



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

2002 1 3 2002

Dr. Rui Vargas  
Director, Department of Inspection for  
Products of Animal Origin  
Ministry of Agriculture and Provisions  
Division of International Commerce Control  
Ministry of Agriculture Annex  
Block D, 4<sup>th</sup> Floor, Room 436-A  
70043-900 Brasilia DF

Dear Dr. Vargas:

The Food Safety and Inspection Service (FSIS) has completed an on-site audit of Brazil's meat inspection system. The audit was conducted from October 16 – November 18, 2002. Brazil did not provide any comments in response to the draft final audit report. Enclosed is a copy of the final audit report.

Thank you for information you provided on the corrective actions taken by the Government of Brazil in response to the deficiencies found during this audit. Our auditor will verify that appropriate corrective actions were taken by the Government of Brazil during the next audit of Brazil's meat inspection system.

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

Sincerely,

Sally Stratmoen  
Acting Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

**FINAL**

JUL - 2 2003

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

OCTOBER 16 – NOVEMBER 18, 2002

Food Safety and Inspection Service  
United States Department of Agriculture

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## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority - Ministry of Agriculture, Section of Inspection of Products of Animal Origin
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 Brazil from October 16 to November 18, 2002.

An opening meeting was held on October 16, 2002, in Brasilia 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 Brazil's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Ministry of Agriculture, Section of Inspection of Products of Animal Origin, and/or representatives from the regional inspection offices.

## 2. OBJECTIVE OF THE AUDIT

This audit was a routine 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, and ascertain that corrections found in previous audits to SSOP and HACCP programs had been carried out.

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, ten beef slaughter establishments that also process beef products, three cold storage establishments, and seven establishments that only process beef products.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Regional	0	
	Autonomous Province	0	
	Local	20	Establishment level
Laboratories		2	
Meat Slaughter Establishments		10	
Meat Processing Establishments		17	
Cold Storage Facilities		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 20 establishments: 10 slaughter establishments that also processed, seven processing establishments and three cold storage establishments. The fourth part involved visits to two government laboratories. LARA MG Laboratorio Regional de Apoio Animal was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. LARA MG Laboratorio Regional de Apoio Animal was conducting analyses of field samples for Brazil's national residue control program.

Program effectiveness determinations of Brazil'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*. Brazil'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 Brazil 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 Brazil's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Brazil. 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 Brazil under provisions of the Sanitary/Phytosanitary Agreement. Brazil has been granted a species testing exemption. Brazil has also been granted equivalency standards for *Salmonella* testing as follows: Sample collector - establishments take samples; Laboratories - private laboratories analyze samples; Enforcement strategy - Brazil suspends an establishment from export to the U.S. the first time an establishment fails to meet a performance standard.

### 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](http://www.fsis.usda.gov/ofotsc).

### Audit of July 2001

- HACCP implementation deficiencies in six of nine establishments.
- In-depth knowledge of HACCP lacking in most establishments.
- Lack of monthly supervisory visits to U.S. certified establishments.

### Audit of January 2002

- There were instances of actual product contamination and instances of the potential for direct product contamination.
- There were less than monthly supervisory reviews of 11 certified establishments and no monthly supervisory reviews in two establishments.
- There were continuing problems with the implementation and maintenance of SSOP in certified establishments.
- There were continuing problems with implementation and maintenance of HACCP systems in all certified establishments.
- The exemption requirement from the species verification testing was not met in one establishment.
- There was a lack of inspection control of devices requiring security and maintenance of inventory records.
- Most of the pest control prevention programs were inadequate.

## MAIN FINDINGS

### 6.1 Government Oversight

The control of Brazil's meat inspection service is under the Ministerio da Agricultura e do Abastecimento with the Section of Inspection of Products of Animal Origin specifically supervising the slaughter and inspection of meat products. Regional offices provide oversight of inspection in the regions with supervisors providing guidance for inspection activities. These Supervisors audit the activities of establishments outside their own areas of responsibility.

