



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

AUG 7 2003

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

Dear Dr. Lazaneo:

This letter transmits the Food Safety and Inspection Service's (FSIS) final report of a meat inspection system audit conducted in Uruguay from January 7 through February 6, 2003. Comments from the Government of Uruguay have been included in the final report. A copy of this report has been enclosed for your records.

FSIS appreciates the actions taken by the Government of Uruguay to correct the audit deficiencies. We will verify the corrective actions that you have taken upon our next visit to Uruguay.

If you have any questions or need additional information, please contact me at 202-720-3781, fax 202-690-4040 or email at sally.stratmoen@fsis.usda.gov.

Sincerely,

Sally Stratmoen
Acting Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc:

Philip Shull, Agricultural Counselor, US Embassy, Buenos Aires

Mario Liori, Counselor, Embassy of Uruguay

Robert Hoff, FAS Area Officer

Donald Smart, Director, Review Staff, PEER

Karen Stuck, Acting Dep. Asst. Adm., OIA

Sally Stratmoen, Acting Director, ES, OIA

Clark Danford, Acting Director, IEPS, OIA

Amy Winton, State Department

Nancy Goodwin, ES, OIA

Country File

FINAL

JUL - 9 2003

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

JANUARY 7 THROUGH FEBRUARY 6, 2003

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority [Ministry of Livestock, Agriculture and Fisheries]
MGAP	Ministry of Livestock, Agriculture and Fisheries
DIA	Meat Inspection Division
DSA	Animal Health Division
DILAVE	Division of Veterinary Laboratories
DICOSE	Division for the Control of Animal Herds
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species

1. INTRODUCTION

The audit took place in Uruguay from January 7 through February 6, 2003.

An opening meeting was held on January 7, 2003 in Montevideo with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Uruguay's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Ministry of Livestock, Agriculture and Fisheries.

2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit with two objectives. The first objective 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. The second objective was to assess the status of corrective actions taken as a result of deficiencies identified in the FSIS January 2002 audit of Uruguay's meat inspection system.

In pursuit of the objectives, the following sites were visited: the headquarters of the CCA, two establishment-level offices, two laboratories performing analytical testing on United States-destined product, nine slaughter and processing establishments, two meat processing establishments, and one cold storage facility.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Local	2	Establishment level
Laboratories		2	
Meat Slaughter and processing Establishments		9	
Meat Processing Establishments		2	
Cold Storage Facilities		1	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the Uruguay's inspection headquarters and two local offices at establishment level. The third part involved on-site visits to twelve establishments: nine slaughter and processing establishments, two processing establishments and one cold storage facility. The fourth part involved visits to

one government laboratory and one private microbiology laboratory. The Laboratorio Industrial Montevideo was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The Division Laboratorios Veterinarios (DILAVE) residue and microbiology laboratory was conducting analyses of field samples for Uruguay's national residue and microbiological control program.

Program effectiveness determinations of Uruguay's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Uruguay'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 Uruguay and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

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

Currently, the only equivalence determination Uruguay has requested regards the use of a different agar in the analysis of *Salmonella* samples. FSIS has determined that Uruguay's use of sulphamendelate for sulphapyridine is equivalent to FSIS' requirements.

4. LEGAL BASIS FOR THE AUDIT

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

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

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at www.fsis.usda.gov/fofo/tsc.

The following concerns arose as a result of the FSIS audit of Uruguay's meat inspection system conducted in June 2000:

- ◆ HACCP implementation deficiencies were found in seven of the nine establishments
- ◆ SSOP implementation deficiencies were found in five of the nine establishments.
- ◆ Overspray from carcass wash was dripping from overhead structures, that was not cleaned/sanitized daily, onto exposed carcasses in 5 of 9 establishments.
- ◆ Maintenance and cleaning of walls of two carcass coolers had been neglected in one establishment.
- ◆ Condensation controls were inadequate in five establishments.
- ◆ Humane slaughter deficiencies were found in two establishments.
- ◆ Edible products (head meat, beef tails, check meat, and/or carcasses) were observed with fecal material, ingesta, hair and grease in six of the nine establishments.
- ◆ Sampling frequency for testing for generic *E.coli* was not specified in the written plan in one establishment and in another establishment the carcass samples were not taken randomly.

