



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Dr. Nelmon Oliveira da Costa
Director, Department of Inspection for Products of Animal Origin
Ministry of Agriculture and Provisions
Division of International Commerce Control
Ministry of Agriculture Annex
Block D, 4th Floor, Room 436A
70043-900 Brasilia DF, Brazil

FEB 19 2009

Dear Dr. Oliveira da Costa:

The Food Safety and Inspection Service (FSIS) conducted an on-site follow-up audit of Brazil's meat inspection system August 27 through September 5, 2008. Comments received from the government of Brazil have been included as an attachment to the final report. Enclosed is a copy of the final report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 205-3873, by facsimile at (202) 720-0676, or electronic mail at manzoor.chaudry@fsis.usda.gov.

Sincerely,

Manzoor Chaudry, DVM
Deputy Director
International Audit Staff
Office of International Affairs

Enclosure

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

AUGUST 27 THROUGH SEPTEMBER 5, 2008

**Food Safety and Inspection Service
United States Department of Agriculture**

TABLE OF CONTENTS

1. INTRODUCTION
2. OBJECTIVE OF THE AUDIT
3. PROTOCOL
4. LEGAL BASIS FOR THE AUDIT
5. SUMMARY OF PREVIOUS AUDITS
6. MAIN FINDINGS
 - 6.1 Government Oversight
 - 6.2 Headquarters Audit
7. ESTABLISHMENT AUDITS
8. LABORATORY AUDITS
9. SANITATION CONTROLS
 - 9.1 Sanitation Standard Operating Procedures
 - 9.2 Sanitation Performance Standards
10. ANIMAL DISEASE CONTROLS
11. SLAUGHTER/PROCESSING CONTROLS
 - 11.1 Humane Handling and Slaughter
 - 11.2 HACCP Implementation
 - 11.3 Testing for Generic *Escherichia coli*
 - 11.4 Testing for *Listeria Monocytogenes*
12. RESIDUE CONTROLS
13. ENFORCEMENT CONTROLS
 - 13.1 Daily Inspection
 - 13.2 Testing for *Salmonella*
 - 13.3 Species Verification
 - 13.4 Periodic Reviews
 - 13.5 Inspection System Controls
14. CLOSING MEETING
15. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CAR	Corrective Action Request
CCA	Central Competent Authority (DIPOA)
CGPE	International Export and Import Programs Coordination Division
DIPOA	Department of Inspection of Products of Animal Origin
DFA	Delegate for Federal Agriculture Office at the State Level
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
GOB	Government of Brazil
MAPA	Ministry of Agriculture, Livestock and Supply
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
QA	Quality Assurance
RNC	Records of Non-Conformance
RTE	Ready-to-Eat
<i>Salmonella</i>	<i>Salmonella</i> species
SDA	Agriculture and Livestock Defense Secretariat
SFA	Superintendent for the Federal Agriculture Office at the State Level
SIPAG	Federal Inspection of Products of Animal Origin at the State Level
SRM	Specified Risk Material
SSOP	Sanitation Standard Operating Procedures
UTRA	Regional Technical Units of Agriculture, Livestock, and Supplies

1. INTRODUCTION

The audit took place in Brazil from August 27 through September 5, 2008. An opening meeting was held on August 27, 2008 in Brasilia with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Brazil's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Department of Inspection of Products of Animal Origin (DIPOA) and/or representatives from the Service of Federal Inspection of Products of Animal Origin at the State Level (SIPAG).

2. OBJECTIVE OF THE AUDIT

This was a follow-up audit. Brazil currently is ineligible to export meat and meat products to the United States because of voluntary suspension by the government of Brazil. 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 DIPOA, located in Brasilia; two slaughter and processing establishments; and two processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Regional (State)	0	
	Local	4	Establishment level
Microbiology Laboratories		0	
Residue Laboratories		0	
Slaughter and Processing Establishments		2	
Processing Establishments		2	

3. PROTOCOL

This on-site audit was conducted in three parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters. The third part involved on-site visits to four establishments: two slaughter-and-processing establishments; and two processing establishments. No laboratories were audited during this visit.

Program effectiveness determinations of Brazil's inspection system focused on five areas of risk: (1) Sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP) and Sanitation Performance

Standards (SPS); (2) animal disease controls; (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point (HACCP) programs and a testing program for generic *Escherichia coli* (*E. coli*); (4) residue controls; and (5) enforcement controls, including a testing program for *Salmonella* species (*Salmonella*). Brazil'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 Brazil and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated, and properly labeled.