#### 6.1.1 CCA Control Systems

Control and supervision of Brazil's meat inspection service is headquartered in Brasilia. The section that controls products from establishments certified for products for export is also in Brasilia, as a part of this headquarters unit.

### 6.1.2 Ultimate Control and Supervision

Supervisors from regional offices supervise establishments within their respective regions. They also audit establishments outside their Region. Control within an establishment rests with a veterinary Inspector-in-Charge that has from one to three veterinary assistants and two to 12 lay inspectors.

### 6.1.3 Assignment of Competent, Qualified Inspectors

Establishment inspectors undergo a regular training program and appear to be competent in performing their inspection duties. There is a competition for the positions with selection based on test performance with other qualifications taken into consideration.

### 6.1.4 Authority and Responsibility to Enforce the Laws

Decisions on problems involving regulatory enforcement are forwarded from the local level to Regional Supervisors, who may then forward the problem to the headquarters in Brasilia, depending on the severity of the situation. They will then receive directions from the officials in the CCA for remedial actions.

### 6.1.5 There is adequate administrative and technical support

## 6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at headquarters and establishment inspection offices. 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.
- Sampling and laboratory analyses for residues.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of delisting an establishment that is certified to export product to the United States.

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

### 6.3.1 Audit of Regional and Local Inspection Sites

Division of Control of International Commerce - Brasilia -, Chief. The office was audited 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.

Federal Delegation of Mato Grosso do Sul - Supervisor of Regional establishments. 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.

Federal Delegation of Porto Alegre - Supervisor of Regional establishments. 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.

Lins, Sao Paulo - Inspector in Charge. To ascertain that corrections found in previous audits to SSOP and HACCP programs had been carried out.

Varzea Grande, Mato Grosso - Inspector-in-Charge. To ascertain that corrections found in previous audits to SSOP and HACCP programs had been carried out.

Ituiutaba, Mato Grosso - Inspector-in-Charge. To ascertain that corrections found in previous audits to SSOP and HACCP programs had been carried out.

## 7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 20 establishments, 10 slaughter establishments that also processed, seven processing establishments, and three cold storage establishments. No establishments were delisted by Brazil. One cold storage establishment that had been decertified by Brazil in August was audited because we had not received notice of that fact. As a result of their findings, the Brazilian authorities decided not to recertify the establishment. No establishments were delisted by Brazil and no establishments received a notice of intent to de-certify the establishment.

## 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:

LARA/MG Residue Laboratory, a government laboratory in Pedro Leopoldo, Minas Gerais, and LARA/MG Microbiology Laboratory, a government laboratory in Pedro Leopoldo, Minas Gerais were both audited on November 8, 2002.

No deficiencies were noted.

## 9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Brazil'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, Brazil'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, Brazil's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, workspace, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

### 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic inspection program. The SSOP in the 20 establishments were found to meet the basic FSIS regulatory requirements with the following deficiencies:

- The daily observation records of one establishment did not completely record preventive actions taken for deficiencies.
- Five establishments did not have preventive actions addressed in the SSOP plan.
- One establishment included verification activities in their preventive actions.
- One establishment did not specify activities being verified on their records.
- One establishment had its SSOP plan dated but not signed.
- One establishment had a written pre-operational SSOP, but no operational SSOP.
- One establishment did not have verification nor validation included in their SSOP, but daily records indicated that they were being carried out.
- One establishment only documented production runs for the U.S., and did not record preventive actions.

### 9.2 Sanitation

The following deficiencies were noted:

- Four establishments did not have product contact surfaces free of product residues from previous day's use. These deficiencies were immediately corrected.

## 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 Brazil'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 disposition; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

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

### 11.1 Humane Handling and Slaughter

No deficiencies were 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 17 establishments and all 17 establishments had adequately implemented the HACCP requirements.

### 11.3 Testing for Generic *E. coli*

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

Ten of the 20 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 10 of the slaughter establishments.

