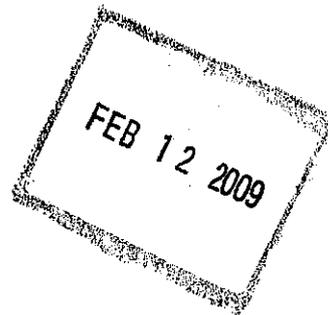




United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250



Mr. Robert Houston, Chief Veterinary Officer
Department of Agriculture for Northern Ireland
DARD
Dundonald House
Upper Newtownards Road
Belfast, BT 4 3SB
Northern Ireland

Dear Mr. Houston:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Northern Ireland's meat inspection system May 29 through June 11, 2008. Comments were received from the government of Northern Ireland, but have not been included as an attachment to the final report. Enclosed is a copy of the final audit report. We apologize for the delay in the submission of this report

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

Sincerely,

Manzoor Chaudry, acting Director

For
Manzoor Chaudry
Deputy Director
International Audit Staff
Office of International Affairs

Enclosure

cc list:

Rodrick McSherry, Minister Counselor, US Embassy, London
Oliver Griffiths, First Secretary, British Embassy, Washington, DC
Wolf Maier, EU Mission to the US, Washington, DC
Debra Henke, Minister-Counselor, US Mission to the EU, Brussels
Bernard Van Goethem, Director, Directorate E, EC, Brussels
OSTA/FAS
David Young, FAS Area Director
Ann Ryan, State Department
Lisa Wallenda Picard, Chief of Staff, OA
Alfred Almanza, Administrator, FSIS
Ronald K. Jones, Assistant Administrator, OIA
Philip Derfler, Assistant Administrator, OPPD, FSIS
Daniel Engeljohn, Deputy Assistant Administrator, OPPD, FSIS
Director, IAS, OIA, FSIS
Rick Harries, Acting Director, EPS, OIA
Stephen Hawkins, Acting Director, IES, OIA
Jerry Elliott, Director, IID, OIA
Barbara McNiff, Director, FSIS Codex Programs Staff, OIA
Yolande Mitchell, FCPS, OIA
David Smith, IES, OIA
Northern Ireland Country File

FSIS:OIA:IAS:DIRECTOR:202-205-3873:NORTHERNIRELAND
FINAL AUDIT LETTER February 12, 2009

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

MAY 29 THROUGH JUNE 11, 2008

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

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14.5 Inspection System Controls

15. CLOSING MEETING

16. ATTACHMENT TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority (Food Standard Agency)
CCP	Critical Control Point
CVO	Chief Veterinary Officer
DARD	Department of Agriculture and Rural Development
DVO	Divisional Veterinary Officers
EC	European Commission
<i>E. coli</i>	Generic <i>Escherichia coli</i>
FSA	Food Standards Agency
FSIS	Food Safety and Inspection Service
HACCP/PR	Hazard Analysis and Critical Control Points/Pathogen Reduction Systems
<i>Lm</i>	<i>Listeria monocytogenes</i>
NOID	Notice of Intent to Delist
OV	Official Veterinarian
RVO	Regional Veterinary Officer
<i>Salmonella</i>	<i>Salmonella</i> species
SMI	Senior Meat Inspector
SPS	Sanitation Performance Standards
SSOP	Sanitation Standard Operating Procedure(s)
VEA	European Community/United States Veterinary Equivalence Agreement
VPHU	Veterinary Public Health Unit
VSG	Veterinary Service Group

1. SUMMARY

1.1 Description/Eligibility

This report summarizes the outcome of an audit conducted in Northern Ireland from May 29 to June 11, 2008. This was a routine audit. Northern Ireland is eligible to export raw (not ground) pork products to the United States. At the time of the audit, one slaughter-and-processing establishment and one cold storage facility were eligible to export to the United States. Between January 1, 2008 and June 11, 2008, Northern Ireland exported 1,530,680 pounds of raw pork products to the United States; 2,860 pounds were rejected for food-safety concerns. Activities of the current audit appear in the table below.

The findings of the previous audit, conducted May 22 through 30, 2007, resulted in no restrictions of any Northern Ireland establishment's ability to export raw pork meat to the US.

1.2 Comparison of the Current Audit and the Previous Audit

	05/29-06/11, 2008	05/22-05/30, 2007
Levels of Government Oversight Audited		
Headquarters	1	1
Regional	1	1
Establishment Level	1	1
Laboratories Audited		
Microbiology	2	0
Residue	2	0
Establishments Audited		
Slaughter/processing	1	1
Processing	0	0
Cold Storage	1	0
Enforcement Actions Initiated		
NOID	0	0
Delistment	0	0
Risk Area Findings		
Sanitation Controls (SSOP, SPS)	2	1
Animal Disease Controls	0	0
Slaughter/Processing (PR/HACCP)	0	0
Residue Controls	0	0
Microbiology Controls	0	0
Inspection/Enforcement Controls	0	0
Special Emphasis (Humane Handling)	0	0

2. INTRODUCTION

The audit took place in Northern Ireland from May 29 through June 11, 2008.

