



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

DEC 2 2003

Q.F.B. Amada Vélez Méndez  
Director of Servicios y Apoyo Técnico  
Servicio Nacional de Sanidad, Inocuidad  
Y Calidad Alimentaria (SENASICA)  
Secretaría de Agricultura, Ganadería, Desarrollo  
Rural, Pesca y Alimentación (SAGARPA)  
Municipio Libre 377  
Esquina Av. Cauhtemoc  
Col. Santa Cruz Atoyac  
C.P. 03310  
Mexico, D.F.

Dear Ms. Velez:

Enclosed is a copy of the final report of the Food Safety and Inspection Service (FSIS) May 13 through June 5, 2003, on-site audit of the Mexico's meat and processed poultry inspection system. We received your October 23, 2003, letter regarding comments on the draft final report of the same audit. We have incorporated this letter into the final report as Attachment "G."

We appreciate the follow-up actions taken by the government of Mexico to address the deficiencies identified by the FSIS auditor. If you have any questions regarding the FSIS final audit report, please contact me at telephone number 202-720-3781, facsimile number 202-720-7990, or email address [sally.stratmoen@fsis.usda.gov](mailto:sally.stratmoen@fsis.usda.gov).

Sincerely,

  
for Sally Stratmoen, Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc:

William L. Brant II, Minister-Counselor, American Embassy, Mexico City  
Enrique Lobo, Agricultural Minister, Embassy of Mexico, Washington, DC  
Jeanne Bailey, FAS Area Director  
Dave Young, ITP, FAS  
Amy Winton, State Department  
Linda Swacina, Deputy Administrator, FSIS  
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Clark Danford, Director, IEPS, OIA, FSIS  
Steve McDermott, IES, OIA, FSIS  
Richard Brown, IES, OIA, FSIS  
Country File-Mexico (FY 2003 Audit)

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**FINAL**

NOV - 6 2003

FINAL REPORT OF AN AUDIT CARRIED OUT IN MEXICO  
COVERING MEXICO'S MEAT AND PROCESSED POULTRY  
INSPECTION SYSTEM

May 13 through June 5, 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 – Chief Veterinary Officer (CVO), Veterinary Inspection
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
SAGARPA	Secretaria de Agricultura, Ganaderia, Desarrollo Rural, Pesca Y Alimentación
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species

## 1. INTRODUCTION

The audit took place in Mexico from May 13 to June 3, 2003.

An opening meeting was held on May 13, 2003 in Mexico City 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 Mexico inspection system. General discussion included food security management, the structure and function of Mexico's National Veterinary Service, delistment and relistment policy, audit itinerary, and compliance enforcement.

The auditor was accompanied during the entire audit by representatives from the CCA, Secretaria De Agricultura Ganaderia, Desarrollo Rural, Pesca Y Alimentación (SAGARPA – SANACICA), and/or representatives from the regional and district inspection offices.

## 2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, one laboratory performing analytical testing on U.S.-destined product, four slaughter establishments and seven processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Regional	0	
	Autonomous Province	0	
	Local	0	Establishment level
Laboratories		1	
Meat Slaughter Establishments		4	
Meat and/or Poultry Processing Establishments		7	

## 3. PROTOCOL

This on-site audit was conducted in three parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved on-site visits to 11 establishments: four slaughter establishments and seven processing establishments. The third part involved a visit to a

government laboratory: Regional SAGARPA Veterinary Inspection Laboratory in Monterrey, which was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella* and also was conducting analyses of field samples for Mexico's national residue control program.

Program effectiveness determinations of Mexico'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 the generic *E. coli* testing program, (4) residue controls, and (5) enforcement controls, including the testing program for *Salmonella*. Mexico'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 Mexico 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 Mexico's inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made by FSIS for Mexico. 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 testing, and FSIS' requirements for HACCP, SSOP, *E. coli* testing and *Salmonella* testing.

Equivalence determinations are those that have been made by FSIS for Mexico under provisions of the Sanitary/Phytosanitary Agreement. Currently, there are no equivalency determinations for Mexico.

#### 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.) and the Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/ HACCP regulations.
- The Poultry Products Inspection Act (21 U.S.C. 451 et seq.) and Poultry Products Inspection Regulations (9 CFR Parts 381 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/ofotsc](http://www.fsis.usda.gov/ofotsc).

The last three audits of Mexico were conducted in November 2002, April/May 2002, and November 2001.

During the on-site audit of Mexico's inspection system in November 2002, 11 establishments were audited. Two establishments (TIF 95 and 105) received a Notice of Intent to Delist (NOID) for deficiencies in facility maintenance and processing controls.

Twelve establishments were audited in April/May 2002. Four establishments (TIF 45, 105, 152 and 169) were served with a Notice of Intent to Delist (NOID): TIF 105 due to sanitary dressing deficiencies; TIF 152 for establishment sanitation deficiencies; and TIF 45 and 169 because of incomplete HACCP plans.