The following concerns arose as a result of the FSIS audit of Uruguay's meat inspection system conducted in January 2002:

- ◆ Six establishments were given a Notice of Intent to Delist (NOID) for inadequate implementation of HACCP requirements.
- ◆ SSOP implementation problems were found in four of the eight establishments.
- ◆ Condensation controls were inadequate in one establishment.
- ◆ Grease and metal particles were found on product that had passed all establishment and MGAP inspection controls in one establishment.
- ◆ Light was inadequate at the edible product inspection area in one establishment.
- ◆ Pre-shipment document reviews were not adequately implemented in two establishments.

6. MAIN FINDINGS

6.1 Government Oversight

6.1.1 CCA Control Systems

Uruguay's Central Competent Authority (CCA), is the Ministry of Livestock, Agriculture and Fisheries (MGAP). Uruguay's inspection system is directed from the central headquarters at Montevideo, and there are no local, district or regional levels. This is the level of government that FSIS holds responsible for ensuring that FSIS regulatory requirements are implemented and enforced. The MGAP, with regard to meat inspection, is staffed with approximately 467 personnel. At the central office (headquarters) there are 22 veterinarians, including the DIA Director, Heads of Departments, Area Supervisors and five administrative employees. At the establishments, there are 110 veterinarians and 330 food inspectors (assistants).

The structure of the Meat Inspection Division (DIA) is organized under the general direction of Livestock Services, together with the Animal Health Division (DSA), the

Division of Veterinary Laboratories (DILAVE) and the Division for the Control of Animal Herds (DICOSE). The General Director of the Livestock Services reports directly to the Minister of MGAP.

Under DIA, there are five Departments. These are the Technical Department, the Slaughter Plants Department, the Processing Plants Department, the International Trade Department, and the Grading Department. Each department has official staff in the certified establishments who are in charge of direct control of the activities. All field personnel are supervised from the DIA office in Montevideo.

6.1.2 Ultimate Control and Supervision

The process for initial establishment certification is as follows. When any establishment wishes to be certified by DIA as eligible to export to the United States, the first step is to approach the DIA for instructions on how to achieve compliance with the requirements. There is a Resolution issued by DIA specifying the procedure to approve establishments that wish to export their products to “high requirements markets”, e.g. Canada, the EU and Israel. The procedure involves the creation of a special team of higher-level personnel from the different departments who are responsible for assessing the establishment’s capability for achieving compliance. This team conducts an in-depth on-site audit of all aspects of the facilities, operations, and controls and submits a report to the Director of DIA. The report is reviewed by the Director and, if the establishment is determined to be in compliance with the FSIS requirements, the establishment is granted certification for eligibility for access to the U.S. market, and FSIS is notified of the new certification.

Inspection documents are normally distributed to field personnel via a “folder system”. This system has been developed to ensure that the information effectively reaches its destination and all records are properly maintained. Each establishment has a special private folder kept at the headquarters office in Montevideo. Documents are put into each folder, such as the residue national sampling plan, any resolutions or instructions, and similar documents. Each week, personnel from the establishments pick up the contents from the folder and sign a form indicating they have received the information.

Area Supervisors supervise establishments at least once a month and issue a supervision document with detailed findings. One copy of these documents is kept at the establishment and another copy is at the central headquarters. The FSIS auditor verified that the most recent report generated from these reviews included a documented review of the SSOP and HACCP systems in each establishment.

Government employees cannot perform private or establishment-paid tasks at any establishment. Any private veterinary practitioners or establishment paid individuals are not hired as part-time government employees. All salaries of meat inspection personnel are paid by the national government, including a special compensation for “full-time availability”.

The responsibilities and performance standards of employees at each grade are described in an official document issued in 1988 by the Civil Service General Office (Reorganizacion Administrativa del MGAP Tomo II).