At the opening meeting, the auditor explained that Brazil's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements; and (2) any equivalence determinations made for Brazil. FSIS requirements include, among other things, daily inspection in all certified establishments, periodic supervisory visits to certified establishments, humane handling and slaughter of livestock, ante-mortem inspection and disposition of animals and post-mortem inspection and disposition of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, SPS, and testing for generic *E. coli* and *Salmonella*.

Equivalence determinations are those that have been made by FSIS for Brazil under provisions of the Sanitary/Phytosanitary Agreement. The following alternative procedures have been recognized by FSIS as equivalent:

- Establishment employees collect *Salmonella* carcass samples.
- *Salmonella* carcass samples are analyzed in private laboratories.
- Brazil suspends an establishment the third time it fails to meet a *Salmonella* performance standard.

4. LEGAL BASIS FOR THE AUDIT

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

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

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on the FSIS website at:

[http://www.fsis.usda.gov/Regulations & Policies/Foreign Audit Reports/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/Foreign%20Audit%20Reports/index.asp)

The following deficiencies were reported during the FSIS audit of Brazil's meat inspection system conducted August 14 through September 13, 2007:

- One of the eight establishments audited did not meet SSOP requirements.
- One of the eight establishments audited did not meet SPS requirements.
- One of the eight establishments audited did not meet HACCP requirements.
- Three of the eight establishments audited did not meet HACCP recordkeeping requirements.
- One of the eight establishments audited did not meet the requirements for corrective actions written in the HACCP plan and documented in the records. Actions taken to prevent recurrence of fecal contamination were not effective.

Deficiencies identified during the August 14 through September 13, 2007 audit were found to have been corrected during the current audit.

The following deficiencies were identified during the FSIS audit of Brazil's meat inspection system conducted June 11 through July 22, 2008:

- Two establishments were delisted for noncompliance with the implementation requirements for SSOP, SPS, and HACCP programs, a lack of inspection coverage when U.S.-eligible product was produced, and a lack of enforcement of U.S. requirements by the Government of Brazil (GOB) meat inspection officials.
- Seven establishments received a Notice of Intent to Delist (NOID) for inadequate implementation of HACCP, SSOP, and SPS requirements and a lack of enforcement of inspection requirements by the GOB meat inspection officials.
- In all of the 11 establishments audited, some SSOP requirements were not met.
- In nine of the 11 establishments audited, some SPS requirements were not met.
- In ten of the 11 establishments audited, some HACCP implementation requirements were not met.
- In all of the 11 establishments audited, the periodic supervisory reviews performed by the SIPAG/DIPOA did not adequately verify the implementation of HACCP, SSOP, and SPS requirements.
- In six establishments of the 11 establishments audited, DIPOA inspection officials were not verifying the reliability and effectiveness of the SSOP adequately to ensure that the establishment had met the FSIS requirements.
- In four of the 11 establishments audited, DIPOA inspection officials had conducted pre-operational and operational sanitation verifications but no deficiencies had been reported during periods ranging from two to six months.
- In six of the 11 establishments audited, documentation of corrective actions taken in response to deficiencies identified during pre-operational and operational sanitation inspection did not include procedures to ensure appropriate disposition of product(s) that could be contaminated.
- In two of the 11 establishments audited, DIPOA inspection officials did not review and determine the adequacy of corrective actions taken when a deviation from a Critical Limit (CL) occurred.
- In one of the 11 establishments audited, DIPOA inspection officials were not verifying the adequacy of the establishment's HACCP plan for the first-shift operations to determine if it had met FSIS requirements.
- In one of the 11 establishments audited, DIPOA inspection officials were not verifying the adequacy of the establishment's HACCP plan for the second-shift processing operations to determine if it had met FSIS requirements for direct measurement at a CCP.

