



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

FEB 4 2004

Mr. Paddy Rogan  
Chief Veterinary Officer  
Department of Agriculture and Food  
and Rural Development  
Kildare Street  
Dublin 2  
Ireland

Dear Mr. Rogan:

Enclosed is the final report regarding the Food Safety and Inspection Service on-site audit of Ireland's meat inspection system. The audit was conducted June 25 through July 11, 2003. Comments received from the government of Ireland have been included as an attachment to the final report.

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

Sincerely,

Sally Stratmoen  
Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc:

Ms. Aingeal O'Donoghue, First Secretary, Embassy of the Republic Ireland, Wash., DC  
Agriculture, Fisheries, Food Safety and Consumer Affairs Section European Commission  
Delegation, Agric./Consumer Affairs, EU Mission to the U.S.

Norval Francis, Minister-Counselor, US Mission to the EU in Brussels

Scott Bleggi, FAS Area Director

Dave Young, ITP, FAS

Amy Winton, State Department

Linda Swacina, Deputy Administrator, FSIS

Donald Smart, Director, Review Staff, OPEER, FSIS

Karen Stuck, Assistant Administrator, OIA, FSIS

Sally Stratmoen, Director, IES, OIA, FSIS

Steve McDermott, IES, OIA, FSIS

Clark Danford, Director, IEPS, OIA, FSIS

Shannon McMurtrey, IES, OIA, FSIS

Country File

**FINAL**

JAN 12 2004

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

JUNE 25 THROUGH JULY 11, 2003

Food Safety and Inspection Service  
United States Department of Agriculture

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## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

|                   |   |
|-------------------|---|
| CCA               | Central Competent Authority [Department of Agriculture and Food]      |
| DAF               | Department of Agriculture and Food                                    |
| VP HIS            | Veterinary Public Health Inspection Service                           |
| CVO               | Chief Veterinary Officer  |
| DCVO              | Deputy Chief Veterinary Officer                                       |
| SSVI              | Senior Superintending Veterinary Inspector                            |
| SVI               | Superintending Veterinary Inspector                                   |
| RSVI              | Regional Superintending Veterinary Inspector                          |
| VI                | Veterinary Inspector  |
| TVI               | Temporary Veterinary Inspector  |
| TAO               | Technical Agricultural Officer  |
| DVO               | District Veterinary Officer   |
| FSIS              | Food Safety and Inspection Service                                    |
| VEA               | European Community/United States Veterinary Equivalence Agreement     |
| 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 Ireland from June 25 to July 11, 2003.

An opening meeting was held on June 25 in Dublin 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 Ireland's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA (Department of Agriculture and Food) 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, three laboratories performing analytical testing on United States-destined product, two swine slaughter establishments, and one meat processing establishments.

| Competent Authority Visits     |          |   | Comments   |
|--------------------------------|----------|---|--|
| Competent Authority            | Central  | 1 | DAF in Dublin  |
|                                | Regional | 1 | South East Region in Clonmel                             |
| Laboratories                   |          | 3 | Meat establishments produce pork and pork products only. |
| Meat Slaughter Establishments  |          | 2 |  |
| Meat Processing Establishments |          | 1 |  |

## 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters or regional offices. The third part involved on-site visits to three certified establishments: two slaughter establishments and one processing establishment. The fourth part involved visits to two government laboratories and one private laboratory. Microchem Laboratories was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The Central Meat Control Laboratory

and the Pesticide Control Service Laboratory were conducting analyses of field samples for Ireland's national residue control program.

Program effectiveness determinations of Ireland'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*. Ireland'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 Ireland 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 to the CCA that their inspection system would be audited in accordance with three areas of focus. First, under provisions of the European Community/United States Veterinary Equivalence Agreement (VEA), the FSIS auditor would audit the meat inspection system against European Commission Directive 64/433/EEC of June 1964; European Commission Directive 96/22/EC of April 1996; and European Commission Directive 96/23/EC of April 1996. These directives have been declared equivalent by FSIS under the VEA.

Second, in areas not covered by these directives, the auditor would audit against FSIS requirements. FSIS requirements include daily inspection in all certified establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and requirements for HACCP, SSOP, testing for generic *E. coli* and *Salmonella*.

Third, the auditor would audit against any equivalence determinations that have been made by FSIS for Ireland under provisions of the Sanitary/Phytosanitary Agreement. Currently, Ireland has an equivalence determination from FSIS regarding their *Salmonella* testing program. These differences can be reviewed under section 13.2 of this report.

