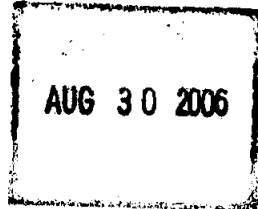




United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250



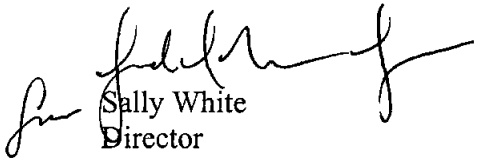
Dr. Norman Valdivia Quijano
Chief of the Meat Inspection Service
Dirección General de Protección y Sanidad Agropecuaria
Ministry of Agriculture and Forestry
Gobierno De Nicaragua
Managua, Nicaragua, C.A.

Dear Dr. Valdivia Quijano:

The Food Safety Inspection Service (FSIS) completed an on-site annual audit of Nicaragua's meat inspection system February 14 to March 3, 2006. We received no comments from Nicaragua regarding the FSIS draft final report. Enclosed is a copy of the final report.

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

Sincerely,



Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

FINAL



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

FEBRUARY 14 THROUGH MARCH 3, 2006

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

AI	Auxiliary Inspector
CCA	Central Competent Authority (Ministry of Agriculture, Livestock, and Forestry)
CDICH	Chief of the Department of Inspection and Certification/HACCP
CVMI	Chief Veterinary Meat Inspector
DGPSA	<i>Dirección General de Protección y Salud Animal</i> or the General Directorate for Plant and Animal Health
DIA	<i>Dirección de Inocuidad Agroalimentaria</i> or Division of Food Safety
DISAAN	<i>Dirección de Salud Animal</i> or Directorate of Animal Health
<i>E. coli</i>	Generic <i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
MAG-FOR	<i>Ministerio Agropecuario y Forestal</i> , or Ministry of Agriculture, Livestock, and Forestry
PR/HACCP	Pathogen Reduction/ Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
<i>Salmonella</i>	<i>Salmonella</i> species
VMO	Veterinary Medical Officer

1. INTRODUCTION

The audit took place in Nicaragua from February 14 through March 3, 2006.

An opening meeting was held on February 14, 2006, in Managua with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the details of the audit itinerary, and requested additional information needed to complete the audit of Nicaragua's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Ministry of Agriculture, Livestock, and Forestry (MAG-FOR), and representatives from the local inspection offices.

2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, two laboratories performing analytical testing on United States-destined product, four slaughter and processing establishments, and one cold storage facility.

Competent Authority Visits		Comments
Competent Authority	3	Managua
Laboratories	2	Managua
Meat Slaughter and Processing Establishments	4	Juigalpa, Nandaime, Tipitapa and Managua
Cold storage facility	1	Rivas

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Nicaragua's inspection headquarters offices. The third part involved on-site visits to four beef slaughter and processing establishments and one cold storage facility certified by Nicaragua as eligible to export to the United States. The fourth part involved visits to two government-owned and operated laboratories. The *Laboratorio Nacional de Residuos Químicos y Biológicos*, or National Laboratory for Chemical and Biological Residues, was conducting analyses of field samples for Nicaragua's national residue control program. The *Laboratorio Central Diagnóstico Veterinario*, or Central Veterinary Diagnostic Laboratory, was conducting analyses of field samples for the presence of *Salmonella* species and generic *Escherichia coli* (*E. coli*).

Program effectiveness determinations of Nicaragua's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP); (2) animal disease controls; (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis/Critical Control Point (HACCP) programs and the testing program for generic *E. coli*; (4) residue controls; and (5) enforcement controls, including the testing program for *Salmonella* species. Nicaragua's inspection system was assessed by evaluating these five risk areas.

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

During the opening meeting, the auditor explained that Nicaragua's inspection system would be audited in accordance with two areas of focus. First, the auditor would audit against FSIS requirements. These include daily inspection in all certified establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and FSIS' requirements for HACCP, SSOP, testing for generic *E. coli* and *Salmonella* species.