- In two of the 11 establishments audited, DIPOA inspection officials did not remove Specified Risk Materials (SRMs) (tonsils) in a sanitary manner during post-mortem inspection.
- In one of the 11 establishments audited, an establishment employee was not removing SRMs (spinal cords) in a sanitary manner to ensure that there was no cross-contamination with edible product (broken pieces of spinal cords were contacting edible parts of the carcasses).
- In five of the 11 establishments audited, DIPOA inspectors at post-mortem inspection stations were not incising and observing lymph nodes or the masticator muscles of beef heads properly.
- DIPOA officials did not demonstrate that they had effective oversight to ensure the accountability of the SIPAG officials and effective supervision of inspection activities at the establishment level.
- SIPAG did not demonstrate that it had adequate supervision over the Regional Veterinary Supervisors and inspectors in the certified meat establishments.
- The Regional Veterinary Supervisors did not demonstrate that they had adequate supervision over the inspectors in the certified meat establishments.
- Verification by all SIPAG offices of the implementation of U.S. requirements was inadequate.
- In one processing establishment, inspection coverage was not provided during first-shift processing operations when U.S.-eligible product was produced.
- The formal training of inspection personnel in the principles of HACCP/Pathogen Reduction was not sufficient to ensure enforcement of U.S. requirements.
- In newly-listed establishments, DIPOA inspection officials had inadequate or no formal training in HACCP/Pathogen Reduction programs to enable them to ensure enforcement of U.S. requirements.
- DIPOA made a commitment to FSIS on June 28, 2005, (letter # 83/CGPE /DIPOA/05) that certified microbiological laboratories would be audited bimonthly, jointly with the Coordination Office of Laboratory Support (CGAL). These audits were not being conducted at the frequency described. Only five audits had been conducted by CGAL since June 28, 2005.
- The Laboratory Quality Assurance (QA) officials performed an internal audit on September 3 through 29, 2007, which covered a one-year period. A total of ten deficiencies were observed, including the following: no personnel training program; no calibration records for thermometers, ovens, standard weights, reference weights, and micropipettes; no SOP for equipment; identification of environmental safety issues; no documentation of equipment returned after repair; and standards without original certificates.
- A follow-up audit was performed on April 8, 2008 by the Quality Assurance (QA) officials to evaluate compliance with the issued Corrective Action Reports (CARs). Two of the ten identified deficiencies were corrected and another two deficiencies were disputed by the laboratory Director and not corrected. Agreed-upon correction dates were not complied with for the other six deficiencies identified.
- There were no records documenting that the deficiencies identified were corrected, and no new dates were established for the implementation of corrective actions.
- CGAL/DIPOA officials conducted an audit of the LACI microbiology laboratory on December 7, 2005. However, CGAL officials did not verify, in the follow-up

audit, that the corrective actions had been taken for the deficiency identified, nor did the laboratory officials have any records to document corrective actions taken.

- CGAL/DIPOA instructed the LACI laboratory officials on December 7, 2005, to implement bimonthly internal audits. The laboratory officials did not follow these instructions. Only five internal audits had been conducted since December 7, 2005.
- The private microbiology laboratory, SFDK, located in Sao Paulo, was conducting tests for *Salmonella* in bovine carcasses (DIPOA enforcement sampling), bovine carcass testing for generic *E. coli*, and testing for *Listeria spp.* (food contact surfaces and environmental samples) for ready-to-eat (RTE) products from meat establishments. The bimonthly audits were not implemented by CGAL/DIPOA. Only three audits were conducted by CGAL since June 28, 2005.

6. MAIN FINDINGS

6.1 Government Oversight

There have been changes in the organizational structure and staffing since the previous audit in FY 2008.

DIPOA, Brazil's CCA, reports to the Ministry of Agriculture, Livestock and Supply, and is responsible for providing government oversight for Brazil's meat inspection program. The International Export and Import Programs Coordination Division (CGPE) is one of the offices in DIPOA. DIPOA's responsibilities are to: develop and manage export and import programs and policies, including auditing procedures and certification of new establishments; manage the regulation and rule making process; develop and manage field implementation strategies for FSIS food-safety requirements; and coordinate field inspection activities nationwide. Each State in Brazil has a Superintendent for the Federal Agriculture Office at the State Level (SFA). Federal Superintendents are political appointees of the Minister of Agriculture. On June 16, 2005, Ministry Order Number 300 was issued creating the structure of Service of Federal Inspection of Products of Animal Origin at the State Level (SIPAG). SIPAG Offices operate within the scope of the national organization of inspection operations coordinated by DIPOA and are responsible for the coordination and performance of inspection operations in the establishments located within the State. Each SIPAG office has a Chief who is in charge of the Inspection of Agricultural Products.

