



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

AUG 20 2002

Dr. Eliezer Nili
Director, Control of Animal Products
Veterinary Services and Animal Health
Ministry of Agriculture and Rural Development
State of Israel
P.O. Box 12
Beit Dagan, 50250
Israel

Dear Dr. Nili:

Enclosed is a copy of the Final report of the Food Safety and Inspection Service (FSIS) on-site audit of Israel's poultry inspection system. This audit was conducted from February 26 through March 17, 2002. We received your letter dated July 7, 2002, and incorporated it into the Final report as Attachment "G."

We appreciate the corrective actions taken by the Government of Israel to address the HACCP and other inspection deficiencies noted during the audit, i.e., species verification testing not being conducted in establishments certified to export to the United States. Regarding your request for exemption from species verification testing, we will contact you once we have completed our evaluation. Meanwhile, we acknowledge your actions to immediately re-institute species verification testing and commitment to operate a poultry inspection system equivalent to the U.S. system.

If you have any questions regarding the audit or need additional information, please contact me at telephone number 202-720-3781 or facsimile number 202-690-4040. You may also reach me at my email address (sally.stratmoen.fsis.usda.gov).

Sincerely,

Sally Stratmoen, Chief
Equivalence Section
International Policy Staff
Office of Policy, Program Development
and Evaluation

Enclosure

cc: Dr. Mordehai Cohen, Minister Counselor, Embassy of Israel, Washington, DC
Tom Pomeroy, Agriculture Counselor, American Embassy, Cairo
Tully Friedgut, Agriculture Attaché, American Embassy, Tel Aviv
John Wilson, FAS Area Officer
Gene Philhower, FAS
John Prucha, ADA, OPPDE
Linda Swacina, Associate Administrator, FSIS
Maritza Colon-Pullano, SAIFS, OPPDE
Sally Stratmoen, Chief, ES, IPS, OPPDE
Karen Stuck, Chief, IEPS, IPS, OPPDE
Donald Smart, Director, Review Staff, OFO
Ghias Mughal, Chief, International Review Branch, OFO
Amy Winton, State Department
Country File-Israel (Audit FY-2002)

FSIS:OPPDE:IPD:EB:SMcDermott:bw:690-0297:8/15/02:Israel-final audit report



United States
Department of
Agriculture

Food Safety
And Inspection
Service

Technical
Service
Center

Suite 300, Landmark Center
1299 Farnam Street
Omaha, NE 68102

AUDIT REPORT FOR ISRAEL

FEBRUARY 26 THROUGH MARCH 17, 2002

INTRODUCTION

Background

This report reflects information that was obtained during an audit of Israel's poultry inspection system from February 26 through March 17, 2002. Ten of the 17 establishments certified to export poultry to the United States were audited. Seven of these were slaughter establishments; the other three were conducting processing operations.

The last audit of the Israeli meat inspection system was conducted in May/June 2001. Nine establishments were audited: all were evaluated as acceptable.

Israel exports only processed poultry products to the United States. Restrictions are placed on Israeli fresh poultry due to the presence of Newcastle's Disease. Meat products are not eligible because USDA does not recognize Israel's meat inspection system as equivalent.

During the calendar year of 2001, Israel establishments exported nearly 2 million pounds of processed poultry products to the United States that included chicken, turkey, duck and goose products. There were no rejections.

PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with Israeli national poultry inspection officials to discuss oversight programs and practices, including enforcement activities. The second entailed an audit of a selection of records in the poultry inspection headquarters facilities preceding the on-site visits. Establishments for the records review were selected on a random basis by computer from the list of 16 establishments certified as eligible to export poultry products from Israel to the United States. Upon arrival, we were notified that one establishment had been delisted at its request. That establishment was replaced by three new establishments. The establishments selected for the on-site visits were randomly selected by computer from the list of establishments already selected for records review. The third was conducted by on-site visits to establishments. The fourth was a visit to three laboratories, one was a government laboratory conducting analytical testing of field samples for the national residue testing program, and each of the other two were private laboratories culturing field samples for the presence of microbiological contamination with *Salmonella* and *E. coli*.

Israel's program effectiveness was assessed by evaluating five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOPs), (2) animal disease controls, (3) residue controls, (4) slaughter/processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point (HACCP) systems and the *E. coli* testing program, and (5) enforcement controls, including the testing program for *Salmonella* species.

