



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

MAY 7 2002

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

Dear Mr. Read:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Australia's meat inspection system from August 2 through September 5, 2001. Enclosed is a copy of the final audit report. Comments by Australia on the draft final audit report have been included as Attachment "G" in the enclosed final audit report.

We appreciate the corrective actions taken by AQIS to address the inspection deficiencies noted during the audit. In addition, we acknowledge the improvements made by AQIS to prevent carcass contamination by urine spillage during the slaughtering of sheep.

If I can provide further information regarding this audit, please contact me by telephone (202-720-3781), facsimile (202-690-4040), or e-mail (sally.stratmoen@fsis.usda.gov). You may also contact Richard F. Brown by telephone at (202) 690-2679, by fax at (202) 690-4719, or by e-mail at richard.brown@fsis.usda.gov.

Sincerely,

/s/ Sally Stratmoen, Chief
Equivalence Section
International Policy Staff
Office of Policy, Program Development
and Evaluation

Enclosure



United States
Department of
Agriculture

Food Safety
And Inspection
Service

Technical
Service
Center

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Omaha, NE 68102

AUDIT REPORT FOR AUSTRALIA AUGUST 2 THROUGH SEPTEMBER 5, 2001

INTRODUCTION

Background

This report reflects information that was obtained during an audit of Australia's meat inspection system from August 2 through September 5, 2001. Eleven of the 103 establishments certified to export meat to the United States were audited. Ten of these were slaughter establishments and the other one was conducting processing operations.

In addition, three newly proposed certified ratite establishments were audited. All three establishments were conducting slaughtering operations.

The last audit of the Australian meat inspection system was conducted in October 2000. Nine establishments were audited: eight were acceptable (Ests. 688, 517, 2309, 640, 572, 297, 195, and 3085), and one (533) was evaluated as unacceptable. The major concerns from that audit were:

- Zero tolerance defects were observed in the sheep dressing procedures due to urine spillage in four establishments (Ests. 572, 640, 2309, and 533).
- Condensation was observed above exposed product and/or above exposed product trafficways in two establishments (Ests. 688, 3085).
- Rodent baits were located in production areas in establishment 517.

The deficiencies addressed in Establishment 533, which was evaluated as unacceptable during the last audit, were found to be corrected during this audit.

At the time of this audit, Australia was eligible to export fresh, processed beef, lamb, mutton, and goat products to the United States.

During the first seven months of Calendar Year 2001, 90 Australian establishments exported about 569 million pounds of beef, mutton, lamb and goat to the United States. Port-of-entry (POE) rejections were 0.264 percent of the total import for all defects.

PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with Australian national meat inspection officials to discuss oversight programs and practices, including enforcement activities. The second entailed an audit of a selection of records in the meat

inspection headquarters facilities and at other sites. The third was conducted by on-site visits to establishments. The fourth was a visit to two laboratories, one performing analytical testing of field samples for the national residue testing program, and the other culturing field samples for the presence of microbiological contamination with *Salmonella and Escherichia coli*.

Establishments for this on-site audit were selected from a group of 28 drawn from the total list of 103 establishments certified by Australia to export to the United States. From the group of 28 establishments, 10 were randomly selected for on-site visits and the remaining 18 were chosen for a centralized records review. Added to the 10 establishments for on-site visits were three ratite establishments and one other establishment, which was evaluated unacceptable during the previous audit. Accordingly, the total number of establishments selected for on-site visits was 14.

Australia's program effectiveness was assessed by evaluating five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOPs), (2) animal disease controls, (3) residue controls, (4) slaughter/ processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point (HACCP) systems and the generic *Escherichia coli* testing program, and (5) enforcement controls, including the testing program for *Salmonella* species.

During all on-site establishment visits, the auditor evaluated the nature, extent, and degree to which findings impacted on food safety and public health, as well as overall program delivery. The auditor also determined if establishment and inspection system controls were in place. Establishments that do not have effective controls in place to prevent, detect and eliminate product contamination/adulteration are considered unacceptable and therefore ineligible to export products to the U.S., and are delisted accordingly by the country's meat inspection officials (this was the case with one establishment—see below).

RESULTS AND DISCUSSION

Summary

Effective inspection system controls were found to be in place in 12 of the 14 establishments audited on-site; two establishments (224 and 716) were recommended for re-review. Establishment 520, which was not part of the on-site visits, was delisted during the records review because of non-existence of SSOP and HACCP programs. Details of audit findings, including compliance with HACCP, SSOPs, and testing programs for *Salmonella* and generic *E. coli*, are discussed later in this report.

As stated previously, the last audit of the Australian meat inspection system was conducted in October 2000. Nine establishments were audited: eight were acceptable (Ests. 195, 640, 688, 3085, 517, 297, 2309, and 572.), and one (533) was unacceptable. The concerns from that audit were in the risk area of Cross-Contamination in Establishments 533, 517, 297 and

572. No effective procedure for detection and removal of urine spillage on sheep carcasses (Ests.533, 572, 2309, and 3085); condensation was observed above exposed product and/or above exposed product trafficways (Ests. 688 and 3085); plastic strip doors were in use in exposed product areas in most establishments. During this new audit, the auditor determined that all deficiencies, with the exception of urine contamination, were found to be addressed and corrected.

HACCP-implementation deficiencies had been found in one of the nine establishments visited (Est. 297) during the last audit. In this establishment's HACCP plan, the temperature of the incoming carcasses was not addressed.

During this new audit, implementation of the required HACCP programs was found to be deficient in several criteria in two establishments (224 and 716); and a few criteria in six of the 14 establishments visited (08, 359, 648, 2346, 3416 and 3458). During the records review of Establishment 520, no HACCP program was found. Details are provided in the Slaughter and Processing Control Section later in this report.

