



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Dr. Hector J. Lazaneo
Director
Direccion de Industria Animal
Ministerio de Ganaderia, Agricultura y Pesca
Constituyente 1476
11200 Montevideo, Uruguay

MAY 11 2001

Dear Dr. Lazaneo:

The Food Safety and Inspection Service has completed an on-site audit of Uruguay's meat inspection system. The audit was conducted from June 17 – July 7, 2000. Enclosed is a copy of the final audit report.

If you have any questions regarding the audit or need additional information, please contact Nancy Goodwin at 202-720-9187. Her fax number is 202-720-7990.

Sincerely,

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Richard Brown, Acting Chief
Equivalence Section
International Policy Staff
Office of Policy, Program Development
and Evaluation

Enclosure

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN COUNTRY LABORATORY REVIEW	REVIEW DATE June 27, 2000	NAME OF FOREIGN LABORATORY Division Laboratorios Veterinario Di.LA.VE.---Rubino Lab.
FOREIGN GOV'T AGENCY MGAP	CITY & COUNTRY Montevideo, Uruguay	ADDRESS OF LABORATORY R8 Brig Gen J A Lavallega Km 17.500
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Victor Lyford-Pike	

Residue Code/Name			100	200	400	800	903	923								
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE													
	Sample Handling	01	A	A	A	A	A	A								
	Sampling Frequency	02	A	A	A	A	A	A								
	Timely Analyses	03	A	A	A	A	A	A								
	Compositing Procedure	04	O	O	O	O	O	O								
	Interpret Comp Data	05	O	O	O	O	O	O								
	Data Reporting	06	A	A	A	A	A	A								
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A								
	Correct Tissue(s)	08	A	A	A	A	A	A								
	Equipment Operation	09	A	A	A	A	A	A								
	Instrument Printouts	10	A	A	A	A	A	A								
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A								
	Recovery Frequency	12	A	A	A	A	A	A								
	Percent Recovery	13	A	A	A	A	A	A								
	Check Sample Frequency	14	A	A	A	A	A	A								
	All analyst w/Check Samples	15	A	A	A	A	A	A								
	Corrective Actions	16	A	A	A	A	A	A								
	International Check Samples	17	A	A	A	A	A	A								
REVIEW PROCEDURES	Corrected Prior Deficiencies	18	A	A	A	A	A	A								
OTHER REVIEW		19	EVAL. CODE													
		20	EVAL. CODE													

SIGNATURE OF REVIEWER	DATE
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FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE June 27, 2000	NAME OF FOREIGN LABORATORY Division Laboratorios Veterinario Di.LA.VE.---Rubino Lab.
FOREIGN GOV'T AGENCY MGAP		CITY & COUNTRY Montevideo, Uruguay	ADDRESS OF LABORATORY R8 Brig Gen J A Lavalleja Km 17.500
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Victor Lyford-Pike	

RESIDUE CODES	ITEM NO.	COMMENTS
		<p>Check samples are only done within the lab on a monthly basis. No other country samples.</p> <p>Samples for Salmonella and residues testing is not done on volume of production, it is only done randomly.</p> <p>All sampling schedules are only sent to the Inspection and only 30-60 days at a time.</p>

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE June 19, 2000	ESTABLISHMENT NO. AND NAME Frigorifico Industrial Pando S. A. Est 677	CITY Pando COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

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

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

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 19, 2000	Frigorifico Industrial Pando S. A. Est 677	Pando
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Hector Lazaneo	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 17. Condensation was observed in a packaged product trafficway.
 - 20. Very loose flaking paint was observed on the walls of two carcass coolers containing exposed product.
 - 18. Overspray from misdirected water at the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.
 - 27. Feces was observed on some tails coming from the slaughter department into the offal room.
- HACCP. For one CCP the critical limits were not defined clearly, they were stated as a judgement.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		June 21, 2000	Frigorifico San Jacinto, S.A. est 344	San Jacinto	
				COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 M	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 M	Product reconditioning	31 M	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 U	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 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 21, 2000	Frigorifico San Jacinto, S.A. est 344	San Jacinto
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Hector Lazaneo	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 01. Micorbiology testing was not done on water as received from the city.
 - 02. No chlorine level for the water was established by the establishment management.
 - 19. Foreign material was found on the work surface of an exposed product table during operation.
 - 31. Hair was found on exposed product in the boning room.
 - 27. Ingesta was observed in head meat in the offal packing room.
- HACCP. The timing device used to measure critical limits was not calibrated.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

June 22, 2000

ESTABLISHMENT NO. AND NAME

Frigorifico Tacurarembo, S.A. est 12

CITY

Tacurarembo

COUNTRY

Uruguay

NAME OF REVIEWER
 Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
 Dr. Hector Lazaneo