An opening meeting was held on May 29, 2008 in Belfast with the Central Competent Authority (CCA), the Food Standards Agency (FSA) and the Department of Agriculture and Rural Development (DARD). At this meeting, the auditor confirmed the objective and scope of the audit and the auditor's itinerary and requested additional information needed to complete the audit of Northern Ireland's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the DARD and, when appropriate, as well by representatives from the regional and local inspection/establishment offices.

3. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: the headquarters of the CCA; one regional inspection office; one local inspection office; one slaughter and cutting establishment (hereinafter referred to as "the establishment"); one cold-storage facility; two residue laboratories; and two microbiology laboratories.

4. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA and DARD officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters, regional and local government offices. The third involved on-site visits to the slaughter and cutting establishment and the cold-storage facility. The fourth part consisted of the audits of the residue and microbiology laboratories.

Program effectiveness determinations of Northern Ireland's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of SSOP, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis/Critical Control Point (HACCP) programs, (4) residue controls, and (5) enforcement controls. Northern Ireland's inspection system was assessed by evaluating these five risk areas.

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

During the opening meeting, the auditor explained to the CCA that Northern Ireland's inspection system would be audited in accordance with three areas of focus. First, under provisions of the European Community/United States Veterinary Equivalence Agreement (VEA), the FSIS auditor would audit the meat inspection system against European Commission Directive 64/433/EEC of June 1964; European Commission Directive 96/22/EC of April 1996; and European Commission Directive 96/23/EC of April 1996. These directives have been declared equivalent under the VEA.

Second, in areas not covered by these directives, the auditor would audit against FSIS requirements. These include daily inspection in all certified establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification, and FSIS's requirements for HACCP, SSOP, and testing for generic *Escherichia coli* (*E. coli*) /*Enterobacteriaceae* and *Salmonella* species (*Salmonella*).

Third, the auditor would audit against any equivalence determinations that have been made by FSIS for Northern Ireland under provisions of the Sanitary/Phytosanitary Agreement. One alternative procedure has been recognized by FSIS as equivalent:

- FSIS has determined that testing for *Enterobacteriaceae* and Total Viable Count in lieu of testing for generic *E. coli* is acceptable for all EU exporting countries.

5. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of U.S. laws and regulations, in particular:

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

In addition, compliance with the following European Community Directives was also assessed:

- Council Directive 64/433/EEC, of June 1964, entitled "Health Problems Affecting Intra-Community Trade in Fresh Meat"
- Council Directive 96/23/EC, of 29 April 1996, entitled "Measures to Monitor Certain Substances and Residues Thereof in Live Animals and Animal Products"
- Council Directive 96/22/EC, of 29 April 1996, entitled "Prohibition on the Use in Stockfarming of Certain Substances Having a Hormonal or Thyrostatic Action and of β -agonists"

6. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS's website at [http://www.fsis.usda.gov/Regulations & Policies/Foreign Audit Reports/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/Foreign%20Audit%20Reports/index.asp).

The following deficiencies were identified during the FSIS audit of Northern Ireland's meat inspection system conducted in March/April 2006:

- The review of SSOP records indicated several instances of incomplete documentation of corrective actions associated with the procedure for handling damaged product containers.
- The employee monitoring the CCP for visible feces and ingesta on carcasses failed to observe the ventral surfaces of the carcasses.

During the most recent audit of Northern Ireland, conducted by FSIS in May 2007, the following deficiency was identified:

- An employee in the cutting room was observed contacting a plastic container liner for edible product with her boots.

7. MAIN FINDINGS

7.1 Government Oversight

CCA Control system

Northern Ireland's meat inspection system is primarily administered by the Veterinary Service Group (VSG), an agency within DARD. In addition, Northern Ireland's meat inspection system is under the oversight of the FSA, an agency within the United Kingdom's parliament, which was established to provide food safety oversight for both Great Britain and Northern Ireland. The FSA, which is the CCA, has an office in Belfast and works closely with DARD. The responsibility of government oversight relative to the United States is shared by two other agencies—one governmental, the Central Policy Group, which deals with food safety policy, and the other non-governmental, the Science Service Group, which is responsible for residue-related issues.