In addition, there are regional offices operating within the States. These regional offices are officially referred to as Regional Technical Units of Agriculture, Livestock, and Supplies (UTRA). UTRA offices were established to support the activities of SIPAG offices and their units for the collection and processing of data in relation to inspection and livestock protection and also to furnish supplies, transportation, and staffing for SIPAG offices. UTRA offices perform mainly administrative functions.

6.1.1 CCA Control Systems

The CCA maintains legal and supervisory control of SIPAG offices to ensure uniform implementation of inspection activities in all States containing U.S.-certified establishments.

DIPOA maintains records of audits conducted by its audit staff and evaluates the audits of each establishment's self-control programs, the performance evaluation of the in-plant inspection team, and all supporting documentation for export health certificates. The periodic supervisory audits are carried out by the auditors identified by CGPE under the control of SIPAG offices in each State.

Deficiencies identified during the June 11 through July 22, 2008 audit were found, during this current audit, to have been corrected in three of the four establishments audited. A significant change had been made to the system of government oversight by moving the overall supervision and review responsibilities from the local inspection authorities in the individual States to the Federal government. Food safety assessments had been conducted at all Brazilian establishments certified to ship meat products to the United States. A Federal-level audit team had been created to conduct periodic audits of each exporting establishment. This team is also responsible for conducting follow-up audits on the corrective actions taken for all issues identified.

6.1.2 Ultimate Control and Supervision

CGEP/DIPOA conducts audits of 40% of the export establishments in each State every six months. The CGEP/DIPOA audit team audits the SIPAG offices, establishment programs, implementation of inspection programs within the establishments, and the export health certificates produced by the veterinarians of the establishments (with all supporting documentation). This same audit system is used to evaluate the performance of the inspection staff in the establishments.

Periodic supervisory reviews, including assessing and evaluating the job performances of the veterinary inspectors-in-charge, are conducted by the auditors under the direction of the SIPAG office in each State.

6.1.3 Assignment of Competent, Qualified Inspectors

Veterinarians must possess a degree in veterinary medicine, submit an application for and pass a Civil Service test, pass a written test for initial theory/classroom training, and undergo on-the-job training for three to six months. Newly-hired veterinarians are on probation for two years and are evaluated every six months during the probationary period.

Non-veterinary post-mortem inspectors (Agents) must possess the equivalent of a high-school degree, submit an application for and pass a Civil Service test, pass a written test for theory/classroom training, and undergo on-the-job training for three to six months. Newly-hired Agents are on probation for two years and are evaluated every six months during the probationary period.

All establishments were staffed with full-time veterinarians and non-veterinary inspectors. Continuous daily inspection was provided for all certified slaughter and processing establishments. Most inspection officials had recently received formal training in the principles of HACCP/Pathogen Reduction. DIPOA headquarters officials gave assurances that the training would continue until all the inspection personnel were trained.

6.1.4 Authority and Responsibility to Enforce the Laws

Records of Non-Compliance (RNC) are issued for compliance deficiencies. An action plan addressing the non-compliances identified during periodic supervisory reviews and DIPOA audits must be submitted by the establishment. The veterinarian-in-charge of the establishment must evaluate and approve the action plan. The SIPAG office also evaluates the action plan, approves or disapproves it, and returns it to the veterinarian-in-charge. The veterinarian-in-charge verifies corrective actions and, upon completion, returns the action plans, with verification dates, to SIPAG. Repeated non-compliance and failure to meet export requirements may lead (and has led) to suspension of the establishment's ability to export to the U.S. and other countries. Suspensions are issued by the CCA (DIPOA) with input from the veterinarian-in-charge and the respective SIPAG office. Enforcement actions (the most common being fraud) are handled through the legal system. Supporting documentation is presented to the police and is handled through the court system. Fines are levied by DIPOA through the legal system (criminal court).

The sanitation, slaughter, and processing inspection procedures and the standards and legal authority to enforce these requirements are outlined and specified in a Brazilian inspection law referred to as *Regulations for the Inspection of Industrial Sanitation for Products of Animal Origin (RIISPOA)*. The CCA has the authority and responsibility to ensure the enforcement of the inspection laws, and has developed inspection policies and procedures by adopting FSIS inspection procedures to ensure effective enforcement of U.S. requirements. Circular 540/2006, implemented August 8, 2006, provides SIPAG with the authority to issue fines and other penalties to establishments for repetitive non-compliances identified by the State supervisor during periodic supervisory reviews.