EVALUATION

Acceptable Acceptable/
 Re-review Unacceptable

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

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

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 22,2000	Frigorifico Tacurarembo, S.A. est 12	Tacurarembo
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Hector Lazaneo	<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 30. Packaged product chain conveyor rollers had residues from previous day's uses.
 - 19. The eviseration table was coming up for reuse with residues of previous uses.
 - 40. The floor in the knocking box was not level and each animal fell to it's knees before stunning.
 - 20. Overspray from the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.
 - 27. Ingesta was observed in the head meat in the offal packing department.
 - 17. Heavy condensate was observed on the ceiling above the carcass skinning area.
 - 34. The carcass quartering elevator, ready for use, contained residues from previous day's uses.
- SSOP. Procedures for operational sanitation are included in the GMP and it is very confusing.
- HACCP. The critical limit set for temperature did not have a time requirement or limit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		June 23, 2000	Productores Unidos Co-operativa Agaria LTD. Esr 7	Melo	
				COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		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)					
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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 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 U	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 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 23, 2000	Productores Unidos Co-operativa Agaria LTD. Esr 7	Melo
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Hector Lazanco	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 27. Ingesta was found in the head meat in the offal room. The exposed tail and head were touching various structures carcass after carcass before final inspection in the slaughter department.
- 20. Overspray from the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses. SSOP. Procedures for operational sanitation were included in the GMP and it was very confusing.
- HACCP. The CCP for carcass contamination with feces had a limit of more than zero.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

June 26,
2000

ESTABLISHMENT NO. AND NAME

Frigorifico Canalones est 8

CITY
Canalones

COUNTRY
Uruguay

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Ronald Deutsch

EVALUATION

Acceptable Acceptable/
Re-review Unacceptable

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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
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Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 26, 2000	Frigorifico Canalones est 8	Canalones
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Ronald Deutsch		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

30. Skinned tails had a common point of contact at the split saw station with an overhead metal frame in the slaughter department.
27. Several products (tails, sweetbreads and cheek meat) had defects (feces, hair and/or railgrease) on them in the offal packing room.
18. Condensate was dripping from overhead structures, not cleaned and sanitized daily, onto exposed heads in the head inspection area.
- HACCP. Preventative action was not being recorded.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

June 28,
2000

ESTABLISHMENT NO. AND NAME

Frigorifico Las Piedras Est 379

CITY

El Colorado

COUNTRY

Uruguay

NAME OF REVIEWER

Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL

Dr. Hector Lazaneo

EVALUATION

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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 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 28, 2000	Frigorifico Las Piedras Est 379	El Colorado
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Hector Lazaneo	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17. Condensate was falling onto a box preparation table ready for use in the boxing room. Condensate was dripping into an exposed carcass trafficway in a carcass cooler.
40. The floor of the knocking box was sloped and each animal would fall to it's knees before being stunned.
- E. coli testing. The sampling frequency was not specified in the plan.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	
FOREIGN PLANT REVIEW FORM		June 30,2000	Frigorifico Durazno S.A. est 14		Durazno	
						COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ronald Deutsch		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 U	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning		31 U	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation		35 U	Processing records	63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification	73 A
Over-product equipment	18 U	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection		52 A		
Personal hygiene practices	26 A	Ingredients identification		53 A		
Sanitary dressing procedures	27 U	Control of restricted ingredients		54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 30,2000	Frigorifico Durazno S.A. est 14	Durazno
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Ronald Deutsch	<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 27., 31. Feces was found on a carcass in the boning room and on several carcasses presented at the pretrim station at the boning room.
18. Condensate was dripping onto carcasses in the hallway above a trim station.
35. A pile of feces (unknown source) was on the floor in the box room. The evisceration table was coming up with residues from the previous use.
28. Overspray from the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.
- HACCP. The person monitoring the CCP for feces in the slaughter department was not recording feces being present when actually it was in abundant evidence.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

July 3, 2000

ESTABLISHMENT NO. AND NAME

Frigorifico Matadero Carrasco Est 3

CITY
Paso Carrasco

COUNTRY
Uruguay

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Hector Lazaneo

EVALUATION

Acceptable Acceptable/
Re-review Unacceptable

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

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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	July 3, 2000	Frigorifico Matadero Carrasco Est 3	Paso Carrasco
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Hector Lazaneo		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- 35. The horn saw was not properly cleaned between uses.
- 28. Overspray from the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.
- E. coli testing. Selection of carcass to be sampled not done randomly.
- HACCP. The program had no provision for thermometer calibration under verification.



MINISTERIO DE GANADERIA, AGRICULTURA Y PESCA
DIRECCION GENERAL DE SERVICIOS GANADEROS
DIVISION INDUSTRIA ANIMAL

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URUGUAY

TEL: 5982 402 6348
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Montevideo, 19th February 2001

MR. MARK G. MANIS
DIRECTOR
INTERNATIONAL POLICY DIVISION
OFFICE OF POLICY,
PROGRAM DEVELOPMENT AND EVALUATION

Dear Mr. Manis,

We have recently received your letter dated 27th October 2000, enclosing a copy of the draft final audit report. It was sent through the Agricultural Attaché of the US Embassy in Buenos Aires, Mr. David Mergen, on December 2000.

At present, we have studied it and have found no objections to Dr. Parks' observations and we have no further comments to make to his report.

Looking forward to hearing from you, I remain yours faithfully,

DR. HECTOR J. LAZANEO
DIRECTOR

cc/ Embassy of Uruguay, Washington, DC
US Embassy, Buenos Aires, Argentina
US Embassy, Montevideo, Uruguay