During the on-site audit of Mexico's inspection system in 2001, 11 establishments were audited. The auditor found serious deficiencies in two establishments (TIF 188 and TIF 105) that were identified during this audit as "re-review". Three establishments (TIF 111, TIF 105 and TIF 152) were delisted due to non-government personnel conducting post-mortem duties. They were selected to be audited on-site in April/May 2002.

## 6. MAIN FINDINGS

### 6.1 Government Oversight

There have been changes in the organization structure or upper level of inspection staffing since the last audit of Mexico's inspection system in November 2002. Currently, the responsibility of the TIF establishments has been placed under the authority of Q.F.B. Amada Vélez Méndez, Director General, Food Safety, Aquaculture and Fishing. In addition, the new Chief of TIF establishments is Dr. Miguel Angel Garcia. Two headquarters supervisors of the TIF establishments are Dr. Concepcion Silva and Dr. Garciela Barrera.

#### 6.1.1 CCA Control Systems

Audit of the CCA control systems included the following document reviews during on-site visits to the CCA headquarters and the 11 establishments:

- Supervisory visits to establishments that were certified to export to the U.S.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Label approval records.
- Sampling and analyses for residues and water supply.
- Pathogen reduction and other food safety initiatives such as SSOPs, HACCP programs, and generic *E. coli*, *Salmonella* species, and *Listeria monocytogenes* testing.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and control of inedible and condemned materials.
- Export product inspection and control including export certificates.
- National residue control program and monitoring results.

- Enforcement records including examples of criminal prosecutions, consumer complaints, recalls, seizures 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 of the examination of these documents.

#### 6.1.2 Ultimate Control and Supervision

Most inspection veterinarians and food inspectors in the establishments certified by Mexico as eligible to export to the United States were full-time SAGARPA employees, receiving no remuneration from either industry or establishment personnel. In two establishments, an insufficient number of inspectors were assigned for post-mortem inspection of animals. In one other establishment, no inspection coverage was provided during the establishment's third shift processing operation. In two establishments, veterinarians on duty for inspection services were contracted by SAGARPA from an international organization called the Institute of Inter-American Cooperative Agriculture (IICA).

The auditor reviewed official animal health and inspection records related to regulated drugs, residue withdrawal time, identification of animals, and transit certificates. No deviations were noted.

#### 6.1.3 Assignment of Competent, Qualified Inspectors

All veterinarians and inspection officials were competent and qualified and were full time employees of the government except in the three establishments noted above in Section 6.1.2.

#### 6.1.4 Authority and Responsibility to Enforce the Laws

SAGARPA (CCA) has sole responsibility and authority to enforce Mexican and USDA regulations and directives.

#### 6.1.5 Adequate Administrative and Technical Support

SAGARPA is organized to administer all meat inspection functions with technical support of regional and central laboratories.

#### 6.2 Headquarters Audit

The auditor did not conduct a review of inspection system documents at the headquarters office.

### 7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 11 establishments: seven processing establishments and four slaughter establishments. Four establishments were delisted by Mexico because of serious findings. Four additional establishments received a Notice of Intent

to Delist (NOID) because of several deficiencies including facility maintenance and processing controls. The establishments receiving a NOID may retain their certification for export to the United States provided: 1) that all deficiencies noted during the audit are corrected and 2) the corrections are verified by SAGARPA within 30 days of the date the establishment was reviewed. All deficiencies are noted in the attached Foreign Establishment Audit Checklists.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

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

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 laboratory was reviewed.

The Regional SAGARPA Veterinary Inspection Laboratory in Monterrey was reviewed. This laboratory conducted testing for both microbiology and residues.

No deficiencies were noted.

## 9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focused on five areas of risk to assess Mexico's meat and processed poultry 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, Mexico'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 and practices, and good product handling and storage practices.

In addition, and except as noted below, Mexico's inspection system had controls in place for water records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

## 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met according to the criteria employed in the U.S. domestic inspection program. The SSOP in the all establishments were found to meet the basic FSIS regulatory requirements with the following deficiencies:

- In three establishments, sanitation controls were lacking on the overhead structures, ceilings, and conveyor belts in production areas.

## 9.2 Sanitation

The following deficiencies were noted:

- In seven establishments, facilities maintenance and sanitation controls were lacking regarding floors, walls, doors, and ceilings.

## 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 Mexico'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 reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem and 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.

In two establishments, there was less than the required number of inspectors assigned for post-mortem resulting in inadequate control of post-mortem inspection.

### 11.1 Humane Handling and Slaughter

No deficiencies were noted.

## 11.2 HACCP Implementation

All establishments approved to export meat and/or processed poultry 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 U.S. domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the 11 establishments. Of the 11 establishments, only two had adequately implemented all of the PR/HACCP requirements. Only one of five establishments required to reassess their HACCP plans for *E. coli* O157:H7 had done so.