Some FSIS requirements were not enforced, for example:

- DIPOA inspection officials were not verifying the adequacy of an establishment's HACCP plan regarding monitoring, corrective actions, recordkeeping and verification for the second-shift processing operations.
- A periodic supervisory review had identified a lack of HACCP plan verification by the inspection officials during an establishment's second-shift operations.

6.1.5 Adequate Administrative and Technical Support

The Department of General Coordination of Laboratory Support at the Agriculture Ministry, *Coordenação-geral de Apoio Laboratorial* – (CGAL/SDA/MAPA) is the oversight body that coordinates laboratory activities and conducts audits of both private and government-owned and -operated laboratories. A system for the selection of auditors trained in ISO-17025 principles to conduct audits of residue laboratories has been in place since September 2007.

All auditors are employees of the Ministry of Agriculture. Audits of residue laboratories, designed to meet the yearly audit requirement, started in September of 2007. A similar system, designed to audit all government and private microbiology laboratories once per year, is in place for microbiology laboratories and is coordinated by CGAL. Internal audits are conducted by CGAL once per year. CGAL conducted

two audits per year of government and private laboratories during FY 2007. No laboratory was audited during this current audit.

6.2 Headquarters Audit

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

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

Concerns identified as a result of examination of these documents are discussed in other sections of the report.

6.3 Audits of Local Inspection Sites

SIPAG offices are responsible for direct implementation of U.S. requirements and inspection oversight activities in establishments certified to produce products destined for export to the U.S. The auditor conducted reviews of the inspection offices at the four establishments audited to assess the effectiveness of the delivery and implementation of inspection programs. The veterinarians-in-charge of the establishments audited were interviewed and the following records were reviewed:

- Internal audit reports conducted by CGPE
- Supervisory visits to establishments that were certified to export to the U.S.
- Training programs and records for inspectors
- Sanitation, slaughter, and processing inspection procedures and standards
- Control of products from livestock with disease conditions
- Control of inedible and condemned materials
- Export product inspection and control
- Enforcement records, consumer complaints and control of noncompliant product
- Microbiology sampling and laboratory analyses for residues
- Inspection records pertaining to verification of the establishment's HACCP, SSOP, SPS, humane handling and slaughter of livestock, and control programs for SRMs
- Guidelines for testing for *Salmonella* and *E. coli* in raw product
- New laws and implementation documents, including regulations, notices, directives, and guidelines

- Performance evaluation procedures and records
- Conflict-of-interest policies and records.

Concerns identified as a result of examination of these documents are discussed in other sections of the report.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of four establishments (two slaughter-and-processing establishments and two processing establishments).

Specific deficiencies are reported in the attached individual establishment checklists.

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.

No residue laboratories were audited.

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.

No microbiology laboratories were audited.

9. SANITATION CONTROLS

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

Based on the on-site audits of establishments, and except as noted elsewhere in this report, Brazil'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, Brazil's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in one establishment was found to not adequately meet the FSIS regulatory requirements.

Specific deficiencies are reported in the attached individual establishment checklists.

9.2 SPS

In two of the four establishments audited, some of the SPS requirements were not met.

Specific deficiencies are reported in the attached individual establishment checklists.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Brazil's inspection system had adequate controls in place. No deficiencies were reported.

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. These controls include 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 the implementation of an *E. coli* testing program in slaughter establishments.

11.1 HACCP Implementation.

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

The HACCP programs were reviewed during the on-site audits of the four establishments. Two of the four establishments audited had not adequately implemented their HACCP plans.

Specific deficiencies are reported in the attached individual establishment checklists.

11.2 Testing for Generic *E. coli*

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

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

Testing for *E. coli* was properly conducted in both slaughter establishments.

11.2 Testing for *Listeria monocytogenes*

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

No deficiencies were reported in this testing program.

12. RESIDUE CONTROLS

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

No residue laboratories were audited.

Brazil's National Residue Testing Plan for 2008 was being followed and was on schedule.

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

Inspection was being conducted daily in all slaughter and processing establishments audited. All establishments were staffed with full-time veterinarians and non-veterinary inspectors. Continuous daily inspection was provided for all four certified slaughter and processing establishments audited.