Second, the auditor would audit against any equivalence determinations that have been made by FSIS for Nicaragua under provisions of the Sanitary/Phytosanitary Agreement. Currently, no special equivalence determinations are in effect for Nicaragua.

4. LEGAL BASIS FOR THE AUDIT

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

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

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address:
http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

The last two FSIS audits of Nicaragua's inspection system were conducted in October 2004 and January 2005.

The following deficiencies were identified during the FSIS enforcement audit of October 2004:

- In all three establishments, neither the establishments nor the inspection service were maintaining daily records to document monitoring and verification procedures to remove, segregate, and dispose of Specified Risk Materials.

The results of the October 2004 FSIS enforcement audit indicated that all deficiencies that were observed during the FSIS routine annual audit of November 2003 had been satisfactorily addressed and corrected.

No deficiencies were observed during the January 2005 FSIS annual audit.

6. MAIN FINDINGS

6.1 Government Oversight

The office of the *Dirección General de Protección y Salud Animal* (DGPSA), or the General Directorate for Plant and Animal Health, in Managua is under the umbrella of the *Ministerio Agropecuario y Forestal (MAG-FOR)*, or Ministry of Agriculture, Livestock, and Forestry. The DGPSA is Nicaragua's Central Competent Authority (CCA) and is responsible for providing government oversight of Nicaragua's meat inspection programs.

A reorganization of the structure of the meat inspection system went into effect on January 1, 2005. The main purpose of this reorganization was to facilitate the implementation of a new nationwide identification and traceability program to enable animals to be traced back to the farms/owners of origin, which is expected to occur in the second quarter of 2005. Previously, the responsibilities for both food safety and animal health were assigned to a single division under the DGPSA; under the reorganized system there are three subdivisions under the DGPSA: (1) The *Dirección de Inocuidad Agroalimentaria* (DIA), or Division of Food Safety, (2) the *Dirección de Salud Animal* (DISAAN), or Directorate of Animal Health, and (3) *Servicios Agrosanitarios*, or Food Sanitary Services, which provides oversight over the residue and microbiology laboratories.

There are three further subdivisions of the new DIA. The first is Surveillance and Traceability, which is responsible for residues and food hygiene, animal identification, and traceability, and public sanitation education. The second subdivision is Agro-Industrial Inspection, which is responsible for meat inspection activities (see below). The third subdivision is Processes and Certifications, which is responsible for the education and training of inspection and establishment personnel, for the certification of inspection and establishment personnel for competency in the requirements of HACCP and SSOP programs, and for the internal reviews of official establishments.

The division of Agro-Industrial Inspection is further divided into (A) Meat & Meat Products; (B) Dairy Products, (C) Seafood, (D) Poultry, (E) Fruits & Vegetable Inspection, (F) Coffee, and (G) Peanuts, Sorghum, and Soy.

There was a personnel change in charge of the upper levels of the meat inspection system.

The new director was named for the Division of Food Safety (*Dirección de Inocuidad Agroalimentaria*).

The Chief of the Department of Inspection and Certification/HACCP (CDICH) reports to the division of Agro-Industrial Inspection and has ultimate control over all inspection activities, including the implementation of enforcement actions for noncompliance with FSIS requirements. The Chief Veterinary Meat Inspector (CVMI) reports to the CDICH and supervises the five Veterinary Medical Officers (VMOs) in charge of the five establishments certified as eligible to export to the U.S. The official list of certified establishments is maintained and controlled by the CDICH.

The Chief of the Department of Biological Residues now reports to the division of Food Sanitary Services and is responsible for the direction and management of Nicaragua's residue programs. The Chief also provides oversight of the implementation of the residue programs, supervising seven analysts and six support staff members. The Chief communicates via fax, hard-copy memo, e-mail, and telephone, and coordinates with the CDICH regarding residue results and any enforcement actions that may be necessary in the event that residue tolerance levels are exceeded.