All government employees are rated annually by the immediate supervisor. These performance ratings are sent to a special Commission made up by the higher-level personnel, elected both by DIA and by the employees. This Commission evaluates performance ratings and concerns raised by employees.

6.1.3 Assignment of Competent, Qualified Inspectors

Full-time, permanent CCA veterinarians must have a University degree in Veterinary Science or Veterinary Medicine to be considered qualified to apply for the inspection service. Assistant inspectors must be advanced students of Veterinary Medicine with third curricula year courses completed or Agriculture Technicians (Polytechnic School diploma). All applicants are selected through a special examination process, which includes a basic training workshop, knowledge of the regulations and hand-on practical tests in slaughter and processing establishments. After they are hired, they receive on-the-job-training including two weeks of a basic DIA inspectors' course on meat and meat products, veterinary inspection, and food safety regulations, which is sponsored jointly by the Veterinary School and the DIA. The HACCP Consulting Group from the U.S. offered two training courses concerning SSOP, PR/HACCP systems and *E.coli* testing for all veterinarians working in meat inspection and meat industry officials in 1997 and 1998. The DIA veterinarians also received training in quality assurance standards ISO 9000; quality manuals (handbooks) standard ISO 10013, audit standard ISO 10011 and laboratory accreditation ISO 17025 by the Uruguayan Institute for Technical Standards (Instituto Uruguayo de Normas Tecnicas-Unit). All veterinarians and food inspectors (assistants) employed by the MGAP are full-time employees.

- ◆ The training program for inspectors in HACCP and SSOP system implementation, *E.coli*, *Listeria*, and *Salmonella* testing needs to be improved.

6.1.4 Authority and Responsibility to Enforce the Laws

MGAP has the authority and responsibility to enforce the applicable laws relevant to U.S. certified establishments. MGAP has the authority to approve establishments for export to the United States, but also has the responsibility for withdrawing such approval when establishments do not have adequate and/or effective controls in place to prevent, detect, and eliminate product contamination/adulteration. The Area Supervisors are in-charge of verifying and evaluating the implementation of the official guidelines and instructions.

6.1.5 Adequate Administrative and Technical Support

During the audit, the auditor found that the CCA has the administrative and technical support to operate Uruguay's inspection system and has the resources and ability to support a third-party audit. The following weakness in the system was noted.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at the headquarters of the inspection service and in two local offices at the establishment level. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel.
- Label approval records such as generic labels and animal raising claims.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of criminal prosecution, consumer complaints, recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

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

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 12 establishments: nine slaughter and processing establishments, two processing establishments, and one cold storage facility. No establishments were delisted by Uruguay. One establishment received a notice of intent to delist if deficiencies identified regarding the implementation requirements for SSOP were not corrected within 30 days. The establishment may retain its certification for export to the United States provided that all deficiencies noted during the audit are corrected within 30 days of the date the establishment was audited. The deficiencies were not repeat deficiencies and the inspection officials took immediate corrective actions.

Specific deficiencies are noted in the attached individual establishment review forms.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States requirements.

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

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the

auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements.

The following laboratories were reviewed:

- ◆ The DILAVE “Miguel C. Rubino”, a government laboratory located in Montevideo, was conducting analyses of field samples for the presence of *Salmonella* species, *Listeria monocytogenes*, and residues.
- ◆ The Laboratorio Industrial Montevideo S.A., a private laboratory located in Montevideo, was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E.coli*).

The findings of the DILAVE Miguel C. Rubino laboratory will be discussed in Section 12 (Residue Controls). No deficiencies were noted in the Laboratorio Industrial Montevideo S.A.