Entrance Meeting

On August 2, 2001, an entrance meeting was held in the Canberra offices of the Australian Quarantine and Inspection Service (AQIS), and was presided by Dr. Albert Cobb, Area Technical Manager Co-ordinator, AQIS and attended by Ms. Meryl Stanton, Executive Director, AQIS; Mr. Greg Read, Executive Manager, Exports, AQIS, Ms. Ann McDonald, General Manager, Market Maintenance, AQIS, Dr. Peter Miller, Program Manager Meat, Food Services; Dr. Jonathan Webber, Manager National Residue Program; Mr. Neville Spencer, Manager, Meat Technical Support Team, Food Services; Dr. John Langbridge, Senior Area Technical Manager; Dr. Peter McGregor, Senior Area Technical Manager (Victoria); Dr. Steven Tidswell, Area Technical Manager (Canberra); Dr. Jack Haslam, Market Maintenance; Bill Mathews, Market Maintenance, AQIS; Melanie O'Flynn, Manager, National Residue Survey (NRS); Dr. Jonathon Webber, NRS; Mr. Max Darvill, National Registration Authority; Dr. Suresh (Sam) P. Singh, International Audit Staff Officer; Dr. Ghias Mughal, Chief, International Audit, Review Program, Technical Services Center, FSIS, USDA; and Dr. Randolph H. Zeitner, Agricultural Counselor, USDA, U.S. Embassy, Canberra, Australia.

Topics of presentation and discussion included the following:

1. Welcome by Meryl Stanton, Executive Director, AQIS.
2. AQIS structural Changes affecting meat by Greg Read.
3. Animal Health in Australia by Andrew Cupit.
4. National Residue Survey by Jonathon Webber.

5. The equivalence of HACCP and the Meat Hygiene Assessment (MHA) and Meat Safety Quality Assurance (MSQA) scheme by Peter Miller and Albert Cobb.
6. Systems Audits, National Plant Management System (NPMS), E.coli and Salmonella Monitoring Program (ESAM) and Scheme for Corrective Action (SCA) by Peter Miller, Albert Cobb and John Langbridge.
7. Information on rejected imports at U.S. Import Stations.
8. Australian response since the last FSIS Audit.

Headquarters Audit

There have been no changes in the organizational structure or upper levels of inspection staffing since the last U.S. audit of Australia's inspection system in October 2000.

To gain an accurate overview of the effectiveness of inspection controls, FSIS requested that the audits of the individual establishments be led by the inspection officials who normally conduct the periodic reviews for compliance with U.S. specifications. The FSIS auditor (hereinafter called "the auditor") observed and evaluated the process.

The auditor conducted a review of inspection system documents pertaining to the establishments listed for records review. This records review was conducted at the headquarters of the inspection service, at a district or regional office or other convenient site. 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 U.S.
- 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.
- Pathogen reduction and other food safety initiatives such as SSOPS, HACCP programs, generic *E. coli* testing and *Salmonella* testing.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- 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.

The following concerns arose as a result the examination of documents of SSOP and HACCP programs, which are mentioned in Attachment A and B of this report.

1. In two establishments (297 and 1618) records of the monitoring of daily operational sanitation records were not maintained.
2. In establishment 260, the HACCP plan did not include the intended use of the finished products.
3. In Establishments 039, 847, 887, 1618, and 3085, the HACCP plans did not specify the monitoring frequency performed for each Critical Control Point (CCP).
4. In Establishments 260, 291, and 297, the HACCP plans did describe corrective actions but were not specific to a critical limit.
5. In Establishments 656 and 847, the HACCP plans did not show any records of pre-shipment reviews.
6. There was no SSOP or HACCP program documents for Establishment 520, because it was operating as a leased facility of establishment 243.

Government Oversight

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

Establishment Audits

One hundred and three establishments were certified to export meat products to the United States at the time this audit was conducted. Fourteen establishments including three ratite slaughter facilities were visited for on-site audits. In all of the establishments visited, both AQIS inspection system controls and establishment system controls were in place to prevent, detect and control contamination and adulteration of products except as noted in this report.

Laboratory Audits

During the laboratory audits, emphasis was placed on the application of procedures and standards that were equivalent to U.S. requirements. Information was also collected about the risk areas of government oversight of accredited, approved, and private laboratories, intra-laboratory quality assurance procedures, including sample handling and methodology.

The Chemical Residue Laboratory, Australian Government Analytical Laboratories (AGAL) in Paymblec (Sydney), was audited on August 13, 2001. Effective controls were in place for 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 methods used for the analyses were acceptable. No compositing of samples was done.

The check sample program did meet FSIS requirements. Check samples for each analyst are on a monthly basis and samples between laboratories are run every three months.

Australia's microbiological testing for *Salmonella* and *E. coli* was being performed in private laboratories. One of these, the Micro-Tech Laboratory in Blackburn (Melbourne), was audited on August 14, 2001. The auditor determined that the system met the criteria established for the use of private laboratories under FSIS's Pathogen Reduction/HACCP rule. These criteria are:

1. The laboratories have been accredited/approved by the government, accredited by third party accrediting organization with oversight by the government, or a government contract laboratory.
2. The laboratories have properly trained personnel, suitable facilities and equipment, a written quality assurance program, and reporting and record-keeping capabilities.
3. Results of analyses are being reported to the government or simultaneously to the government and establishment.

Establishment Operations by Establishment Number

The following operations were being conducted in the 14 establishments:

Beef and sheep slaughter and boning – two establishments (246, and 533)
Beef slaughter and boning – six establishments (004, 157, 170, 224, 648, and 716)
Goat and sheep processing only – one establishment (3458)
Sheep and goat slaughter and boning – two establishments (008 and 359)
Ratite, sheep and goat slaughter and boning-three establishments (1980, 2346, and 3416)

SANITATION CONTROLS

Based on the on-site audits of establishments, Australia's inspection system had controls in place for basic establishment facilities, condition of facilities, product protection and handling and establishment sanitation program except as noted below.

In Establishment 533, chlorination room was not protected from rain and was not secure and maintained properly and there was potential for chemical hazard and loss of chlorination for main water supply to the establishment.

Sanitation Standard Operating Procedures (SSOPs)

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOPs were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment A).

The SSOPs were found to meet the basic FSIS regulatory requirements, with variations in Establishments 004, 170, 224, and 3416 during on-site visits. In these establishments, daily records of monitoring of operational sanitation were not being maintained on regular basis. One general problem seen was that there was no effective system in place for detection and removal of urine spillage on sheep carcasses during the dressing procedure and the records of monitoring were not maintained.

