



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

NOV 10 2003

Dra. Mercedes Erazo  
Chief of the Official Inspection Service of Products of Animal Origin (SIOPOA)  
Servicio Nacional de Sanidad Agropecuaria (SENASA)  
Secretaria de Agricultura y Ganaderia (SAG)  
Boulevard Miraflores, Avenue La FAO  
Cotiguo a INJUPEM  
3er Edificio, 3er Nivel  
Tegucigalpa, Honduras, C.A.

Dear Dra. Erazo:

The Food Safety and Inspection Service completed an on-site audit of Honduras' meat inspection system. The audit was conducted from March 25 through April 1, 2003. Comments from Honduras are included in the final report. Enclosed is a copy of the final report.

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

Sincerely,

Sally Stratmoen  
Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc: Steven Heute, Agriculture Counselor, US Embassy, Guatemala City  
Maria Bennaton, Minister, Embassy of Honduras  
Jeanne Bailey, FAS Area Officer  
Amy Winton, State Department  
Linda Swacina, Deputy Administrator, FSIS  
Karen Stuck, Assistant Administrator, Office of International Affairs, FSIS  
Donald Smart, Director, Review Staff, FSIS  
Sally Stratmoen, Director, International Equivalence Staff, OIA  
Clark Danford, Director, IEPS, OIA  
Shannon McMurtrey, IES, OIA  
Steve McDermott, IES, OIA  
Country file

**FINAL**

OCT 23 2003

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

MARCH 25 THROUGH APRIL 1, 2003

Food Safety and Inspection Service  
United States Department of Agriculture

## TABLE OF CONTENTS

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

## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority [Servicio de Inspeccion Oficial de Productos de Origen Animal (SIOPOA)]
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 Honduras from March 25 through April 1, 2003.

An opening meeting was held on March 25, 2003 in Tegucigalpa, Honduras, 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 Honduras' meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA (Servicio de Inspeccion Oficial de Productos de Origen Animal - SIOPOA) and/or representatives from the regional and local inspection offices.

## 2. OBJECTIVE OF THE AUDIT

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

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

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

## 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 two establishments that both slaughtered cattle and processed product. The fourth part involved visits to two government laboratories. The Laboratorio Nacional de Analisis de Microbiology was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The Laboratorio Nacional de Analisis de

Residuos was conducting analyses of field samples for Honduras' national residue control program.

Program effectiveness determinations of Honduras' 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*. Honduras' 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 Honduras 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 Honduras' meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Honduras. 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 Honduras under provisions of the Sanitary/Phytosanitary Agreement. Currently, there are no equivalence determinations for Honduras.

#### 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).

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

- In one establishment, boxed product destined for export to the U.S. was not marked as such and separated from local product.
- Maintenance issues included broken floors, damaged freezer doors and rust on rails in carcass coolers.
- Beef tails in one establishment contained feces and hair.
- In one establishment, the esophagus, ready for export, was not split open and cleaned.
- In one establishment, the SSOP program was not signed by an establishment official and dated.
- No corrective actions were taken by establishment or government officials when pieces of plastic were found in product on several consecutive days.
- The HACCP plan did not specify critical limits and monitoring procedures for each CCP in both establishments.

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

- Ineffective inspection controls.
- One establishment had not signed and dated the SSOP plan and did not address the hazards and corrective actions in each of the steps in the hazard analysis.
- The required HACCP programs were found to be deficient.
- One establishment had deeply scored cutting boards with product residues and had broken plastic product containers.
- The SSOPs were not found to meet the basic FSIS regulatory requirements.
- There were deficiencies in employee hygienic practices.
- One establishment did not have its SSOP plan signed and dated.
- One establishment did not address the re-conditioning of meat contaminated during processing procedures.
- Neither establishment had conducted annual re-assessments of their HACCP plan.

## 6. MAIN FINDINGS

### 6.1 Government Oversight

The responsibility for administering the meat inspection program lies with the headquarters office of SIOPOA in Tegucigalpa. They conduct training seminars and programs and coordinate inspection and supervision along with periodic oversight audits of the program. Local supervision of the program lies with Regional Office Supervisors. They also coordinate enforcement activities within the region. These supervisors conduct the monthly supervisory audit visits to the establishments and ensure the maintenance of inspection controls within the individual establishments. The Inspectors-in-Charge are responsible for maintaining inspection controls within each respective establishment.

### 6.1.1 CCA Control Systems

The SIOPOA headquarters office has control and oversight over the production of fish and sea foods, dairy products, and meat and poultry products. They administer training, hiring of inspectors, and coordinate enforcement activities.