During all on-site establishment visits, the auditor evaluated the nature, extent, and degree to which findings impacted on food safety and public health, as well as overall program delivery. The auditor also determined if establishment and inspection system controls were in place. Establishments that do not have effective controls in place to prevent, detect and eliminate product contamination/adulteration are considered unacceptable and therefore ineligible to export products to the U.S., and are delisted accordingly by the country's meat inspection officials. (This was not the case in Israel.)

RESULTS AND DISCUSSION

Summary

Effective inspection system controls were found to be in place in all of the 10 establishments audited. Details of audit findings, including compliance with HACCP, SSOPs, and testing programs for *Salmonella* and generic *E. coli*, are discussed later in this report.

There were no major concerns identified during the last audit of the Israeli poultry inspection system.

Entrance Meeting

On Wednesday, February 27, 2002, an entrance meeting was held in the Beit-Dagan offices of the Israel Veterinary Services and Animal Health, and was attended by the following individuals: Dr. Judd Giezantanner, International Audit Staff Officer, FSIS, Dr. Eliezer Wittmann, HACCP Project Manager, Dr. Michael Chirik, South Area Supervisor, Dr. Karol Vigvari, North Area Supervisor, Dr. Eliezer Nili, Department Head, International Division. Topics of discussion included the following:

1. Delistment of one establishment by its request.
2. Review itinerary.
3. Replacement of delisted establishment with new establishments.
4. Discussion of the current political climate in Israel and its effect on inspection and the itinerary.
5. Israel's "born in the USA" policy, and why and how I was not empowered to discuss nor negotiate terms with them.
6. General discussion of Israel's kosher requirements.
7. Israel's importation of beef from Argentina and Brazil.

Headquarters Audit

There had been no changes in the organizational structure or upper levels of inspection staffing since the last U.S. audit of Israel's inspection system in May/June 2001.

To gain an accurate overview of the effectiveness of inspection controls, FSIS requested that the audits of the individual establishments be led by the inspection officials who normally conduct the periodic reviews for compliance with U.S. specifications. The FSIS auditor (hereinafter called "the auditor") observed and evaluated the process.

The auditor conducted a review of inspection system documents pertaining to the establishments listed for records review. This records review was conducted at the Inspection Service. The records review focused primarily on food safety hazards and included the following:

- Internal review reports
- Label approval records
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and Laboratory analyses for residues; Pathogen reduction and other food safety initiatives such as SSOPs, HACCP programs, and generic *E. coli* testing and Salmonella testing.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock such as Newcastle Disease, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.

The following concern arose as a result of the examination of these documents:

1. Israel stopped species identification testing two years ago because of tight government oversight and a 15-year history of no violations. They were requested to make a formal, written request for exclusion from this requirement and to immediately resume the testing program.

Government Oversight

All inspection veterinarians and inspectors in establishments certified by Israel as eligible to export poultry products to the United States were full time Israeli Veterinary Services and Animal Health employees, receiving no remuneration from either industry or establishment personnel.

Establishment Audits

Seventeen establishments were certified to export poultry products to the United States at the time this audit was conducted. Ten establishments were visited for on-site audits. In all of the 10 establishments visited, both Israel Veterinary Services and Animal Health inspection system controls and establishment system controls were in place to prevent, detect and control contamination and adulteration of products.

Laboratory Audits

During the laboratory audits, emphasis was placed on the application of procedures and standards that were equivalent to U.S. requirements. Information was also collected about the risk areas of government oversight of accredited, approved and private laboratories; intra-laboratory quality assurance procedures, including sample handling; and methodology.

The governmental Residue Control Laboratory in Bet Dagan was audited on March 12, 2002. Effective controls were in place for 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 methods used for analyses were acceptable. No compositing of samples was done.

Israel's microbiological testing for *Salmonella* was being performed in private laboratories. Two of these were audited. One of these was the Institute for Food Microbiology in Tirat Carmel, and the other was Bactochem Ltd. in Ness-Ziona. The auditor determined that both laboratories systems met the criteria established for the use of private laboratories under FSIS's Pathogen Reduction/HACCP rule. These criteria are:

1. The laboratories have been accredited/approved by the government, accredited by a third party accrediting organization with oversight by the government, or a government contract laboratory.
2. The laboratories have properly trained personnel, suitable facilities and equipment, a written quality assurance program, and reporting and record-keeping capabilities.
3. Results of analyses are being reported to the government or simultaneously to the government and establishment.

