



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Dr. Jose Angel Del Valle Molina
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03230 Mexico, D.F.

Dear Dr. Del Valle:

Enclosed is a copy of the Final Audit Report of the Food Safety and Inspection Service's (FSIS) May 7 – 24, 2001 audit of Mexico's meat and processed poultry inspection system. We understand that the Government of Mexico elected not to provide comments to the Draft Final report of the same audit.

We appreciate SAGARPA's commitment to correct the deficiencies identified by the FSIS auditors and provide assurance to FSIS that the Mexican establishments producing product for export the United States meet U.S. import requirements. If you have any questions regarding the Final audit report, please contact me at telephone number (202-720-3781), facsimile number (202-690-4040), or email address (sally.stratmoen@usda.gov).

Sincerely,

Sally Stratmoen, Chief
Equivalence Section
International Policy Staff
Office of Policy, Program Development
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Enclosure

cc:

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Country File - Mexico (Audit FY-2001)

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<u>Clearance:</u>	<u>Initial</u>	<u>Date</u>
Sally Stratmoen, Chief, ES, FSIS, IPS	_____	_____
Clark Danford, Acting Chief	_____	_____



AUDIT REPORT FOR MEXICO

May 7 through May 24, 2001

INTRODUCTION

Background

This report reflects information that was obtained during an audit of Mexico's meat inspection system from May 7 through 24, 2001. Twelve of the thirty establishments certified to export meat to the United States were audited. Five of these were slaughter establishments; the other seven were conducting processing operations.

The last full audit of the Mexican meat inspection system was conducted in November/December 2000. Eleven establishments were audited: seven (Ests. TIF-57, 86, 104, 114, 148, 150, and 209) were acceptable, three (TIF-89, 105, and 111) were evaluated as acceptable/re-review, and one (TIF-120) was unacceptable. A special follow-up audit of Est. 120 was performed in January 2001; it was then found to be acceptable. The major concerns during the last full audit of the Mexican meat inspection system were the following:

1. In Est.111, ante-mortem inspection did not fulfill FSIS requirements. *This had been corrected.*
2. Post-mortem inspection of viscera from U.S.-eligible carcasses was being performed by inspection personnel who were not full time employees of the federal government's meat inspection authority. *This had been corrected.*
3. Est. TIF-120 had not been delisted by SAGAR officials as a result of the decision, reached by the SAGAR State Supervisor who had led the audit, that the establishment did not meet U.S. requirements. The establishment was eventually delisted by FSIS's International Policy Division and SAGAR. *One establishment was found unacceptable during this new audit; it was immediately delisted by SAGARPA officials.*
4. There was no program in place for routine species verification of products produced in establishments where multiple species were processed. *SAGARPA officials were in the process of developing a new species verification program.*
5. The laboratories had failed to implement (1) the FSIS method for detection of *Salmonella* in PR/HACCP carcass sponge and ground meat samples representing products intended for export to U.S., (2) use of a procedure that would detect *E. coli* serotype O157:H7 in ground beef samples, (3) reliably compliant sponge sampling and testing of carcasses for

generic *E. coli* and methods for analysis and calculation of results, (4) oversight of the materials used for the sampling and the amount of diluent. *SAGARPA was preparing to implement the FSIS methods.*

6. Light was inadequate at inspection station in Ests. 57, 111, and 120. *This had been corrected in these three establishments; the problem was, however, now found in Est. 74.*
7. Insanitary dressing procedures were identified in Ests. 105 and 111. *This had been corrected.*
8. Pest control was found to be inadequate in Ests. 89 and 120. *This had been corrected.*

At the time of this audit, Mexico was eligible to export fresh and processed beef and pork to the United States. Poultry products made from poultry imported directly from the United States were also eligible for export back to the U.S.; however, poultry inspection controls were not within the scope of this audit.

During calendar year 2000, Mexican establishments exported approximately 11.9 million pounds of beef, lamb, pork, and poultry to the U.S. Rejections at U.S. ports of entry (POE), for net-weight violations, transportation damage, defective labeling, and missing shipping marks, were 18,116 pounds. There were no POE rejections for public health reasons. Approximately 2.5 million pounds of beef, pork, and poultry product were exported between January 1 and February 28, 2001. No products were rejected at POE for public health reasons during this period.

PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with Mexican 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 preceding the on-site visits. The third was conducted by on-site visits to establishments (seven establishments were randomly selected for records audits; eight establishments were selected randomly for on-site audits and four more were visited to assess improvements relative to past performance, having been evaluated as either re-review or unacceptable). The fourth part involved a visit to two laboratories, both performing analytical testing of field samples for the national residue testing program.

Mexico'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 *Escherichia coli* (*E. coli*) testing program, and (5) enforcement controls, including the testing program for *Salmonella* species.

During all on-site establishment visits, the auditors evaluated the nature, extent, and degree to which findings impacted on food safety and public health, as well as overall program delivery. The auditors 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 eleven of the twelve establishments audited; three of these (Ests. 74, 158, and 209) were recommended for re-review. One establishment (Est. 190) was found to be unacceptable. Establishment 190 was previously suspended by SAGARPA, but SAGARPA requested an on-site audit. Details of audit findings, including compliance with SSOPs and the testing programs for *Salmonella* species and generic *E. coli*, are discussed later in this report.

As stated above, eight major concerns had been identified during the last audit of the Mexican meat inspection system, conducted in November/December 2000. Most of these deficiencies were corrected, and the rest were scheduled for timely correction.

Compliance with the requirements for Hazard-Analysis/Critical Control Point (HACCP) systems was not within the scope of this audit, due to a special agreement between FSIS and the Mexican meat inspection officials prior to the audit.

Entrance Meeting

On May 8, a short entrance conference was held at the U.S. Embassy in Mexico City, attended by Mr. William Brant, Agricultural Minister-Counselor; Mr. Todd Drennan, Agricultural Attaché; and Mr. Salvador Trejo, Agricultural Specialist; the FSIS team consisted of Dr. Gary D. Bolstad and Dr. Oto Urban, International Audit Staff Officers. The general audit plan was discussed.

Another entrance meeting was held in the Mexico City offices of the Mexican Department of Agriculture, Livestock, Rural Development, Fisheries and Food (*Secretaria de Agricultura, Ganaderia, Desarrollo Rural, Pesca, y Alimentacion, SAGARPA*), and was attended by Dr. Jorge Padilla, Director of Imports, Exports, Certification Services, and Fisheries; Dr. Ofelia Flores, Subdirector for the CENAPA laboratory; Dr. Alejandro Jiménez, Chief, Dept. of Federal Slaughter Establishments; Dr. Concepción Silva, Supervisor, Federal Slaughter Establishments; Dr. Isabel Ramos, Supervisor, Federal Slaughter Establishments; Mr. Salvador Trejo, Agricultural Specialist, U.S. Embassy in México City; and the FSIS team,

consisting of Drs. Gary D. Bolstad and Oto Urban, International Audit Staff Officers. Dr. Urban served as team leader for this audit. Topics of discussion included the following:

1. The itinerary and lodging arrangements were finalized.
2. The FSIS auditors (hereinafter referred to as “the auditors”) provided detailed information on POE rejections for 2000 and the first two months of 2001.
3. The auditors provided the data-collection instruments they would be employing for compliance with the requirements of Standard Sanitation Operating Procedures, generic *E. coli* testing and the testing program for *Salmonella* species.
4. A summary of the changes in SAGARPA’s upper-level personnel and organizational structure was provided to the auditors.
5. SAGARPA provided information to update the FSIS country profile of Mexico.
6. The auditors inquired about the status of SAGARPA’s reply to the FSIS letter of inquiry regarding *Salmonella* testing of minor species. Dr. Padilla responded that the management officials of the only establishment that had slaughtered lambs and goats was no longer interested in being eligible for export to the U.S. and was no longer certified.
7. The auditors asked about the current state of SAGARPA’s species verification program. The SAGARPA officials replied that the program was still in a developmental stage. The data gathered in the field during the audit are discussed later in this report.

Headquarters Audit

There had been considerable changes in the organizational structure of the upper levels of SAGARPA inspection staffing since the last full U.S. audit of Mexico’s inspection system in November/December 2000. A full outline of the new structure was provided.

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 auditors observed and evaluated the process.