Cross-Contamination

1. A carcass trim operator was observed not sanitizing hands and equipment between carcasses (Est. 224).
2. Condensate was observed above exposed product (Est. 716).
3. Product conveyor belt was not constructed for cleaning underneath (Est. 648).
4. The correct procedure for re-conditioning of dropped carcasses was not being followed (Ests. 224 and 716).
5. No effective procedure for detection and removal of urine spillage on sheep carcasses (Est. 359).
6. Condemned and trimmed inedible product was observed being accumulated on the floor rather than in marked inedible containers in Establishment 004.
7. Plastic tubs for edible product was observed to contain black grease and dirt on the racks of clean tubs in the boning room in Establishment 2346.

Condition of Facilities and Equipment

1. Overhead structures and equipment were observed with dust and debris in Establishments 224 and 716. In addition, in certain areas, floors and walls were broken and these establishments seemed to have no effective maintenance program to prevent rust, paint and cracks.
2. Rusted overhead structure in cooler in establishment No.224 was observed. No direct product contamination was observed.

Product Handling and Storage

Dry storage rooms were not kept clean and cardboard boxes were stored in contact with walls and there was a potential for vermin infestations in Establishments 008, 648 and 2346.

Personnel Hygiene and Practices

Hand washing facilities in a loading area were not functional in Establishment 648 and in the locker room in Establishment 008.

ANIMAL DISEASE CONTROLS

With the exceptions listed below, Australia's inspection system had controls in place to ensure adequate animal identification, ante-mortem and post-mortem inspection procedures and dispositions, condemned and restricted product control, and procedures for sanitary handling of returned and rework product.

1. In Establishment 533, several pathological bruises on beef carcasses were not being trimmed after inspection.
2. In Establishment 008, condemned, inedible and edible containers were not identified. Denaturing ink used in pet food area was not sufficient for the purpose.

Inspection authorities (AQIS) do not keep any daily records of condemnation of organs (liver, heart, kidney and lungs, etc.) according to disease conditions of carcasses, although they do keep records of whole carcasses condemned due to different pathological conditions. Most of the Australian establishments do export organs to the United States. In the United States, FSIS inspectors are required to keep daily organ condemnation records in domestic establishments for disease surveillance purposes and for economic loss determination of feed lot operators and farmers.

There were reported to have been no outbreaks of animal diseases with public-health significance since the previous U.S. audit.

RESIDUE CONTROLS

Australia's National Residue Testing Plan for 2001 was being followed, and was on schedule. The Australian inspection system had adequate controls in place to ensure compliance with sampling and reporting procedures and storage and use of chemicals.

SLAUGHTER/PROCESSING CONTROLS

The Australian inspection system had controls in place to ensure adequate ante-and post-mortem inspection procedures and dispositions, control and disposition of dead, dying, diseased or disabled animals, humane handling and slaughter, processed product controls including ingredients, formulations and packaging materials.

HACCP Implementation

All establishments approved to export meat products to the U.S. are required to have developed and implemented a Hazard Analysis Critical Control Point (HACCP) system. Each of these systems was evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment B).

The HACCP programs were found not to meet FSIS regulatory requirements in several establishments during on-site visits. Two establishments (224 and 716) did not specify intended use of the finished products, all hazards identified were not included in the plan, the plan did not list critical control points for fecal, ingesta, urine and milk contamination of carcasses (zero tolerance), the plan did not mention the monitoring frequency performed for each CCP, and the plan did not produce records of procedures to verify the implementation of HACCP. These two establishments were classified as acceptable re-review.

In five establishments (08, 224, 716, 2346, and 3458), HACCP documents did not mention the intended use of the finished product.

Four establishments (08, 359, 648, and 2346) did not mention the monitoring frequency for each CCP.

In Establishments 359, 224, 2346, 716, and 648, the HACCP plan did not describe specific corrective actions when a critical limit is exceeded.

Adequate documentation of verification procedures was lacking in seven establishments (3416, 224, 2346, 716, 008, 648, and 359).

Five establishments (008, 359, 648, 716, and 3416) did not exhibit routine pre-shipment review records.

Testing for Generic *E. coli*

Australia has adopted the FSIS regulatory requirements for *E. coli* testing in bovines but not in sheep and goats. Australia has requested an equivalence determination from FSIS regarding the generic *E. coli* testing requirements for minor species, e.g., sheep and goats. Australia is testing for *E. coli* in ratites using their own developed criteria in exporting and certified establishments because of interim final rule (381.72(b) published in the U.S. Federal Register on May 7, 2001.

All the establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing, and were audited and evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment C).

Additionally, establishments had adequate controls in place to prevent meat products intended for Australian domestic consumption from being commingled with products eligible for export to the U.S.

ENFORCEMENT CONTROLS

Inspection System Controls

The AQIS inspection system controls [ante-and post-mortem inspection procedures and dispositions, control of restricted product and inspection samples, control and disposition of dead, dying, diseased or disabled animals, boneless meat reinspection, shipment security, including shipment between establishments, prevention of commingling of product intended for export to the United States with domestic product, monitoring and verification of establishment programs and controls, inspection supervision and documentation, the importation of only eligible livestock or poultry from other countries (i.e., only from eligible countries and certified establishments within those countries), and the importation of only eligible meat or poultry products from other countries for further processing] were in place and effective in ensuring that products produced by the establishment were wholesome, unadulterated, and properly labeled. In addition, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

Testing for *Salmonella* Species

All beef 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. The data collection instrument used accompanies this report (Attachment D).

Australia has adopted the FSIS regulatory requirements for *Salmonella* testing for bovine but not for sheep and goats. There are no FSIS requirements for testing for *Salmonella* in sheep, goats or ratites.

The *Salmonella* testing programs were found to meet the basic FSIS regulatory requirements in bovine. Australia is testing for *Salmonella* in Ratites using their own criteria.

Species Verification Testing

At the time of this audit, Australia was not exempt from the species verification-testing requirement. The auditor verified that species verification testing was being conducted in accordance with FSIS requirements.

MONTHLY REVIEWS

These reviews were being performed by the Australian equivalent of Circuit Supervisors. They are titled Area Technical Managers (ATM). All were veterinarians with several years of experience.

The internal review program was not applied equally to both export and non-export establishments. Domestic establishments were not mandatoraly reviewed by Senior ATM's every month. Internal review visits were not always announced in advance, and were conducted, at times by individuals and at other times by a team of reviewers, at least once monthly, and sometimes more often if indicated. The records of audited establishments were kept in the inspection offices of the individual establishments, and copies were also kept in the central AQIS offices in Canberra, and were routinely maintained on file for a minimum of three years.

