (A).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

*Oto Urban*      6-22-05

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Swire Cold Storage, 2 Absolon Str, Palmyra, West Australia	2. AUDIT DATE 06-1-2005	3. ESTABLISHMENT NO. 5253	4. NAME OF COUNTRY Australia
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

## 60. Observation of the Establishment

Australia, Est. 5253 6-1-05

38/51 Accumulation of unused equipment was observed on the outside premises of the establishment. Corrective action was scheduled by the establishment management 9 CFR.416.2 (a).

46/51 Frozen condensation and frost build up was observed above boxed product. Auditing AQIS records indicated this was a repetitive deficiency 9 CFR 416.4 (d).

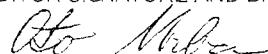
47 In the dressing areas multiple storage lockers contained dirty freezer clothing. Corrective action was scheduled by the establishment officials 9 CFR 416.5 (a).

57/51 Establishment is holding US product but inspection control of cold storages appear every sixth month 9 CFR 327.2 (a) 2 (IV) (A).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE



6-1-05



**Australian Government**  
**Australian Quarantine and Inspection Service**

Ms Sally White  
Director  
International Equivalence Staff  
Office of International Affairs  
Food Safety and Inspection Service  
Washington, D.C. 20250

Dear Ms White

Thank you for your letter of 31 August 2005 accompanying the draft final report of the Food Safety and Inspection Service (FSIS) audit of Australia's meat inspection system from 26 May through 30 June 2005. The Australian Quarantine and Inspection Service (AQIS) values the constructive working relationship that exists between our two countries. We are pleased to note the comments of the US auditor at the exit meeting that AQIS had on the whole demonstrated that it has the organisational structure and staffing to ensure uniform implementation of the US requirements.

We note from section 6.1 of the audit report that FSIS had concerns regarding AQIS oversight of both residue control and microbiological testing. AQIS has responded to these issues in a comprehensive manner in line with assurances made during equivalence discussions with FSIS conducted in Washington DC during August 2005.

To address these concerns, AQIS is strengthening its oversight of the residue program through enhanced reporting and the development of a Memorandum of Understanding (MOU) with the National Residue Survey (NRS). AQIS is also currently implementing and enhancing the microbiological testing program in line with details provided during equivalence discussions with FSIS. The major features include direct reporting of results to AQIS, increased oversight of laboratories by AQIS and closer reporting and oversight of the National Association of Testing Authorities, Australia (NATA) as the third party auditor and accreditation provider of laboratories through an MOU. Features of this MOU include closer reporting links, enhancement of NATA and AQIS audit functions through a specific check list and an increase in the frequency of laboratory audits and proficiency testing.

During the audit, concern was raised regarding the use of non FSIS-approved methods for microbiological testing and, in previous audits, for residue testing. AQIS has since presented these methods to FSIS for equivalence determinations. Methods currently in use for testing meat for exports to the US are internationally recognised by the relevant standard setting and accrediting organisations such as the International Organisation for Standardisation (ISO) and the Association of Analytical Communities (AOAC). AQIS is also taking measures to ensure that other relevant FSIS requirements are met, in line with submissions made to FSIS during equivalence discussions.

Some concerns were raised by FSIS during the audit regarding AQIS's role at cold stores authorised to hold product eligible for export to the US. Subsequent negotiations identified that these concerns were largely the result of a difference in nomenclature between Australia and the US. Establishments known in Australia as cold stores would in fact be classified as International Distribution (ID) warehouses in the US. Following this clarification, AQIS has also initiated processes to increase the frequency of AQIS audit of these establishments in order to meet FSIS requirements and ensure that the HACCP and SSOP requirements appropriate for ID warehouses are being implemented in Australian cold stores.

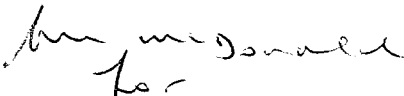
IES/122

Establishments producing ready-to-eat products for export to the US have always had in place daily inspection coverage for active processes. These establishments now also have in place daily inspection during slow drying of product and during the period that any processes are in progress for the production of products eligible for export to the US.

Deficiencies noted by the FSIS auditors in individual establishments have been addressed and the corrective actions verified by AQIS. One establishment received a Notice of Intention to Delist (NOID) and responded immediately to rectify all deficiencies within 30 days. AQIS has verified the corrective actions taken and provided a report to FSIS in a previous submission. The one establishment delisted by AQIS during the audit has subsequently addressed all of the deficiencies noted and a report has been supplied to FSIS in this regard. Following advice from FSIS this establishment has now been relisted for the US. Attached for your consideration is a summary of the corrective actions and preventative measures undertaken to address deficiencies identified at individual establishments. I am pleased to advise that AQIS is reinforcing with its field staff through performance management systems and specific training exercises AQIS's role on plant as regulator and enforcer of Australian and overseas country requirements.