#### 11.4 Testing for *Listeria monocytogenes*

Nine of the 20 establishments audited were producing ready-to-eat products for export to the United States. In accordance with United States requirements, the HACCP plans in these establishments 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 residue laboratory audited was LARA/MG LABORATORIO Regional de Apio Animal, Pedro Leopoldo, Minas Gerais, which was a government laboratory.

No deficiencies were noted.

Brazil's National Residue Testing Plan for 2002 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*

Brazil has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measures:

Sample collector - Establishments take samples.

Laboratories - private laboratories analyze samples.

Enforcement strategy - Brazil suspends an establishment from export to the U.S. the first time an establishment fails to meet a performance standard.

None of the 17 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for *Salmonella* was properly conducted in these 17 establishments.

### 13.3 Species Verification

Brazil has been granted a species verification exemption. The previous deficiency in this regard had been corrected.

### 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 on Monday, November 18, 2002 in Brasilia 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.

## 15. ATTACHMENTS

Individual Foreign Establishment Audit Forms  
Foreign Country Response to Draft Final Audit Report (*no comments*)

Judd Giezentanner, DVM  
International Auditor



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Nov. 8, 2002

LARA/MG Laboratorio Regional de Apoio Animal Residues

**FOREIGN COUNTRY LABORATORY REVIEW**

FOREIGN GOV'T AGENCY  
 DIPOA

CITY & COUNTRY  
 Pedro Leopoldo  
 Brazil

ADDRESS OF LABORATORY  
 Pedro Leopoldo, Minas Gerais  
 Brazil

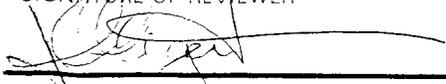
NAME OF REVIEWER  
 Judd Giezentanner, DVM

NAME OF FOREIGN OFFICIAL  
 Carlos Eduardo Tedesco Silva

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

SIGNATURE OF REVIEWER

DATE



11/8/02

**FOREIGN COUNTRY LABORATORY REVIEW**

Nov 8, 2002

LARA/MG Laboratorio Regional de Apoio Animal Microbiology

FOREIGN GOV'T AGENCY  
 DIPOA

CITY & COUNTRY  
 Pedro Leopoldo  
 Brazil

ADDRESS OF LABORATORY  
 Pedro Leopoldo, Minas Gerais  
 Brazil

NAME OF REVIEWER  
 Judd Giezentanner, DVM

NAME OF FOREIGN OFFICIAL  
 Carlos Eduardod Tedesco Silva

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

SIGNATURE OF REVIEWER

DATE



11/8/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ferreria International Ltda Tres Rios, rio de Janeiro		2. AUDIT DATE Oct 28, 2002	3. ESTABLISHMENT NO. SIF 13	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM			6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

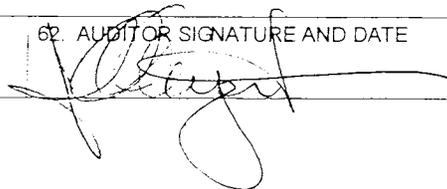
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	X	33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		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	
<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.	X	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	
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	
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	
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

- 7. Preventive actions not addressed in the plan. To be corrected. Responsible persons addressed only in a general manner as a group. To be corrected.
- 16. Final consumer not specified. To be corrected. Preventive actions not addressed nor documented. To be corrected.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE



11/21/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION BF Productos Alimenticios Barretos, Sao Paulo	2. AUDIT DATE Nov. 5, 2002	3. ESTABLISHMENT NO. SIF 76	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) 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.

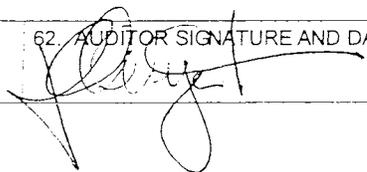
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	X	33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		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	
<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	
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	
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
<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		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

7. Verification and validation not included in the SSOP plan but are included in the daily records documentation. To be corrected.