13.2 Testing for *Salmonella*

Brazil has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measures:

- Establishment employees collect *Salmonella* carcass samples.
- *Salmonella* carcass samples are analyzed by private laboratories.
- Brazil suspends an establishment the third time it fails to meet a *Salmonella* performance standard.

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

Testing for *Salmonella* was properly conducted in both establishments.

13.3 Species Verification

No deficiencies were reported.

13.4 Periodic Supervisory Reviews

In all establishments visited, periodic supervisory reviews of certified establishments were being performed and documented as required.

The following deficiency was reported:

- A periodic supervisory review was conducted by a Regional Veterinarian on August 6-7, 2008, and he identified a lack of HACCP plan verification by the inspection officials during the second shift operation. DIPOA inspection officials in the establishment did not enforce the HACCP plan verification requirements and there were no records concerning the non-compliances.

13.5 Inspection System Controls

The CCA was required to demonstrate that all government inspectors assigned to establishments certified for U.S. export were being paid by the government.

- The CCA continues to use veterinary inspectors and non-veterinary Agents who are employed by the municipalities, in spite of assurances that the system to convert all veterinary inspectors and Agents to Ministry of Agriculture employees was in place. The list of federal SIF inspection personnel had been published in the *Diario Oficial da União* and officials stated yet again that, at some future time, they will replace municipal contract SIF employees.
- Although some veterinary inspectors and non-veterinary inspectors were paid by the municipalities, supervision and oversight was provided by the national government.

Records of salary payment for federal and municipal inspectors and receipts for payment by inspectors to the establishment for meals and transportation were reviewed.

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

- In one of the four establishments audited, some SSOP requirements were not met.
- In two of the four establishments audited, some SPS requirements were not met.
- In two of the four establishments audited, one or more HACCP deficiencies were reported.
- In one of the four establishments audited, DIPOA inspection officials were either not verifying, or not adequately verifying, the adequacy of the establishment's HACCP plan for the second-shift processing operation.

In addition, controls were in place for the importation of only eligible meat products from other countries for further processing.

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

14. CLOSING MEETING

A closing meeting was held on September 5, 2008, in São Paulo with the CCA. At this meeting, the preliminary findings from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Faizur R. Choudry, DVM
Senior Program Auditor

A handwritten signature in black ink, appearing to read "Faizur R. Choudry", written over a horizontal line.

15. ATTACHMENTS

Individual Foreign Establishment Audit Checklists

Foreign Country Response to the Draft Final Audit Report (when it becomes available)

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Friboi Ltda. Andradina Sao Paulo 0	2. AUDIT DATE 9/2/08	3. ESTABLISHMENT NO. SIF385	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) F. Choudry & M. Choudry		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP; by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the 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	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.	
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

Date: 9/2/08 Est #: SIF385 (Friboi Ltda. [S/P/CS]) (Sao Paulo, Brazil)

46. After dismantling the pipeline which feeds the corned beef can filling line, an accumulation of meat residue was observed between the outside threads at the junction of the pipes. [Regulatory reference: 9 CFR §416.4(b)]

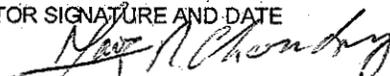
The management immediately cleaned the pipes and dismantled all the other connecting pipes of corned beef filling lines for the verification of the sanitary conditions.

The corrective actions had been taken for all of the deficiencies identified during the last FSIS audit.

61. NAME OF AUDITOR

Faizur Choudry & Manzoor Chaudry

62. AUDITOR SIGNATURE AND DATE



United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Industria e Comercio de Carnes Minerva Ltda. Barretos	2. AUDIT DATE 9/3/08	3. ESTABLISHMENT NO. SIF421	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) F. Choudry & M. Chaudry		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.	X	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	X
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	X
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.	X	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	X
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 9/3/08 Est #: SIF421 (Industria e Comercio de Carnes Minerva Ltda. [S/P/CS]) (Sao Paulo, Brazil)

13/51. Documentation of corrective actions taken in response to deficiencies identified during pre-operational and operational sanitation did not include some of the required parts of the corrective actions. [Regulatory references: 9 CFR 416.15(b), 416.16(a), and 416.17]

