



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

DEC 29 2003

Dr. Norman Valdivia
Chief of the Meat Inspection Service
Dirección General de Protección y Sanidad Agropecuaria
Ministry of Agriculture and Forestry
Gobierno De Nicaragua
Managua, Nicaragua, C.A.

Dear Dr. Valdivia:

The Food Safety and Inspection Service completed an on-site audit of Nicaragua's meat inspection system. The audit was conducted from April 3 through April 17, 2003. Enclosed is a copy of the final report.

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

Sincerely,

Sally Stratmoen
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc: Alan Hrapsky, Attaché, US Embassy, San Jose
Ervin Leiva, Agric Specialist, US Embassy, Managua, Nicaragua
Mauricio Rivas, Commercial Attaché, Embassy of Nicaragua
Jeanne Bailey, FAS Area Officer
Amy Winton, State Department
Linda Swacina, Deputy Administrator, FSIS
Karen Stuck, Assistant Administrator, Office of International Affairs, FSIS
Donald Smart, Director, Review Staff, FSIS
Sally Stratmoen, Director, International Equivalence Staff, OIA
Clark Danford, Director, IEPS, OIA
Shannon McMurtrey, IES, OIA
Steve McDermott, IES, OIA

FINAL

OCT 29 2003

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

April 3 through April 17, 2003

Food Safety and Inspection Service
United States Department of Agriculture

TABLE OF CONTENTS

1. INTRODUCTION
2. OBJECTIVE OF THE AUDIT
3. PROTOCOL
4. LEGAL BASIS FOR THE AUDIT
5. SUMMARY OF PREVIOUS AUDITS
6. MAIN FINDINGS
 - 6.1 Government Oversight
 - 6.2 Headquarters Audit
7. ESTABLISHMENT AUDITS
8. LABORATORY AUDITS
9. SANITATION CONTROLS
 - 9.1 SSOP
 - 9.2 Sanitation
10. ANIMAL DISEASE CONTROLS
11. SLAUGHTER/PROCESSING CONTROLS
 - 11.1 Humane Handling and Slaughter
 - 11.2 HACCP Implementation
 - 11.3 Testing for Generic *Escherichia coli*
 - 11.4 Testing for *Listeria Monocytogenes*
12. RESIDUE CONTROLS
13. ENFORCEMENT CONTROLS
 - 13.1 Daily Inspection
 - 13.2 Testing for *Salmonella*
 - 13.3 Species Verification
 - 13.4 Monthly Reviews
 - 13.5 Inspection System Controls
14. CLOSING MEETING
15. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority (Department de Inspeccion y Certification HACCP)
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 Nicaragua from April 3 through April 17, 2003.

An opening meeting was held on April 3, 2003 in Managua, Nicaragua, 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 Nicaragua's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA (Departamento de Inspeccion y Certificacion HACCP) and/or representatives from the regional and local 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 to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, two laboratories performing analytical testing on United States-destined product, and three bovine slaughter establishments that also processed product.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Local	3	Establishment level
Laboratories		2	
Meat Slaughter/Processing Establishments		3	

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 country's inspection headquarters or regional offices. The third part involved on-site visits to three establishments that both slaughtered cattle and processed product. The fourth part involved visits to two government laboratories. The Laboratorio Nacional de Diagnósis Veterinario y Microalimentos, was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The Laboratorio Nacional de Residuos was conducting analyses of field samples for Nicaragua's national residue control program.

Program effectiveness determinations of Nicaragua'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*. Nicaragua'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 Nicaragua 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 Nicaragua's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Nicaragua. 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*.

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

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/ofotsc.

The following deficiencies were identified during the FSIS audit of Nicaragua's inspection system conducted in June 2001:

- Hand washing facilities in lavatories were not provided with hot running water as required in all three establishments.
- Floors in the hallways of the freezers were in need of repairs in one establishment.

- A knife at the rectum station was not being sterilized properly after each carcass in one establishment.
- The portable evisceration table was not being cleaned and sterilized with hot water in two establishments.

All of the above deficiencies had been corrected prior to the June 2002 audit.