Establishment Operations by Establishment Number

The following operations were being conducted in the 10 establishments:

Turkey and chicken slaughter and boning/cutting – two establishments (018, 008)

Turkey slaughter and cutting – one establishment (003)

Turkey, chickens, ducks and goose slaughter and cutting and processed smoked and cooked sausages – one establishment (119)

Duck and goose slaughter and cutting – one establishment (014)

Goose slaughter and cutting – one establishment (011)
Turkey and goose processed smoked and cooked sausages – one establishment (104)
Turkey and chicken processed convenience foods – one establishment (186)
Turkey and chicken processed cured/smoked products – one establishment (108)
Turkey and chicken slaughter and boning/cutting, turkey and chicken processed convenience foods - one establishment (209)

SANITATION CONTROLS

Based on the on-site audits of establishments, Israel's inspection system had controls in place for effective maintenance program, pre-operational sanitation, operational sanitation, and waste disposal.

Sanitation Standard Operating Procedures (SSOPs)

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOPs were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment A).

The SSOPs were found to meet the basic FSIS regulatory requirements, with only occasional minor variations.

ANIMAL DISEASE CONTROLS

Israel's inspection system had controls in place to ensure adequate animal identification, ante-mortem and post-mortem inspection procedures and dispositions, condemned and restricted product control, and procedures for sanitary handling of returned and rework product.

There were reported to have been no outbreaks of animal diseases with public-health significance since the previous U.S. audit.

RESIDUE CONTROLS

Israel's National Residue Testing Plan for 2002 was being followed, and was on schedule. The Israeli inspection system had adequate controls in place to ensure compliance with sampling and reporting procedures and storage and use of chemicals.

SLAUGHTER/PROCESSING CONTROLS

Except as noted below, the Israeli inspection system had controls in place to ensure adequate ante and post-mortem inspection procedures and dispositions, control and disposition of dead, dying, diseased or disabled animals, humane handling and slaughter and control of inedible and condemned materials.

HACCP Implementation

All establishments approved to export poultry products to the U.S. are required to have developed and implemented a Hazard Analysis – Critical Control Point (HACCP) system. Each of these systems was evaluated according to the criteria employed in the U.S. domestic program. The data collection instrument used accompanies this report (Attachment B).

The HACCP programs were found to meet the basic FSIS regulatory requirements except that Establishment 018 had not performed the mandatory annual reassessment for the year 2001 as specified in FSIS Regulation 9 CFR 417.4 (a)(3).

The Israeli inspection forces were advised to issue a letter giving the establishment 30 days to bring their HACCP plan into compliance. Before this auditor left Israel, he had been notified that the established had completed, dated and signed their HACCP plan and was awaiting verification of the plan by the Israeli inspection service.

Testing for Generic *E. coli*

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

Seven of the establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing, and were audited and evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment C).

The *E. coli* testing programs were found to meet the basic FSIS regulatory requirements.

Additionally, establishments had adequate controls in place to prevent poultry products intended for Israeli domestic consumption from being commingled with products eligible for export to the U.S.

ENFORCEMENT CONTROLS

Inspection System Controls

The Israel inspection system controls [control of restricted product and inspection samples, boneless meat reinspection, shipment security, including shipment between establishments,

prevention of commingling of product intended for export to the United States with domestic product, monitoring and verification of establishment programs and controls (including the taking and documentation of corrective actions under HACCP plans), inspection supervision and documentation, the importation of only eligible livestock or poultry from other countries (i.e., only from eligible countries and certified establishments within those countries), and the importation of only eligible meat or poultry products from other countries for further processing] were in place and effective in ensuring that products produced by the establishment were wholesome, unadulterated, and properly labeled. In addition, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

Testing for *Salmonella* Species

Four 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 U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment D).

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

1. LABORATORIES: Private Laboratories. The criteria used for equivalence decisions for the use of private laboratories in lieu of government laboratories are:
 - The laboratory is accredited/approved by the government, accredited by a third-party accrediting organization with oversight by the government, or a government contract laboratory.
 - The laboratory has properly trained personnel, suitable facilities and equipment, a written quality assurance program, and reporting and record-keeping capabilities.
 - Results of analyses are reported to the government or simultaneously to the government and the establishment.