9. SANITATION CONTROLS

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

Based on the on-site audits of establishments, and except as noted below, Uruguay’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. Eight of the twelve establishments had all miscellaneous sanitation controls in place. Four establishments did not have fully adequate controls in place, as follows:

- ◆ One establishment did not have adequate controls in place to maintain establishment grounds and prevent pests in and around establishment facilities.
- ◆ Two establishments had inadequate lighting at the beef head washing facilities.
- ◆ One establishment did not adequately control the direct and potential product contamination of sanitary operations such as: a) Exposed beef heads were contacting dirty protective guard at the automatic hide removal station and dirty water was splashing from hide roller during rinsing operation, was falling onto beef heads; b) Fat residue and blood was observed on automatic viscera conveyor pans after washing/sanitizing during the operation in the slaughter room; c) Dripping condensate, from overhead exhaust system, ducts and pipes that was not cleaned/sanitized daily, was falling onto employee’s clothes and beef carcasses at the carcass evisceration station; d) Dripping condensate, from ceilings that was not cleaned/sanitized daily, was falling onto beef carcasses in one cooler; e) Dripping condensate, from deteriorated insulated pipes that was not cleaned/sanitized daily, was falling onto packaging materials for edible tripe in the packaging room. Establishment officials took appropriate corrective actions immediately for identified SSOP deficiencies and preventive measures were proposed by the establishment officials to DIA inspection officials.

Specific deficiencies are noted on the attached establishment review forms.

In addition, Uruguay's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, workspace, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in all of the 12 establishments were found to meet the basic FSIS regulatory requirements.

9.2 Sanitation

- ◆ One establishment was not adequately documenting operational sanitation deficiencies and same establishment did not adequately prevent the occurrence of unsanitary conditions through the use of its SSOP.

In eight establishments, the specific provisions of the United States laws and regulations were effectively implemented. In the four establishments with deficiencies, the specific deficiencies are noted in the attached individual establishment review forms.

10. ANIMAL DISEASE CONTROLS

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

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

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviews is Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

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

11.1 Humane Handling and Slaughter

No deficiencies were observed in regard to humane handling and humane slaughter.

11.2 HACCP Implementation.

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

The HACCP programs were reviewed during the on-site audits of 11 of 12 establishments. One establishment was a cold storage facility. Nine establishments had adequately implemented the HACCP requirements. In two establishments, the following deficiencies were identified:

- ◆ One establishment did not maintain records at the identified critical control point for 100 per cent monitoring carcasses for fecal materials with the actual values and observations. The entries were not made at the time when deviation occurred, including the time and signature/initial pertaining to deviations of critical control points (CCP's) by the responsible establishment employee.
- ◆ One establishment did not adequately perform on-going verification activities such as direct observations of monitoring activities and corrective actions to be followed in response to deviation from a critical limit at a critical control point and the same establishment did not validate its HACCP plan.

11.3 Testing for Generic *E. coli*

Uruguay has adopted the FSIS regulatory requirements for generic *E. coli* testing. Nine of the 12 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in five of the nine slaughter establishments. The following deficiency was noted in four slaughter establishments.

- ◆ Four establishments were sponging carcasses but did not evaluate *E.coli* test results using statistical process control techniques.

11.4 Testing for *Listeria monocytogenes*

Five of the 12 establishments audited were producing ready-to-eat products for export to the United States. In accordance with United States' requirements, the HACCP plans in four of the five establishments had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur. The following deficiency was noted in one establishment.

- ◆ In one establishment, *Listeria monocytogenes* was not reassessed as a hazard likely to occur in RTE products as required. However, the establishment is analyzing one sample per week for *Listeria monocytogenes* and *Salmonella*.

12. RESIDUE CONTROLS

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

The DILAVE “Miguel C. Rubino” is a government laboratory, located in Montevideo. The following deficiency was noted:

- ◆ When percent recovery results for arsenic, mercury, lead, cadmium, chloramphenicol, sulfamethazine, furazolidone, nitrofurazone, ivermectin, albendazole, fenbendazole and mebendazole fell below the expected range limit, corrective actions were not documented for the quality assurance program.

Uruguay’s National Residue Testing Plan for 2003 was being followed and was on schedule.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

Daily inspection was being conducted in all slaughter and processing establishments.

13.2 Testing for *Salmonella*

Uruguay’s has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measure:

- ◆ A different agar medium is used in the analysis of *Salmonella* (substitution of sulphamendelate for sulphapyridine).

Nine of the 12 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States’ domestic inspection program.

Testing for *Salmonella* was properly conducted in all of the nine establishments.