In the event that an establishment is found, during one of these internal reviews, to be out of compliance with U.S. requirements, and is delisted for U.S. export, before it may again qualify for eligibility and be reinstated, a group is empowered to conduct an in-depth review. This is called a "Cross Review", and the results are reported to Headquarters Managers for evaluation; they formulate a plan for corrective actions and preventive measures.

Enforcement Activities

The following information was obtained through AQIS Compliance & Investigation, Compliance Information System (CIS). AQIS Compliance & Investigation (C&I) seeks to warrant the integrity of AQIS export and quarantine systems by delivering an investigation and monitoring service designed to encourage industry compliance with the legislative requirements for the movement of goods into or out of Australia. The following statistics deal with the meat related issues during the year 2001.

Founded prosecutions for meat related issues—0

Prosecutions pending---2

This is a forgery matter relating to trade description. The product was described in a manner that did not meet the requirements of the importing country. There is no issue over the integrity of the product in terms of food safety.

Letters of warning issued---3

These letters were issued for matters relating to "ineligible product in export chain" issues between AQIS staff and plant management, and minor hygiene matters.

Matters referred to external agencies---10

These matters were for issues dealt with by State Departments/Jurisdictions, e.g. theft-related issues (Police), animal welfare (RSPCA), and matters under the jurisdiction of State Departments of Agriculture.

Investigations conducted and matter resolved through discussions with management---22

These were matters that included such issues as seals being accidentally broken, door security, and animal welfare where Compliance Investigators negotiated directly with plant management.

EXIT MEETING

An exit meeting was conducted in Canberra on September 5, 2001. The participants were: Mr. Greg Reed Executive Manager AQIS; Dr. Peter Miller, Program Manager, Technical Services, Dr. Jack Haslam, Manager Technical Market Access; National Manager, Food Inspection Operation; Dr. Charles Bosgra, Area Technical Manager; Dr. Albert Cobb, Senior Area Technical Manager Coordinator; Dr. Steve Tidswell, Area Technical Manager (Canberra); Dr. Peter McGregor, Senior Area Technical Manager; (Victoria); Dr. Roger Turner, Senior Area Technical Manager (New South Wales); Dr. John Langbridge; Dr. Suresh Singh, International Audit Staff Officer, USDA, FSIS, and Dr. Ghias Mughal, Branch Chief, International Staff, USDA, FSIS.

The following topics were discussed:

1. Findings and observations in each establishment as stated in this report.
2. HACCP related observations and findings as stated in this report.
3. Zero tolerances for feces, ingesta, milk and urine with emphasis on feces and urine. Australian inspection officials will form a managerial group to solve this problem immediately.
4. Dropped carcass procedures were not being conducted as written. Monitoring will be followed to assure correct response.
5. Post-mortem inspection on the heads of small stock (sheep and goats). Their response was that it was submitted to International Policy Staff, FSIS and they were awaiting a response from them.
6. The rate of sampling for generic *E. coli* testing for sheep. They responded that it had been submitted to International Policy Staff, FSIS and they were awaiting a response.

CONCLUSION

The inspection system of Australia was found to have effective controls to ensure that product destined for export to the United States was produced under conditions equivalent to those which FSIS requires in domestic establishments. The major problem observed was the lack of policy or procedure to address zero tolerance of feces, urine and ingesta on cattle and sheep carcasses during the slaughter process and in the HACCP plans.

Fourteen establishments were audited: 12 were acceptable, two were evaluated as acceptable re-review. The deficiencies encountered during the on-site establishment audits, in those establishments which were found to be acceptable, were adequately addressed to the auditor's satisfaction.

Dr. Suresh P. Singh
International Audit Staff Officer

(signed)Dr. Suresh P. Singh

ATTACHMENTS

- A. Data collection instrument for SSOPs
- B. Data collection instrument for HACCP programs
- C. Data collection instrument for generic *E. coli* testing
- D. Data collection instrument for *Salmonella* testing
- E. Laboratory Audit Forms
- F. Individual Foreign Establishment Audit Forms
- G. Written Foreign Country's Response to the Draft Final Audit Report

Data Collection Instrument for SSOPs

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOPs were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

1. The establishment has a written SSOP program.
2. The procedure addresses pre-operational sanitation.
3. The procedure addresses operational sanitation.
4. The pre-operational procedures address (at a minimum) the cleaning of food-contact surfaces of facilities, equipment, and utensils.
5. The procedure indicates the frequency of the tasks.
6. The procedure identifies the individuals responsible for implementing and maintaining the activities.
7. The records of these procedures and any corrective action taken are being maintained on a daily basis.
8. The procedure is dated and signed by the person with overall on-site authority.

The results of these evaluations were as follows:

Est. #	1. Written program addressed	2. Pre-op sanitation addressed	3. Oper. Sanitation addressed	4. Contact surfaces addressed	5. Frequency addressed	6. Responsible indiv. identified	7. Documentation done daily	8. Dated and signed
004	√	√	√	√	√	√	No	√
008	√	√	√	√	√	√	√	√
157	√	√	√	√	√	√	√	√
170	√	√	√	√	√	√	No	√
224	√	√	√	√	√	√	No	√
246	√	√	√	√	√	√	√	√
359	√	√	√	√	√	√	√	√
533	√	√	√	√	√	√	√	√
648	√	√	√	√	√	√	√	√
716	√	√	√	√	√	√	√	√
1980	√	√	√	√	√	√	√	√
2346	√	√	√	√	√	√	√	√
3416	√	√	√	√	√	√	No	√
3458	√	√	√	√	√	√	√	√

Documentation was also audited from the following establishments that were not visited on-site, during the centralized document audit:

007	√	√	√	√	√	√	√	√
039	√	√	√	√	√	√	√	√
222	√	√	√	√	√	√	√	√
235	√	√	√	√	√	√	√	√
239	√	√	√	√	√	√	√	√
249	√	√	√	√	√	√	√	√
260	√	√	√	√	√	√	√	√