New official guidelines, policies, and regulations are issued by the DGPSA headquarters in Managua. Any change in the regulations must be subjected to a rule-making process that includes analyzing and evaluating public comments.

6.1.1 CCA Control Systems

The CDICH manages and communicates any new inspection guidelines, including new FSIS Directives, Notices, and regulations, to the Veterinary Medical Officers in all five of the U.S.-eligible facilities and provides instructions on how to implement them. The CDICH communicates with the VMOs through faxes, e-mail, and hard-copy memos. The CDICH also supervises an internal HACCP team to conduct semi-annual audits of each of the four establishments' HACCP systems. This HACCP-auditing team uses an evaluation form to collect information on each regulatory aspect of the HACCP systems. The resulting information is analyzed, evaluated, and rated to determine whether certified establishments meet the basic and on-going HACCP requirements.

The CVMI is directly responsible for ensuring implementation of FSIS requirements by the VMO at each certified establishment. There are no regional or district offices.

6.1.2 Ultimate Control and Supervision

Direct implementation of the inspection programs in each of the five official establishments that export meat products to the U.S. is accomplished through the Front Line Supervisor (CVMI), one VMO, and six Auxiliary Inspectors (AIs). The VMOs are rotated among the five establishments every two years. There is also a designated relief VMO ready to fill in for illness or annual leave. If an inspector is ill, the inspector from the local establishment pool with the most experience substitutes. Whenever an AI resigns, a replacement is transferred from another export establishment.

Verification of implementation of FSIS requirements is accomplished by monthly internal supervisory reviews, which are conducted by the CVMI. The central headquarters office has the legal and regulatory authority to administer the meat inspection programs.

In addition to the normal monthly reviews, the CVMI, his second-in-command, and the three VMOs in the export plants, as a team, visit one of the five export plants occasionally, to supervise and correlate activities and compliance with requirements. They are usually conducted on a monthly basis, but many audits by other countries have been conducted in the interim.

6.1.3 Assignment of Competent, Qualified Inspectors

Inspection officials in all three certified establishments are paid by the government of Nicaragua (MAG-FOR). MAG-FOR employs a user-fees system to collect fees from the certified establishments for inspection services rendered.

The CVMI is responsible for ensuring that each hired VMO and AI receives the required pre-employment training. On-the-job training of these new employees is provided by experienced VMOs in the official establishments, and lasts from three to four months. This training covers all aspects of meat inspection in export establishments. If the newly-hired VMO or AI does not demonstrate the expected competence level after the training period, the individual is not assigned to an official establishment until such time as he/she demonstrates the required competence level.

6.1.4 Authority and Responsibility to Enforce the Laws

The sanitation, slaughter, and processing inspection procedures and standards, and the legal authority to enforce these requirements, are outlined and specified in two legal documents, the *Reglamento de Inspeccion Sanitaria de la Carne para Establecimientos Autorizados* (Regulation of Sanitary Inspection of Meat for Authorized Establishments) and the *Ley Basica de Salud Animal y Sanidad Vegetal* (Basic Law of Animal Health and Plant Health). The CDICH, the CVMI, and the VMOs have the legal authority to enforce the Nicaragua's meat inspection laws, regulations, and FSIS requirements. The authority to delist is granted in Article 19 of the Regulation of Sanitary Inspection of Meat for Authorized Establishments and lies jointly with the CDICH and CVMI.

The activities and responsibilities of the official in the position of CVMI are stipulated in Articles 22 and 23 of the Regulation of Sanitary Inspection of Meat for Authorized Establishments.

6.1.5 Adequate Administrative and Technical Support

The DGPSA has adequate administrative and technical support to operate Nicaragua's meat inspection system and to ensure its compliance with U.S. requirements. MAG-FOR has the ability to support a third party audit.