HACCP implementation deficiencies are noted on the attached establishment audit checklists (FSIS 5000-6).

## 11.3 Testing for Generic *E. coli*

Mexico has adopted the FSIS regulatory requirements for generic *E. coli* testing. Four of the 11 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 all of the slaughter establishments audited.

## 11.4 Testing for *Listeria monocytogenes*

Five of the 11 establishments audited were producing ready-to-eat products for export to the United States. Of these five establishments, the HACCP plans in only one establishment had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

## 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 Regional SAGARPA Veterinary Inspection Laboratory in Monterrey was reviewed. No deficiencies were noted.

Mexico's National Residue Testing Plan for 2002 was being followed.

## 13. ENFORCEMENT CONTROLS

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

### 13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all establishments, although serious deficiencies were noted regarding certified establishments operating without official government inspectors. These findings are explained in the attached Foreign Establishment Audit Checklists.

### 13.2 Testing for *Salmonella*

Mexico has adopted the FSIS regulatory requirements for testing for *Salmonella*.

Four of the 11 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.

*Salmonella* testing was properly conducted in all four establishments.

### 13.3 Species Verification Testing

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 but one, monthly supervisory reviews of certified establishments were being performed and documented as required.

### 13.5 Inspection System Controls

Except as noted below, 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. However, in three establishments, there were either no official inspector during the third operating shift or an insufficient number of required inspectors assigned for postmortem inspection. In addition, 10 of the 11 establishments, the Mexican government was cited for inadequate government enforcement of other FSIS requirements.

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.

#### 14. CLOSING MEETING

A closing meeting was held by teleconference on June 24, 2003 with SAGARPA officials. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by FSIS.

The CCA understood and accepted the findings.

Suresh P. Singh, D.V.M., Ph.D.  
International Audit Staff Officer

A handwritten signature in cursive script that reads "Don Carlson DVM". The signature is written in black ink and is positioned to the right of the typed name "Suresh P. Singh".

15. ATTACHMENTS TO THE AUDIT REPORT

Individual Foreign Establishment Audit Forms

Individual Foreign Laboratory Forms

Foreign Country Response to Draft Final Audit Report

REVIEW DATE  
 05-26-2003

NAME OF FOREIGN LABORATORY  
 Regional Sagarpa Veterinary Inspection Laboratories

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY  
 SAGARPA

CITY & COUNTRY  
 Monterrey, Mexico

ADDRESS OF LABORATORY  
 12 Km, Monterrey, Neo Leon

NAME OF REVIEWER  
 Dr. S. P. Singh

NAME OF FOREIGN OFFICIAL  
 Dr. Miranda

Residue Code/Name			100	200	300	400	500	900									
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	NA	NA	NA	NA	NA	NA									
REVIEW	Corrected Prior Deficiencies	18	NA	NA	NA	NA	NA	NA									
OTHER REVIEW		19															
		20															

SIGNATURE OF REVIEWER  
*Dr. S. P. Singh*

DATE  
 5/26/03

FOREIGN COUNTRY LABORATORY REVIEW

*(Comment Sheet)*

REVIEW DATE

05-26-2003

NAME OF FOREIGN LABORATORY

Regional Sagarpa Veterinary Inspection Laboratories

FOREIGN GOV'T AGENCY  
SAGARPA

CITY & COUNTRY  
Monterrey, Mexico

ADDRESS OF LABORATORY  
12 Km, Monterrey, Neo Leon

NAME OF REVIEWER  
Dr. S. P. Singh

NAME OF FOREIGN OFFICIAL  
Dr. Miranda

RESIDUE	ITEM NO.	COMMENTS
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REVIEW DATE

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

05-26-2003

Regional Sagarpa Veterinary Inspection Laboratories

FOREIGN GOV'T AGENCY  
 SAGARPA

CITY & COUNTRY  
 Monterrey, Mexico

ADDRESS OF LABORATORY  
 12 Km, Monterrey, Neo Leon

NAME OF REVIEWER  
 Dr. S. P. Singh

NAME OF FOREIGN OFFICIAL  
 Dr. Miranda

Residue Code/Name

EC SI LM

SAMPLING PROCEDURES

REVIEW ITEMS	ITEM #
Sample Handling	01
Sampling Frequency	02
Timely Analyses	03
Compositing Procedure	04
Interpret Comp Data	05
Data Reporting	06

EVALUATION CODE

ANALYTICAL PROCEDURES

Acceptable Method	07
Correct Tissue(s)	08
Equipment Operation	09
Instrument Printouts	10

EVALUATION CODE

QUALITY ASSURANCE PROCEDURES

Minimum Detection Levels	11
Recovery Frequency	12
Percent Recovery	13
Check Sample Frequency	14
All analyst w/Check Samples	15
Corrective Actions	16
International Check Samples	17