The FSIS team leader conducted a review of inspection system documents pertaining to the establishments selected for records review. This records review was conducted at the headquarters office, 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.,
- Label-approval records, such as generic labels and animal raising claims,

- New laws and implementation documents,
- Pathogen reduction and other food safety initiatives,
- Sanitation, slaughter and processing inspection procedures and standards,
- Enforcement records, including examples of criminal prosecution; consumer complaints; recalls; seizure and control of noncompliant product; and withholding, suspending, withdrawing of inspection services from (or delisting) an establishment certified to export product to the United States.

The following concerns arose as a result the examination of these documents:

1. There was no documentation of any corrective actions taken in Ests. 45, 100, or 154 in response to sanitation problems.
2. In Est. 237, a sanitation deficiency had been recorded, but there was no documentation of a corrective action.
3. There was no differentiation between the pre-operational and operational sanitation activities in Ests. 100, 150, and 237.
4. There was no documentation of operational sanitation activities in Est. 154.

Government Oversight

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

Establishment Audits

Thirty establishments were certified to export meat and/or poultry products to the United States at the time this audit was conducted. Twelve establishments were visited for on-site audits. In eleven of the twelve establishments visited, both SAGARPA inspection system controls and establishment system controls were in place to prevent, detect and control contamination and adulteration of products.

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 and approved private laboratories, intra-laboratory quality assurance procedures, including sample handling, and methodology.

The National Center for Analytical Verification Services for Animal Health in Cuernavaca was audited on May 21, 2001. Except as noted below, 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 frequencies, percent recoveries, and corrective actions. The methods used for the analyses were acceptable. No compositing of samples was done (this was not a deficiency).

Only two findings gave rise to some cause for concern:

1. Many (more than 100) meat samples, recently received from the field and in the process of being catalogued, were placed together on a steel table. A considerable amount of blood had collected on the table under the samples, with a significant possibility for cross-contamination. During the course of the audit, a letter was composed by Dr. Ofelia Flores, Subdirector for Verification, and addressed to the Chief of the Toxic Residues Dept., mandating initiation of measures to prevent cross-contamination between samples.
2. The recovery expected by FSIS for heavy metals is at least 80%. The SENAPA laboratory's acceptable recovery started at 70%. The significance of this difference is being evaluated.

The field Laboratory for Toxic Residues (CIAD) in Hermosillo was audited on May 16, 2001. The following concerns arose:

1. The country's annual sampling plan had not been provided to the laboratory.
2. There was a turnaround time (the time period between sample receipt in the laboratory and the completion of analysis) of up to two months for several analytical results because many backup samples had been requested from the field and were awaiting processing. FSIS expects turnaround times of 30 calendar days.
3. The interlaboratory check samples were not performed every two months as required.

Establishment Operations by Establishment Number

The following operations were being conducted in the twelve establishments:

Beef slaughter and boning - two establishments (TIF-105, and 111)

Beef cutting – one establishment (TIF-120)

Pork slaughter, boning, and cutting - two establishments (TIF-66, and 74)

Beef and pork processing – two establishments (TIF-86, and 190)

Beef patties – one establishment (TIF-114)

Pork, chicken and turkey processing – two establishments (TIF-158, and 209)

Pork, beef, chicken grinding, tamales – one establishment (TIF-169)

Pork skin popping operation – one establishment (TIF-271)

SANITATION CONTROLS

Based on the on-site audits of establishments, Mexico's inspection system had controls in place for chlorination procedures, back siphonage prevention, sanitizers, separation of establishments, pest control monitoring, temperature control, operations work space, inspector work space, ventilation, facilities approval, product contact equipment, ante-

mortem facilities, outside premises, sanitary dressing procedures, product transportation, and pre-operational sanitation.

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, except as noted below:

1. Inadequate documentation of operational findings and corrective actions relating to condensation control was observed in Ests. TIF-158, 190, and 209.
2. Inadequate documentation of pre-operational findings and corrective actions was observed in Est. TIF-169.
3. There was no differentiation between pre-operational and operational sanitation activities in Ests. TIF-66, 74, 100, 150, and 237.
4. In Est. TIF-237, a sanitation deficiency had been recorded, but there was no documentation of a corrective action.
5. There was no documentation of operational sanitation activities in Est. TIF-154.
6. There was no documentation of any corrective action taken in Ests. TIF-45, 100, or 154 in response to sanitation problems.

Cross-Contamination

1. In Est. TIF-66, an employee inserting large plastic liners into containers for product allowed the liners to contact his boots. Establishment management officials took immediate corrective actions.
2. Swine heads were contaminated through contact with a small stepladder in Est. TIF-66 during loading of carcasses into a truck for transportation. Establishment management officials took immediate corrective actions.
3. Pallets stacked on their edges were in direct contact with large sacks of non-meat ingredients in Est. TIF-158. They were separated, but the sacks were not cleaned before being opened and used.
4. The employee at the final carcass wash station in Est. TIF-105 was allowing water to splash from walls and from the floor back onto the carcasses. This deficiency had been identified during the previous FSIS audit. Corrective actions were immediate.

5. The drainage hose from the splitting saw was contacting the floor and then the carcasses in Est. TIF-105. Management officials took immediate corrective action.
6. In Est. TIF-190, a dirty pallet was allowed to contact the edge of a large worktable containing edible sliced ham being packaged. No corrective actions were taken until the FSIS auditor pointed out the need.
7. Workers in Est. TIF-190 allowed a section of casing to contact the floor and continued to load it onto the filling machine to be used.

Over-Product Equipment

1. In Est. TIF-111, one area of rusty overhead structures and a small amount of exposed insulation were observed in one carcass cooler. Management officials immediately scheduled corrective maintenance.
2. Heavy condensation buildup on a vertically opening door, under which exposed product was being transported, resulted in steady dripping in Est. TIF-158. Management officials ordered immediate corrective actions.
3. In Est. TIF-158, considerably neglected maintenance and cleaning were evident on many over-product structures in many areas of the establishment. Old, discolored product residues, dirt, and flaking paint were clearly visible directly over exposed product and containers ready for exposed product. SAGARPA officials ordered prompt development of improved programs for maintenance, cleaning, and monitoring both by management personnel and SAGARPA personnel assigned to the establishment.
4. Rust and flaking paint were observed on over-product structures in many areas of Est. TIF-190.
5. Flaking paint and considerable rust buildups were observed on mixer motors directly over exposed product in Est. TIF-209. NOTE: the same problem had been identified during the previous FSIS audit (11/30/2000). SAGARPA officials ordered prompt resolution.
6. Rust and flaking paint were observed on over-product pipes in the areas where exposed frozen beef patties were being weighed and cartons with liners were stored, ready for filling with the frozen patties, in Est. TIF-114. The management officials ordered the cartons moved and scheduled prompt maintenance of the overhead structures.

Over-Product Ceilings

1. In Est. TIF-158, meat scraps, flaking paint, loose sealant, holes, and in one area a large gap next to a light fixture that opened directly into the attic above, were present in ceilings directly above large hoppers of exposed product in several production areas.

Management officials gave assurances that improved maintenance and cleaning would be implemented promptly.

2. Product was stored below an icicle that had formed at a hole in the ceiling in cooler #3 and below a cooling unit pipe with dripping condensation in cooler #2 in Est. TIF-169. In both cases, product was removed from under the problem areas and re-inspected, and elimination of the sources was scheduled.
3. In Est. TIF-190, deteriorated and crumbling ceilings were observed in at least two exposed-product areas, including directly over an unclean plastic strip curtain that was wet with condensation and ice, at the entrance to the raw meat storage freezer.
4. Heavy condensation was dripping from ceilings onto exposed product in a packaging room in Est. TIF-209. The management officials ordered the line to be stopped and the shift's production to be retained and samples submitted for microbiological examination. NOTE: condensation problems had been identified during the previous FSIS audit (11/30/2000).
5. In Est. TIF-209, condensation was observed in a packaging room, directly above exposed product. The product on the line was packaged as quickly as possible, but the remaining product continued to be placed in open containers directly under the problem area, to be subsequently sealed. The management officials ordered the shift's production to be retained and samples submitted for microbiological examination.

Equipment Sanitizing

There was inadequate separation between exposed product and cleaning of used equipment in Est. TIF-74. Management officials took corrective actions.