13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

13.4 Monthly Reviews

During this audit, it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required.

13.5 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; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

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

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

The CCA, however, did not have all enforcement controls in place that are required by FSIS regulations. The following inadequacy was noted:

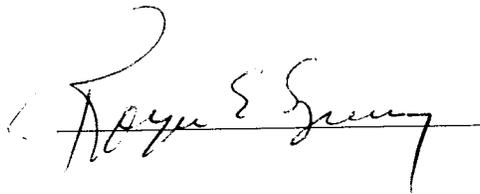
- ◆ In one establishment, the CCA was not adequately verifying the adequacy of the establishment's HACCP plan.

14. CLOSING MEETING

A closing meeting was held on February 6, 2003 in Montevideo with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

 Faizur R. Choudry
International Audit Staff Officer



15. ATTACHMENTS

Individual Laboratory Audit Forms

Individual Foreign Establishment Audit Forms

Foreign Country Response to Draft Final Audit Report

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 Ministry of Livestock, Agriculture and Fisheries

CITY & COUNTRY
 Montevideo, URUGUAY

ADDRESS OF LABORATORY
 Ruta 8 km. 17,500
 Montevideo, URUGUAY

NAME OF REVIEWER
 Dr. FAIZ R. CHOUDRY, DVM

NAME OF FOREIGN OFFICIAL
 Dr. Victor Lyford-Pike, Director

Residue Code/Name		100	111	200	203	300	400	500	800	900	E.co	Sal.	List.	
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #												
	Sample Handling	01	A	A	A	A	A	A	A	A	A	A	A	A
	Sampling Frequency	02	A	A	A	A	A	A	A	A	A	A	A	A
	Timely Analyses	03	A	A	A	A	A	A	A	A	A	A	A	A
	Compositing Procedure	04	O	O	O	O	O	O	O	O	O	O	O	O
	Interpret Comp Data	05	O	O	O	O	O	O	O	O	O	O	O	O
Data Reporting	06	A	A	A	A	A	A	A	A	A	A	A	A	
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A	A	A	A	A	A	A
	Correct Tissue(s)	08	A	A	A	A	A	A	A	A	A	A	A	A
	Equipment Operation	09	A	A	A	A	A	A	A	A	A	A	A	A
	Instrument Printouts	10	A	A	A	A	A	A	A	A	A	O	O	O
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A	A	A	O	O	O	
	Recovery Frequency	12	A	A	A	A	A	A	A	A	O	O	O	
	Percent Recovery	13	A	A	A	C	A	C	A	C	C	O	O	O
	Check Sample Frequency	14	A	A	A	A	A	A	A	A	A	A	A	A
	All analyst w/Check Samples	15	A	A	A	A	A	A	A	A	A	A	A	A
	Corrective Actions	16	A	A	A	C	A	C	A	C	C	A	A	A
	International Check Samples	17	A	A	A	A	A	A	O	A	O	O	A	A
REVIEW PROCEDURES	Corrected Prior Deficiencies	18	A	A	A	A	A	A	A	A	A	A	A	A
OTHER REVIEW		19												
		20												

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE 01/29/03	NAME OF FOREIGN LABORATORY DILAVE "Migual C. Rubino"
FOREIGN GOV'T AGENCY Ministry of Livestock, Agriculture and Fisheries		CITY & COUNTRY Montevideo, URUGUAY	ADDRESS OF LABORATORY Ruta 8 km. 17,500 Montevideo, URUGUAY
NAME OF REVIEWER Dr. FAIZ R. CHOUDRY, DVM		NAME OF FOREIGN OFFICIAL Dr. Victor Lyford-Pike, Director	

RESIDUE	ITEM	COMMENTS
203,401, 402,404, 406,805, 902,903, 923,951, 952,954	13,16	13 & 16. When percent recovery results for chloramphenicol, arsenic, mercury, lead, cadmium, sulfamethazine, furazolidone, nitrofurazone, ivermectin, albendazole, fenbendazole and mebendazole, fell below the expected range limit, corrective actions were not documented for quality assurance program.