61. NAME OF AUDITOR  
Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE



11/5/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION BE - Comercio e Industria, Importacao e Exportacao Ltd. Hulha Negra, Rio Grande do Sul	2. AUDIT DATE Nov 1, 2002	3. ESTABLISHMENT NO. SIF 226	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

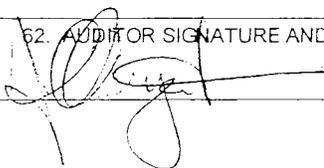
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		X	33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.			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.		X	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	
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling			53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	
27. Written Procedures			Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis			56. European Community Directives	
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

- 7. Preventive actions addressed in observations but not in the SSOP plan. To be corrected.
- 16. Listeria not addressed as a risk. To be corrected. Control of US eligible product stated in GMP but not in the HACCP plan. US product is stored in separate freezers and tempering chambers and coded with a blue tag. To be corrected.
- 46. Plastic totes for product in the grinding room had product residues. Corrected immediately. Several stainless steel combos had very rough weld seams. To be corrected and was controlled at the spot.

61. NAME OF AUDITOR  
Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE



11/1/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Bertin Ltda Lins, Sao Paulo	2. AUDIT DATE Oct 24, 2002	3. ESTABLISHMENT NO. SIF 337	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

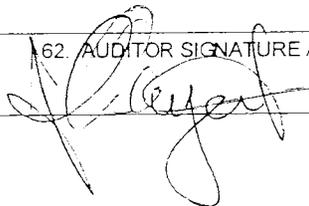
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		X	33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.			36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance	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.		X	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	
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling			53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	
27. Written Procedures			Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis			56. European Community Directives	
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

- 7. Preventive actions addressed but includes validation and not complete. To be corrected. Validation procedures (swab test) do not have a frequency.
- 16. CCP 1 states that 100 % monitoring will be done, but they only document the deficiencies. To be corrected.
- 39. Irregular surfaces (indentations) in the deboning room floor. To be corrected.
- 46. Neck skinner handling the knife and skin with the same hand and not washing hands between contacts. Corrected immediately.

61. NAME OF AUDITOR  
Judd Giezantner, DVM

62. AUDITOR SIGNATURE AND DATE

 10/24/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Friboa Ltd Andradina, Sao Paulo	2. AUDIT DATE Nov 5, 2002	3. ESTABLISHMENT NO. SIF 385	4. NAME OF COUNTRY Brazil
	5. NAME OF AUDITOR(S) 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	
<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.		X	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	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.			<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	
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		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			59.	
31. Reassessment				
32. Written Assurance				

60. Observation of the Establishment

- 16. The HACCP plan described the monitoring activities to monitor 100 % , but they only document deficiencies, but they only documented the deficiencies. To be corrected.
- 46. Several skinners at different positions changing hands with the skin and knife without washing their hands between changes. Corrected immediately. Exposed, partially skinned carcasses touching tails with the skin on as they go around one corner. Corrected immediately.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

 11/5/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION BF Procutos Alimenticios Presidente Epitacio, Sao Paulo	2. AUDIT DATE Nov 11, 2002	3. ESTABLISHMENT NO. SIF 458	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

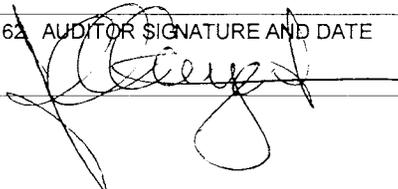
Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
<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.			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		
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		
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

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

 11/11/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  Kerry DO Brazil, Ltda Tres Coracoes, Minas Gerais	2. AUDIT DATE Nov 7, 2002	3. ESTABLISHMENT NO. SIF 471	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) 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.