#### 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 300 to end), which include the Pathogen Reduction/HACCP regulations.

In addition, compliance with the following European Community Directives was also assessed:

- Council Directive 64/433/EEC of June 1964 entitled Health Problems Affecting Intra-Community Trade in Fresh Meat
- Council Directive 96/23/EC of 29 April 1996 entitled Measures to Monitor Certain Substances and Residues Thereof in Live Animals and Animal Products
- Council Directive 96/22/EC of 29 April 1996 entitled Prohibition on the Use in Stock Farming of Certain Substances Having a Hormonal or Thyrostatic Action and of B-agonists

## 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 Ireland's meat inspection system conducted in November 2001.

- Unsanitary storage of product was found in two of the four establishments audited.
- Hand-washing facilities were inadequate in one establishment.
- None of the slaughter establishment management officials had developed a statistical process control procedure to evaluate the results of the generic *E. coli* testing.
- Turnaround times in some areas of testing in the residue testing laboratories did not meet FSIS requirements.
- The intra-laboratory check sample programs in the residue testing laboratories did not meet FSIS requirements.

The following deficiencies were identified during the FSIS audit of Ireland's meat inspection system conducted in July-August 2002. Notice of Intent to Delist (NOID) for inadequate implementation of SSOP and/or HACCP was given to four establishments and one was unacceptable. The following deficiencies were identified:

- The SSOP pre-operational and operational sanitation documents did not accurately reflect the conditions observed in the establishments.
- The HACCP documentation was found to be incomplete in varying degrees, on verification, corrective action and the pre-shipment review.
- One of the slaughter establishments had not developed a statistical process control procedure to evaluate the results of the generic *E. coli* testing. *This was a repeat finding.*
- Turnaround times in two areas of testing results in the residue testing laboratories did not meet FSIS expectations. *This was a repeat finding.*
- The intra-laboratory check sample programs in the residue testing laboratories did not meet FSIS requirements. *This was a repeat finding.*
- Carcasses were observed with fecal materials and rail dust after the final rail inspection in the slaughter room. Carcasses were observed with fecal materials

and grease in the first cooler and grease and rail dust was observed on carcasses in the second cooler.

## 6. MAIN FINDINGS

### 6.1 Legislation

The auditor was informed that the relevant EC Directives, determined equivalent under the VEA, had been transposed into Ireland legislation.

### 6.2 Government Oversight

#### 6.2.1 CCA Control Systems

The CCA, the Department of Agriculture and Food (DAF), is responsible for direct oversight of Ireland's export meat inspection system. The Management structure of the Department under the Secretary General comprises nine Assistant Secretaries, the Chief Veterinary Officer (CVO) and the Chief Agricultural Inspector. The CVO is assisted by three Deputy Chief Veterinary Officers (DCVO), one of whom is responsible for all matters relating to veterinary public health.

The Food Safety Authority of Ireland was established by national legislation in 1998. It has legal responsibility under Irish law for the enforcement of all food safety legislation in Ireland and discharges that responsibility by having Service Contracts with the agencies (including the Department of Agriculture and Food) that carry out the enforcement activities.

The CVO and a management team of senior veterinary officers are based in department headquarters in Agriculture House in Dublin. There are 6 Regional Veterinary Public Health Inspectorate Regions in the country and each region is under the supervision of a Superintending Veterinary Inspector (SVI). There are 27 District Veterinary Offices, each of which is under the supervision of a SVI and staffed by Veterinary Inspectors, Agricultural Officers and administrative and clerical staff. The District Veterinary Officers are responsible for animal health and welfare, and for the implementation of controls on residues in live animals. Slaughterhouses and meat processing plants are supervised by Veterinary Inspectors of the Veterinary Public Health Inspection Service (VPHIS) of the Department of Agriculture and Food. Veterinary Inspectors are permanently located in all the large meat and poultry slaughtering and processing plants. The 85 Veterinary Inspectors are assisted by 316 Technical Agricultural Officers, and by 748 part-time Temporary Veterinary Inspectors.

#### 6.2.2 Ultimate Control and Supervision

The Veterinary Inspector-in-Charge of the VPHIS, DAF has the authority to cease the establishment's production operations any time the wholesomeness and safety of the product is jeopardized. He/she reports directly to a Regional Superintending Veterinary Inspector (RSVI), who in turn reports directly to a SSVI at the DAF headquarters. The decision as to whether the establishment is failing to meet U.S. requirements and the

recommendation that de-listing should occur is the responsibility of the DCVO who would reach his/her decision after considering reports from the VI, RSVI, SSVI and carrying out an audit of the establishment.