01/31/03

Laboratorio Industrial Montevideo S.A.

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 Private Laboratory

CITY & COUNTRY
 Montevideo, URUGUAY

ADDRESS OF LABORATORY
 LIMSA-Juan Pauller 2611
 Montevideo, Uruguay

NAME OF REVIEWER
 Dr. Faiz R. Choudry, DVM

NAME OF FOREIGN OFFICIAL
 Dr. Victor Lyford-Pike, Director of DILAVE laboratory

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

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Establecimientos Colonia S.A. Ruta 22, Tarariras, Colonia	2. AUDIT DATE 01/27/03	3. ESTABLISHMENT NO 2	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Establishment # 2 Dated 01/27/03

38. Gaps at the bottoms of two doors in the processing room were not sealed properly to prevent the entry of rodents and other vermin. No evidence of pest was observed. Establishment officials ordered correction immediately.

61. NAME OF AUDITOR
Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Matadeo Carrasco S.A. Camino Carrasco #5 Canelones	2. AUDIT DATE 01/22/03	3. ESTABLISHMENT NO 3	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Establishment # 3 Dated 01/22/03

- 12. **A).** Exposed beef heads were contacting dirty protective guard at automatic hide removal station and dirty water was splashing from hide roller during rinsing operation, was falling onto beef heads. FSIS 416.15 regulatory requirements were not adequately met.
- B).** Fat residue and blood was observed on automatic viscera conveyor pans after washing/sanitizing during the operation in the slaughter room. FSIS 416.15 regulatory requirements were not adequately met.
- C).** Dripping condensate, from overhead exhaust system, ducts and pipes that was not cleaned/sanitized daily, was falling onto employee's clothes and beef carcasses at the carcass evisceration station. FSIS 416.15 regulatory requirements were not adequately met.
- D).** Dripping condensate, from ceilings that was not cleaned/sanitized daily, was falling onto beef carcasses in one cooler (#5). FSIS 416.15 regulatory requirements were not adequately met.
- E).** Dripping condensate, from deteriorated insulated pipes that was not cleaned/sanitized daily, was falling onto packaging materials for edible tripes in the packaging room. FSIS 416.15 regulatory requirements were not adequately met.

Establishment officials took appropriate corrective actions immediately in each case for identified SSOP's deficiencies (A,B, C, D, and E). Preventive measures were proposed by the establishment officials to DIA inspection officials.

- 13. Establishment was not adequately documenting the daily operational sanitation deficiencies. DIA officials ordered to establishment officials to take corrective actions immediately.
- 29. Establishment sponging carcasses but did not evaluate *E.coli* test results using statistical process control techniques. DIA inspection officials ordered establishment officials to take corrective action immediately.
- 58. DIA officials gave a Notice of Intent to Delist if deficiencies identified regarding the implementation requirements for SSOP's were not corrected within 30 days to establishment officials. DIA is to evaluate the adequacy of corrective actions and provide a full report to FSIS.

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Canelones S.A. Pando y Miguel Ameglio Canelones	2. AUDIT DATE 01/14/03	3. ESTABLISHMENT NO. 8	4. NAME OF COUNTRY Uruguay
		5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Establishment # 8 Dated 01/14/03

- 29. Establishment was sponging carcasses but did not evaluate *E.coli* test results using statistical process control techniques. MGAP inspection officials ordered establishment officials to take corrective action immediately.

- 40. Light was 180 lux at the beef head washing cabinet station in the slaughter room. Establishment officials ordered correction immediately.

61. NAME OF AUDITOR
Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Tacuarembó S.A. Ruta 5 y 26, Tacuarembó	2. AUDIT DATE 01/24/03	3. ESTABLISHMENT NO. 12	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Establishment # 12

Dated 01/24/03

61. NAME OF AUDITOR

Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION NOBLEMARK S.A. Ruta Puerto de Fray Bentos, Puente Gral San Martin, Km 310.700, Rio Negro	2. AUDIT DATE 01/16/03	3. ESTABLISHMENT NO 30	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Establishment # 30

Dated 01/16/03

19. The HACCP plan was not validated. The Ongoing verification activities such as direct observations of monitoring activities and corrective actions was not performed at the CCP's monitoring location. FSIS 417.4 (a) (1) and (2) (ii) regulatory requirements were not adequately met. DIA officials ordered establishment officials to take corrective actions immediately.