### 6.1.2 Ultimate Control and Supervision

Ultimate control and supervision of inspection activities lies with the headquarters office of SIOPOA.

### 6.1.3 Assignment of Competent, Qualified Inspectors

The headquarters office controls the hiring of inspectors and veterinarians.

### 6.1.4 Authority and Responsibility to Enforce the Laws

Enforcement activities are coordinated by the headquarters office with the assistance of the Regional Supervisors. Investigations are carried out by a branch of the Justice Department.

### 6.1.5 Adequate Administrative and Technical Support

The headquarters of SIOPOA has adequate staff in the central office to carry out the functions of technical support, clerical duties, supporting third party audits, and general oversight of the program.

## 6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at headquarters, local inspection offices, and the laboratories. The records review focused primarily on food safety hazards and included the following:

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

withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

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

#### 6.3.1 Audit of Regional and Local Inspection Sites

At SIOPOA in Tegucigalpa, Honduras, the Chief of SIOPOA and the Head of the Seccion de Productos Carnicos were interviewed to ascertain changes in reorganization, training programs, and the depth of understanding of HACCP and SSOP requirements.

At the North Region in San Pedro Sula, Honduras, the Regional Supervisor was interviewed to learn of training programs and enforcement activities.

At the Laboratorio Nacional de Analisis de Residuos and Microbiology in Tegucigalpa, Honduras, the Director of LANAR was interviewed to learn of the residues programs, qualifications of analysts and supervisors, control of samples and results within the laboratory, and the overall conduct of the residue program.

These discussions revealed that a planned reorganization will facilitate control and implementation activities in export facilities.

### 7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of two slaughter establishments that also processed product. Neither of these establishments was delisted by SIOPOA. Neither establishment received a notice of intent to de-certify the establishment from SIOPOA.

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

### 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

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

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

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements.

The following laboratories were reviewed:

The Laboratorio Nacional de Analisis de Residuos and the Laboratorio Nacional de Analisis de Microbiología are located on the same grounds in Tegucigalpa, Honduras. Both facilities were visited and records audited. No deficiencies were noted.

## 9. SANITATION CONTROLS

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

### 9.1 SSOP

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

In one establishment:

- The written SSOP did not specify the responsible person for sanitation activities, but listed the responsible department.
- Preventive actions were not specified in the daily observation records.
- Incomplete verification was performed as they only verified the records.
- Validation was performed for product only. Environmental validation was being accomplished by the inspection service.

In the other establishment:

- Documentation for preventive actions was incomplete.
- The verification procedure only verified the records.
- Validation was performed for product only. Environmental validation was being accomplished by the inspection service.

Each of the above deficiencies should have been noted by inspection personnel and corrected by the establishment.

## 9.2 Sanitation

The following deficiencies were noted.

In one establishment:

- An employee in the slaughter department scraped feces off the tail with his knife and then cut off the switch of the tail before washing and sanitizing his knife. This was corrected immediately.
- Employees were not sanitizing their latex gloves after handling objects other than product, such as boxes. This was corrected immediately.
- Plastic box liners for product were stored on top of dirty paper bags. This was corrected immediately.

In the other establishment:

- There were three cutting boards that were deeply scored with staining caused by product residues from previous day's uses. This was corrected immediately.
- The handles and/or edges of three plastic product boxes that were not in use but ready for use were roughened and had product residues from previous day's uses. This was corrected immediately.

Each of the above deficiencies should have been noted by the Honduran inspection service and corrected by the establishment.

## 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 Honduras' inspection system had adequate controls in place. No deficiencies were noted.

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

## 11. SLAUGHTER/PROCESSING CONTROLS

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

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

### 11.1 Humane Handling and Slaughter

No deficiencies noted.

### 11.2 HACCP Implementation

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

The HACCP programs were reviewed during the on-site audits of the two establishments. Neither establishment had adequately implemented the HACCP requirements.

In one establishment:

- No frequency was specified for zero tolerance. They inspected each carcass, but only documented deficiencies.
- There was no validation in the HACCP plan.

In the other establishment:

- Validation activities were stated under verification activities.

In each of the above instances, the Honduran inspection service should have noted the deficiencies and had the establishment correct them.

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

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

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

Testing for generic *E. coli* was properly conducted in one of the two slaughter establishments.

- One establishment did not use the proper sampling sites on the carcass and did not have a proper location in the cooler for taking the samples. They also did not utilize aseptic sampling techniques.

### 11.4 Testing for *Listeria monocytogenes*

Neither of the establishments audited was producing ready-to-eat products for export to the United States so testing for *Listeria monocytogenes* was not required.