Hand Washing Facilities

1. There was no hand-washing station at one main entrance to the injection room in Est. TIF-158; it was necessary to climb steep stairs and use a handrail to reach the soap and water. Management officials agreed to install a new hand-wash station inside the entrance.
2. All hand-washing facilities in production areas had hand-operated water controls in Est. TIF-190.

Product Handling and Storage

1. Excessive ice and snow were observed on many cartons of finished product (boneless pork) in the blast freezer and in the storage freezer in Est. TIF-66. Management officials gave assurances the problem would be addressed in a timely fashion.

2. In Est. TIF-158, pallets were stacked on other pallets of cartoned product and packaging materials without adequate protection of the products and materials from the undersides of the stacked pallets. Also, in a cooler for raw product, large scraps of wood from deteriorated pallets and large pools of liquid that had fallen from other pallets of product stored directly above were found on the thin plastic protective coverings of raw meat; some of these linings had torn. No direct product contamination was seen. Management officials implemented immediate corrections.
3. Condensation was dripping from the ceiling directly above a boning table in Est. TIF-105. Product was not affected. Management officials took immediate corrective actions.
4. Several cartons of boneless beef were stored under a dripping pipe in a freezer in Est. TIF-105. Management officials removed the affected cartons for repackaging.
5. The protective plastic coverings on several large cardboard containers of meat in Est. TIF-114 had come away from the edges of the containers so that the meat was exposed; these were stored directly below other wooden pallets containing other similar containers of meat. The Veterinarian-In-Charge ordered the containers with the exposed product to be reinspected for contamination after thawing and implementation of an improved program of monitoring for inadequately covered meat.
6. In Est. TIF-190, containers of exposed product and cartons of finished product were routinely placed on floors and on dirty pallets, on which workers routinely walked as if they were floors, in many areas of the establishment.
7. Numerous instances of containers of exposed product stored under insanitary conditions were observed in freezers, including in contact with a wet and dirty plastic strip curtain in Est. TIF-190. No immediate corrective actions were taken.
8. Finished product (ham in plastic casings) was stored in unclean containers and under dripping condensation in one cooler in Est. TIF-190. No immediate corrective actions were taken.
9. In Est. TIF-209, inadequately protected non-meat ingredients were stored in unclean containers and below the unprotected undersides of wooden and plastic pallets (some of the wooden pallets were deteriorated and broken). SAGARPA officials ordered a new policy of storage and monitoring.
10. Excessive ice and snow were found on packaged product in the main freezer in Est. TIF-74. Corrective actions were immediate.

Maintenance

1. In Est. TIF-66, flaking paint was observed on a wall adjacent to a processing table for pork tongues. Improved maintenance was scheduled.

2. Rust and flaking paint were present on over-product areas of the chipper for frozen beef slabs in Est. TIF-114. Prompt corrective actions were scheduled by the management.
3. In Est. TIF-120, exposed insulation was observed in several exposed-product areas and deteriorated insulation in two carcass coolers. The Veterinarian-In-Charge of the establishment identified the problem and ordered prompt corrective actions.
4. Numerous instances of unprofessional wiring (exposed connections, wrapped with plastic tape) were seen in various areas in Est. TIF-190.
5. Product equipment parts, gloves, and bags of chlorine for disinfectant baths were stored under insanitary conditions on rusty steel shelves and in steel cabinets in production areas in Est. TIF-209. SAGARPA officials rejected the rusty shelf unit and ordered cleaning and regular monitoring of the cabinets

Product Reconditioning

A worker in Est. TIF-111 was scraping, rather than cutting, grease and small pieces of hair from beef tails and not sanitizing her knife. The SAGARPA officials took immediate corrective actions.

Personnel Hygiene and Practices

1. Not all establishment personnel were washing their hands upon entering production areas after passing through plastic strip curtains in Est.169. This had been identified during the previous FSIS audit (11/12/99). Corrective actions and preventive measures were immediate.
2. In Est. TIF-190, the vast majority of establishment employees failed to wash their hands when entering production areas from other areas. Furthermore, none of the establishment employees who handled a dirty strip curtain washed their hands upon entering production areas until the FSIS auditor set the example.
3. An employee in Est. TIF-271 was observed to fail to wash his hands after contaminating them by touching the floor before continuing to work with product. The establishment officials took immediate corrective action.

Water potability

1. No microbiological analysis of the water in the backup well in Est. TIF-105 had been conducted during the past year (the main water supply was municipal; well water had not been used during the past year). Management officials gave assurances a water sample would be analyzed promptly.

2. Routine water potability checks conducted in November 2000 and January 2001 revealed fecal coliform bacteria in the water line supplying the injection room in Est. TIF-74. No production had been conducted in the affected area until the water system was cleaned and sanitized. Subsequent water potability tests were acceptable.

Operational Sanitation

A large opening, some 15x24 inches, was present at head-height in a wall between one of the main production areas, with a large amount of exposed product, and an adjacent room containing a running compressor (with much air motion), dirty wooden boxes, dusty unused equipment, and other detritus in Est. TIF-190.

Pest Control

In Est. TIF-74, many flies were observed in various areas of the establishment; also, a bait station in the ante-mortem area was damaged and empty.

Lighting

Lighting was inadequate in two carcass coolers in Est. TIF-74. Corrective actions were scheduled.

Waste Disposal

1. In Est. TIF-190, nearly all the waste containers in production areas had hand-operated lids. The SAGARPA official leading the audit informed the management officials that this was unacceptable, but no immediate corrective actions were taken.
2. Several waste containers in Est. TIF-86 had hand-operated lids. They were immediately removed and discarded.

Dry Storage Areas

1. Many packaging materials and non-meat ingredients were stored under insanitary conditions in various areas in Est. TIF-190.
2. A ventilator to the outside was not sealed against insects in Est. TIF-74. Also, in the men's toilet areas, screens were open to the outside, and there was a large opening in the wall. Management officials said they would correct the problem.

Personnel Dress and Habits

In Est. TIF-190, several employees working directly with edible product were wearing thick leather lifting belts outside their protective clothing, and some of these belts were observed to come into direct contact with the workers' knives and with the meat they were working with. The SAGARPA official identified the problem, but no corrective actions were taken.

Other Product Areas

Product equipment parts, gloves, and bags of chlorine for disinfectant baths were stored under insanitary conditions on rusty steel shelves and in steel cabinets in production areas in Est. TIF-209. SAGARPA officials rejected the rusty shelf unit and ordered cleaning and regular monitoring of the cabinets.

Welfare Facilities

In Est. TIF-74, employees' street clothing was not adequately covered by protective clothing during operations. Corrective actions were immediate.

Repeat findings were observed in Ests. 105 and 209.

ANIMAL DISEASE CONTROLS

Mexico's inspection system had controls in place to ensure adequate animal identification, dispositions, condemned and restricted product control, and procedures for sanitary handling of returned and rework product.

1. In Est. TIF-120, the veterinarian who was supposed to be inspecting split carcasses was sick. The veterinarian responsible for viscera inspection had not taken over the split carcass inspection as of the time of the audit (she was, however, observing the outside surface of the un-split carcasses carefully). She immediately began inspecting the internal cavities as well.
2. There was excessive crowding of animals in the antemortem area, with the result that effective observation from both sides in motion was highly unlikely in Est. TIF-74.

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

A program had been prepared by company veterinarians for dealing with additives of concern in feed mills. Only approved feed from Mexico, the United States, and Europe was used on farms. A daily report, with a serial number, was published, containing information on medicated feed.

Veterinary drugs were under the control of farm veterinarians. Veterinary assistants can administer animal drugs only under the supervision of a farm veterinarian.

There were three types of farms, producing animals for human consumption:

1. Integrated industry: The same company owns the farm and the establishments performing the slaughter and processing operations, and also usually distributes the final product.

2. Semi-integrated industry: Farmers raise and sell their animals to a company for slaughter and processing.
3. Family business: Animals are custom-slaughtered on the premises on which they are raised.

Meat for exported product usually originated on integrated-industry operations, with the result that traceback of animals to the farms of origin was easily ensured.

RESIDUE CONTROLS

Mexico's National Residue Testing Plan for 2001 was being followed, and was on schedule.

The Mexican inspection system had adequate controls in place to ensure compliance with sampling and reporting procedures and storage and use of chemicals.