In summary I would like to take this opportunity to thank you and the FSIS staff involved in the audit process and the subsequent equivalence discussions in Washington DC for the professional and collegiate manner in which these were conducted. AQIS is appreciative of the opportunity to respond to this audit report and takes the findings seriously. AQIS is confident that FSIS will find that the recent enhancements to the production system that are being implemented following the audit and equivalence discussions will address concerns raised by FSIS during this and previous audits. AQIS looks forward to the opportunity to demonstrate the results of these changes in subsequent audits in ensuring that Australian production systems meet FSIS requirements.

Yours sincerely



Greg Read  
Executive Manager  
Exports and Animal Programs Division

8 November 2005

Attachment – Summary of corrective actions taken at individual establishments

## AQIS Response to FSIS Audit Findings

## Attachment 1

Estab No.	FSIS Report Comment	Corrective Action (CA) / Preventive Action (PA)	Actions verified by OPS and ATM
008	<p><b>38/51:</b> Accumulation of unused equipment and construction material was observed outside of the premises.</p> <p>Corrective action was scheduled by the establishment management. 9 CFR 416.2 (a).</p>	<p><b>CA:</b> Much of the unused equipment has been sold. All remaining unused equipment and material has been relocated onto pallets placed onto fresh gravel about 60 metres away.</p> <p><b>PA:</b> Additional bait stations were placed in that area. Nil rodent activity has been detected in the 2 months since their installation. Area is subject to weekly environs checks and fortnightly rodent stations checks. Work instructions have been updated to include these changes.</p>	Verified by ATM at first visit after shutdown on 23 Aug 05
	<p><b>44/51:</b> Spider webs and mouldy area on the ceiling tiles were observed in the female employees' dressing room.</p> <p>Corrective action was scheduled by the establishment management. 9 CFR 416.2 (h).</p>	<p><b>CA:</b> Spider webs cleared immediately at time of review. Ceiling tiles have been replaced.</p> <p><b>PA:</b> Work instruction for environs check has been modified to include directions to check for and remove any spider webs. Fortnightly checks are scheduled to specifically look for cobwebs. Spider webs have not been noted on AQIS amenities checks over the last two months.</p> <p>Weekly amenities checks have found the recurring problem and initiating cause which was not previously identified is now being resolved.</p>	Verified by ATM at first visit after shutdown on 23 Aug 05
127	<p><b>57/51:</b> Establishment is holding US product but inspection control of cold storages appear every sixth months. 9 CFR 327.2 (a) 2 (IV) (A).</p>	In accordance with further discussions held in Washington in August 2005, quarterly audits are now carried out on this establishment.	
162	<p><b>10/51:</b> Conveyor belt used for transfer of edible product was excessively worn with observable torn and tattered surfaces.</p> <p>Immediate corrective action was taken by establishment management. 9 CFR 416.13 (c).</p>	<p><b>CA:</b> Immediate corrective action taken by stopping production and replacing the belt.</p> <p><b>PA:</b> Routinely monitored by QA staff. The belt has since been replaced again and is in good condition.</p>	Verified at audit by ATM on 20 Sep 05
	<p><b>10/12/51:</b> Packages of netting, used for edible product, were being stored on a table which was in use for processing edible product. 9 CFR 416.13 (c) and 416.15 (a).</p>	<p><b>CA:</b> The nettings were removed from the table.</p> <p><b>PA:</b> Packages of netting are transferred into the boning room as required. There is no risk to product with the method used now. Work instructions have been amended accordingly.</p>	Verified at audit by ATM on 20 Sep 05
222	<p><b>10/51:</b> Facility was very congested and railing for carcasses was very low on the kill floor.</p>	<p><b>CA:</b> Production was stopped until the retain rail(s) was cleared.</p> <p><b>PA:</b> Supervisor and QA monitor sides on the retain rails to prevent cross contamination. Once the retain rail(s) is full (while maintaining clear separation between sides), production is stopped until the retain rail(s) is cleared.</p>	Verified by OPV on 30 Jul 05