6.2 Headquarters Audits

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

- Internal review reports,
- Other supervisory visits to establishments that were certified to export to the U.S,
- 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,
- products from livestock with conditions such as cysticercosis,
- Control of inedible and condemned materials,
- Export product inspection and control including export certificates, and
- Enforcement records, including examples of criminal prosecution and seizure and control of noncompliant product.

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

7. ESTABLISHMENT AUDITS

The FSIS auditor visited four slaughter/processing establishments and one cold storage facility that have been certified by MAG-FOR as eligible to export to the U.S. None were delisted by Nicaragua because of failure to meet basic U.S. requirements, and none received a "Notice of Intent to Delist" because of HACCP or SSOP implementation deficiencies.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis is placed on the application of procedures and standards that are equivalent to United States requirements.

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

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements. (Private laboratories are not used in Nicaragua.)

The following laboratories were audited:

- The government-owned and operated *Laboratorio Nacional de Residuos Químicos y Biológicos* or National Laboratory for Chemical and Biological Residues in Managua.
- The government-owned and operated *Laboratorio Central Diagnóstico Veterinario* or Central Veterinary Diagnostic Laboratory in Managua.

The findings in these laboratories will be discussed in Section 11.3 (Testing for generic *E. coli*), 12 (RESIDUE CONTROLS), and 13.2 (Testing for *Salmonella* species) of this report.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Nicaragua'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, Nicaragua'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, Nicaragua'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. The following deficiency was observed in one establishment:

- Plastic containers, for edible product use were not properly cleaned and were re-used. There were no available clean containers in the edible offal area. Additionally, the area for washing dirty containers was located adjacent to the kill floor, in close proximity of passing edible product.

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 the four establishments were found to meet the FSIS regulatory requirements. In the cold storage facility the following deficiency was observed:

- Although management reported taking product temperature and cleaning and sanitizing the thermometer and drill after each use there were no written procedures and records to confirm this activity.

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, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Nicaragua's inspection system had adequate controls in place. No deficiencies were noted.

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

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, 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 testing program for generic *E. coli* in slaughter establishments.

11.1 Humane Handling and Humane Slaughter

No deficiencies were noted.

11.2 HACCP Implementation

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

The HACCP programs were reviewed during the on-site audits of the four establishments. All establishments had adequately implemented the PR/HACCP requirements.

11.3 Testing for Generic *E. coli*

Nicaragua has adopted the FSIS regulatory requirements for testing for generic *E. coli*. All four establishments were required to meet the basic FSIS regulatory requirements for testing for generic *E. coli* and were evaluated according to the criteria employed in the United States' domestic inspection program. Testing for generic *E. coli* was properly conducted in all four establishments.

- The government-owned and operated *Laboratorio Central Diagnóstico Veterinario*, or Central Veterinary Diagnostic Laboratory, in Managua, in which field samples of U.S.-eligible product are analyzed for generic *E. coli*, was audited. No deficiencies were noted.

11.4 Testing for *Listeria monocytogenes*

None of the establishments audited were producing any ready-to-eat products, either for the U.S. or for any other domestic or foreign markets, so the requirements for testing for *Listeria monocytogenes* according to the Final Rule of June 6, 2003, did not apply to these establishments.

12. RESIDUE CONTROLS

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

The government-owned and operated *Laboratorio Nacional de Residuos Químicos y Biológicos* or National Laboratory for Chemical and Biological Residues in Managua was audited. The following deficiency was noted:

- No monitoring temperature device or written records were found for one of the two refrigerators used for storage of chemical standards.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

Documented daily inspection was provided in all five establishments for production days on which U.S.-eligible product was produced.

13.2 Testing for *Salmonella* Species

Nicaragua has adopted the FSIS regulatory requirements for testing for *Salmonella* species. All four establishments were evaluated according to the criteria employed in the United States' domestic inspection program. No deficiencies were noted.