Three deficiencies were identified regarding the use and storage of chemicals:

1. In Est. TIF-114, chemical compounds were stored in a wire-mesh-enclosed area directly below exposed wooden pallets, and general housekeeping was poor. SAGARPA officials ordered prompt correction.
2. In Est. TIF-190, a spray container of disinfectant was kept directly on a machine used for sealing sliced ham, very close to the exposed product. The FSIS auditor pointed this out and it was removed, but it was again placed in the same location a few minutes later.
3. Unmarked chemicals were found in several areas of the establishment in Est. TIF-209. Corrective actions were planned.

SLAUGHTER/PROCESSING CONTROLS

The Mexican inspection system had controls in place to ensure adequate humane slaughter, boneless meat reinspection, identification of ingredients, control of restricted ingredients, formulations, packaging materials, laboratory confirmation, label approvals, inspector monitoring, processing schedules, processing equipment and records, empty can inspection, filling procedures, container closure examination, interim container handling, post-processing handling, incubation procedures, and processing defect actions.

HACCP Implementation

Review of compliance with HACCP requirements was not within the scope of this audit.

Testing for Generic *E. coli*

Mexico had adopted the FSIS regulatory requirements for *E. coli* testing.

The five slaughter 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).

The *E. coli* testing programs were found to meet the basic FSIS regulatory requirements. In Est. TIF-74, the sponge method was used for collecting samples for testing, while incision method criteria were used for the evaluation of the test results.

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

The following slaughter/processing control problems were encountered:

Sanitary Dressing

A small amount of fecal contamination was found on one of sixty carcasses examined in Est. TIF-105. It was immediately trimmed.

Pre-boning Trim

Approximately one-fourth of carcasses that had passed the pre-boning trim station in Est. TIF-74 were contaminated with grease. The Veterinarian-in Charge ordered corrective actions.

Documentation

1. There was no documentation of any corrective action taken in Ests. 45, 100, or 154 in response to sanitation problems.
2. Inadequate documentation of operational findings and corrective actions relating to condensation control was observed in Ests. 158, 190, and 209.
3. There was no differentiation between pre-operational and operational sanitation activities in Ests. 66, 74, 100, 150, and 237.
4. In Est. 237, a sanitation deficiency had been recorded, but there was no documentation of a corrective action.
5. There was no documentation of operational sanitation activities in Est. 154.
6. Inadequate documentation of pre-operational findings and corrective actions was observed in Est. 169.

ENFORCEMENT CONTROLS

Inspection System Controls

Except as noted below, and with the exception of the unacceptable establishment (Est. TIF-190), the SAGARPA 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 (including the taking and documentation of corrective actions under HACCP plans), 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 establishments 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.

The following deficiencies were found:

In Est. TIF-111, the majority of the beef carcasses in the coolers did not have legible marks of inspection. The SAGARPA officials ordered prompt implementation of a new system of applying the official stamps.

Approximately 10% of carcasses in the coolers in Est. TIF-120 had no legible marks of inspection. SAGARPA officials gave assurances that this would be corrected promptly.

There were no supervisory reports for March or April 2001 in Est. TIF-120 (the establishment was producing for U.S. export during these months).

No species verification was being performed on final product in Est. TIF-169. Note: no product had been exported to the U.S. since 1997. The establishment management intended to begin, however, within the foreseeable future; SAGARPA officials gave assurances that species verification would be initiated in the near future.

In Est. TIF-209, no species verification was being performed on final products (multiple species were processed). This was discussed during the final exit meeting with SAGARPA officials in Mexico City; a program was in the final stages of development.

Testing for *Salmonella* Species

Five of the 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).

Samples for *Salmonella* testing were collected by the inspection personnel. Testing for *Salmonella* was performed both in a government laboratory (CENAPA) and also in certified private laboratories. SAGARPA officials had decided to use the FSIS method for *Salmonella* analysis.

SAGARPA had assured FSIS that Mexico's *Salmonella* testing program was the same as that employed by FSIS, with exception of the following equivalent measures:

LABORATORIES. Private laboratories analyze samples.

- The approval/accreditation process for private laboratories is done in accordance with Mexico's Federal Animal Health Law, the Federal Law on Metrology and Standardization, the Criteria for the Operation of Animal Health Testing Laboratories, and the Characteristics and Specifications for Facilities and Equipment for Animal Health Testing and/or analyzing Laboratories. The approval/accreditation process and on-going verification are conducted by Mexico (SAGARPA).
- Private laboratories have properly trained personnel, suitable facilities and equipment, a written quality assurance program, and reporting and record-keeping facilities.
- Test results are sent from the private laboratories directly to the General Directorate of Animal Health of the Government of Mexico.

Species Verification

At the time of this audit, Mexico was not exempt from the species verification requirement.

In some establishments in which multiple species were processed, species verification was being performed on final products by SAGARPA personnel, in some (e.g., Est. TIF-86) by management officials, and in others no species verification was done. When samples are collected for residue testing in slaughter establishments, the samples are routinely subjected to species verification. The auditors were informed that a general policy for species verification was being developed, and this was discussed briefly during the entrance and exit meetings. The auditors recommended that SAGARPA officials provide a detailed outline of the new program to the FSIS Equivalence Branch as soon as possible, and that they include in that program species verification of all final products such as sausages, franks, salami, tamales, burritos, and meat in sauce, produced in establishments which process meat from multiple species.

- Monthly Reviews

FSIS requires documented supervisory visits by a representative of the foreign inspection system to each establishment certified as eligible to export to the United States, not less frequently than one such visit per month, during any period when the establishment is engaged in producing products that could be used for exportation to the United States.

These reviews were being performed by the Mexican equivalent of Area Supervisors. All were veterinarians. Dr. Alejandro Jiménez was in charge of the federally inspected establishments. The internal reviewers reported their findings to him and he then decided what action should be taken. Routine reports were sent by mail but in the case of noncompliance, results were conveyed by telephone.

The internal review program was applied equally to both export and non-export establishments. Annually scheduled reviews were announced in advance and were conducted at times by individuals and at other times by a team of reviewers. Reviews organized by State Supervisors were sometimes announced, sometimes not. They were conducted at least once monthly in establishments producing and exporting product to the U.S. The records of audited establishments were kept in the inspection offices of SAGARPA in Mexico City, in State offices, and in the establishments, and were routinely maintained on file for a minimum of one year.

In the event that an establishment is found, during one of these internal reviews, to be out of compliance with U.S. requirements, the supervising inspector performing the review would immediately inform SAGARPA headquarters. SAGARPA would then initiate a prompt review of that particular establishment. If, during this audit, deficiencies are found to persist, the establishment is removed from the list of establishments certified as eligible to export to the U.S.

The time interval with which U.S. agriculture officials are notified of an establishment's delistment had improved significantly when compared with the interval in effect before the change in administration. Establishment 190 was found unacceptable during its audit on May 17; the U.S. embassy was notified of the delistment within two working days. Under the old system, this procedure took up to six weeks due to a need to obtain original signatures from numerous officials.

Monthly supervisory reports were found to be complete in all the establishments visited, with the exception of Est. TIF-120 (there were no reports on file for March or April 2001).

Enforcement Activities

The "Federal Animal Health Act" gave SAGARPA enforcement responsibilities and duties. One portion of this document deals with "Complaints" and the other with "Administrative Sanctions". In case of complaints, the secretary of Agriculture orders the investigation of the complaint, which must be accomplished within of 15 days. Administrative sanctions are imposed in the form of letters and fines. Fines can range from 500 to 100,000 Mexican pesos (approximately U.S. \$55 to \$11,000). Other sanctions, in cases of repeat violators, include

double fines, then temporary and final suspension. After one violation the individual is suspended from producing product in the meat industry. After a second violation, the violator is not allowed to work in the meat industry.

Exit Meetings

An exit meeting was conducted in Mexico City on May 23. The Mexican participants were Dr. Jorge Padilla, Director of Imports, Exports, Certification Services, and Fisheries; Dr. Alejandro Jiménez, Chief, Dept. of Federal Slaughter Establishments; Dr. Concepción Silva, Supervisor, Federal Slaughter Establishments; Dr. Isabel Ramos, Supervisor, Federal Slaughter Establishments; Mr. Salvador Trejo, Agricultural Specialist, U.S. Embassy in México City; and the FSIS team was represented by Drs. Gary D. Bolstad and Oto Urban, International Audit Staff Officers.