**AQIS Response to FSIS Audit Findings**

**Attachment 1**

Etab No.	FSIS Report Comment	Corrective Action (CA) / Preventive Action (PA)	Actions verified by OPS and ATM
		<ul style="list-style-type: none"> <li>• Cleaning of the housing of boning chain</li> <li>• Clean and replace worn parts on all pushers in the boning room</li> <li>• Replacement of sections of the boning chain</li> </ul> <p>The Chief Engineer has conducted an audit of all rails to identify areas where metal flakes from aluminium slides may be generated. This involved replacing parts, repairing gates and rams. A vice has been installed in the hook room so that the hook room operatives can replace nylon bushes in the slides prior to circulation in production areas.</p> <p>The Technical Manager has expanded the Maintenance SOP which addresses preventative maintenance.</p> <p>Quality Assurance Officers increased the frequency of monitoring of product tables to 30 minute intervals up to 04 Jul 05 to verify that the initial corrective actions were effective.</p>	
	<p>13/51: In several cases daily records of SSOP deficiencies were not descriptive and did not indicate whether the corrective action (removal of rust) was finished 9 CFR 416.16 (a).</p>	<p><b>CA:</b> The Technical Manager has implemented an immediate system of methodically inspecting, monitoring and verifying correctness of detail on all recording forms associated with the AA on a daily basis. This includes sanitation items specific to Daily Record Review and HACCP CCP items specific to Pre-Shipment Review.</p> <p>The CEO, operations management and Technical Manager have conducted corrective action awareness training on a departmental basis with each supervisor and QA Officer to outline;</p> <ul style="list-style-type: none"> <li>• Supervisor and QA responsibilities and reporting lines</li> <li>• Responsiveness to deficiencies noted by QA staff</li> <li>• Supervisor corrective actions and where to document actions</li> <li>• Verification activities conducted by QA staff and where to document such activities</li> <li>• Adequacy of deficiencies and corrective actions documented by operatives other than QA staff</li> </ul> <p><b>PA:</b> QA Officers have been provided as technical advisors to all ancillary operatives conducting monitoring as a part of the AA system. Their focus is to improve identification, reporting and recording deficiencies as evidenced during audit.</p>	<p>Verified by OPVs and ATM on 18 Jul 05</p>

**AQIS Response to FSIS Audit Findings**

**Attachment 1**

Etab No.	FSIS Report Comment	Corrective Action (CA) / Preventive Action (PA)	Actions verified by OPS and ATM
	This cold store operates under the Australian AA program and inspection personnel only perform biannual (twice yearly) audits of this establishment's program 9 CFR 327.2 (a) (2) (iv) (A).		
1379	57/51: Establishment is holding US product but inspection control storages for US appear every sixth months. 9 CFR 327.2 (a) 2 (IV) (A)	In accordance with further discussions held in Washington in August 2005, quarterly audits are now carried out on this establishment.	
1467	36/51: The establishment had no written procedure for the identification and segregation of US export eligible product from non-eligible product. 9 CFR 327.2 (a)(2)(ii)(E).	CA/PA: Segregation procedure is now documented in the AA and forms part of the security program. Approved 28 Jun 05.	Verified by ATM 28 Jun 05
	38/51: Mesh bags, used to hold recyclable plastic wrapping material, were stacked beside a loading dock with leaves and other debris collecting around them. 9 CFR 416.2 (a).	CA: The area was cleaned after bags were collected by re-cycling company.  PA: Bags are kept on frames to ensure better storage control and for ease of cleaning the area. Work instructions amended.	Verified by ATM 28 Jun 05
	39: Several doors on the shipping and receiving dock failed to close tightly enough to prohibit the entrance of vermin into the establishment.  Immediate corrective action was instituted by the establishment.	CA/PA: New seals were fitted to door/docks on 21 Jun 05.	Verified by ATM 28 Jun 05
	57/51: Documentation of monthly supervisory review was not available for this establishment.  This cold store operates under the Australian AA program and compliance audits are performed on a biannual (twice yearly) schedule. 9 CFR 327.2 (a)(2)(iv)(A).	In accordance with further discussions held in Washington in August 2005, quarterly audits are now scheduled to be carried out on this establishment.	
1614	NOID. Corrective and preventive actions taken as provided on 12th July 2005 (copy at appendix 2).		
1662	57/51: Establishment is holding US product but inspection control of cold storages appear every sixth month. 9 CFR 327.2 (a) 2 (IV) (A).	In accordance with further discussions held in Washington in August 2005, quarterly audits are now carried out on this establishment.	
2093	57/51: This establishment has never been holding US product but is US listed and	In accordance with further discussions held in Washington in August 2005, quarterly audits are now scheduled to be carried out on this establishment.	