61. NAME OF AUDITOR

Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Carlos Schneck S.A. Camino Colman 4598, Montevideo	2. AUDIT DATE 01/29/03	3. ESTABLISHMENT NO 52	4. NAME OF COUNTRY Uruguay
		5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, 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 0 if not applicable.

	Audit Results		Audit Results
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Part D - Continued Economic Sampling	
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	0
29. Records	X	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment # 52 Dated 01/29/03

- 29. Establishment was sponging carcasses but did not evaluate *E.coli* test results using statistical process control techniques. MGAP inspection officials ordered establishment officials to take corrective action immediately.

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Elbio Perez Rodriguez S.A. Paraje Banado, San Jose	2. AUDIT DATE 01/13/03	3. ESTABLISHMENT NO. 55	4. NAME OF COUNTRY Uruguay
	5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Establishment # 55 Dated 01/13/03

29. Establishment was sponging carcasses but did not evaluate *E.coli* test results using statistical process control techniques. DIA inspection officials ordered plant officials to take corrective action immediately.
40. Light was not 540 lux at the beef head washing cabinet station in the slaughter room. Establishment officials ordered correction immediately.
51. Veterinary meat inspector did not meet 417.8 (f) (h) regulatory requirements such as direct observation or measurement at a CCP, on-site observation and record review. MGAP inspection officials ordered Veterinary meat inspector to take corrective action immediately.

61. NAME OF AUDITOR

Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Arbiza S.A. Colombia 1257 Montevideo	2. AUDIT DATE 01/20/03	3. ESTABLISHMENT NO. 87	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, 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	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.	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	O	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)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Establishment # 87

Dated 01/20/03

61. NAME OF AUDITOR

Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION EREL S.A. Ruta 9, Km 148 San Carlos, Maldonado	2. AUDIT DATE 01/17/03	3. ESTABLISHMENT NO. 135	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Establishment # 135

Dated 01/17/03

14. *Listeria monocytogenes* was not reassessed as a hazard likely to occur in ready-to-eat products (RTE) products as required. However, the RTE products was being tested for *Salmonella* and *Listeria monocytogenes* one sample per week by the establishment. DIA inspection officials have a microbiological program for finished products, which includes one sample per week for *Salmonella* and *Listeria monocytogenes* testing for RTE products. DIA officials ordered establishment officials to include *Listeria monocytogenes* in its HACCP plan analyses as a hazard likely to occur immediately.

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico San Jacinto (NIREA S.A.) Ruta 7, Km 59.500, Canelones	2. AUDIT DATE 01/28/03	3. ESTABLISHMENT NO. 344	4. NAME OF COUNTRY Uruguay
5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment
Establishment # 344 Dated 01.28'03

29. Establishment was sponging carcasses but did not evaluate *E.coli* test results using statistical process control techniques. MGAP inspection officials ordered establishment officials to take corrective action immediately.

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Las Piedras S.A. Ruta 7, Km 59,500 Canelones	2. AUDIT DATE 01/15/03	3. ESTABLISHMENT NO. 379	4. NAME OF COUNTRY Uruguay
		5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, 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.

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

60. Observation of the Establishment

Establishment # 379

Dated 01/15/03

- 22. The records were not maintained at the identified critical control point for 100 per cent monitoring carcasses for fecal materials with the actual values and observations. The entries were not made at the time when deviation occurred, including the time and signature/initial by the responsible establishment employee. FSIS 417.2(c)(6) regulatory requirements was not adequately met. DIA ordered establishment officials to take corrective action immediately.