## 12. RESIDUE CONTROLS

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

The Laboratorio Nacional de Analisis de Residuos, a government laboratory located in Tegucigalpa, was audited. No deficiencies were found.

Honduras' National Residue Testing Plan for 2003 was being followed and was on schedule.

## 13. ENFORCEMENT CONTROLS

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

### 13.1 Daily Inspection in Establishments

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

### 13.2 Testing for *Salmonella*

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

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

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

### 13.3 Species Verification

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

### 13.4 Monthly Reviews

During this audit, it was found that in both of the 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.

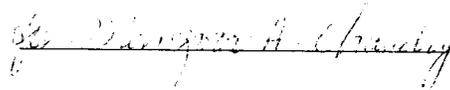
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

#### 14. CLOSING MEETING

A closing meeting was held on April 1, 2003, in Tegucigalpa, Honduras, with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Dr. Judd Giezentanner  
International Audit Staff Officer



## 15. ATTACHMENTS

Individual Foreign Establishment Audit Forms  
Individual Foreign Laboratory Reports  
Foreign Country Response to Draft Final Audit Report

REVIEW DATE  
 3/28/03

NAME OF FOREIGN LABORATORY  
 LANAR Microbiology

**FOREIGN COUNTRY LABORATORY REVIEW**

FOREIGN GOV'T AGENCY  
 SIOPOA

CITY & COUNTRY  
 Tegucigalpa, Honduras

ADDRESS OF LABORATORY  
 El Pedregal Contigua Intituto  
 Col. Guillentelaya

NAME OF REVIEWER  
 Judd Giezentanner, DVM

NAME OF FOREIGN OFFICIAL  
 Dr. Max Alexis Rivera

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

SIGNATURE OF REVIEWER



DATE

3/28/03

**FOREIGN COUNTRY LABORATORY REVIEW***(Comment Sheet)*

REVIEW DATE

3/28/03

NAME OF FOREIGN LABORATORY

LANAR Microbiology

FOREIGN GOV'T AGENCY  
SIOPOACITY & COUNTRY  
Tegucigalpa, HondurasADDRESS OF LABORATORY  
El Pedregal Contigua Intituto  
Col. GuillentelayaNAME OF REVIEWER  
Judd Giezentanner, DVMNAME OF FOREIGN OFFICIAL  
Dr. Max Alexis Rivera

RESIDUE

ITEM NO.

COMMENTS

3/28/03

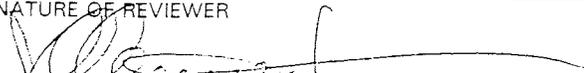
LANAR, Residues

**FOREIGN COUNTRY LABORATORY REVIEW**

FOREIGN GOV'T AGENCY SIOPOA	CITY & COUNTRY Tegucigalpa, Honduras	ADDRESS OF LABORATORY El Pedregal Contigua Intituto Col. Guilentelaya
NAME OF REVIEWER Judd Giezentanner, DVM	NAME OF FOREIGN OFFICIAL Dr. Max Alexis Rivera	

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

SIGNATURE OF REVIEWER



DATE

3/28/03

**FOREIGN COUNTRY LABORATORY REVIEW***(Comment Sheet)*

REVIEW DATE

3/28/03

NAME OF FOREIGN LABORATORY

LANAR, Residues

FOREIGN GOV'T AGENCY  
SIOPOACITY & COUNTRY  
Tegucigalpa, HondurasADDRESS OF LABORATORY  
El Pedregal Contigua Intituto  
Col. GuillentelayaNAME OF REVIEWER  
Judd Giezentanner, DVMNAME OF FOREIGN OFFICIAL  
Dr. Max Alexis Rivera

RESIDUE

ITEM NO.

COMMENTS

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  C & D Packing Plant Catacamas, Olancho, Honduras	2. AUDIT DATE Mar. 27, 2003	3. ESTABLISHMENT NO. Est. 4	4. NAME OF COUNTRY Honduras
5. NAME OF AUDITOR(S) Dr. Judd Giezentanner		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

## 60. Observation of the Establishment

HONDURAS Est. 4      3-27-2003

10. Handles and edges on plastic product containers at the end of preop inspection had roughened and had product residues. Corrected immediately.  
Three cutting boards were scored with product residues at the end of preop inspection. Corrected immediately.
11. Preventive actions were only for records verification. There was no hands-on of the in-plant inspection procedures. Scheduled for correction.  
Incomplete preventive actions. Scheduled for correction.  
Evaluation of the SSOP program is only for product. The inspection service does environmental microbiological testing. Scheduled for correction.
19. Plan stated a validation activity as verification. Scheduled for correction.
28. Utilized improper sampling site in the cooler. To be corrected.  
Used improper sampling sites on the carcass. To be corrected.  
Did not use aseptic sampling collection technique. To be corrected.
51. With proper enforcement oversight and actions, these deficiencies would not have been noted on this audit.