14/51. The establishment's flow chart did not include all process steps and product flow. [9 CFR 417.2(a)(2) and 417.8]

15/51. a) The establishment's HACCP plan did not address the frequency and procedures of the calibration of process-monitoring instruments in the on-going verification activities. [9 CFR 417.4(a)(2)(i), 417.2 (c) 7, and 417.8]

b) The establishment's HACCP plan did not adequately list the monitoring procedures and frequencies for Critical Control Point (CCP) 5 B (temperature/time for retort) to ensure compliance with the Critical Limit (CL). [9 CFR 417.2(c)(4) and 417.8]

22/51. a) The HACCP plan monitoring records for the corrective actions taken at CCPs 1B and 4B did not contain the signatures or initials of the monitors. [9CFR 417.4(a)(2), 417.5, and 417.8]

b) The HACCP plan monitoring records at CCPs 1B, 3F, and 5B did not contain the signatures or initial and/or time of the monitoring. [9CFR 417.4(a)(2), 417.5, and 417.8]

39/51. Gaps below the entrance doors to the slaughter and processing rooms were not sealed properly to prevent the entry of vermin. [9 CFR 416.2(a)]

42/51. A buildup of rust, flaking paint, and dirt was observed over the pipes and window covers in the potable-water storage tanks. These window covers and water pipes above the potable water tanks were not adequately maintained to prevent adulteration. [9CFR 416.2(e)(3)]

45/51. Edible product from torn out packaging materials was contacting non-food contact surfaces (metal racks) in the freezer. [9 CFR 416.3(a)]

51. DIPOA inspection officials were not verifying the adequacy of the establishment's HACCP plan such as monitoring, corrective actions, record keeping and plan verification for the second shift processing operation. Although, DIPOA first shift inspection officials indicated that they were verifying the HACCP plan records for the second shift operations. [9 CFR 417.8]

57/51. Periodic supervisory review was conducted by the Regional Veterinarian on August 6-7, 2008, and he identified lack of HACCP plan verification by the inspection officials during the second shift operation. DIPOA inspection officials in the establishment did not enforce the HACCP plan verification requirements and there were no records concerning the aforementioned HACCP plan verification non-compliances. [9 CFR 416.17]

NOTE: Establishment officials corrected identified deficiencies #14, 15, 22, 39, 42, and 45. DIPOA officials verified the corrective actions and provided documentation to the auditor.

NOTE: The Headquarter officials replaced the Veterinarian-In-Charge of establishment SIF 421 on same day as a part of correction action.

61. NAME OF AUDITOR
Faizur Choudry & Manzoor Chaudry

62. AUDITOR SIGNATURE AND DATE

Faizur Choudry

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Beef Snacks do Brasil, Industria e Comercio de Ali Rodovia SP 340, km 142,5	2. AUDIT DATE 08/29/08	3. ESTABLISHMENT NO. SIF1690	4. NAME OF COUNTRY Brazil
	5. NAME OF AUDITOR(S) F.Choudry & M. Chaudry		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Date: 08/29/08 Est #: SIF1690 (Beef Snacks do Brasil, Industria e Comercio de Ali [P]) (Santo Antonio da Posse,

14/51. Physical hazards were identified as reasonably likely to occur in the hazard analysis for the needles used for the injection of brine solution in the meat but did not identify the preventive measures the establishment could apply to control that hazard. [Regulatory reference(s): 9 CFR §417.2(a)-(b) and 417.8]

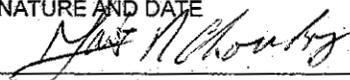
18/51. The establishment's HACCP plan did not adequately list the monitoring procedures for the Critical Limit (CL) at the Critical Control Point (CCP1B) to ensure compliance with the CL. [9 CFR §417.2(c)(4) and 417.8]

The establishment management reassessed and amended the HACCP program immediately. The corrective actions were verified by the Inspection Officials and a copy was provided to the auditors.