The Veterinary Service (VS) employs a total staff of 825 people. The Meat Hygiene Controls Program in Northern Ireland employs approximately 30 Official Veterinary Surgeons, 12 Senior Meat Inspectors (SMIs), 118 Meat Inspectors (MIs), and 15 Poultry Meat Inspectors. The 22 Meat Inspection Teams are managed by three Divisional Veterinary Officers (DVOs). Each Meat Inspection Team is managed by an Official Veterinarian (OV) and consists of, in most cases, an SMI and a number of MIs and Poultry Meat Inspectors (Official Auxiliaries) to carry out the responsibilities of its domestic and export meat inspection program, including related enforcement activities. All inspection personnel assigned to establishments certified to export meat to the United States (two-OVs, one SMI, 15 MIs) are full-time government employees receiving no remuneration from either industry or establishment personnel. Inspection personnel may not engage in outside employment.

Ultimate Control And Supervision

The Veterinary Service (VS) is headed by a Chief Veterinary Officer (CVO), a Deputy CVO and a Director of Logistics. The DCVO directly supervises the Veterinary Public Health Unit (VPHU) and the Director of the VPHU oversees three Divisional Veterinary Offices in Coleraine, Newry, and Loughgall. Regarding meat exports to the United States, each divisional office is headed by a divisional veterinary officer (front line supervisor), who provides direct authority over official veterinarians and inspectors assigned to establishments certified to export meat to the United States. Additionally, the VS has authority over live animal matters in Northern Ireland relative to animal movement controls and livestock diseases.

The OV has the authority to suspend an establishment's production operations any time the wholesomeness and safety of the product is jeopardized. The Official Veterinarians and inspectors report directly to the DVO and consult him/her on all decisions regarding enforcement activities. The decision as to whether an establishment is failing to meet U.S. import requirements, and the recommendation that it should be delisted is a combined effort of the OV, the DVO, and headquarters officials. The CVO will make the ultimate decision and will advise the FSA officials who will then delist or suspend the recommended establishment.

The OV has direct supervision over all other inspection personnel assigned to certified establishments, including veterinary officers, SMIs, and MIs. For the two establishments certified to export meat to the US, the VSG has assigned a sufficient number of official inspection personnel to adequately carry out the United States import requirements.

Assignment of Competent, Qualified Inspectors

The auditor observed that competent, qualified inspection personnel were assigned to the establishments eligible to export to the United States. All inspection personnel working in Northern Ireland's establishments must be fully qualified in accordance with legislative and instructional requirements and undergo induction training as well as participate in on-job practical training under the supervision of experienced veterinarians. The Veterinary Service's Training Branch maintains the individual training records of inspection personnel.

Most veterinarians are members of the Royal College for Veterinary Surgeons (RCVS). Some have veterinary degrees from other European universities (e.g., in Italy and Spain). The majority of the meat inspectors have received their meat hygiene inspectors' diplomas from the RCVS.

Authority and Responsibility to Enforce the Laws

Veterinary officers and MIs are authorized to enforce EU legislation and U.S. import requirements, including animal health and welfare, control of animal diseases and veterinary medicines, and production of safe foods of animal origin. Through legal process in the courts, FSA, with the assistance of DARD, has the authority to suspend and delist certified establishments to prevent the export of unsafe meat to the United States.

Adequate Administrative and Technical Support

During the audit, the auditor found that the CCA has the administrative and technical support necessary to operate Northern Ireland's inspection system and has the resources and ability to support a third-party audit.

7.2 Headquarters Audit

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

- Methods of payment to inspection personnel
- Proper distribution of relevant legislation to inspection personnel
- The process of hiring, qualification and assignment of inspection personnel to the US certified establishments
- Internal review reports
- Supervisory visits to the establishment and the cold-storage facility that were certified to export to the U.S.
- Training records for inspectors and laboratory personnel
- Animal disease status
- New laws and implementation documents including regulations, notices, directives and guidelines
- Official communications with field personnel, both supervisory and in-plant
- Sampling and laboratory analyses for residues
- Sanitation and slaughter inspection procedures and standards
- Enforcement actions

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

Audits of Divisional and Local Inspection Sites

Divisional Office

One Divisional Veterinary Office in Newry was audited. The purpose of the audit was to review the meat inspection records and determine the level of government oversight and control provided by the divisional offices relative to the certified establishments.

No deficiencies were reported.

Local Inspection Site at the Certified Establishment

The purpose of the assessment was to review the meat inspection records and to determine the level of government oversight and control provided by the local inspection office relative to the certified establishment and the cold-storage facility.

No deficiencies were reported.

8. ESTABLISHMENT AUDITS

The FSIS auditor visited the slaughter and cutting establishment. The two specific deficiencies are discussed in Sections 10.1 and 10.2 of this report.

9. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

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

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check sample programs.

Two residue and two microbiology laboratories were audited.

No deficiencies were reported.