EVALUATION CODE

REVIEW

Corrected Prior Deficiencies	18
------------------------------	----

EVAL CODE

OTHER REVIEW

	19
	20

EVAL. CODE

SIGNATURE OF REVIEWER

*Dr. S. P. Singh*

DATE

05/26/03

FOREIGN COUNTRY LABORATORY REVIEW

*(Comment Sheet)*

REVIEW DATE

05-26-2003

NAME OF FOREIGN LABORATORY

Regional Sagarpa Veterinary Inspection Laboratories

FOREIGN GOV'T AGENCY  
SAGARPA

CITY & COUNTRY  
Monterrey, Mexico

ADDRESS OF LABORATORY  
12 Km, Monterrey, Neo Leon

NAME OF REVIEWER  
Dr. S. P. Singh

NAME OF FOREIGN OFFICIAL  
Dr. Miranda

RESIDUE	ITEM NO.	COMMENTS

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> EMPACADORA de CARNES UNIDAD GANEDERA S.K.S.A. de C.V. Ave. University, 002 AGUIASCALIENTES, 20130, AGS.	<b>2. AUDIT DATE</b> 06-02-2003	<b>3. ESTABLISHMENT NO.</b> 45	<b>4. NAME OF COUNTRY</b> MEXICO
		<b>5. NAME OF AUDITOR(S)</b> Dr. S. P. Singh	<b>6. TYPE OF AUDIT</b> <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)	Audit Results	Part D - Continued Economic Sampling	Audit Results
<b>Basic Requirements</b>			
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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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	X
21. Reassessed adequacy of the HACCP plan.	X	<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

MEXICO – Est. No. TIF 045 – Audited on 6-2-2003

Beef slaughter operations were not being performed at this establishment due to mechanical problems in different equipment and the town electrical supply.

21 – The establishment did not do a hazard analysis for *E. coli* O157:H7 as a CCP in the HACCP plan in the boning process and in ground beef production.

39 – Peeling paint was observed in several places, especially in the spice mixing room and the boning room. The freezer was very full and there was no room to get in to inspect. Broken floor and ceiling were observed in the ground beef production area. The establishment had a written plan for repair.

48 – Plastic containers for condemned products in the production area were broken and contents were leaking onto the floor.

51 – Government officials were not adequately enforcing all U.S. requirements.

61. NAME OF AUDITOR

Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*Dr. S. P. Singh* 8/7/03

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> SONORA AGROPECURIA, de C.V. Carreta Mexico NOGALES, SONORA	<b>2. AUDIT DATE</b> 05-20-2003	<b>3. ESTABLISHMENT NO.</b> 057	<b>4. NAME OF COUNTRY</b> MEXICO
<b>5. NAME OF AUDITOR(S)</b> Dr. S. P. Singh		<b>6. TYPE OF AUDIT</b> <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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X	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	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	X
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	X
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

MEXICO Est. TIF 057 – Audited on 5-20-2003

39 – Rust spots were observed on overhead rails.

45 – Table tops and boning table had rough edges and hard to clean areas.

11 – Sanitary operations were not being carried out on viscera conveyor pans. There was a potential for contamination on carcasses from boots on the line and the carcass split saw was not properly sterilized after each use.

49 – Post-mortem inspection was not being performed by an official government inspector. It was being performed by the establishment QC personnel.

51 – Government officials were not adequately enforcing all U.S. requirements.

57 – Monthly supervisory reports were missing for several months (Ex. Dec. 02 and Jan-Feb-March 03).

58 – This establishment was delisted by Mexican officials because of the lack of complete post-mortem inspection of all animals by official government inspectors. This delistment occurred after a teleconference with FSIS officials on July 15, 2003.

61. NAME OF AUDITOR

*lor* Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 8/7/03

United States Department of Agriculture  
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Qualitia Alimentos Operacion S.A. de R.L. de CV. Monterrey 66490, Neo Leon	2. AUDIT DATE 05-26-2003	3. ESTABLISHMENT NO. 092	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		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	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light	
14. Developed and implemented a written HACCP plan.			41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils	
18. Monitoring of HACCP plan.			46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X		47. Employee Hygiene	
20. Corrective action written in HACCP plan.			48. Condemned Product Control	X
21. Reassessed adequacy of the HACCP plan.	X		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	X
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	X
23. Labeling - Product Standards			51. Enforcement	X
24. Labeling - Net Weights			52. Humane Handling	O
25. General Labeling			53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	O
27. Written Procedures		O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		O	56. European Community Directives	O
29. Records		O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements			58.	
30. Corrective Actions		O	59.	
31. Reassessment		O		
32. Written Assurance		O		