291	√	√	√	√	√	√	√	√
294	√	√	√	√	√	√	√	√
297	√	√	√	√	√	√	No	√
344	√	√	√	√	√	√	√	√
558	√	√	√	√	√	√	√	√
656	√	√	√	√	√	√	√	√
847	√	√	√	√	√	√	√	√
887	√	√	√	√	√	√	√	√
1618	√	√	√	√	√	√	No	√
3085	√	√	√	√	√	√	√	√
520	No							

Data Collection Instrument for HACCP Programs

Each of the establishments approved to export meat products to the U.S. was required to have developed and implemented a Hazard Analysis – Critical Control Point (HACCP) system. Each of these systems was evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument included the following statements:

1. The establishment has a flow chart that describes the process steps and product flow.
2. The establishment has conducted a hazard analysis that includes food safety hazards likely to occur.
3. The analysis includes the intended use of or the consumers of the finished product(s).
4. There is a written HACCP plan for each product where the hazard analysis revealed one or more food safety hazard(s) reasonably likely to occur.
5. All hazards identified in the analysis are included in the HACCP plan; the plan lists a CCP for each food safety hazard identified.
6. The HACCP plan specifies critical limits, monitoring procedures, and the monitoring frequency performed for each CCP.
7. The plan describes corrective actions taken when a critical limit is exceeded.
8. The HACCP plan was validated using multiple monitoring result.
9. The HACCP plan lists the establishments' procedures to verify that the plan is being effectively implemented and functioning and the frequency for these procedures.
10. The HACCP plan's record-keeping system documents the monitoring of CCPs and/or includes records with actual values and observations.
11. The HACCP plan is dated and signed by a responsible establishment official.
12. The establishment is performing routine pre-shipment document reviews.

The results of these evaluations were as follows:

Est. #	1. Flow diagram	2. Hazard analysis conducted	3. Use & users included	4. Plan for each hazard	5. CCPs for all hazards	6. Monitoring is specified	7. Corr. Actions are described	8. Plan validated	9. Adequate verific. procedures	10. Adequate documentation	11. Dated and signed	12. Pre-shipment doc. review
004	√	√	√	√	√	√	√	√	√	√	√	√
008	√	√	no	√	√	no	√	√	no	√	√	No
157	√	√	√	√	√	√	√	√	√	√	√	√
170	√	√	√	√	√	√	√	√	√	√	√	√
224	√	√	No	√	No	No	√	√	no	√	√	√
246	√	√	√	√	√	√	√	√	√	√	√	√
359	√	√	√	√	√	No	√	√	no	√	√	No
533	√	√	√	√	√	√	√	√	√	√	√	√
648	√	√	√	√	√	No	No	√	no	√	√	No
716	√	√	No	√	No	No	no	√	no	√	√	√
1980	√	√	√	√	√	√	√	√	√	√	√	√
2346	√	√	no	√	√	No	√	√	no	√	√	No
3416	√	√	√	√	√	√	√	√	no	√	√	No
3458	√	√	no	√	√	√	√	√	√	√	√	√

Documentation was also audited from the following establishments that were not visited on-site, during the centralized document audit:

007	√	√	√	√	√	√	√	√	√	√	√	√
039	√	√	√	√	√	No	√	√	√	√	√	√
222	√	√	√	√	√	√	√	√	√	√	√	√
235	√	√	√	√	√	√	√	√	√	√	√	√
239	√	√	√	√	√	√	√	√	√	√	√	√
249	√	√	√	√	√	√	√	√	√	√	√	√
260	√	√	No	√	√	√	√	√	√	√	√	√
291	√	√	√	√	√	√	No	√	√	√	√	√
294	√	√	√	√	√	√	√	√	√	√	√	√
297	√	√	√	√	√	√	No	√	√	√	√	√
344	√	√	√	√	√	√	√	√	√	√	√	√
558	√	√	√	√	√	√	√	√	√	√	√	√
656	√	√	√	√	√	√	√	√	√	√	√	No
847	√	√	√	√	√	No	√	√	√	√	√	No
887	√	√	√	√	√	No	√	√	√	√	√	√
1618	√	√	√	√	√	No	√	√	√	√	√	√
3085	√	√	√	√	√	No	√	√	√	√	√	√
520	No											

Data Collection Instrument for Generic *E. coli* Testing

Each establishment (except Est. 297, which was a processed product facility) was evaluated to determine if the basic FSIS regulatory requirements for generic *E. coli* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

1. The establishment has a written procedure for testing for generic *E. coli*.
2. The procedure designates the employee(s) responsible to collect the samples.
3. The procedure designates the establishment location for sample collecting.
4. The sample collection is done on the predominant species being slaughtered.
5. The sampling is done at the frequency specified in the procedure.
6. The proper carcass site(s) and/or collection methodology (sponge or excision) is/are being used for sampling.
7. The carcass selection is following the random method specified in the procedure or is being taken randomly.
8. The laboratory is analyzing the sample using an AOAC Official Method or an equivalent method.
9. The results of the tests are being recorded on a process control chart showing the most recent test results.
10. The test results are being maintained for at least 12 months.

Est. #	1. Written procedure	2. Sampler designated	3. Sampling location given	4. Predominant species sampled	5. Sampling at the req'd freq.	6. Proper site or method	7. Sampling is random	8. Using AOAC method	9. Chart or graph of results	10. Results are kept at least 1 yr
004	√	√	√	√	√	√	√	√	√	√
008	√	√	√	√	√	√	√	√	√	√
157	√	√	√	√	√	√	√	√	√	√
170	√	√	√	√	√	√	√	√	√	√
224	√	√	√	√	√	√	√	√	√	√
246	√	√	√	√	√	√	√	√	√	√
359	√	√	√	√	√	√	√	√	√	√
533	√	√	√	√	√	√	√	√	√	√
648	√	√	√	√	√	√	√	√	√	√
716	√	√	√	√	√	√	√	√	√	√
3458	√	√	√	√	√	√	√	√	√	√

Documentation was also audited from the following establishments that were not visited on-site, during the centralized document audit:

007	√	√	√	√	√	√	√	√	√	√
039	√	√	√	√	√	√	√	√	√	√
222	√	√	√	√	√	√	√	√	√	√
235	√	√	√	√	√	√	√	√	√	√
239	√	√	√	√	√	√	√	√	√	√
249	√	√	√	√	√	√	√	√	√	√
260	√	√	√	√	√	√	√	√	√	√
291	√	√	√	√	√	√	√	√	√	√
294	√	√	√	√	√	√	√	√	√	√
297	√	√	√	√	√	√	√	√	√	√
344	√	√	√	√	√	√	√	√	√	√
558	√	√	√	√	√	√	√	√	√	√
656	√	√	√	√	√	√	√	√	√	√
847	√	√	√	√	√	√	√	√	√	√
887	√	√	√	√	√	√	√	√	√	√
1618	√	√	√	√	√	√	√	√	√	√
3085	√	√	√	√	√	√	√	√	√	√

Data Collection Instrument for *Salmonella* testing

Each slaughter establishment (except est. 297 which was processed product establishment) was evaluated to determine if the basic FSIS regulatory requirements for *Salmonella* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument included the following statements:

1. *Salmonella* testing is being done in this establishment.
2. Carcasses are being sampled.
3. Ground product is being sampled.
4. The samples are being taken randomly.
5. The proper carcass site(s) and/or collection of proper product (carcass or ground) is being used for sampling.
6. Establishments in violation are not being allowed to continue operations.

The results of these evaluations were as follows:

Est. #	1. Testing as required	2. Carcasses are sampled	3. Ground product is sampled	4. Samples are taken randomly	5. Proper site and/or proper prod.	6. Violative est's stop operations
004	√	√	N/A	√	√	√
008	√	√	N/A	√	√	√
157	√	√	N/A	√	√	√
170	√	√	N/A	√	√	√
224	√	√	N/A	√	√	√
246	√	√	N/A	√	√	√
359	√	√	N/A	√	√	√
533	√	√	N/A	√	√	√
648	√	√	N/A	√	√	√
716	√	√	N/A	√	√	√
3458	√	√	N/A	√	√	√

Documentation was also audited from the following establishments that were not visited on-site, during the centralized document audit:

007	√	√	N/A	√	√	√
039	√	√	N/A	√	√	√
222	√	√	N/A	√	√	√
235	√	√	N/A	√	√	√
239	√	√	N/A	√	√	√
249	√	√	N/A	√	√	√
260	√	√	N/A	√	√	√
291	√	√	N/A	√	√	√
294	√	√	N/A	√	√	√
297						
344	√	√	N/A	√	√	√
558	√	√	N/A	√	√	√
656	√	√	N/A	√	√	√
847	√	√	N/A	√	√	√
887	√	√	N/A	√	√	√
1618	√	√	N/A	√	√	√
3085	√	√	N/A	√	√	√
	√	√	N/A	√	√	√

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN COUNTRY LABORATORY REVIEW		REVIEW DATE 08-13-2001	NAME OF FOREIGN LABORATORY Australian Government Analytical Laboratories(AGAL)
FOREIGN GOV'T AGENCY AGAL-AQUIS	CITY & COUNTRY SYDNEY, AUSTRALIA	ADDRESS OF LABORATORY 1,Suakin Street, Paymblec, NSW	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Wolfgang Korth, Manager Residue Chemistry,NRS	

Residue Code/Name			100	111	300	200	203	400	500							
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE													
	Sample Handling	01		A	A	A	A	A	A	A						
	Sampling Frequency	02		A	A	A	A	A	A	A						
	Timely Analyses	03		A	A	A	A	A	A	A						
	Compositing Procedure	04		O	O	O	O	O	O	O						
	Interpret Comp Data	05		O	O	O	O	O	O	O						
	Data Reporting	06	A	A	A	A	A	A	A							
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A	A							
	Correct Tissue(s)	08	A	A	A	A	A	A	A							
	Equipment Operation	09	A	A	A	A	A	A	A							
	Instrument Printouts	10	A	A	A	A	A	A	A							
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A	A							
	Recovery Frequency	12	A	A	A	A	A	A	A							
	Percent Recovery	13	A	A	A	A	A	A	A							
	Check Sample Frequency	14	A	A	A	A	A	A	A							
	All analyst w/Check Samples	15	A	A	A	A	A	A	A							
	Corrective Actions	16	A	A	A	A	A	A	A							
	International Check Samples	17	O	O	O	O	O	O	O							
REVIEW PROCEDURES	Corrected Prior Deficiencies	18	A	A	A	A	A	A	A							
OTHER REVIEW		19														
		20														

SIGNATURE OF REVIEWER
S.P. Singh

DATE
 8/13/01



Questions for Auditing Microbiological Laboratories

Audit Date-----8-14-2001

General

Name & location of lab: *Microtech Laboratories, (Silkieir) Ltd.18, King Street, Blackburn, Victoria, Australia.*

Private or gov't lab? *Private*

How & when was accreditation obtained? *1999, by Accreditation Authority of Australia-National Testing Authority of Australia (NATA).*

How & how often is accreditation maintained? *Once a year-NATA.*

When and how is payment for analysis provided? *By Inspection authorities and customers and clients.*

Are results released before payment is received? *Yes*

Methodology for HACCP Salmonella samples (regulatory labs)

Does this lab analyze HACCP Salmonella samples? *Yes*

How is HACCP Salmonella samples received & recorded? *Samples are collected and mailed and brought to the laboratory by the clients.*

IS HACCP Salmonella samples analyzed on the day of receipt? *No (within one week).*

What method(s) is used for HACCP Salmonella samples?*Standard Methods=-
AOAC*

Is it a qualitative method (i.e. +/- result)? *Yes*

Are HACCP ground beef samples analyzed for Salmonella? *N/A*

What is the size of the ground beef test portion? *N/A*

What buffer is used: *Buffered Peptone Water*

Sponge samples for Salmonella? *sponges*

Poultry rinsates for Salmonella? *N/A*

Salmonella ground beef sample homogenates? *N/A*

Analytical controls are employed for each set of samples. *Yes*

How are HACCP Salmonella results expressed? *Positive or negative*

How are HACCP Salmonella results recorded: logbook

Data sheets/work sheets?

And/or Log books?

How and to whom are HACCP Salmonella results reported? By mail to establishment management and Australian Quarantine and Inspection Service.