10. SANITATION CONTROLS

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

Based on the on-site audits of the establishment and the cold-storage facility, and except as noted below, Northern Ireland's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, Northern Ireland's inspection system had controls in place for light, back-siphonage prevention, temperature control, ante-mortem facilities, ventilation, plumbing

and sewage, water supply, dressing rooms/lavatories, welfare facilities, outside premises and condemned product control.

10.1 SSOP

The establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were being met, according to the criteria employed in the U.S. domestic inspection program. The SSOP in the audited establishment were found to meet the basic FSIS regulatory requirements; however, the following deficiency was reported:

- An establishment employee in the slaughter room was observed not properly sanitizing his knife between removing intestines and making a muscle cut.

10.2 Sanitation Performance Standards

One deficiency was reported:

- Pieces of intestine were observed on the moving viscera table after the washing procedure.

10.3 EC Directive 64/433

In the establishment, two deficiencies were reported regarding EC Directive 64/433; the specific deficiencies are discussed in Sections 10.1 and 10.2 of this report.

11. ANIMAL DISEASE CONTROLS

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

No deficiencies were reported.

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

12. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include humane handling and humane slaughter; ingredients identification; control of restricted ingredients, formulations, processing schedules, equipment, and records; and processing controls of cured, dried, and cooked products.

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

12.1 Humane Handling and Slaughter

No deficiencies were reported.

12.2 HACCP Implementation

No deficiencies were reported.

12.3 Testing for Generic *E. coli*

FSIS has determined that testing for *Enterobacteriaceae* and Total Viable Count in lieu of testing for generic *E. coli* is acceptable for all EU exporting countries.

No deficiencies were reported.

12.4 Testing for *Listeria monocytogenes*

The establishment was not producing ready-to-eat products for export to the United States and was not required to meet the FSIS requirements for *Listeria monocytogenes* testing. Northern Ireland exports only raw pork to the United States.

12.5 EC Directive 64/433

Two provisions of EC Directive 64/433 were not effectively implemented. The specific deficiencies are discussed in Sections 10.1 and 10.2 of this report.

13. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was the Residue Controls.

No deficiencies were reported.

Northern Ireland's National Residue Control program for 2008 was being followed and was on schedule.

14. ENFORCEMENT CONTROLS

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

No deficiencies were reported.

14.1 Daily Inspection in Establishments

Inspection was being conducted daily in the audited establishment, and was well-documented.

14.2 Testing for *Salmonella* Species

The establishment was required to test for *Salmonella* in raw product. Northern Ireland has adopted the FSIS requirements for the testing of carcasses for *Salmonella*

No deficiencies were reported.

14.3 Species Verification

At the time of this audit, Northern Ireland was required to test product for species verification. Species verification was being conducted in this establishment as required.

14.4 Periodic Reviews

Periodic supervisory reviews of the certified establishment were being performed and documented as required at the time of the audit.

14.5 Inspection System Controls

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

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries, and the importation of only eligible meat products from other countries and certified establishments within those countries, for further processing.

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

15. CLOSING MEETING

A closing meeting was held on June 11, 2008, in Belfast with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the lead auditor.

The CCA understood and accepted the findings.

Oto Urban, DVM
Senior Audit Officer



16. ATTACHMENTS

Individual Foreign Establishment Checklists

Country response to the Draft Audit Report (when it becomes available)

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Grampian Country Pork, Cookstown, Northern Ireland	2. AUDIT DATE 6 - 3 - 2008	3. ESTABLISHMENT NO. UK 9052	4. NAME OF COUNTRY Northern Ireland
5. NAME OF AUDITOR(S) Oto Urban, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Grampian Country Pork, Cookstown, Northern Ireland, 6 - 3 - 08, Slaughter/Processing, Pork

10/56 An establishment employee was observed not properly sanitizing his knife between removing intestines and making a muscle cut in the slaughter room. This deficiency was corrected by the inspection service 9 CFR 416.13, EC, DIR.64/433, Chapter III (c).

46/51/56 Pieces of intestine were observed on the viscera moving table after the washing procedure. Inspection service and establishment officials corrected this deficiency. 9 CFR, 416.4 (b), EC, DIR. 64/433, Chapter III (c).

61. NAME OF AUDITOR

Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

Oto Urban 10-21-08

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Interfrigo Cold Store, Antrim, Northern Ireland	2. AUDIT DATE 6 - 10 - 08	3. ESTABLISHMENT NO. UK 9028	4. NAME OF COUNTRY Northern Ireland
5. NAME OF AUDITOR(S) Oto Urban, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Interfrigo Cold Store, Antrim, Northern Ireland, 6/10/08, Cold Store

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

61. NAME OF AUDITOR

Oto Urban, DVM

62. AUDITOR SIGNATURE AND DATE

Oto Urban 10-21-08

Comments to the Draft Final Report for Northern Ireland:

The government of Northern Ireland sent comments to the Draft Final Report. They are not included in this document.