## 60. Observation of the Establishment

MEXICO -- Est. No. TIF 092 -- Audited on 5-26-2003

- 19 -- No verification of monitoring is done by government inspectors -- (i.e., no records available).
- 21 -- There were no validation and annual re-assessment records available and also *Listeria monocytogenes*, *Salmonella* and *E. coli* O157:H7 risks were not considered in the HACCP plan of sausage, frankfurter, ham, and salami production processes.
- 39 -- There were several maintenance deficiencies including broken floors, broken cooler doors, broken ceiling and overhead structures and rust spots on overhead structures all over the establishment in production areas.
- 46 -- Condensation was observed in various places on ceilings above water cookers for sausages.
- 48 -- Condemned and inedible containers had not been identified and paper and bag trash containers were not available or managed properly.
- 49/50 -- No official inspector was present during the establishment's third processing shift.
- 51 -- Government officials were not adequately enforcing all U.S. requirements.
- 58 -- During the exit conference on June 24, 2003, FSIS officials asked SAGARPA officials to delist this establishment. SAGARPA officials agreed and the effective date of delistment was June 24, 2003.

61. NAME OF AUDITOR

for Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Cto Arba 8/7/03

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION SIGMA ALIMENTOS NORESTE, S.K.S.A. de C.V. SUR-BUENOS AIRES MONTERREY64800	2. AUDIT DATE 05-28-2003	3. ESTABLISHMENT NO. 100	4. NAME OF COUNTRY MEXICO
	5. NAME OF AUDITOR(S) Dr. S. P. Singh		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.	X		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	X
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.	X		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing	
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	
23. Labeling - Product Standards			51. Enforcement	X
24. Labeling - Net Weights			52. Humane Handling	O
25. General Labeling			53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park 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

MEXICO - Est. No. TIF 100 - Audited on 5-28-2003

19 - No verification of monitoring was done by government inspectors - (i.e., no records available).

21 - No validation and annual re-assessment records were available and also *Listeria monocytogenes* risk was not considered in the HACCP plan of ready-to-eat products (ex. frankfurters and ham).

11/39 - Several maintenance deficiencies including broken floors, peeling paint in the product cooler, broken ceiling in production areas and no separation of cooked ham and raw ham products and rust spots in several areas.

51 - Government officials were not adequately enforcing all U.S. requirements.

58 - Establishment was issued a 30-day Notice of Intent to Delist.

61. NAME OF AUDITOR

for Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Ato Urban 8/7/03

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ganaderia Integral Vizur S.K.S.A. de C.V. Libraniente, Noreoeste ESCOBEDO, Nuevo Leon	2. AUDIT DATE 05-28-2003	3. ESTABLISHMENT NO. 105	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		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	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.	X	<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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/Park Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records	X	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

MEXICO – Est. No. TIF 105 – Audited on 5-28-2003

19 – No verification of monitoring is done by government inspectors – (i.e., no records available).

21 – There were no validation and annual re-assessment records available and also *E. coli* O157:H7 risk was not considered in the HACCP plan of beef cutting and boning processes.

29 – Generic *E. coli* testing is not recorded on a process control chart. The establishment was using the excision method and performing sponge procedures for testing.

39 – There were several maintenance deficiencies including broken floors and peeling wall paint in a few places in the cooler.

51 – Government officials were not adequately enforcing all U.S. requirements.

58 – During the exit conference on June 24, 2003, FSIS officials asked SAGARPA officials to delist this establishment. SAGARPA officials agreed and the effective date of delistment was June 24, 2003.

61. NAME OF AUDITOR

Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

 8/7/03

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> Ganaderia Integral Vizur S.K.S.A. de C.V. KM-14, Carreta CULIACAN, Sinaloa	<b>2. AUDIT DATE</b> 05-22-2003	<b>3. ESTABLISHMENT NO.</b> 111	<b>4. NAME OF COUNTRY</b> MEXICO
<b>5. NAME OF AUDITOR(S)</b> Dr. S. P. Singh		<b>6. TYPE OF AUDIT</b> <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	O
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	X
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.	X	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/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic <i>E. coli</i> 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

MEXICO – Est. No. TIF 111 – Audited on 5-22-2003

- 19 – No verification of monitoring was done by government inspectors – (i.e., no records available).
- 21 – There were no validation and annual re-assessment records available and also *E. coli* O157:H7 risk was not considered in the HACCP plan of beef cutting and boning processes.
- 29 – Generic *E. coli* testing was not recorded on a process control chart. The establishment was using the incision method and performing sponge procedures for testing.
- 39 – There were several maintenance deficiencies including broken floors, broken cooler doors, broken trash containers and rust spots in a cooler.
- 51 – Government official were not adequately enforcing all U.S. requirements.
- 58 – Establishment was issued a 30-day Notice of Intent to Delist.

61. NAME OF AUDITOR

for Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Ato Meban 8/7/03

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> SUKARNE PRODUCTION CARRETERA-Mexacali KM-13.5 Centro-Ceville	<b>2. AUDIT DATE</b> 05-15-2003	<b>3. ESTABLISHMENT NO.</b> 100	<b>4. NAME OF COUNTRY</b> MEXICO
<b>5. NAME OF AUDITOR(S)</b> Dr. S. P. Singh		<b>6. TYPE OF AUDIT</b> <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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X	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	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.	X	<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	X
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

MEXICO – Est. No. TIF 120 – Audited on 5-15-2003

19 – Government (SAGARPA) – verification records were insufficient.