Are "check" samples periodically used to test the proficiency of the lab and analysts for Salmonella testing? Yes

Methodology for HACCP generic E. coli samples (in-plant or other private labs)

Does this lab analyze HACCP generic E. coli samples? Yes

How are HACCP E. coli samples received & recorded? Samples are collected by establishment and sent to the laboratory.

Are HACCP E. coli samples analyzed on the day of receipt? No - within one week

What method is used for HACCP generic E. coli samples? AOAC

Is it a quantitative method? Yes

What buffer is used: Buffered Peptone Water

E. coli sponge samples? Swabs

Poultry rinsates for generic E. coli? N/A

Are analytical controls are employed for each set of samples? Yes

**How are HACCP E. coli results calculated and/or expressed?
Quantitative=cfu/sqcm**

How are E. coli results recorded: Log books

data sheets/work sheets?

Log books?

How and to whom are HACCP E. coli results reported? By mail to establishment management and government inspection authorities.

Are "check" samples periodically used to test the proficiency of the lab and analysts for generic E. coli testing? Yes

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE 08-03-2001	ESTABLISHMENT NO. AND NAME 0004, Australia Meat holdings PTY Ltd.	CITY Townsville COUNTRY Australia
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN OFFICIAL Dr.Baden Pearse	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

CODES (Give an appropriate code for each review item listed below)
 A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 O
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 M	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOP	M
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE	✓

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	08-03-2001	0004, Australia Meat holdings PTY Ltd.	Townsville
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.Baden Pearse		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M.17=Rusted overstructures in cooler No.4 were observed. No direct product contamination.

M.30=Accumulation of condemned and trimmed inedible product on floor rather than in the marked inedible containers was observed in Boning Room.

M.35=Operational sanitation and monitoring was not recorded in SSOP program.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		08-06-2001	0170, Australia Meat Holdings Pvt.Ltd.		Purvawanda
		NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr. Baden Pearse	
				EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A	COMMENTS MADE ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	
FOREIGN PLANT REVIEW FORM		08-08-2001	3416, Miramist Ostrich Pvt.Ltd.		CABOOLTURE	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Baden Pearse		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply						
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records	63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A		
Personal hygiene practices	26 A	Ingredients identification		53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	COMMENTS MADE ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		08-10-2001	0157, Ramsey Food Processing Pvt.Ltd.	South Grafton	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.John Langbridge		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations 55 O	
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials 56 A	
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation 57 A	
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals 58 A	
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims 59 O	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring 60 A	
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules 61 O	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment 62 O	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records 63 O	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection 64 O	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures 65 O	
Temperature control	10 A	Animal identification	37 A	Container closure exam 66 O	
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling 67 O	
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling 68 O	
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures 69 O	
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant 70 O	
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection 71 O	
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification 72 A	
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification 73 A	
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates 74 A	
Product contact equipment	19 A	Residue program compliance	46 A	Single standard 75 A	
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision 76 A	
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items 77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security 78 A	
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification 79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status 80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports 81 A	
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE 08-15-01	ESTABLISHMENT NO. AND NAME 0224, Poowang Meat Packing	CITY Poowang
			COUNTRY Australia
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN OFFICIAL Dr.Jason Ollington		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 U	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 U	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 M	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 O		
Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE	✓

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	08-15-01	0224, Poowang Meat Packing	Poowang
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.Jason Ollington		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M 17=Cracks, flaking paint,and exposed insulation were observed in carcass coolers and in other areas.

M18=Overhead structures-ducts, beams and pipes through out establishment showed dust and debris.

M19=Equipment and containers for edible fat showed cracks and crevices.

M20=Inside walls, floors and ceilings showed cracks, flaking paint and rusted areas.

M33=There seems to be no effective maintenance program that prvents and corrects defects such as rust, broken equipment, flaking paint, cracked floors and walls etc on timely manner.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE 08-16-2001	ESTABLISHMENT NO. AND NAME 2346, Ozimeats Ltd.	CITY Pyramid Hills
			COUNTRY Australia

NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN OFFICIAL Dr.Ross Miller	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable
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CODES (Give an appropriate code for each review item listed below)
 A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 M	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 M	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE	✓

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	08-16-2001	2346, Ozimeats Ltd.	Pyramid Hills
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr.S.P.Singh	Dr.Ross Miller	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

This is Ratite slaughter and boning facilities.Ostriches were being slaughter at the time of audit and were being deboned.

M19=Plastic tub for edible product was observed to contain black grease and dirt on the rack of clean tubs in the boning room.

M21=Card board boxes stored, were not covered with plastic and dirt was observed on the surfaces of the boxes. Boxes were stored very closed to walls and was very hard to inspect for vermins and pests.

M30=Meat from denuding machine was not stored properly and was dragging on the equipment for a long time.

M41=Pathological lesions were observed on passed livers, however , veterinary authorities collected samples for laboratory diagnosis. Condemnation of Liver, heart and spleen due to pathological lesions are not recorded, only carcasses are recorded if it is condemned due to pathology or any other reasons.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 08-17-2001	ESTABLISHMENT NO. AND NAME 0246, Midfield Meat Processing Pvt.Ltd.		CITY Warranbool	
FOREIGN PLANT REVIEW FORM					COUNTRY AUSTRALIA	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Ross Miller		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply						
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records	63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 OA		
Personal hygiene practices	26 A	Ingredients identification		53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	COMMENTS MADE ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE 08-20-2001	ESTABLISHMENT NO. AND NAME 3458, HILLS OF DARLING PROP.LTD.	CITY Harriesfield
			COUNTRY Australia
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN OFFICIAL Dr.Jason Ollington		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 O
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 O	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 O	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 08-22-2001	ESTABLISHMENT NO. AND NAME 00716, Blue Ribbon Meat Prop., Ltd.	CITY Smithton	
FOREIGN PLANT REVIEW FORM				COUNTRY Australia	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Ross Miller		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations 55 O	
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials 56 O	
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation 57 O	
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals 58 O	
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims 59 O	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring 60 A	
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules 61 O	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment 62 O	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records 63 O	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection 64 O	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures 65 O	
Temperature control	10 A	Animal identification	37 A	Container closure exam 66 O	
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling 67 O	
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling 68 O	
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures 69 O	
Ventilation	14 A	Postmortem inspec. procedures	41 M	Process. defect actions -- plant 70 O	
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection 71 O	
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification 72 A	
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification 73 A	
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates 74 A	
Product contact equipment	19 A	Residue program compliance	46 A	Single standard 75 A	
Other product areas (inside)	20 M	Sampling procedures	47 A	Inspection supervision 76 A	
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items 77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security 78 A	
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification 79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status 80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports 81 A	
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE ✓	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	08-22-2001	00716, Blue Ribbon Meat Prop, Ltd.	Smithton
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr.S.P.Singh	Dr.Ross Miller	<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17m = Dripping condensation was observed at several areas in this establishment, however, plant employees were removing them from edible product areas and also from other areas -This was because of weather conditions as stated by AQUIS veterinary authorities.