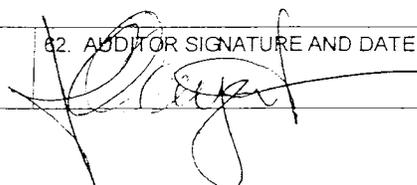
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		X	33. Scheduled Sample	
8. Records documenting implementation.		X	34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.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

60. Observation of the Establishment

- 7. Preventive actions in the SSOP plan incomplete. To be corrected.
- 8. Only document pre-operational monitoring when producing for the U.S. To be corrected. Description of deficiencies incomplete. To be corrected. Preventive actions not recorded. To be corrected. Validation not yet complete. To be completed.
- 38. Doors in warehouses for raw materials and completed product not sealed to prevent the entry of rodents. To be corrected. They had sealed some doors pointed out to them by the previous auditor, but did not seal other doors not pointed out to them.

61. NAME OF AUDITOR  
Judd Giezantner, DVM

62. AUDITOR SIGNATURE AND DATE



11/7/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Bertin Ltda Ituituitaba, Minas Gerais	2. AUDIT DATE Oct 25, 2002	3. ESTABLISHMENT NO. SIF 504	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

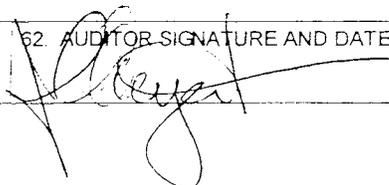
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		X	33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.			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.		X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		X	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	
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling			53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Parc Skins/Moisture)			54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	
27. Written Procedures			Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis			56. European Community Directives	
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

- 7. Preventive actions include verification activities and monitoring in addition to prevention. To be corrected. The stated frequency of some Operational Sanitation monitoring is to be at the end of operations. To be corrected.
- 15. Corrective actions for Offal operation addressed only for Critical Control Points and not for each hazard. To be corrected.
- 16. CCP's 1 & 2 state that 100 % monitoring will be done, but they only document deficiencies. To be corrected.
- 46. Plastic product trays in the offal processing room had product residues on product contact surfaces and handles. Corrected immediately.

61. NAME OF AUDITOR  
Judd Giezantner, DVM

62. AUDITOR SIGNATURE AND DATE

 10/25/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION BF Productos Alimenticios Tres Rios, Rio de Janeiro	2. AUDIT DATE Oct 28, 2002	3. ESTABLISHMENT NO. SIF 736	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

8. Verification did not specify activities being verified on the documentation. To be corrected. Corrective actions not specified on documentation. To be corrected.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE



10/28/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sadia S/A Paranagua, Parana	2. AUDIT DATE Oct 29, 2002	3. ESTABLISHMENT NO. SIF 785	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

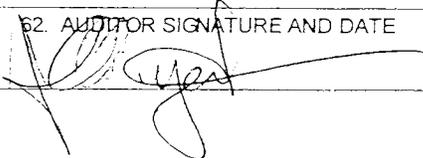
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	X	33. Scheduled Sample	
8. Records documenting implementation.	X	34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.	X	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	X
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	X
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<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	
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	
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

- 7. SSOP plan dated but not signed. To be corrected.
- 8. Observation documentation did not reflect the condition of the Re-inspection table. To be corrected.
- 9. Preventive actions not addressed in the SSOP plan nor observations. To be corrected.
- 38. Corridor had materials piled in it in an unorderly fashion. A good site for rodent harborage. To be corrected. Doors to the outside not properly sealed to prevent rodents from entering. To be corrected.
- 40. Re-inspection table had dust accumulation and product residues. To be corrected.
- 46. Reinspection table had dust accumulation and product residues. Controlled immediately.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

 10/29/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Friboa Ltda Goiania, Goias	2. AUDIT DATE Oct 16, 2002	3. ESTABLISHMENT NO. SIF 862	4. NAME OF COUNTRY Brazil
	5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

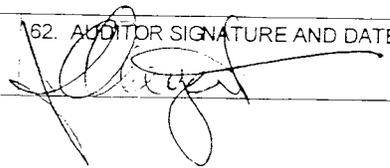
Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		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	
<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.	X		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	
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	
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	
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

- 16. CCP 1 stated that 100% monitoring would be done, but they only documented deficiencies. To be corrected.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE  
 10/16/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Extramo do Sul Capao do Liao, rio grande do Sul	2. AUDIT DATE Oct 21, 2002	3. ESTABLISHMENT NO. SIF 1651	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