21 – Reassessment of HACCP had not been done regarding the *E. coli* O157:H7 contamination risk, however, a circular from CCA was received a few days ago.

11/39 – There was no evaluation of the effectiveness of standard sanitation operating procedures. There was lack of a maintenance program to minimize flaking paint on the wall of a boning room and rust spots on over-head structures and the ceiling of a carcass cooler also showed rusted spots. SARGARPA officials showed a written plan to correct these deficiencies.

49 – Insufficient number of official inspectors had been assigned for post-mortem inspection.

51 – Government officials were not adequately enforcing all U.S. requirements.

58 – During the exit conference on June 24, 2003, FSIS officials asked SAGARPA officials to delist this establishment. SAGARPA officials agreed and the effective date of delistment was June 24, 2003.

61. NAME OF AUDITOR

*ber* Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*Oto Aktau*

8/7/03

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION SIGMA ALIMENTOS ATITALAQUIA HIDALGO	2. AUDIT DATE 05-14-2003	3. ESTABLISHMENT NO. 158	4. NAME OF COUNTRY MEXICO
		5. NAME OF AUDITOR(S) Dr. S. P. Singh	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
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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/Park Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem inspection	
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

MEXICO – Est. No. TIF 158 – audited on -05-14-2003

19 – Verification of monitoring for HACCP was not understood by SAGARPA and there were no records of any verification available.

51 – Government officials were not adequately enforcing all U.S. requirements.

61. NAME OF AUDITOR

*low* Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*Oto Naba* 8/7/03

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> Productos Chata S.A de C.V. St.8000 CULIACAN, Sinaloa	<b>2. AUDIT DATE</b> 05-22-2003	<b>3. ESTABLISHMENT NO.</b> 169	<b>4. NAME OF COUNTRY</b> MEXICO
<b>5. NAME OF AUDITOR(S)</b> Dr. S. P. Singh		<b>6. TYPE OF AUDIT</b> <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

MEXICO - Est. No. TIF169 - Audited on 5-22-2003

61. NAME OF AUDITOR

Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*Dr. S. P. Singh* 5/27/03

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION SIGMA ALIMENTOS, S.A. de C.V. Industrial Parqe No.760 LINARES, NEO LEON	2. AUDIT DATE 05-27-2003	3. ESTABLISHMENT NO. 209	4. NAME OF COUNTRY MEXICO
	5. NAME OF AUDITOR(S) Dr. S. P. Singh		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)		Audit Results	Part D - Continued Economic Sampling	Audit Results
<b>Basic Requirements</b>				
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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>			<b>Part E - Other Requirements</b>	
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	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>			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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>			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.	X		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>			50. Daily Inspection Coverage	
23. Labeling - Product Standards			51. Enforcement	X
24. Labeling - Net Weights			52. Humane Handling	O
25. General Labeling	X		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>			55. Post Mortem Inspection	O
27. Written Procedures	O		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O		56. European Community Directives	O
29. Records	O		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>			58.	
30. Corrective Actions	O		59.	
31. Reassessment	O			
32. Written Assurance	O			

## 60. Observation of the Establishment

MEXICO – Est. No. TIF 209 – Audited on 5-27-2003

19 – There was no verification of monitoring done by government inspectors – (i.e., no records available).

21 – There were no validation and annual re-assessment records available and also *Listeria monocytogenes* and *Salmonella* risks were not considered in the HACCP plan of ready-to-eat (RTE) product processes according to FSIS Directive 10,210.1.

25 – Multi-ingredient products were approved as generic labels and sketch labels did not get final approval from the FSIS office in Washington, DC. Label approval No.2901-2370464 – Sketch.

39 – There were several maintenance deficiencies including broken floors, doors, and peeling paint on water pipes and overhead structures.

51 – Government officials were not adequately enforcing all U.S. requirements.

58 – Establishment was issued a 30-day Notice of Intent to Delist.

61. NAME OF AUDITOR

Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE



### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION TASKY DE MEXICO, S.K.S.A. de C.V. Colony Jarudo CIUDAD JUAREZ CHIH-32652	2. AUDIT DATE 05-28-2003	3. ESTABLISHMENT NO. 271	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		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.		X	Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		O
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection		O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		O
27. Written Procedures		O	Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis		O	56. European Community Directives		O
29. Records		O	57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions		O	59.		
31. Reassessment		O			
32. Written Assurance		O			

## 60. Observation of the Establishment

MEXICO – Est. No. TIF 271 – Audited on 5-30-2003

19 – There was no verification of monitoring done by government inspectors – i.e., no records available).