18M = Overhead equipment: air conditioning unit and fans were dirty in boning room and in packaging area.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 08-24-2001	ESTABLISHMENT NO. AND NAME 0008, Fletcher International	CITY Narrrikup	
FOREIGN PLANT REVIEW FORM				COUNTRY Australia	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Barry Savage		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations 55 O	
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials 56 A	
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation 57 A	
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals 58 A	
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims 59 O	
Hand washing facilities	04 M	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring 60 A	
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules 61 O	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment 62 O	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records 63 O	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection 64 O	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures 65 O	
Temperature control	10 A	Animal identification	37 A	Container closure exam 66 O	
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling 67 O	
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling 68 O	
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures 69 O	
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant 70 O	
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection 71 O	
Equipment approval	16 A	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification 72 A	
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification 73 A	
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates 74 A	
Product contact equipment	19 A	Residue program compliance	46 A	Single standard 75 A	
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision 76 A	
Dry storage areas	21 M	Residue reporting procedures	48 A	Control of security items 77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security 78 A	
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification 79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status 80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports 81 A	
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE ✓	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	08-24-2001	0008, Fletcher International	Narrikup
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr.S.P.Singh	Dr.Barry Savage	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

04M = Hand washing facilities in one of the locker room was not operational.

21M = Boxes stored in dry storage upstairs were in contact with wall-no room for inspection of vermin or insect infestation.

43M = Condemned, inedible and edible containers in the establishment were not identified. Denaturing ink used in pet food area was not sufficient for identification as pet food .

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		08-27-01	0648, E.G.Green and Sons Ltd.	Harvey	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.James Kobes		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 M	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A	COMMENTS MADE ON REVERSE	✓

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	08-27-01	0648, E.G.Green and Sons Ltd.	Harvey
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.James Kobes		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

04M=Hand washing facilities in loading area not operational and no container provided for paper towels .

21M=Cardboard boxes and pallets containg packaging material stored in contact with wall-no room for inspection for dust, vermin and insect infestation.

28M=Belts and rollers in boning room contained meat residue(cross -contamination of meat parts due to collected meat residue).

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		08-29-2001	1980, Meatcorp Processing Australia Pvt.Ltd.		Waikerie
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Tony Wigg		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		08-30-2001	359, Conroys Pvt.Ltd.	Port Pirie	
					COUNTRY Australia
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Ed Dunn		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.Ed Dunn		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

28M = Sheep and lamb slaughter-Urine and grass seed contamination on carcasses was observed-Trimming was done by an identification of carcasses but not readily visible .

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	08-31-2001	0533, T.R.Murray Bridge Pty. Ltd.	Murray Bridge
FOREIGN PLANT REVIEW FORM			COUNTRY Australia
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN OFFICIAL Dr. Tony Wigg-and Dr.Roger Turner	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

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			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr. Tony Wigg-and Dr.Roger Turner		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

02M=Chlorination recording device was not in working condition and chlorination room was very dirty and open to vandalism.

41M=Several pathological briuses were observed after inspection point, corrective measures were taken=Trimmed.



Department of
AGRICULTURE
FISHERIES &
FORESTRY
AUSTRALIA



AQIS
AUSTRALIAN QUARANTINE
AND INSPECTION SERVICE

18 February 2002

Ms Sally Stratmoen
Equivalence Section
International Policy Staff
Office of Policy, Program Development and Evaluation
Food Safety and Inspection Service
United States Department of Agriculture
Washington D.C. 20250

Dear Ms Stratmoen

Thank you for the Draft Final of the Audit Report for Australia, August 2 through September 5, 2001. I note your recognition of the Australian commitment to operate a meat inspection system equivalent to that of the USA.

The Australian Quarantine and Inspection Service (AQIS) notes the report's findings which are generally positive and reflect the low rejection rate Australian product enjoys at US point of entry inspection.

Among the areas judged as acceptable by the FSIS auditors were sanitation controls, standard operating procedures, ante and post mortem inspection procedures, our E. coli and Salmonella spp. Monitoring programme (ESAM) and the AQIS auditing and control regime.

However, the report does make comments with regard to AQIS policies and procedures to address zero tolerance defects on the slaughter floor. AQIS believes that these comments may be misunderstood by the casual reader - we wish to confirm that AQIS has mandated HACCP, SSOPs and E. coli and Salmonella spp. testing in accordance with the requirements of the Pathogen Reduction/Hazard Analysis and Critical Control Points (HACCP) Systems, Final Rule.

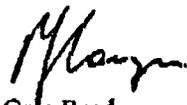
In addition, AQIS has developed and mandated the Meat Hygiene Assessment (MHA) system whereby AQIS and industry carry out objective product and process monitoring and verification for zero tolerance defects.

Both the MHA system and the HACCP quality system (Meat Safety Quality Assurance - MSQA) have been audited and found equivalent by previous FSIS audits of the Australian system. Fine tuning continues to be carried out as a result of AQIS audits and external audits carried out by government authorities such as FSIS.

In relation to the urine spillage comments made in the report, there has been a marked improvement since the 2000 FSIS audit. At the 2001 audit, control of spilt urine was an issue at only one establishment. Emphasis has been on seeking to prevent urine spillage, rather than to control through identification and later trimming. AQIS believes that the continued vigilance of both AQIS and industry is controlling this problem.

I look forward to your final report and the visit by the FSIS auditor in March.

Yours sincerely

for 
Greg Read
Executive Manager
Exports
AQIS

13/3/02

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