### 6.2.3 Assignment of Competent, Qualified Inspectors

Full-time Veterinary Inspectors (VI) and Temporary Veterinary Inspectors (TVI) are registered university graduates. On entering government employment VI and TVI undergo induction training as well as participate in on-the-job practical training under the supervision of experienced veterinarians; this has been supplemented by refresher seminars on ante-mortem and post-mortem inspections of cattle, sheep and pigs given by DAF in conjunction with the representative organization and Food Safety Authority of Ireland. Since the adoption of EU Commission Decision 2001/471/EC requiring the introduction of controls based on HACCP Principles, the DAF has initiated a program of HACCP training for all its employees.

Technical Agricultural Officers engaged to assist the official veterinarian at meat plants (on duties other than ante-mortem and post-mortem inspections) are required to have a third level qualification in agriculture-related studies to the National Certificate level or equivalent. On recruitment, the appointed officers undertake induction courses involving classroom and on-the-job training under the supervision of the official veterinarian, and supervisory, regional and HQ Agricultural Officers.

### 6.2.4 Authority and Responsibility to Enforce the Laws

Veterinary Officers are authorized under the relevant legislation to enforce EU and National measures relating to animal health and welfare, including legislation concerning the control of animal disease, veterinary medicines, and the hygienic production of foods of animal origin, by routine inspection and sampling, by investigation and the acquisition of evidence, and by legal process in the courts, often in co-operation with the Gardi (police) and Customs Officers.

DAF has the authority and responsibility to enforce the applicable laws relevant to U.S. certified establishments. The Senior Superintending Veterinary Inspectors (SSVIs) are in-charge of verifying and evaluating the implementation of the official directives, guidelines and instructions. Veterinary Inspectors have been given the necessary powers under national legislation to take appropriate enforcement actions in case of non-compliance or breaches of the regulations.

- In one establishment deficiencies regarding *E. coli* and *Salmonella* sampling programs and another establishment pest control in the dry storage room indicate insufficient government enforcement.

### 6.2.5 Adequate Administrative and Technical Support

During the audit, the auditor found that at present, the CCA has administrative and technical support to operate Ireland's inspection system and has resources and ability to support a third-party audit. DAF demonstrated an adequate amount of supervisory

oversight, and a sufficient number of inspection personnel had been assigned to the three meat establishments certified by DAF as eligible to export meat and meat products to the United States.

### 6.3 Headquarters Audit

The auditor conducted a review of inspection system documents at the headquarters of the inspection service and at the one regional office. The auditor visited the DCVO at the headquarters in Dublin on July 4, 2003. 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 U.S.
- Training records for inspectors.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of recalls, control of noncompliance 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 Inspection Sites

The auditor visited the Superintending Veterinary Inspector (SVI), South East Region in Colmnel on July 2, 2003. The purpose of the visit was to determine (1) whether the regional office had received the instructions from the DAF regarding EC Directive 96/22; EC Directive 96/23; EC Directive 64/433; and FSIS PR/HACCP implementation requirements, and (2) whether the instructions were implemented by the regional office in the certified establishments. The auditor found that the instructions had been received and implemented by the regional office visited.

## 7. ESTABLISHMENT AUDITS

The FSIS auditor reviewed all three certified establishments. Two were slaughter establishments and one was a processing establishment. No establishments were delisted by DAF and no establishments received a notice of intent to delist (NOID) from DAF. Specific deficiencies are noted on the attached individual establishment reports.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During the 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 evaluated compliance with the criteria established for the use of private laboratories under the PR/HACCP requirements.

The following laboratories were reviewed:

- The Central Meat Control Laboratory is a government laboratory, located in Dublin, which conducts analyses of field samples for Ireland's national residue program.
- Pesticide Control Service Laboratory is a government laboratory, located in Dublin, which conducts analyses of field samples for Ireland's national residue program.
- Microchem Laboratories is a private laboratory, located in Dungarvan, which conducts analyses of field samples for the presence of *Salmonella* species and generic *Escherichia coli* (*E. coli*).

No deficiencies were noted.

## 9. SANITATION CONTROLS

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

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

### 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in the three establishments were found to meet the basic FSIS regulatory requirements with no deficiencies.