21 – There were no validation and annual re-assessment records available and also *Listeria Monocytogenes* risk was not considered in the HACCP plan of ready-to-eat products (for example - pork rinds, etc.)

51 – Government officials were not adequately enforcing all U.S. requirements.

58 – Establishment was issued a 30-day Notice of Intent to Delist.

61. NAME OF AUDITOR

for Dr. S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Otc Arba 8/7/03



SECRETARÍA DE AGRICULTURA,  
GANADERÍA, DESARROLLO  
RURAL, PESCA Y ALIMENTACIÓN

*Servicio Nacional de Sanidad, Inocuidad y Calidad  
Agroalimentaria*

Dirección General de Inocuidad Agroalimentaria,  
Acuícola y Pesquera

Oficio No. BOO.04.- 01752

México, D.F., a 23 de octubre de 2003

*"2003, Año del CCL Aniversario del Natalicio de Don Miguel Hidaigo y  
Costilla, Padre de la Patria"*

Mr. Karen Stuck  
Assistant Administrator  
Office of International Affairs  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 2137, South Building  
20250, Washington, D.C.

Me refiero a su comunicado de fecha 13 de agosto del año en curso, donde nos da a conocer y pide comentarios al Draft final del resultado de la auditoría efectuada por el Dr. Suresh P. Singh, del 12 de mayo al 5 de junio del año en curso. Sobre el particular, hago de su conocimiento lo siguiente:

- Los comentarios emitidos por el Dr. Singh durante el transcurso de las visitas a las plantas fueron diferentes a las establecidas en el reporte. En éstas nunca se mencionó que las plantas TIF 100, 111, 209 y 271 estuvieran en el estatus "Notice of Intent to Delist", ni tampoco se recibió una notificación previa al respecto, como se indica en el reporte.
- En relación a la vigilancia del cumplimiento de la implementación del sistema HACCP en las plantas por parte de los médicos oficiales asignados en ellas, en las auditorías anteriores, los oficiales de FSIS han mencionado que la responsabilidad de monitorear este sistema es la empresa, por tal razón los médicos oficiales del SENASICA-SAGARPA no llevan este control. Asimismo, el punto 9 CFR 417.8 indica que es jurisdicción de FSIS la verificación del sistema HACCP, además de que no se ha recibido una notificación de FSIS sobre la responsabilidad de los oficiales de SAGARPA-SENASICA del seguimiento del mismo.
- Las plantas TIF 45, 92, 105, 111 y 120 han establecido el monitoreo de *E. Coli* y las planta 92, 100, 271 y 209 el monitoreo de *Listeria monocytogenes* como puntos críticos del sistema HACCP, cuya implementación ha sido establecida por las empresas.
- Con relación a las plantas TIF 45, 57 100, 105, 111, 120 y 209, han corregido las deficiencias de mantenimiento.
- El reporte señala que se verificarán por parte de la autoridad mexicana, que se hayan establecido las medidas correctivas dentro de los 30 días de la fecha en que el establecimiento fue revisado. Sobre el particular, las deficiencias encontradas no se notificaron de manera inmediata, sino hasta después de 3 meses; aun así, ya las deficiencias han sido subsanadas.

De las acciones tomadas por SENASICA, podemos señalar los siguientes:

- La SAGARPA ha logrado la autorización de presupuesto para la contratación de personal oficial, para cubrir las necesidades de inspección en cada uno de los establecimientos autorizados, para exportar a ese país y reforzar la supervisión en los Estados en donde se encuentran localizados.



SECRETARÍA DE AGRICULTURA,  
GANADERÍA, DESARROLLO  
RURAL, PESCA Y ALIMENTACIÓN

*Servicio Nacional de Sanidad, Inocuidad y Calidad  
Agroalimentaria*

Dirección General de Inocuidad Agroalimentaria,  
Acuícola y Pesquera

Oficio No. BOO.04.- 01752

México, D.F., a 23 de octubre de 2003

"2003. Año del CCL Aniversario del Natalicio de Don Miguel Hidalgo y  
Costilla, Padre de la Patria"

- 2 -

Mr. Karen Stuck

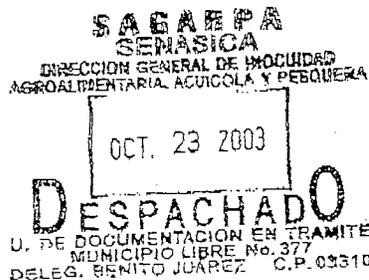
- Se lleva a cabo un programa de verificación por personal oficial de Oficinas Centrales, a las plantas TIF que exportan para constar el cumplimiento de la normatividad aplicable y los requisitos establecidos por el FSIS para poder seguir exportando a ese país y con el objeto de eliminar de lista a las plantas que no cumplan con estos requisitos.
- Se otorgó capacitación por parte del SENASICA a 16 MVZ's oficiales sobre introducción al HACCP, en el Centro de la Universidad de Texas A & M en México, el cual se impartió en el mes de agosto.
- Se atendió la visita del C. Thomas F. Hoffman, Consultor adjunto del FSIS-USDA, quien visitó algunos de los establecimientos elegibles para exportar, derivado de la misma se observó la necesidad de realizar un taller sobre "Aplicación del Sistema HACCP en establecimientos TIF Exportadores" en el mes de noviembre, en el cual participarán Supervisores de nivel central, Supervisores Estatales, MVZ's Oficiales Responsables de Establecimientos TIF, asimismo, se enviará invitación a los Gerentes de las plantas TIF y a la Asociación Nacional de Empacadoras TIF, A.C. (ANETIF), a fin de que asistan con el objeto de homologar los criterios de aplicación del tema referido.