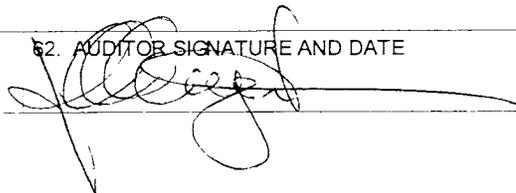
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP		X	33. Scheduled Sample		
8. Records documenting implementation.		X	34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			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		
<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.		X	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		X
19. Verification and validation of HACCP plan.			47. Employee Hygiene		X
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		
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		
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

- 7. Preventive actions not addressed in the SSOP plan.
- 8. Preventive actions not addressed in observation documentation.
- 16. One CCP states frequency of documentation to be 100%, but they only document deficiencies.
- 46. Skinning operations occasionally caused exposed tails to contact an uncovered chain. Corrected.
- 47. Two leg skinners washing knives and not sanitizing them between uses. Corrected immediately.

61. NAME OF AUDITOR  
Judd Giezantner, DVM

62. AUDITOR SIGNATURE AND DATE

 10/21/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sadia S/A Varzea Grande, Mato grosso	2. AUDIT DATE Oct 18, 2002	3. ESTABLISHMENT NO. SIF 2015	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

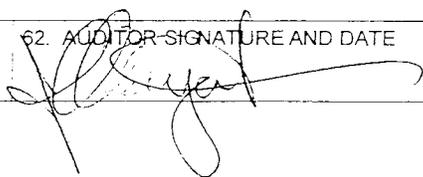
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.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

Validation still in progress due to a Listeria violation and consequent re-assessment. Listeria is addressed in the HACCP plan.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

 10/13/02

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  Bertin Ltda Votuporanga, Sao Paulo	2. AUDIT DATE Nov 12, 2002	3. ESTABLISHMENT NO. SIF 2023	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

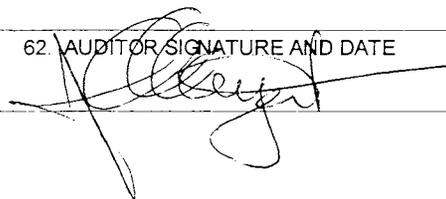
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.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

16. Swab tests listed as a verification. To be moved to validation.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

 12/12, 02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Brasfrigo S/A Itajai, Santa catarina	2. AUDIT DATE Oct 30, 2002	3. ESTABLISHMENT NO. SIF 2427	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

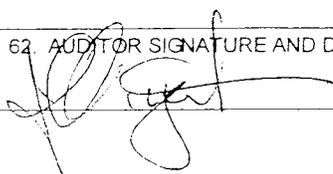
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	X	33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		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	X
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	X
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<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	
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	
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	
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

- 7. No written operational SSOP, only pre-operational. To be corrected.
- 38. Doors to the outside not properly sealed to prevent the entry of rodents. To be corrected.
- 40. Lighting at the reinspection table only 7 FC. To be corrected.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

 10/30/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  Frigorifico Araputanga S/A Araputanga, Mato grosso	2. AUDIT DATE Oct 22, 2002	3. ESTABLISHMENT NO. SIF 2979	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezantanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

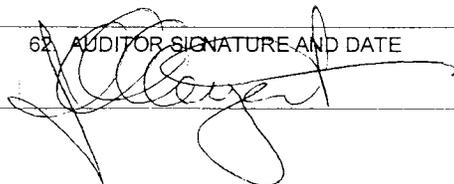
<b>Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements</b>	Audit Results	<b>Part D - Continued Economic Sampling</b>	Audit Results
7. Written SSOP	X	33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall 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	
<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.	X	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	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.		<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	
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	
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

- 7. Preventive actions not addressed in the plan but included in the monitoring records. To be corrected.
- 16. CCP's 1 & 2 state that 100% monitoring will be done, but they only document deficiencies. To be corrected.
- 46. Plastic boxes/containers in the offal area had roughened surfaces and product residues on food contact surfaces. Corrected immediately.