The findings encountered in the course of the audits were discussed, and the SAGARPA officials gave assurances that improvements would be enforced and monitored, especially regarding:

- storage of product and/or product contact equipment in Ests. TIF-66, 74, 105, 114, 158, 169, 190, and 209;
- maintenance and/or cleaning of over-product equipment and/or ceilings in Ests. TIF-66, 111, 114, 120, 158, 190, and 209;
- prevention of cross-contamination in Ests. 74, 66, 105, 158, and 190;
- condensation control in Ests. TIF-105, 158, 190, and 209;
- personal hygiene in Ests. TIF-74, 169, 190, and 271; and
- documentation of pre-operational and operational sanitation activities, findings, corrective actions, and preventive measures.

The auditors had been informed that a general policy for species verification was being developed, and this was discussed briefly during the exit meeting. The auditors recommended that SAGARPA officials provide a detailed outline of the new program to the Equivalence Branch as soon as possible, and that they include in that program species verification of all final products such as sausages, franks, salami, tamales, burritos, and meat in sauce, produced in establishments which process meat from multiple species.

CONCLUSION

The inspection system of Mexico was found to have, except as noted above, 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 general impression of the auditors regarding the Mexican meat inspection system as a whole was one of considerable improvement, compared with the findings resulting from the previous several audits.

Twelve establishments were audited on-site. Eight were acceptable, three were evaluated as acceptable/re-review, and one was unacceptable (it is noteworthy that the latter had been previously identified by SAGARPA officials and suspended from U.S. eligibility). The deficiencies encountered during the on-site establishment audits, in those establishments which were found to be acceptable, were adequately addressed to the auditors' satisfaction.

Dr. Oto Urban
International Audit Staff Officer

(signed) Dr. Oto Urban

ATTACHMENTS

- A. Data collection instrument for SSOPs
- B. Data collection instrument for HACCP programs (not applicable)
- C. Data collection instrument for *E. coli* testing
- D. Data collection instrument for *Salmonella* testing
- E. Laboratory audit form
- F. Individual Foreign Establishment Audit Forms
- G. Written Foreign Country's Response to the Draft Final Audit Report (no comments received)

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
66	√	√*	√	√	√	√	√	√
74	√	√*	√	√	√	√	√*	√
86	√	√	√	√	√	√	√	√
105	√	√	√	√	√	√	√	√
111	√	√	√	√	√	√	√	√
114	√	√	√	√	√	√	√	√
120	√	√	√	√	√	√	√	√
158	√	√	√	√	√	√	√	√
169	√	√	√	√	√	√	√*	√
190	√	√	√	√	√	√	Inadeq.	no
209	√	√	√	√	√	√	√*	√
271	√	√	√	√	√	√	√	√

66, 74 There was daily documentation of pre-operational and operational sanitation activities, but there was no differentiation between the two.

74 There was no documentation of preventive measures.

169 There was daily documentation of pre-operational and operational sanitation activities that was much improved since the last FSIS audit (11/12/1999), but the pre-op. sanitation documentation was still in need of some improvement.

209 There was excellent documentation of pre-operational activities, but the documentation of condensation control did not contain description of observations, corrective actions, or preventive measures.

Data Collection Instrument for SSOPs (continued)

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

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
45	√	√	√	√	√	√	no	√
57	√	√	√	√	√	√	√	√
100	√	√*	√	√	√	√	no	√
118	√	√	√	√	√	√	√	√
150	√	√*	no	√	√	√	√	√
154	√	√	√	√	√	√	no	√
237	√	√*	√	√	√	√	no	√

100, 150, 237 - There was daily documentation of pre-operational and operational sanitation activities, but there was no differentiation between the two.

Data Collection Instrument for Generic *E. coli* Testing

Each establishment 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
66	√	√	no	√	√	√	√	√	√	√
74	√	√	√	√	√	√	√	√	no	√
86	√	√	√	√	√	√	√	√	√	√
105	√	√	√	√	√	√	√	√	√	√
111	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
114*	√	√	√	√	√	√	√	√	√	√
120	√	√	√	√	√	√	√	√	√	√
158	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
169	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
190	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
209	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
271	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

114 – Product tested: ground beef.

Data Collection Instrument for Generic *E. coli* Testing (continued)

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

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
45	√	√	√	√	√	√	√	√	√	√
57	√	√	√	√	√	√	√	√	√	√
100	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
118	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
150	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
154	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
237	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

Data Collection Instrument for *Salmonella* testing

Each slaughter 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
66	√	√	N/A	√	√	N/A
74	√	√	N/A	√	√	N/A
86	N/A	N/A	N/A	√	√	N/A
105	√	√	N/A	√	√	N/A
111	√	√	N/A	√	√	N/A
114	√	N/A	√	√	√	√
120	√	√	N/A	√	√	N/A
158	N/A	N/A	N/A	N/A	N/A	N/A
169	N/A	N/A	N/A	√	√	N/A
190	N/A	N/A	N/A	N/A	N/A	N/A
209	N/A	N/A	N/A	√	√	N/A
271	N/A	N/A	N/A	N/A	N/A	N/A

86, 169, 209 - Although not required by FSIS, these establishments were performing microbiological testing of final products for *Salmonella* species, among others.

Data Collection Instrument for *Salmonella* testing (continued)

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

Est. #	<i>1. Testing as required</i>	<i>2. Carcasses are sampled</i>	3. Ground product is sampled	4. Samples are taken randomly	5. Proper site and/or proper prod.	6. Violative est's stop operations
45	√	√	N/A	√	√	N/A
57	√	√	N/A	√	√	N/A
100	N/A	N/A	N/A	N/A	N/A	N/A
118	N/A	N/A	N/A	N/A	N/A	N/A
150	N/A	N/A	N/A	N/A	N/A	N/A
154	N/A	N/A	N/A	N/A	N/A	N/A
237	N/A	N/A	N/A	N/A	N/A	N/A

FOREIGN COUNTRY LABORATORY REVIEW

May 16/01

Laboratorio de Residuos
 Tóxicos de CIAD

FOREIGN GOV'T AGENCY

CITY & COUNTRY

ADDRESS OF LABORATORY

SAGARPA

Hermosillo, México

Carr. A la Victoria Km 0.6

NAME OF REVIEWER

NAME OF FOREIGN OFFICIAL

Dr. Oto Urban

Luz Vázquez Moreno / Jorge Cañez de la Fuente

Residue Code/Name		100	111	200	203	300	400	500	800	Specs verification			
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE										
	Sample Handling	01	A	A	A	A	A	A	0	A	A		
	Sampling Frequency	02	C	C	C	C	C	C	0	C	C		
	Timely Analyses	03	C	C	C	C	C	C	0	C	C		
	Compositing Procedure	04	0	0	0	0	0	0	0	0	0		
	Interpret Comp Data	05	0	0	0	0	0	0	0	0	0		
Data Reporting	06	A	A	A	A	A	A	0	A	A			
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A*	A*	A	A	0	A*	A		
	Correct Tissue(s)	08	A	A	A	A	A	A	0	A	A		
	Equipment Operation	09	A	A	A	A	A	A	A	A	A		
	Instrument Printouts	10	A	A	A	A	A	A	0	A	A		
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A	0	A	A		
	Recovery Frequency	12	A	A	A	A	A	A	0	A	0		
	Percent Recovery	13	A	A	A	A	A	A	0	A	0		
	Check Sample Frequency	14	A*	A*	A*	A*	A*	A*	0	A*	A*		
	All analyst w/Check Samples	15	A	A	A	A	A	A	0	A	A		
	Corrective Actions	16	A	A	A	A	A	A	0	A	A		
	International Check Samples	17	0	0	0	0	0	0	0	0	0		
REVIEW PROCEDURES	Corrected Prior Deficiencies	18											
OTHER REVIEW		19											
		20											