61. NAME OF AUDITOR

Faizur Choudry & Manzoor Chaudry

62. AUDITOR SIGNATURE AND DATE



United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION IFC - International Food Company Industria De Alim. Itopeva Sao Paulo 0	2. AUDIT DATE 8/28/08	3. ESTABLISHMENT NO. SIF3673	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Faiz Choudry/ M. Chaudry, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

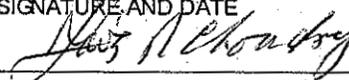
Date: 8/28/08 Est #: SIF3673 (IFC - International Food Company Industria De Alim [P]) (Sao Paulo, Brazil)

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

61. NAME OF AUDITOR

Faizur Choudry & Manzoor Chaudry

62. AUDITOR SIGNATURE AND DATE



Craver, Aurora

From: Choudry, Faizur
Sent: Tuesday, February 17, 2009 3:05 PM
To: Craver, Aurora
Cc: Chaudry, Manzoor
Subject: FW: Brazilian Response to FSIS Audit Report
Attachments: OfficialLetter 21 and 22.doc

From: Silva, Joao [mailto:Joao.Silva@fas.usda.gov]
Sent: Tuesday, February 17, 2009 12:10 PM
To: Choudry, Faizur
Cc: Hrapsky, Alan
Subject: Brazilian Response to FSIS Audit Report

Dr. Choudry,

Please find attached two official letter #21 (addressed to Mr. Hrapsky, FAS Agricultural Counselor) and official letter #22 (addressed to Dr. Smart, FSIS) with the Brazilian response to the last FSIS Final Audit Report for the period of August 27 – September 05, 2008. The letter is signed by Dr. Nelmon Oliveira da Costa, Director of Brazil's Meat Inspection Service (DIPOA) who acknowledged receipt of the report through the U.S. Embassy in Brasilia and states that he has no further comments.

Joao Faustino Silva
Departamento de Agricultura - USDA
Embaixada dos Estados Unidos
Brasilia, DF Tel.: (55-61) 3312-7119
E-mail: joao.silva@usda.gov



REPÚBLICA FEDERATIVA DO BRASIL
MINISTERIO DA AGRICULTURA, PECUÁRIA E ABASTECIMENTO - MAPA
SECRETARIA DE DEFESA AGROPECUÁRIA - SDA
DEPARTAMENTO DE INSPEÇÃO DE PRODUTOS DE ORIGEM ANIMAL - DIPOA

Ofício Nº 20 /2009/DIPOA

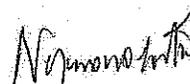
Brasília, 13 de fevereiro de 2009.

Prezado Sr. Hrapsky,

Acuso recebimento de ofício do FSIS/USDA, datado de 12 de fevereiro de 2009, encaminhando relatório de auditoria realizada pelo Dr. Faizur Choudry e pelo Dr. Manzoor Chaudry, nos estabelecimentos brasileiros exportadores de carne para os Estados Unidos da América.

Sendo assim, solicito a V.Sª. a gentileza de encaminhar para o Dr. Donald Smart o Ofício nº 24 /2009/DIPOA.

Atenciosamente


Nelson Oliveira da Costa
Fiscal Federal Agropecuário
Médico Veterinário CREA/VSP Nº 2567
Diretor do DIPOA/SDA

Ilmo Sr. Alan D. Hrapsky
Conselheiro de Assuntos de Agricultura
Embaixada dos Estados Unidos da América
SES - Avenida das Nações - Quadra 801 - lote 3
70403 - 000 Brasília - DF



REPÚBLICA FEDERATIVA DO BRASIL
MINISTERIO DA AGRICULTURA, PECUÁRIA E ABASTECIMENTO - MAPA
SECRETARIA DE DEFESA AGROPECUÁRIA - SDA
DEPARTAMENTO DE INSPEÇÃO DE PRODUTOS DE ORIGEM ANIMAL - DIPOA

Ofício Nº 21 /2009/DIPOA

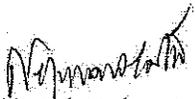
Brasília, 13 de fevereiro de 2009

Prezado Sr. Smart,

Em atenção ao ofício do USDA/FSIS, datado de 12 de fevereiro de 2009, encaminhando o relatório de auditoria realizada no Brasil, no período de 27 de agosto a 05 de setembro de 2009, gostaríamos de informá-lo que este Departamento não tem comentários a acrescentar.

Atenciosamente

Ilmo Dr. Donald Smart
Director, Import-Export Programs Staff
Office of International Affairs
FSIS/USDA
WASHINGTON, DC


Nelson Oliveira da Costa
Fiscal Federal Agropecuário
Médico Veterinário CRIAVSP Nº 2587
Diretor do DIPOA/SDA