The following deficiencies were identified during the FSIS audit of Nicaragua's inspection system conducted in June 2002:

- Two establishments did not address preventive actions in their SSOP plans
- None of the three establishments had adequately addressed preventive actions in their HACCP plans.
- Two establishments had problems with the generic *E. coli* testing program because of lack of detail in the written programs and improper sampling techniques.

*The SSOP and HACCP deficiencies mentioned above were corrected prior to the April 2003 audit, but problems remained with the generic *E. coli* testing program (see section 11.3 for details).*

6. MAIN FINDINGS

6.1 Government Oversight

The Departamento de Inspeccion y Certificacion HACCP is under the umbrella of the Ministerio Agropecuario y Forestal Direccion de Salud Animal. The Chief of the Departamento de Inspeccion y Certificacion HACCP has ultimate control over the inspection activities of the department. He has the ability to certify establishments and to delist for inhumane treatment, fraud, and misrepresentation of certificates. The Chief of Inspeccion de Carne has the ability to withhold inspection for poor sanitation, failure to control condemned product and contamination of product. The Inspector-in-Charge can withhold inspection for assaults and intimidation. The activities of the Inspeccion de Carne and the Inspector-in-Charge must clear notify their actions through the Chief of the Departamento de Inspeccion y Certificacion HACCP for coordination of actions.

6.1.1 CCA Control Systems

The Chief of the Departamento de Inspeccion y Certificacion HACCP controls the activities of inspection activities which also supervises milk products, sea foods, honey, etc. The Chief of Inspeccion de Carne supervises meat inspection activities, and the Inspectors-in-Charge control enforcement within their respective establishments.

6.1.2 Ultimate Control and Supervision

Ultimate control and supervision is vested in the Chief of the Departamento de Inspeccion y Certificacion HACCP who delegates some of his responsibilities to the Chief of Inspeccion de Carne.

6.1.3 Assignment of Competent, Qualified Inspectors

Assignment of competent, qualified inspectors is controlled by the Chief of the Departamento de Inspeccion de Carne.

6.1.4 Authority and Responsibility to Enforce the Laws

The Departamento de Inspeccion y Certificacion HACCP has the authority and responsibility to enforce the laws. The police department handles investigations and prosecution along with the Justice Department.

6.1.5 Adequate Administrative and Technical Support

The department apparently has adequate administrative support as they have personnel that administer monthly training programs for the certified establishments, and they have adequate resources to support a third party audit.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at headquarters and the individual establishment inspection offices, in addition to the two laboratories. 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.
- 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.

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

6.3.1 Audit of Regional and Local Inspection Sites

Individuals interviewed included the Chief of Departamento de Inspeccion y Certificacion HACCP to learn of the organizational structure of the department, controls and enforcement activities and powers, training, and other departmental functions; the Chief de Inspeccion de Carnes, to learn of the duties concerning enforcement controls, functions and duties; the Director of the Laboratorio Nacional de Residuos, to learn of the residue analysis programs, and controls within the laboratories, and progress of the residue program; and the Director de Diagnostico Veterinario y Microalimentos, to learn of microbiological testing activities, procedures and controls. These discussions revealed that Nicaragua's controls and procedures are complete and well planned.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of three establishments. All three establishments were slaughter establishments that also processed product. No establishments were delisted by Nicaragua.

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 Laboratorio Nacional de Residuos in Managua, Nicaragua, and the Laboratorio de Diagnóstico Veterinario y Microalimentos, also in Managua. Both were government laboratories. No deficiencies were noted.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Nicaragua'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, Nicaragua's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, and except as noted below, Nicaragua's inspection system had controls in place for water potability 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 United States domestic inspection program. The SSOP in the three establishments were found to meet the basic FSIS regulatory requirements.

9.2 Sanitation

The following deficiencies were noted:

- One establishment had exposed carcasses making contact with an unprotected metal post of a skinning stand in the slaughter department.
- One establishment had an employee handling exposed product after handling boxes without washing or sanitizing his hands, thus causing cross-contamination.
- One establishment had residues from previous days' use on manual electrical controls in the slaughter area.

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 Nicaragua'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 noted.

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 the three establishments. All three establishments had adequately implemented the HACCP requirements.