SIGNATURE OF REVIEWER

DATE

REVIEW DATE

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

5/21/01

The National Center for Analytic
 Verification Services for Animal
 Health

FOREIGN GOV'T AGENCY
 SAGARPA

CITY & COUNTRY
 Cuernavaca, Mexico

ADDRESS OF LABORATORY
 CENAPA

NAME OF REVIEWER
 Dr. Gary Bolstad

NAME OF FOREIGN OFFICIAL
 Dr. Ofelia Flores

Residue Code/Name		100	111	200	203	300	400	500	800	IUM	BNZ			
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE											
	Sample Handling	01	C	C	C	C	C	C	C	C	C	C		
	Sampling Frequency	02	A	A	A	A	A	A	A	A	A	A		
	Timely Analyses	03	A	A	A	A	A	A	A	A	A	A		
	Compositing Procedure	04	O	O	O	O	O	O	O	O	O	O		
	Interpret Comp Data	05	O	O	O	O	O	O	O	O	O	O		
Data Reporting	06	A	A	A	A	A	A	A	A	A	A			
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A	A	A	A			
	Correct Tissue(s)	08	A	A	A	A	A	A	C	C	A	A		
	Equipment Operation	09	A	A	A	A	A	A	A	A	A	A		
	Instrument Printouts	10	A	A	A	A	A	A	A	A	A	A		
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A	A	A	2.5 ppb	0.3 ppb		
	Recovery Frequency	12	A	A	A	A	A	A	A	A	A	A		
	Percent Recovery	13	A	A	A	A	A	C	A	A	60-100%	70-100%		
	Check Sample Frequency	14	A	A	O	A	A	A	C	A	A	A		
	All analyst w/Check Samples	15	A	A	O	A	A	A	C	A	A	A		
	Corrective Actions	16	A	A	O	A	A	A	A	A	A	A		
International Check Samples	17	O	O	O	O	O	O	O	O	O	O			
REVIEW PROCEDURES	Corrected Prior Deficiencies	18	O	O	O	O	O	O	O	O	O	O		
OTHER REVIEW		19												
		20												

SIGNATURE OF REVIEWER

DATE

FOREIGN COUNTRY LABORATORY AUDIT – COMMENT SHEET
National Center of Analytical Verification Services for Animal Health (SENAPA)
Cuernavaca, Mexico – 5/21/2001 – Auditor: Dr. Gary D. Bolstad

RESULTS OF THE LAST TWO ANALYSES FOR NATIONAL RESIDUE TESTING PROGRAM ANALYSTS :

Analyst	Date	Compound	Recovery	Analyst	Date	Compound	Recovery
PJ	5/16/01	Arsenic	101%	MCL	3/1/01	Carbendazim	91.3%
"	5/17/01	Mercury	98%	"	4/6/01	Thiabendazole	105%
EI	4/6/01	Copper	86.0%	EH	5/3/01	Sulfamethazine	106.2%
"	5/10/01	Cadmium	90%	"	5/4/01	"	100.6%
AM	4/11/01	Diazinon	67%	LG	2/1/01	Zeranol	99.39%
"	4/26/01	"	77%	"	2/15/01*	Diethylstilbestrol	98.05%
SC	5/4/01	Hexachlorobenzene	101%	LOA	3/1/01	Ivermectin	75.4%
"	5/11/02	DDE	99%	"	4/7/01	"	86.7%
MCS	5/7/01	Chloramphenicol	83.35%				
"	5/17/01	"	93.85%				

- Testing for DES (including check samples) had been suspended after February because the standard was exhausted. New standard had been ordered and was expected to be received within the next 6 weeks.

Compound	Number	Comments
All	01	Many (more than 100) meat samples, recently received from the field and being catalogued, were placed together on a steel table. A considerable amount of blood had collected on the table under the samples, with a significant possibility for cross-contamination. During the course of the audit, a letter was composed by Dr. Ofelia Flores, Subdirector for Verification, addressed to the Chief of the Toxic Residues Dept., mandating initiation of measures to prevent cross-contamination between samples.
Heavy Metals	13	The recovery expected by FSIS for heavy metals is at least 80%. The SENAPA laboratory's acceptable recovery for heavy metals was 70-110%.
DES	14-15	Results for DES were not recorded as "Per Cent Recovery," but rather as a correlation coefficient (0.995) based upon the laboratory's internal standard.

NOTE: A maximum turnaround time (the time from sample receipt to completion analysis) for all compounds was ten working days. Many samples were analyzed in considerably less time. This was well within FSIS requirements.

The standards books and documentation of expiration dates for analytes and reagents were exemplary.

Abbreviations:

chc = chlorinated hydrocarbons (organochlorine pesticides)
pcb = polychlorinated biphenyls
abc = antibiotics
cap = chloramphenicol
op = organophosphate pesticides
hm = heavy metals or trace elements (arsenic, cadmium, copper, mercury, and lead)
des = diethylstilbestrol
sul = sulfonamides
ivm = ivermectin
bmz = benzimidazoles

FOREIGN PLANT REVIEW FORM

REVIEW DATE 5/15/2001	ESTABLISHMENT NO. AND NAME TIF-209 - Sigma Alimentos Congelados S.A. de C.V.	CITY Linares
		COUNTRY Mexico

NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Salvador Diaz Quiroz; Pedro Robledo Lara	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 A
(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 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 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 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 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	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 O	Export product identification	72 A
Over-product ceilings	17 U	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 U	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 M	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 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 M	Species verification	79
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	SSOPs	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 N
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/15/2001	TIF-209 - Sigma Alimentos Congelados S.A. de C.V.	Linares
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Gary D. Bolstad	Drs. Salvador Diaz Quiroz; Pedro Robledo Lara	<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17a Heavy condensation was dripping from ceilings onto exposed product in packaging room #2. The management officials ordered the line to be stopped and the shift's production to be retained and samples submitted for microbiological examination. NOTE: condensation problems had been identified during the previous FSIS audit (11/30/2000).

17b Condensation was observed in packaging room #1, directly above exposed product. The product on the line was packaged as quickly as possible, but the remaining product continued to be placed in open containers directly under the problem area, to be subsequently sealed. The management officials ordered the shift's production to be retained and samples submitted for microbiological examination.

18 Flaking paint and considerable rust buildups were observed on mixer motors directly over exposed product. NOTE: the same problem had been identified during the previous FSIS audit (11/30/2000). SAGARPA officials ordered prompt resolution.

20 Product equipment parts, gloves, and bags of chlorine for disinfectant baths were stored under insanitary conditions on rusty steel shelves and in steel cabinets in production areas. SAGARPA officials rejected the rusty shelf unit and ordered cleaning and regular monitoring of the cabinets.

30 Inadequately protected non-meat ingredients were stored in unclean containers and below the unprotected undersides of wooden and plastic pallets (some of the wooden pallets were deteriorated and broken). SAGARPA officials ordered a new policy of storage and monitoring.

50 Unmarked chemicals were found in several areas of the establishment. Corrective actions were planned.

79 No species verification was being performed on final products (multiple species were processed). This was discussed during the final exit meeting with SAGARPA officials in Mexico City; a program was in the final stages of development.

82 There was adequate documentation of pre-operational activities, but the documentation of condensation control did not contain any description of observations, corrective actions, or preventive measures (condensation problems were identified during this audit--see item 17--as well as during the previous FSIS audit).

83 Evaluation of compliance with HACCP requirements was not within the scope of this audit.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

5/17/2001

ESTABLISHMENT NO. AND NAME

TIF-190, Derileq, S.A. de C.V.

CITY

Mexico City

COUNTRY

Mexico

NAME OF REVIEWER

Dr. Gary D. Bolstad

NAME OF FOREIGN OFFICIAL

Drs. Consuela Silva, Irma L. Barrera

EVALUATION

Acceptable

Acceptable/
Re-review

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 U	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 U	Laboratory confirmation	57 A
Chlorination procedures	02 O	Product reconditioning	31 N	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 U	(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 A
Pest --no evidence	07 A	Operational sanitation	35 U	Processing records	63 N
Pest control program	08 A	Waste disposal	36 U	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 M
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Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
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Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 O
Over-product ceilings	17 U	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates	74 O
Product contact equipment	19 M	Residue program compliance	46 O	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 M	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 M	Species verification	79 O
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
Personal dress and habits	25 U	Boneless meat reinspection	52 O	SSOPs	82 M
Personal hygiene practices	26 U	Ingredients identification	53 A	HACCP	83 N
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 5/17/2001	ESTABLISHMENT NO. AND NAME TIF-190, Derileq, S.A. de C.V.	CITY Mexico City
			COUNTRY Mexico
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Consuela Silva, Irma L. Barrera	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	

COMMENTS:

- 04 All hand-washing facilities in production areas had hand-operated water controls.
- 17/28 Deteriorated and crumbling ceilings were observed in at least two exposed-product areas, including directly over an unclean plastic strip curtain that was wet with condensation and ice, at the entrance to the raw meat storage freezer.
- 18/33 Rust flaking paint were observed on over-product structures in many areas of the establishment.
- 21 Many packaging materials and non-meat ingredients were stored under insanitary conditions in various areas.
- 25 Several employees working directly with edible product were wearing thick leather lifting belts outside their protective clothing, and some of these were observed to come into direct contact with the workers' knives and with the meat they were working with. The SAGARPA official identified the problem, but no corrective actions were taken.
- 26 The vast majority of establishment employees failed to wash their hands when entering production areas from other areas. None of the establishment employees who handled the dirty strip curtain mentioned in item 17/28 washed their hands upon entering production areas until the FSIS auditor set the example.
- 26-28 A worker entered one of the main production areas carrying inedible containers and contaminated the door handle in the process. No corrective actions were taken.
- 28a A dirty pallet was allowed to contact the edge of a large work table containing edible sliced ham being packaged. No corrective actions were taken until the FSIS auditor pointed out the need.
- 28b Workers allowed a section of casing to contact the floor and continued to load it onto the filling machine to be used.
- 30a Containers of both exposed product and cartons of finished product were routinely placed on floors and on dirty pallets, on which workers routinely walked as if they were floors, in many areas of the establishment.
- 30b Numerous instances of containers of exposed product stored under insanitary conditions were observed in freezers, including in contact with a wet and dirty plastic strip curtain. No immediate corrective actions were taken.
- 30c Finished product (ham in plastic casings) was stored in unclean containers and under dripping condensation in one cooler. No immediate corrective actions were taken.
- 33 Numerous instances of unprofessional wiring (exposed connections, wrapped with plastic tape) were seen in various areas.
- 35 A large opening, some 15x24 inches, was present at head-height in a wall between one of the main production areas, with a large amount of exposed product, and an adjacent room containing a running compressor (with much air motion), dirty wooden boxes, dusty unused equipment, and other detritus.
- 36 Nearly all the waste containers in production areas had hand-operated lids. The SAGARPA official leading the audit informed the management officials that this was unacceptable, but no corrective actions were taken.
- 50 A spray container of disinfectant was kept directly on a machine used for sealing sliced ham, very close to the exposed product. The FSIS auditor pointed this out and it was removed, but it was replaced in the same spot again a few minutes later.
- 80 See the other entries on this page.
- 82 Documentation of corrective actions for both pre-operational and operational sanitation problems was inadequate.
- 83 Review of compliance with HACCP requirements was not within the scope of this audit.

The SAGARPA official leading the audit informed the FSIS auditor that she had determined that the establishment did not meet basic FSIS requirements and was therefore unacceptable. The FSIS auditor was in complete agreement. The establishment was immediately removed from the list of establishments approved by SAGARPA as eligible to export to the U.S. (delisted). NOTE: This establishment had been reviewed by SAGARPA officials on May 4, 2001, had been found to fail to meet FSIS requirements, and had been suspended from U.S. eligibility, but had not been officially delisted. The establishment had been on the list of establishments approved as eligible to export to the U.S. since 1996, but had never actually exported any products to the U.S.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		5/18/2001	TIF-158, Sigma Alimentos Centro S.A. de C.V.		Atitalaquia
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Drs. F. Dominguez, F. Cervantes, A. Jimenez		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 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
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Back siphonage prevention	03 A	Product transportation	32 O	Special label claims	59 O
Hand washing facilities	04 M	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 O	Effective maintenance program	33 M	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
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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 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	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 O	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates	74 A
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Antemortem facilities	22 O	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	SSOPs	82 A
Personal hygiene practices	26 M	Ingredients identification	53 A	HACCP	83 N
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 5/18/2001	ESTABLISHMENT NO. AND NAME TIF-158, Sigma Alimentos Centro S.A. de C.V.	CITY Atitalaquia
			COUNTRY Mexico
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. F. Dominguez, F. Cervantes, A. Jimenez	EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

04 There was no hand-washing station at one main entrance to the injection room; it was necessary to climb steep stairs and use a hand rail to reach the soap and water. Management officials agreed to install a new hand-wash station inside the entrance.

17/33 Meat scraps, flaking paint, loose sealant, holes, and in one area a large gap next to a light fixture that opened directly into the attic above, were present in ceilings directly above large hoppers of exposed product in several areas of the establishment. Management officials gave assurances that improved maintenance and cleaning would be implemented promptly.

18a Heavy condensation buildup on a vertically opening door, under which exposed product was being transported, resulted in steady dripping. Management officials ordered immediate corrective actions.

18/33 Poorly neglected maintenance and cleaning were evident on many over-product structures in many areas of the establishment. Old, discolored product residues, dirt, and flaking paint were clearly visible directly over exposed product and containers ready for exposed product. SAGARPA officials ordered prompt development of improved programs for maintenance, cleaning, and monitoring both by management personnel and SAGARPA personnel assigned to the establishment.

28 Pallets stacked on their edges were in direct contact with large sacks of non-meat ingredients. They were separated, but the sacks were not cleaned before being opened and used.

30 Pallets were stacked on other pallets of cartoned product and packaging materials without adequate protection of the products and materials from the undersides of the stacked pallets. In a cooler for raw product, large scraps of wood from deteriorated pallets and large pools of liquid that had fallen from other pallets of product stored directly above were found on the thin plastic protective coverings of raw meat; some of these linings had torn. No direct product contamination was seen. Management officials implemented immediate corrections.

83 Review of compliance with HACCP requirements was not within the scope of this audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/18/2001	TIF-74, Frigorifico Kowi S.A. de C.V.	Navojoa
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Oto Urban	Dr. Jorge Cañez	<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

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Pest --no evidence	07 U	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 M	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
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Lighting	11 M	Antemortem inspec. procedures	38 M	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/18/2001	TIF-74, Frigorifico Kowi S.A. de C.V.	Navojoa
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Oto Urban	Dr. Jorge Cañez	<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

01 Routine water potability checks conducted in November 2000 and January 2001 revealed fecal coliforms in the water line supplying the injection room. No production was conducted in the affected area until the water system was cleaned and sanitized. Subsequent water potability tests were acceptable.

07 Many flies were observed in various areas of the establishment.

08 A bait station in the ante-mortem area was damaged and empty.

11 Lighting was inadequate in two carcass coolers. Corrective actions were scheduled.

21 A ventilator to the outside was not sealed against insects (see item 07). Screens were open to the outside, and there was a large opening in the wall, in the men's toilet areas. Management officials said they would correct the problem.

23 Street clothing was not adequately separated from protective clothing used by employees during operations. Corrective actions were immediate.

29/30 There was inadequate separation between exposed product and cleaning of used equipment. Management officials took corrective actions.

30 Excessive ice and snow were found on packaged product in the main freezer. Corrective actions were immediate.

38/40 There was excessive crowding of animals in the antemortem area, with the result that effective observation from both sides in motion was highly unlikely.

51 Approximately one-fourth of carcasses that had passed the pre-boning trim station were contaminated with grease. The Veterinarian-in Charge ordered corrective actions.

83 Review of HACCP requirements was not within the scope of this audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		5/9/01	TIF-111: Ganaderia Integral Visur S.A. de C.V.		Culiacan
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Drs. Alvaro Lugo, Marco A. Castro, Isabel Ramos		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/9/01	TIF-111: Ganaderia Integral Visur S.A. de C.V.	Culiacan
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Gary D. Bolstad	Drs. Alvaro Lugo, Marco A. Castro, Isabel Ramos		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

18 One area of rusty overhead structures and a small amount of exposed insulation were observed in one carcass cooler. Management officials immediately scheduled corrective maintenance.

31 A worker was scraping, rather than cutting, grease and small pieces of hair from beef tails and not sanitizing her knife. The SAGARPA officials took immediate corrective actions.

72 The majority of the beef carcasses in the coolers did not have legible marks of inspection. The SAGARPA officials ordered prompt implementation of a new system of applying the official stamps.

83 NOTE: Compliance with HACCP requirements was not within the scope of this audit.

FOREIGN PLANT REVIEW FORM

5/10/01

169 - Productos Chata , S.A. de C.V.