## 9.2 EC Directive 64/433

In one establishment, the provisions of EC Directive 64/433 were effectively implemented. The following deficiencies were noted:

- A build-up of dust or debris and cobwebs was observed in the dry storage room and packaging materials were not stored on racks or racks were not high enough to monitor pest control and sanitation programs. Numerous holes were observed through the walls to outside premises and gaps at the sides of the door were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials proposed corrective actions to DAF inspection officials.

Specific deficiencies are noted in the attached individual establishment reports.

## 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, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Ireland'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. APHIS continues to have import restrictions on beef products from Republic of Ireland due to Bovine Spongiform Encephalopathy (BSE), and special import restrictions on pork products regarding Rinderpest and Swine Vesicular Disease.

APHIS declared Republic of Ireland free of FMD effective December 17, 2002, although subject to special export conditions.

## 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, humane handling and humane slaughter, 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 testing program for generic *E. coli* in slaughter establishments.

### 11.1 Humane Handling and Humane 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 three establishments. All three establishments had adequately implemented the HACCP requirements

## 11.3 Testing for Generic *E. coli*

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

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

Testing for generic *E. coli* was not properly conducted in one of the two slaughter establishments.

- The sequence of swine carcass sponging for *E. coli* was not being followed as required: ham, belly and jowl. Instead the sequence being used was belly, ham and jowl. Establishment officials took corrective action immediately.

## 11.4 Testing for *Listeria monocytogenes*

One of the three establishments audited was producing ready-to-eat products for export to the United States. In accordance with FSIS requirements, the HACCP plans in this establishment had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to exist.

## 11.5 EC Directive 64/433

In both slaughter establishments, the provisions of EC Directive 64/433 were effectively implemented.

## 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 Central Meat Control Laboratory is a government laboratory located in Dublin.

- Pesticide Control Service Laboratory is a government laboratory located in Dublin.
- Microchem Laboratories is a private laboratory located in Dungarvan.

No deficiencies were noted.

Ireland's National Residue Control Program for 2003 was being followed and was on schedule.

#### 12.1 EC Directive 96/22

In the Central Meat Control Laboratory and Pesticide Control Service Laboratory, the provisions of EC Directive 96/22 were effectively implemented.

#### 12.2 EC Directive 96/23

In the Central Meat Control Laboratory and Pesticide Control Service Laboratory, the provisions of EC Directive 96/23 were effectively implemented.

### 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*

Ireland has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measure(s).

1. Establishments take samples.
2. Private laboratories analyze samples.

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

*Salmonella* testing was not properly conducted in one of the two establishments.

- The sequence of swine carcass sponging for *Salmonella* was not being followed as required: ham, belly and jowl. Instead, the sequence being used was belly, ham, and jowl. Establishment officials took corrective action immediately.

### 13.3 Species Verification

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

### 13.4 Monthly Reviews

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

### 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 July 11, 2003 in Dublin with the CCA and by teleconference with a member of the European Commission in Brussels. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

*for* Faizur Choudry, DVM  
International Audit Staff Officer

*Edward A. Schreck*

15. ATTACHMENTS TO THE AUDIT REPORT

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

07/01/03

Pesticide Control Service Laboratory

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY

Department of Agriculture and Food

CITY & COUNTRY

Dublin, IRELAND

ADDRESS OF LABORATORY

Abbotstown, Castleknock, Dublin 15

NAME OF REVIEWER

Dr. Faiz R. Choudry, DVM

NAME OF FOREIGN OFFICIAL

Dr. Patrick Connolly, Superintending Veterinary Inspector

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

SIGNATURE OF REVIEWER

*Dr. Faiz R. Choudry*

DATE

07/01/03



07/01/03

The Central Meat Control Laboratory

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY  
 Department of Agriculture and Food

CITY & COUNTRY  
 Dublin, IRELAND

ADDRESS OF LABORATORY  
 Abbotstown, CastleKnock, Dublin 15

NAME OF REVIEWER  
 Dr. Faiz R. Choudry, DVM.