61. NAME OF AUDITOR  
Judd Giezantner, DVM

62. AUDITOR SIGNATURE AND DATE

 10/22/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Quatro Marcos, Ltda Sao Jose dos Quatro Marcos	2. AUDIT DATE Oct 21, 2002	3. ESTABLISHMENT NO. SIF 3031	4. NAME OF COUNTRY Brazil
	5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<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.	X	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	
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	
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	
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

- 10. Daily observation records do not meet frequencies established in the SSOP plan due to short work days cutting short the number of observations. To be corrected.
- 16. CCP 1 states that 100 % monitoring will be done, but they only record the deficiencies. To be corrected.

61. NAME OF AUDITOR  
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

 10/21/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Bertin Ltda Navirai, Mato Grosso do Sul	2. AUDIT DATE Oct 23, 2002	3. ESTABLISHMENT NO. SIF 3181	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.			36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light	
14. Developed and implemented a written HACCP plan.			41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	X		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	
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling			53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Parc Skins/Moisture)			54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	
27. Written Procedures			Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis			56. European Community Directives	
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

16. CCP's 1 & 2 state that 100 % monitoring will be done, but they only document deficiencies. To be corrected.  
46. Neck skinner contacting hide with the blade of the knife before contacting a product surface and not washing nor sterilizing the knife. Corrected immediately.

61. NAME OF AUDITOR  
Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE



10/23/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Arfrio S/A - Armazens Gerais Frigorificos Guaruja, Sao Paulo	2. AUDIT DATE Nov 4, 2002	3. ESTABLISHMENT NO. SIF 3562	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) 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.	X	34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.	X	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	X
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	X
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<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	
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	
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
<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		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

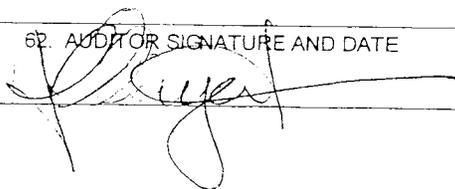
7. Daily observations records do not describe the problem but tell of corrective and preventive actions. There is a column to describe observations. To be corrected.
8. The SSOP is signed but not dated. To be corrected.
38. Holes in the wall of one room not in use but would not prevent the entry of rodents. In the process of being corrected. Doors not properly sealed to prevent the entry of rodents. To be corrected.
39. Lighting at the reinspection table insufficient for purpose at 2 FC. To be corrected.

This establishment had been de-listed by DIPOA in August, but the information was not available to us when planning the itinerary. They decided to keep the establishment de-listed.

61. NAME OF AUDITOR

Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE



11/4/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Bertin Ltda Mazorlandia, Goias	2. AUDIT DATE Oct 17, 2002	3. ESTABLISHMENT NO. SIF 4507	4. NAME OF COUNTRY Brazil
	5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	
8. Records documenting implementation.			34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.			36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light	
14. Developed and implemented a written HACCP plan.			41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	X		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	
24. Labeling - Net Weights			52. Humane Handling	
25. General Labeling			53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	
27. Written Procedures			Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis			56. European Community Directives	
29. Records			57. Monthly Review	
Salmonella Performance Standards - Basic Requirements			58.	
30. Corrective Actions			59.	
31. Reassessment				
32. Written Assurance				

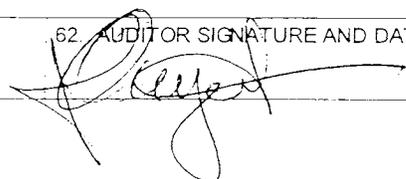
60. Observation of the Establishment

16.CCP's 1 & 2 state that 100% monitoring will be done, but they only document deficiencies. To be corrected.

46. The head skinner making contact with the outside of the hide with the blade of his knife and not washing nor sanitizing before continuing operations.

61. NAME OF AUDITOR  
Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE



10/17/02

**Country Response Not Received**