COUNTRY
Mexico

NAME OF REVIEWER
Dr. Gary D. Bolstad

NAME OF FOREIGN OFFICIAL
Drs. Manuel G. Gamez, M.A. Castro, I. Ramos

EVALUATION
 Acceptable Acceptable/
Re-review Unacceptable

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

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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 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	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 O	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 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 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 M
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	SSOPs	82 M
Personal hygiene practices	26 M	Ingredients identification	53 A	HACCP	83 N
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/10/01	169 - Productos Chata , S.A. de C.V.	Culiacan
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Gary D. Bolstad	Drs. Manuel G. Gamez, M.A. Castro, I. Ramos	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17/30 Product was stored below an icicle that had formed at a hole in the ceiling in cooler #3 and below a cooling unit pipe with dripping condensation in cooler #2. In both cases, product was removed from under the problem areas and reinspected, and elimination of the sources was scheduled.

26 Not all establishment personnel were washing their hands upon entering production areas after passing through plastic strip curtains. This had been identified during the previous FSIS audit (11/12/99). Corrective actions and preventive measures were immediate.

79 No species verification was being performed on final product. Note: no product had been exported to the U.S. since 1997. The establishment management intended to begin, however, within the foreseeable future; SAGARPA officials gave assurances that species verification would be initiated in the near future.

82 There was some documentation of pre-operational sanitation activities, but it was in need of improvement.

83 Review of compliance with the HACCP requirements was not within the scope of this audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		5/11/2001	TIF-86-- Sana International S. de R.L., de C.V.	SanLuisRio Colorado	
				COUNTRY Mexico	
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Dr. Jorge Cañez; Dra. Concepcion Silva		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 N	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 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 M	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 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
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 O	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	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 O
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/11/2001	TIF-86-- Sana International S. de R.L., de C.V.	SanLuisRio Colorado
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Gary D. Bolstad	Dr. Jorge Cañez; Dra. Concepcion Silva	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

36 Numerous waste containers had hand-operated lids. The management officials discarded them immediately.

83 Review of compliance with the HACCP requirements was not within the scope of this audit.

FOREIGN PLANT REVIEW FORM

REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
5/14/2001	TIF 120 - Ganaderia Integral "El Centinela," SA de CV	Mexicali
		COUNTRY
		Mexico

NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Gustavo Appel, Concepcion Silva	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

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(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 A
Back siphonage prevention	03 A	Product transportation	32 O	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 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07	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
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Personal dress and habits	25 A	Boneless meat reinspection	52 N	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	HACCP	83 N
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/14/2001	TIF 120 - Ganaderia Integral "El Centinela," SA de CV	Mexicali
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. Gary D. Bolstad	Drs. Gustavo Appel, Concepcion Silva		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

33 Exposed insulation was observed in several exposed-product areas and deteriorated insulation in two carcass coolers. The Veterinarian-In-Charge of the establishment identified the problem and ordered prompt corrective actions.

41 The veterinarian who was supposed to be inspecting split carcasses was sick. The veterinarian responsible for viscera inspection had not taken over the split carcass inspection as of the time of the audit (she was, however, observing the outside surface of the un-split carcasses carefully. She immediately began inspecting the internal cavities as well.

72 Approximately 10% of carcasses in the coolers had no legible marks of inspection. SAGARPA officials gave assurances that this would be corrected promptly.

76 There were no supervisory reports for March or April 2001 (the establishment was producing for U.S. export)

83 An evaluation of compliance with the HACCP requirements was not within the scope of this audit.

FOREIGN PLANT REVIEW FORM

REVIEW DATE
5/16/2001

ESTABLISHMENT NO. AND NAME
TIF-114: Trosi de Carnes, S.A. de C.V.

CITY
Aapodaca(Monterrey)
COUNTRY
Mexico

NAME OF REVIEWER
Dr. Gary D. Bolstad

NAME OF FOREIGN OFFICIAL
Drs. Ivonne Lauria, Pedro Robledo, A. Jimenez

EVALUATION
 Acceptable Acceptable/
Re-review 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 M	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	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 M
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 O	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	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 O	Export product identification	72 A
Over-product ceilings	17 A	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 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 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 M	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	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 N
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 5/16/2001	ESTABLISHMENT NO. AND NAME TIF-114: Trosi de Carnes, S.A. de C.V.	CITY Aapodaca(Monterrey)
			COUNTRY Mexico
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Ivonne Lauria, Pedro Robledo, A. Jimenez	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

18/33 Rust and flaking paint were observed on over-product pipes in the areas where exposed frozen beef patties were being weighed and cartons with liners were stored, ready for filling with the frozen patties. The management officials ordered the cartons moved and scheduled prompt maintenance of the overhead structures.

30 The protective plastic coverings on several large cardboard containers of meat had come away from the edges of the containers so that the meat was exposed; these were stored directly below other wooden pallets containing other similar containers of meat. The Veterinarian-In-Charge ordered the containers with the exposed product to be reinspected for contamination after thawing and an improved program of monitoring for inadequately covered meat.

33/62 Rust and flaking paint were present on over-product areas of the chipper for frozen beef slabs. Prompt corrective actions were scheduled by the management.

50 Chemical compounds were stored in a wire-mesh-enclosed area directly below exposed wooden pallets; housekeeping was poor. SAGARPA officials ordered prompt correction.

83 Review of compliance with HACCP requirements was not within the scope of this audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE 5/15/2001	ESTABLISHMENT NO. AND NAME TIF-271, Tasky de Mexico, S.A. de C.V.	CITY Ciudad Juarez
			COUNTRY Mexico
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. Blass Ibarra		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
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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	SSOPs	82 A
Personal hygiene practices	26 M	Ingredients identification	53 A	HACCP	83 N
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/15/2001	TIF-271, Tasky de Mexico, S.A. de C.V.	Ciudad Juarez
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Oto Urban	Dr. Blass Ibarra	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

26 An employee was observed to fail to wash his hands after contaminating them by touching the floor before continuing to work with product. The establishment officials took immediate corrective action.

83 Review of compliance with HACCP requirements was not within the scope of this audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	
FOREIGN PLANT REVIEW FORM		5/17/2001	TIF-66, Frigorifico Agropecuaria Sonorense SA de CV		Hermosillo	
						COUNTRY Mexico
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. Jorge Cañez		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 M	Laboratory confirmation	57 A
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Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program		33 M	Processing schedules	61 A
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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
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Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling	68 A
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Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection	71 A
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Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	5/17/2001	TIF-66, Frigorifico Agropecuaria Sonorense SA de CV	Hermosillo
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Oto Urban	Dr. Jorge Cañez	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

28 An employee inserting large plastic liners into containers for product allowed the liners to contact his boots. Establishment management officials took immediate corrective actions.

28/32 Swine heads were observed to be contaminated through contact with a small stepladder during loading of carcasses into a truck for transportation. Establishment management officials took immediate corrective actions.

30 Excessive ice and snow were observed on many cartons of finished product (boneless pork) in the blast freezer and in the storage freezer. Management officials gave assurances the problem would be addressed in a timely fashion.

33 Flaking paint was observed on a wall adjacent to a processing table for pork tongues. Improved maintenance was scheduled.

83 Review of compliance with HACCP requirements was not within the scope of this audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	
FOREIGN PLANT REVIEW FORM		5/14/2001	TIF - 105, Ganaderia Integral S.K.		Escobedo	
						COUNTRY Mexico
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Dr. Pedro Roblado Lara		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						
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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	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification		53 A	HACCP	83 N
Sanitary dressing procedures	27 M	Control of restricted ingredients		54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 5/14/2001	ESTABLISHMENT NO. AND NAME TIF - 105, Ganaderia Integral S.K.	CITY Escobedo
			COUNTRY Mexico
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. Pedro Roblado Lara	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

01 No microbiological analysis of the water in the backup well had been conducted during the past year (the main water supply was municipal; well water had not been used during the past year). Management officials gave assurances a water sample would be analyzed promptly.

17 Condensation was dripping from the ceiling directly above a boning table. Product was not affected. Management officials took immediate corrective actions.

18/30 Several cartons of boneless beef were stored under a dripping pipe in a freezer. Management officials removed the affected cartons for repackaging.

27 A small amount of fecal contamination was found on one of sixty carcasses examined. It was immediately trimmed.

28a The employee at the final carcass wash was allowing water to splash from walls and from the floor back onto the carcasses. This deficiency had been identified during the previous FSIS audit. Corrective actions were immediate.

28b The drainage hose from the splitting saw was contacting the floor and then the carcasses. Management officials took immediate corrective action.

83 Review of compliance with HACCP requirements was not within the scope of this audit.

Country Response Not Received