11.3 Testing for Generic *E. coli*

Nicaragua has adopted the FSIS regulatory requirements for generic *E. coli* testing.

All three of the 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 not properly conducted in the three slaughter establishments.

- One establishment used improper sampling sites.
- Two of the establishments utilized improper, non-aseptic sample collection techniques.

11.4 Testing for *Listeria monocytogenes*

None of the three establishments audited were producing ready-to-eat products for export to the United States.

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 Laboratorio Nacional de Residuos, a government laboratory in Managua, was audited. No deficiencies were noted.

Nicaragua'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

Inspection was being conducted daily in all slaughter and processing establishments.

13.2 Testing for *Salmonella*

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

All three of the establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program. There were no deficiencies

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.

14. CLOSING MEETING

A closing meeting was held by teleconference on May 14, 2003 with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Dr. Judd Giezentanner
International Audit Staff Officer



J. Giezentanner
(for J. Giezentanner DVM)

15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

Individual Foreign Laboratory Reports

Foreign Country Response to Draft Final Audit Report (*no country comments received*)

REVIEW DATE

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

4/4/03

Direccion Salud Animal

FOREIGN GOV'T AGENCY
 DGPSA

CITY & COUNTRY
 Managua, Nicaragua

ADDRESS OF LABORATORY

NAME OF REVIEWER
 Judd Giezentanner, DVM

NAME OF FOREIGN OFFICIAL
 Dr. Maria Gonzalez

Residue Code/Name

Sal E co Clos Lis Stap Fec

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

A	A	A	A	A	A
A	A	A	A	A	A
A	A	A	A	A	A
O	O	O	O	O	O
O	O	O	O	O	O
A	A	A	A	A	A

ANALYTICAL PROCEDURES

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

EVALUATION CODE

A	A	A	A	A	A
A	A	A	A	A	A
A	A	A	A	A	A
A	A	A	A	A	A

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

A	A	A	A	A	A
A	A	A	A	A	A
A	A	A	A	A	A
A	A	A	A	A	A
A	A	A	A	A	A
A	A	A	A	A	A
A	A	A	A	A	A

REVIEW

Corrected Prior Deficiencies 18

EVAL. CODE

A	A	A	A	A	A
---	---	---	---	---	---

OTHER REVIEW

19

EVAL. CODE

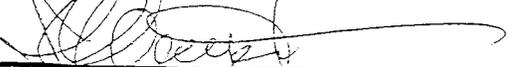
--	--	--	--	--	--

20

EVAL. CODE

--	--	--	--	--	--

SIGNATURE OF REVIEWER



DATE

4/4/03

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

4/4/03

NAME OF FOREIGN LABORATORY

Direccion Salud Animal

FOREIGN GOV'T AGENCY
DGPSA

CITY & COUNTRY
Managua, Nicaragua

ADDRESS OF LABORATORY

NAME OF REVIEWER
Judd Giezentanner, DVM

NAME OF FOREIGN OFFICIAL
Dr. Maria Gonzalez

RESIDUE	ITEM NO.	COMMENTS

REVIEW DATE

NAME OF FOREIGN LABORATORY

4/10/03

Laboratorio Nacional de Residuos

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 DGPSA

CITY & COUNTRY
 Managua, Nicaragua

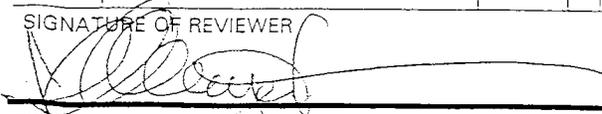
ADDRESS OF LABORATORY

NAME OF REVIEWER
 Judd Giezentanner, DVM

NAME OF FOREIGN OFFICIAL
 Dr. Leyla Umana

Residue Code/Name			100	200	300	400	500	600	700	800	900			
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE											
	Sample Handling	01	A	A	A	A	A	A	A	A	A			
	Sampling Frequency	02	A	A	A	A	A	A	A	A	A			
	Timely Analyses	03	A	A	A	A	A	A	A	A	A			
	Compositing Procedure	04	O	O	O	O	O	O	O	O	O			
	Interpret Comp Data	05	O	O	O	O	O	O	O	O	O			
Data Reporting	06	A	A	A	A	A	A	A	A	A				
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A	A	A	A			
	Correct Tissue(s)	08	A	A	A	A	A	A	A	A	A			
	Equipment Operation	09	A	A	A	A	A	A	A	A	A			
	Instrument Printouts	10	A	A	A	A	A	A	A	A	A			