Le informo que el establecimiento TIF 57 "Sonora Agropecuaria, S.A. de C.V", ha solventado todas las observaciones derivadas de la auditoría realizada por el Dr. Suresh P. Singh, las cuales han sido constatadas por personal oficial de esta dependencia, por lo que solicitamos se vuelva a incluir en la lista de las plantas autorizadas para exportar a los Estados Unidos de América, antes de la próxima auditoría.

Aprovecho la ocasión, para enviarle un cordial saludo.

Atentamente  
Sufragio Efectivo. No Reelección  
La Directora General

QFB. Amada Vélez Méndez



c.c.p.- Dr. Javier Trujillo Arriaga, Director en Jefe del SENASICA,  
Departamento de Verificación, Reconocimiento y Certificación.

Slo.

FREE TRANSLATION

October 23, 2003

Ms. Karen Stuck  
Assistant Administrator  
Office of International Affairs  
Food Safety and Inspection Service  
1400 Independence Ave., SW  
Room 2137, South Building  
20250, Washington, D.C.

In reference to your letter dated August 13, of the current year in which you request comments to the Draft Final on the results of the audit performed by Dr. Suresh Singh, from May 12 to June 5 of the current year. In this regard, I inform the following:

- The comments made by Dr. Singh during the visits to the plants were different from those established in the report. Prior to the final draft, it was never mentioned that plants TIF 100, 111, 209 and 271 were on NOID status, neither did we receive prior notification in this regard as indicated in the report.
- In regards to the vigilance of the fulfillment of the implementation of the HACCP system at the plants by the assigned official medical veterinarians, in previous audits, the FSIS officers have mentioned that the responsibility of monitoring this system falls on the company, for this reason the official veterinarians from SENASICA/SAGARPA do not carry-out this control. Likewise, in point 9 CFR 417.8 indicates that the jurisdiction of verifying the HACCP systems belongs to FSIS, furthermore, we have not received any notification from FSIS concerning the responsibility of the SAGARPA/SENASICA officials as to the follow-up of the system.
- Plants TIF 45, 92, 105, 111 and 120 have established the monitoring of *E.coli* and plants 92, 100, 271 and 209 the monitoring of *Listeria monocytogenes* as critical points of the HACCP system have been established and implemented by the companies.
- Regarding plants TIF 45, 57, 100, 105, 111, 120 and 209 they have all corrected the maintenance deficiencies reported.
- The report indicates that the Mexican authorities have verified that corrective measures were taken within the 30 days from the date the establishment was inspected. In this regard, the deficiencies encountered were not notified to us in a timely manner, but after 3 months time, even so, the deficiencies have been corrected.

Actions taken by SENASICA are as follows:

- SAGARPA has received authorization in its budget to hire official personnel to cover the inspection requirements in each one of the establishments

authorized to export to the United States and to reinforce the supervision in the states in which they are located.

- A verification program is being carried-out by official personnel of the central offices at the TIF plants authorized to export to assure the compliance of the applicable standards and norms and the requirements established by FSIS to be able to continue exporting to the United States and to eliminate the plants from the authorized list when they do not comply with these requirements.
- SENASICA allowed training for 16 medical veterinarians in Introduction to HACCP, at the University of Texas A & M's Mexico campus during the month of August of this year.
- We had the visit from Thomas F. Hoffman, consultant for FSIS/USDA, who visited some of the plants authorized to export to the United States and from said visit it was determined that a workshop on the "Application of the HACCP System in TIF Exporting Plants" was needed in the month of November, with the attendance of supervisors from the central offices, state supervisors, Official medical veterinarians responsible for the TIF establishments. Also, an invitation will be sent to TIF plant managers and to the National Association of TIF Slaughterhouses (ANETIF) so that they may attend and contribute implementation criteria of the subject course.

I inform you that establishment TIF 57 "Sonora Agropecuaria, S.A. de C.V.," has corrected all the observations made by Dr. Suresh Singh and have been verified by official personnel of this office and thereby request that you re-list this plant as authorized to export to the United States before the next audit takes place.

Sincerely

QFB Amada Vélez Méndez  
General Director  
Food Safety, Aquaculture and Fisheries