61. NAME OF AUDITOR

Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Matadero Pando (ONTILCOR) S.A. Ruta 75, Km 34, Pando, Canelones	2. AUDIT DATE 01/22/03	3. ESTABLISHMENT NO. 439	4. NAME OF COUNTRY Uruguay
	5. NAME OF AUDITOR(S) Dr. Faiz R. Choudry, DVM	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Establishment #439

Dated: 01/22/03

61. NAME OF AUDITOR

Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE



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

CONSTITUYENTE 1476
11200 MONTEVIDEO
URUGUAY

TEL: 5982 412 6346
FAX: 5982 412 6317

Montevideo, 17th June 2003

MS. SALLY STRATMOEN
ACTING DIRECTOR
INTERNATIONAL EQUIVALENCE STAFF
OFFICE OF INTERNATIONAL AFFAIRS
FOOD SAFETY AND INSPECTION SERVICE, USDA

Dear Ms. Stratmoen,

Further to your letter dated 9th April, regarding the report of the on-site audit of Uruguay's meat inspection system, I am forwarding my comments to the deficiencies listed, which were discussed during the final meeting with Dr. Choudry.

1. The reason for the issuance of a notice of intended enforcement action to establishment 3.

On 21st January 2003, the plant was given written notice that it had to correct the deficiencies. On 28th January, the plant's Director sent a note detailing all the actions taken. These were checked by the Area Supervisor on 30th January and found acceptable. Attached please find a copy of the docket.

2. The need for training programs for inspectors with a special focus on FSIS' Pathogen Reduction/HACCP requirements.

Training programs have been passed to the orbit of the General Department of Livestock Services. The Division of Animal Industry is developing and will submit to the General Department a training project for all its professional staff, which will cover several aspects of food safety, including pathogen reduction.

3. Inadequate lighting at the beef head washing stations in two establishments.

All four plants took immediate action to correct these deficiencies.

4. The four establishments that were sponging carcasses but were not evaluating generic *E. coli* results using statistical process control techniques.

The four establishments observed corrected the problem and use now statistical control techniques to evaluate *E. coli* results.

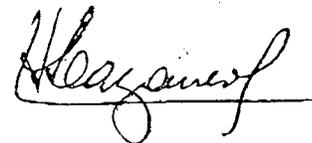
5. The lack of reassessment of the HACCP plan in one establishment producing ready to eat products.

Although the establishment had not reassessed its HACCP plan including *Listeria monocytogenes* as a hazard likely to occur, the plant was analyzing on sample per week for *Listeria monocytogenes*. This observation has been corrected and the plant reassessed its HACCP plan.

All the observations detailed in Dr. Choudry's Draft Final (dated 25th March 2003) have been addressed and corrective actions taken. Area Supervisors have checked them on a one-by-one basis.

I hope these comments help you evaluate our services' response, but please feel free to request any further clarification you may deem necessary.

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



DR. HECTOR J. LAZANEO
DIRECTOR

Enc

cc/ Dr. Recaredo Ugarte, DGSG, MGAP
Embassy of Uruguay, Washington, DC
US Embassy, Buenos Aires, Argentina
US Embassy, Montevideo, Uruguay

Arthur, Deborah

From: Furey, Todd
Sent: Wednesday, July 16, 2003 12:35 PM
To: Arthur, Deborah
Subject: FW: Final report FSIS inspection 2003

-----Original Message-----

From: Lazaneo, Hector [mailto:HLazaneo@mgap.gub.uy]
Sent: Wednesday, July 16, 2003 12:49 PM
To: Furey, Todd
Cc: Ugarte Recaredo; 'jbarozzi@promesur.com'; 'agbuenosaires@fas.usda.gov';
'francisco.pirovano@usda.gov'; 'theresa.boyle@aphis.usda.gov'
Subject: Final report FSIS inspection 2003

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Montevideo, July 16th, 2003

MR. TODD FUREY
USDA/FSIS

Dear Mr. Furey,

This is to inform you that the official staff from the Division of Animal Industry, Ministry of Livestock, Agriculture and Fisheries from Uruguay, has verified the implementation of the corrective actions taken, as described in our letter dated June 17th, 2003.

Best regards,

DR. HECTOR J. LAZANEO
DIRECTOR
DIVISION OF ANIMAL INDUSTRY
DGSG/MGAP