61. NAME OF AUDITOR

Dr. Judd Giezantanner

62. AUDITOR SIGNATURE AND DATE

*for Manjiv H. Chaudry 11/22/13*

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  Empacadora Continental San Pedro Sula, Honduras	2. AUDIT DATE Mar. 26, 2003	3. ESTABLISHMENT NO. 12	4. NAME OF COUNTRY Honduras
5. NAME OF AUDITOR(S)  Dr. Judd Giezentanner		6. TYPE OF AUDIT  <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	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 SSOPs, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOPs.	X	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.		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.	X	46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	X
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic <i>E. coli</i> Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
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

HONDURAS Est. 12 3-26-2003

7. Responsible person not specified but list the responsible department. To be corrected.  
Preventive actions not specified on records. Scheduled for correction.  
Verification incomplete. There is no hands-on verification of the in-plant inspection process. Only verify records.  
Scheduled for correction.
11. Evaluation of the SSOP program is for the product only and not for the environment. The inspection service does environmental microbiological evaluations.
18. For the zero tolerance CCP, they only document deficiencies. Scheduled for correction.
19. Validation not included in the HACCP plan. Scheduled for correction.
30. An area in the hamburger grinding room with roughness and pooled water. Scheduled for correction.
46. Plastic liners for boxes stored on dirty paper bags. Corrected immediately.
47. Employees not sanitizing hands (gloves) after handling other objects in the boning room. Corrected immediately.  
Employee scraped feces off tail and then cut off switch end of tail before washing and sanitizing knife. Corrected immediately.
51. With proper enforcement oversight and actions, these deficiencies would not have been noted on this audit.

61. NAME OF AUDITOR

Dr. Judd Giezentanner

62. AUDITOR SIGNATURE AND DATE

*Margaret A. Chaudry 11/22/03*



PRODUCIENDO MAS CONSERVAREMOS LA PAZ

# SECRETARIA DE AGRICULTURA Y GANADERIA

SIPOA NOTE No. 403-2003

Tegucigalpa M.D.C. September 25, 2003.

**SHANNON McMURTREY  
EQUIVALENCE OFFICER  
INTERNATIONAL EQUIVALENCE STAFF  
FSIS  
WASHINGTON D.C.**

Dear Shannon McMurtrey :

According to the note sent by Mrs. Sally Stratmoen where Honduras' Official Inspection System is decertified, we have the following comments to this document:

In point No. 3 where it says that visit consist of four parts, according to the official report, no observations were stated in three of them. Observations were for the in situ visit for two slaughter facilities. The Inspection System, Laboratories and the Country's Inspection Records had no negative comments. Results from the Central Offices audit (6.2), showed no considerations for the documents reexamination. For the regional and local inspection Sites audit (6.3.1.) the note only disclosed the needs to facilitate the activities but does not indicates inconformity of it. On the Laboratories audits (8), no deficiencies were noted. Point No.9 mentions the inspection manages hygiene controls. In Animal Outbreaks Control (10) the observation mentioned "there have been no outbreaks of animal diseases with public significance since the last FSIS audit".

It was plainly identified that enforced controls are done with the daily Inspection of them and that salmonella test are properly managed, that the supervisions are carrying out monthly, as the adequate controls for the safety points, shipment security and products that enter to the facilities.

We are working to improve some parts of the inspections controls for HACCP and SSOPs modifying official audits, training official personnel. The changes we are working with will need to be approved by this October to fulfill each of the trading requirements giving you the food safety required.

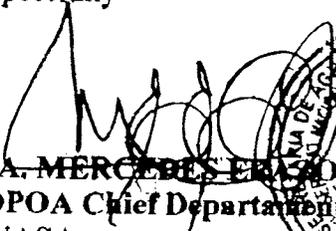


PRODUCIENDO MAS. CONSERVAREMOS LA PAZ

# SECRETARIA DE AGRICULTURA Y GANADERIA

For this reason we request you to modify the disposition for the temporal suspension to Honduras Government Authority considering it a very hard measure taken according to the results observed by the inspection in our Country.

Respectfully


**DRA. MERCEDES PRADO**  
**SIOPOA Chief Department**  
**SENASA**

Cc. Dr. Lizardo reyes Puerto / General director SENASA  
Licda. Ana Gomez / USA Embassy in Honduras  
Steve McDermont, FSIS