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A	A	A	A			
	Recovery Frequency	12	A	A	A	A	A	A	A	A	A			
	Percent Recovery	13	A	A	A	A	A	A	A	A	A			
	Check Sample Frequency	14	A	A	A	A	A	A	A	A	A			
	All analyst w/Check Samples	15	A	A	A	A	A	A	A	A	A			
	Corrective Actions	16	A	A	A	A	A	A	A	A	A			
	International Check Samples	17	A	A	A	A	A	A	A	A	A			
REVIEW	Corrected Prior Deficiencies	18	A	A	A	A	A	A	A	A	A			
OTHER REVIEW		19												
		20												

SIGNATURE OF REVIEWER



DATE

4/18/03

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

4/10/03

NAME OF FOREIGN LABORATORY

Laboratorio Nacional de Residuos

FOREIGN GOV'T AGENCY
DGPSA

CITY & COUNTRY
Managua, Nicaragua

ADDRESS OF LABORATORY

NAME OF REVIEWER
Judd Giezentanner, DVM

NAME OF FOREIGN OFFICIAL
Dr. Leyla Umana

RESIDUE	ITEM NO.	COMMENTS

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Industrial Comercial San Martin Nandaime, Granada	2. AUDIT DATE 4-7-03	3. ESTABLISHMENT NO. 4	4. NAME OF COUNTRY Nicaragua
5. NAME OF AUDITOR(S) Dr. Judd Giezentanner		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	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	X	56. European Community Directives	
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

NICARAGUA Est. 4 4-7-03

- 28. *E. coli* test sample procedures – aseptic sampling technique needs improving. Training program scheduled.
- 46. One carcass was observed making contact with exposed metal post of skinning stand in slaughter. Corrected.
- 51. The repeat observation regarding *E. coli* test sample procedures would not have occurred if the Government of Nicaragua had been adequately monitoring and enforcing FSIS regulations.

61. NAME OF AUDITOR
Dr. Judd Giezantanner

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Nuevo Carnic Managua	2. AUDIT DATE 4-9-03	3. ESTABLISHMENT NO. 5	4. NAME OF COUNTRY Nicaragua
5. NAME OF AUDITOR(S) Dr. Judd Giezentanner		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	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	X	56. European Community Directives	
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

NICARAGUA Est. 5 4-9-03

28. *E. coli* sample collection techniques were not done aseptically. To be corrected with a special training session.
46. An employee filling plastic lined boxes with product handled the outer surfaces of the boxes and then handled exposed product without washing his hands between contacts, thus causing cross contamination. Corrected immediately.
51. The repeat observation regarding *E. coli* test sample procedures would not have occurred if the Government of Nicaragua had been adequately monitoring and enforcing FSIS regulations.

61. NAME OF AUDITOR

for Dr. Judd Giezentanner

62. AUDITOR SIGNATURE AND DATE

Oto Mula 6/12/05

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Matadero Central Juigalpa, Chontales	2. AUDIT DATE 4-8-03	3. ESTABLISHMENT NO. 8	4. NAME OF COUNTRY Nicaragua
5. NAME OF AUDITOR(S) Dr. Judd Giezentanner		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	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	X	56. European Community Directives	
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

NICARAGUA Est. 8 4-8-03

28. *E. coli* test sample collection methods lacked aseptic collection techniques and utilized an incorrect site. To be corrected with a special training session.
46. Manual electrical controls on slaughter floor had product residues from previous day's uses. Corrected immediately.
51. The repeat observation regarding *E. coli* test sample procedures would not have occurred if the Government of Nicaragua had been adequately monitoring and enforcing FSIS regulations.

61. NAME OF AUDITOR

for Dr. Judd Giezantanner

62. AUDITOR SIGNATURE AND DATE

Oto Nelson 6/12/03

Country Response Not Received