NAME OF FOREIGN OFFICIAL  
 Dr. Patrick Connolly, SVI

| Residue Code/Name            |                              |        | 200             | 203 | 400 | 500 | 800 |  |  |  |  |  |  |  |  |  |
|------------------------------|------------------------------|--------|-----------------|-----|-----|-----|-----|--|--|--|--|--|--|--|--|--|
| 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     | 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     | 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                       | Corrected Prior Deficiencies | 18     | A               | A   | A   | A   | A   |  |  |  |  |  |  |  |  |  |
| OTHER REVIEW                 |                              | 19     |                 |     |     |     |     |  |  |  |  |  |  |  |  |  |
|                              |                              | 20     |                 |     |     |     |     |  |  |  |  |  |  |  |  |  |

SIGNATURE OF REVIEWER

*Dr. Faiz R. Choudry*

DATE

07/01/03

FOREIGN COUNTRY LABORATORY REVIEW

*(Comment Sheet)*

REVIEW DATE

07.01.05

NAME OF FOREIGN LABORATORY

The Central Meat Control Laboratory

FOREIGN GOVT AGENCY

Department of Agriculture and Food

CITY & COUNTRY

Dublin, IRELAND

ADDRESS OF LABORATORY

Abbotstown, CastleKnock, Dublin 15

NAME OF REVIEWER

Dr. Faiz R. Choudry, DVM.

NAME OF FOREIGN OFFICIAL

Dr. Patrick Connolly, SVI

RESIDUE

ITEM NO.

COMMENTS

06.27.03

Microchem Laboratories

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY  
 Private Laboratory

CITY & COUNTRY  
 Dungarvan, Waterfords County,  
 Ireland

ADDRESS OF LABORATORY  
 Clogherance, Dungarvan

NAME OF REVIEWER  
 Dr. Faiz R. Choudry, DVM.

NAME OF FOREIGN OFFICIAL  
 Dr. Kilian Unger, Superintending Veterinary Inspector

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

SIGNATURE OF REVIEWER *Dr. Faiz R. Choudry*

DATE 06/27/03

FOREIGN COUNTRY LABORATORY REVIEW

*(Comment Sheet)*

REVIEW DATE

06/27/03

NAME OF FOREIGN LABORATORY

Microchem Laboratories

FOREIGN GOV'T AGENCY  
Private Laboratory

CITY & COUNTRY  
Dungarvan, Waterfords County,  
Ireland

ADDRESS OF LABORATORY  
Clogherance, Dungarvan

NAME OF REVIEWER  
Dr. Faiz R. Choudry, DVM.

NAME OF FOREIGN OFFICIAL  
Dr. Kilian Unger, Superintending Veterinary Inspector

| RESIDUE | ITEM NO. | COMMENTS |
|---------|----------|----------|
|         |          |          |

### Foreign Establishment Audit Checklist

|  |                           |   |                               |
|--|---------------------------|---|-------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION<br>Queally Pig Slaughtering Limited. Also trading as: Dawn Pork and Bacon | 2. AUDIT DATE<br>06/26/03 | 3. ESTABLISHMENT NO.<br>332   | 4. NAME OF COUNTRY<br>Ireland |
| 5. NAME OF AUDITOR(S)<br>Dr. Faiz R. Choudry, DVM  |                           | 6. TYPE OF AUDIT<br><input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |                               |

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

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

## 60. Observation of the Establishment

Establishment # 332 Dated 06/26/03

28. The sequence of swine carcass sponging for generic *E. coli* was not being followed as required: ham, belly and jowl. Instead, the sequence being used was belly, ham and jowl. FSIS 5000.1 Directive Attachment 1. 310.25 (a) (2) (ii) was not adequately met. Establishment officials took corrective action immediately.
51. Deficiencies regarding *E. coli* and *Salmonella* sampling indicate insufficient government enforcement.
58. The sequence of swine carcass sponging for *Salmonella* was not being followed as required: ham, belly and jowl. Instead, the sequence being used was belly, ham and jowl. FSIS 5000.1 Directive Attachment 1. 310.25 (a) (2) (ii) was not adequately met. Establishment officials took corrective action immediately.