13.3 Species Verification

At the time of this audit, Nicaragua was required to test product for species verification. Species verification was being conducted in all four slaughter/processing establishments.

13.4 Monthly Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required.

13.5 Inspection System Controls

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

Furthermore, controls were in place for security items, shipment security, and products entering the establishments from outside sources.

National mandates for the implementation of compliance with the requirements for special handling of Specified Risk Materials (SRMs) regarding Bovine Spongiform Encephalopathy (BSE) have been implemented. Non-ambulatory cattle are condemned upon ante-mortem inspection, no beef containing SRMs is permitted in U.S.-eligible product, mechanically-separated beef is ineligible for use in U.S.-eligible product, and air-injection stunning is not permitted in Nicaragua.

- Inspection service officials were not enforcing U.S. requirements in two establishments.

14. CLOSING MEETING

A closing meeting was held on March 3, 2006 with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

for Oto Urban, DVM
Senior Program Auditor

Manzoor H. Chaudery

15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

Foreign country response to Draft Final Audit Report (*no comments received*)

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Novaterra SA. Km 42 Carretera Panamericana Norte, Tipitapa, Managua, Nicaragua	2. AUDIT DATE Feb. 22, 2006	3. ESTABLISHMENT NO. 2	4. NAME OF COUNTRY Nicaragua
	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	
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	O
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.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 2: Novaterra SA., Tipitapa, Managua, Nicaragua; February 22, 2006

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

61. NAME OF AUDITOR
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

Oto Urban 3/10/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Industrial Comercial San Martin S.A. Nandaime	2. AUDIT DATE Feb. 16, 2006	3. ESTABLISHMENT NO. 4	4. NAME OF COUNTRY Nicaragua
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	
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	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	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 4: Industrial Comercial San Martin S.A., Nandaime, Nicaragua; February 16, 2006

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

61. NAME OF AUDITOR

Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

Oto Urban 3/10/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Nuevo Carnic S.A. Managua, Nicaragua	2. AUDIT DATE Feb. 21, 2006	3. ESTABLISHMENT NO. 5	4. NAME OF COUNTRY Nicaragua
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	
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	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	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Perk Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment


Est. 5, Nuevo Carnic S.A.; Managua, Nicaragua; February 21, 2006

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

61. NAME OF AUDITOR

Gary D. Boistad, DVM

62. AUDITOR SIGNATURE AND DATE

 3/10/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Matadero Central S.A. (MACESA) Juigalpa, Cholales	2. AUDIT DATE Feb. 20, 2006	3. ESTABLISHMENT NO. 8	4. NAME OF COUNTRY Nicaragua
5. NAME OF AUDITOR(S) Dr. O. 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	
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	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	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	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.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	x
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 8, Macesa Matadero Central S.A., Juigalpa, Nicaragua; February 20, 2006

46/51 Plastic containers for edible product use were not properly cleaned and were re-used. There were no available clean containers in the edible offal area. Additionally, the area for washing dirty containers was located adjacent to the kill floor, in the close proximity of passing edible product. Corrective action was scheduled by the inspection service.

61. NAME OF AUDITOR

Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

Garv D. Bolstad 3/10/06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION IGOSA Km. 107 Carretera Panamericana Nandaime-Rivas, Nicaragua	2. AUDIT DATE Feb. 23, 2006	3. ESTABLISHMENT NO. 6	4. NAME OF COUNTRY Nicaragua
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	O
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	O
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	
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	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	O
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Est. 6: IGOSA, Nandaime-Rivas, Nicaragua; February 23, 2006

10/51 Although the management reported taking product temperature that they cleaned and sanitized the thermometer and the drill after each use but there were no written procedures and records to confirm this activity. The establishment officials scheduled to correct this deficiency.

61. NAME OF AUDITOR

Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

Oto Urban 3/10/06

Country Response Not Received