61. NAME OF AUDITOR

Dr. Faiz R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

  
06/26/03

### Foreign Establishment Audit Checklist

|  |                           |   |                               |
|--|---------------------------|---|-------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION<br>Glanbia Fresh Pork Ltd.<br>Carrig, Roscrea | 2. AUDIT DATE<br>07/03/03 | 3. ESTABLISHMENT NO.<br>355   | 4. NAME OF COUNTRY<br>IRELAND |
| 5. NAME OF AUDITOR(S)<br>Dr. Faiz R. Choudry, DVM                                |                           | 6. TYPE OF AUDIT<br><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)<br>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)<br>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       | X             |
| 13. Daily records document item 10, 11 and 12 above.   |               | 39. Establishment Construction/Maintenance       |               |
| Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements   |               | 40. Light  |               |
| 14. Developed and implemented a written HACCP plan .   |               | 41. Ventilation                                  |               |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.          |               | 42. Plumbing and Sewage                          |               |
| 16. Records documenting implementation and monitoring of the HACCP plan.   |               | 43. Water Supply                                 |               |
| 17. The HACCP plan is signed and dated by the responsible establishment individual.  |               | 44. Dressing Rooms/Lavatories                    |               |
| Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements  |               | 45. Equipment and Utensils                       |               |
| 18. Monitoring of HACCP plan.  |               | 46. Sanitary Operations                          |               |
| 19. Verification and validation of HACCP plan.   |               | 47. Employee Hygiene                             |               |
| 20. Corrective action written in HACCP plan.   |               | 48. Condemned Product Control                    |               |
| 21. Reassessed adequacy of the HACCP plan.   |               | Part F - Inspection Requirements                 |               |
| 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. |               | 49. Government Staffing                          |               |
| Part C - Economic / Wholesomeness  |               | 50. Daily Inspection Coverage                    |               |
| 23. Labeling - Product Standards   |               | 51. Enforcement                                  | X             |
| 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<br>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                | X             |
| 29. Records  |               | 57. Monthly Review                               |               |
| Salmonella Performance Standards - Basic Requirements  |               | 58.  |               |
| 30. Corrective Actions   |               | 59.  |               |
| 31. Reassessment   |               |  |               |
| 32. Written Assurance  |               |  |               |

60. Observation of the Establishment

Establishment #355      Date 07.03.03

38, 56. A build-up of dust or debris and cobwebs was observed in the dry storage room and packaging materials were not stored on racks or racks were not high enough to monitor pest control and sanitation programs. Numerous holes through the walls to out side premises and gaps at the sides of the door were not sealed properly to prevent the entry of rodents and other vermin. Council Directive 64/433 Annex 1 Chapter 1 and II were not adequately met.

51. Deficiencies regarding pest control in the dry storage room indicate insufficient government enforcement.

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

62. AUDITOR SIGNATURE AND DATE

*Dr. Faiz R. Choudry*      07/03/03

### Foreign Establishment Audit Checklist

|  |                           |   |                               |
|--|---------------------------|---|-------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION<br>Feldhues GmbH<br>Clones, County Monaghan | 2. AUDIT DATE<br>07/07/03 | 3. ESTABLISHMENT NO.<br>738   | 4. NAME OF COUNTRY<br>IRELAND |
| 5. NAME OF AUDITOR(S)<br>Dr. Faiz R. Choudry, DVM                              |                           | 6. TYPE OF AUDIT<br><input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |                               |

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

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

60. Observation of the Establishment

Establishment # 738

Date 07/07/03

61. NAME OF AUDITOR

Dr. Faiz R. Choudry, DVM

62. AUDITOR SIGNATURE AND DATE

*Dr. Faiz R. Choudry* 07/07/03



BAILE ÁTHA CLIATH 2  
(DUBLIN 2)

*Mr Paddy Rogan  
Chief Veterinary Officer  
Department of Agriculture and Food*

*Ms Sally Stratmoen  
Director, International Equivalence Staff  
Office of international Affairs  
US Department of Agriculture  
Food Safety Inspection Service  
Washington DC, 20250  
United States of America*

*18 December 2003*

**Re: FSIS Audit of the Meat Inspection System in Ireland from 25<sup>th</sup> June through 11<sup>th</sup> July 2003.**

Dear Ms Stratmoen

Thank you for your letter and the draft final report relating to the above audit carried out earlier this year and I would like to compliment you and Dr Choudry for the thorough and professional manner in which the audit was conducted.

I am pleased to note that the FSIS is encouraged by the overall findings and I would like to assure you that the deficiencies found during the establishment audits have been addressed.

FSIS audits over the past two to three years have demonstrated to us the need for our staff to be fully conversant with the FSIS requirements, particularly in relation to verification and enforcement procedures. To that end, we recently held a training course conducted by a company accredited by the International HACCP Alliance. Quality Control personnel from industry also participated and we feel the experience was very beneficial to all concerned. We hope this will be reflected in continued improvements in the controls operated by USDA approved meat establishments and in the verification and enforcement activities carried out by Department Veterinary Inspectors.

With the New Year almost upon us, I would like to take this opportunity to wish you Merry Christmas and a Happy New Year.

Kind regards.

Yours sincerely,

Paddy Rogan  
Chief Veterinary Officer