Species Verification Testing

At the time of this audit, Israel was not exempt from the species verification-testing requirement. The Israeli inspection service had not been conducting species verification for two years. They were advised to re-institute the program immediately. They were also advised to apply for exemption from the program and were advised of the items to be addressed in the application. The official response of the Israel Meat Inspection Service was that they would re-institute the species verification program immediately and also make application for exemption from the species verification requirements.

Monthly Reviews

These reviews were being performed by the Israel equivalent of District Managers.

Dr. Vigvare was in charge of the Northern District and Dr. Chirik was in charge of the Southern District with the addition of two duck slaughter establishments in the North.

The internal review program was not applied equally to both export and non-export establishments. The reviewing officials were in charge of the export establishments, only, and the export establishments were the only ones subject to the monthly reviews. Internal review visits were not announced in advance, and were conducted by the named individuals at least monthly, and sometimes two or three times within a month. The records of audited establishments were kept in the inspection offices of the individual establishments, and copies were also kept in the central Israel offices in Bet Dagan, and were routinely maintained on file for a minimum of 3 years.

In the event that an establishment is found, during one of these internal reviews, to be out of compliance with U.S. requirements, and is delisted for U.S. export, before it may again qualify for eligibility to be reinstated, the District Supervisor and the Head of the Foreign Establishment Export Program, Dr. Nili, will conduct an in-depth review. He will evaluate the results and the plans are developed by the establishment for corrective and preventive measures.

Enforcement Activities

Enforcement activities in Israel are vested in a branch of their government akin to our Justice Department. Investigations and prosecution of criminal cases, as well as administrative jurisdiction are handled by this same branch of the government.

Exit Meetings

An exit meeting was conducted in Bet Dagan on Sunday, March 17, 2002. The participants included: Dr. Oded Nir, Head of the Israel Veterinary Services and Animal Health; Dr. Eliezer Nili, Chief of the Poultry Export Division; and Dr. Judd Giezentanner, International Audit Staff Officer, FSIS. The following topics were discussed:

1. HACCP re-assessment by Establishment 018 and the 30-day deadline.
2. Species identification testing and the need to re-institute the program immediately with a follow-up letter asking for exemption from the requirements.
3. Audit plans for the coming year.
4. Monthly reviews by Supervisors.
5. Enforcement activities.
6. Effects of the West Bank strife on inspection activities.

CONCLUSION

The inspection system of Israel was found to have effective controls to ensure that product destined for export to the United States was produced under conditions equivalent to those that FSIS requires in domestic establishments. Ten establishments were audited. The deficiencies encountered during the on-site establishment audits were adequately address to the auditor's satisfaction.

Dr. Judd Giezentanner
International Audit Staff Officer

(signed) Dr. Judd Giezentanner

ATTACHMENTS

- A. Data collection instrument for SSOPs.
- B. Data collection instrument for HACCP programs.
- C. Data collection instrument for *E. coli* testing.
- D. Data collection instrument for *Salmonella* testing.
- E. Laboratory Audit Forms.
- F. Individual Foreign Establishment Audit Forms.
- G. Written Foreign Country's Response to the Draft Final Audit

Data Collection Instrument for SSOPs

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOPs were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

1. The establishment has a written SSOP program.
2. The procedure addresses pre-operational sanitation.
3. The procedure addresses operational sanitation.
4. The pre-operational procedures address (at a minimum) the cleaning of food-contact surfaces of facilities, equipment, and utensils.
5. The procedure indicates the frequency of the tasks.
6. The procedure identifies the individuals responsible for implementing and maintaining the activities.
7. The records of these procedures and any corrective action taken are being maintained on a daily basis.
8. The procedure is dated and signed by the person with overall on-site authority.

The results of these evaluations were as follows:

Est. #	1. Written program addressed	2. Pre-op sanitation addressed	3. Oper. sanitation addressed	4. Contact surfaces addressed	5. Frequency addressed	6. Responsible indiv. identified	7. Documentation done daily	8. Dated and signed
003	√	√	√	√	√	√	√	√
008	√	√	√	√	√	√	√	√
011	√	√	√	√	√	√	√	√
014	√	√	√	√	√	√	√	√
018	√	√	√	√	√	√	√	√
104	√	√	√	√	√	√	√	√
108	√	√	√	√	√	√	√	√
119	√	√	√	√	√	√	√	√
186	√	√	√	√	√	√	√	√
209	√	√	√	√	√	√	√	√

Documentation was also audited from the following establishments that were not visited on-site during the centralized document audit:

Est. #	1. Written program addressed	2. Pre-op sanitation addressed	3. Oper. sanitation addressed	4. Contact surfaces addressed	5. Frequency addressed	6. Responsible indiv. identified	7. Documentation done daily	8. Dated and signed
009	√	√	√	√	√	√	√	√
022	√	√	√	√	√	√	√	√
219	√	√	√	√	√	√	√	√

Data Collection Instrument for HACCP Programs

Each of the establishments approved to export meat products to the U.S. was required to have developed and implemented a Hazard Analysis – Critical Control Point (HACCP) system. Each of these systems was evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument included the following statements:

1. The establishment has a flow chart that describes the process steps and product flow.
2. The establishment has conducted a hazard analysis that includes food safety hazards likely to occur.
3. The analysis includes the intended use of or the consumers of the finished product(s).
4. There is a written HACCP plan for each product where the hazard analysis revealed one or more food safety hazard(s) reasonably likely to occur.
5. All hazards identified in the analysis are included in the HACCP plan; the plan lists a CCP for each food safety hazard identified.
6. The HACCP plan specifies critical limits, monitoring procedures, and the monitoring frequency performed for each CCP.
7. The plan describes corrective actions taken when a critical limit is exceeded.
8. The HACCP plan was validated using multiple monitoring results.
9. The HACCP plan lists the establishment's procedures to verify that the plan is being effectively implemented and functioning and the frequency for these procedures.
10. The HACCP plan's record-keeping system documents the monitoring of CCPs and/or includes records with actual values and observations.
11. The HACCP plan is dated and signed by a responsible establishment official.
12. The establishment is performing and documenting pre-shipment document reviews as required.

The results of these evaluations were as follows:

Est. #	1. Flow diagram	2. Haz. analysis –all ID'ed	3. Use & users included	4. Plan for each product	5. CCPs for all hazards	6. Monitoring is specified	7. Corr. actions are described	8. Plan validated	9. Adequate verific. procedures	10. Adequate documentation	11. Dated and signed	12. Pre-shipment doc. reviews
003	√	√	√	√	√	√	√	√	√	√	√	√
008	√	√	√	√	√	√	√	√	√	√	√	√
011	√	√	√	√	√	√	√	√	√	√	√	√
014	√	√	√	√	√	√	√	√	√	√	√	√
018	√	√	√	√	√	√	√	no*	√	√	√	√
104	√	√	√	√	√	√	√	√	√	√	√	√
108	√	√	√	√	√	√	√	√	√	√	√	√
119	√	√	√	√	√	√	√	√	√	√	√	√
186	√	√	√	√	√	√	√	√	√	√	√	√
209	√	√	√	√	√	√	√	√	√	√	√	√

* The HACCP plan meet the basic FSIS regulatory requirements except that Establishment 018 had not performed the mandatory annual reassessment for the year 2001 as specified in FSIS Regulation 9 CFR 417.4 (a)(3).

Documentation was also audited from the following establishments that were not visited on-site during the centralized document audit:

Est. #	1. Flow diagram	2. Haz. analysis –all ID'ed	3. Use & users included	4. Plan for each product	5. CCPs for all hazards	6. Monitoring is specified	7. Corr. actions are described	8. Plan validated	9. Adequate verific. Procedures	10. Adequate documentation	11. Dat-ed and signed	12. Pre-shipment doc. re-views
009	√	√	√	√	√	√	√	√	√	√	√	√
022	√	√	√	√	√	√	√	√	√	√	√	√
219	√	√	√	√	√	√	√	√	√	√	√	√

Data Collection Instrument for Generic *E. coli* Testing

Each slaughter establishment was evaluated to determine if the basic FSIS regulatory requirements for generic *E. coli* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

1. The establishment has a written procedure for testing for generic *E. coli*.
2. The procedure designates the employee(s) responsible to collect the samples.
3. The procedure designates the establishment location for sample collecting.
4. The sample collection is done on the predominant species being slaughtered.
5. The sampling is done at the frequency specified in the procedure.
6. The proper carcass site(s) and/or collection methodology (sponge or excision) is/are being used for sampling.
7. The carcass selection is following the random method specified in the procedure or is being taken randomly.
8. The laboratory is analyzing the sample using an AOAC Official Method or an equivalent method.
9. The results of the tests are being recorded on a process control chart showing the most recent test results.
10. The test results are being maintained for at least 12 months.

The results of the documentation audited from the following establishments that were visited on-site were as follows:

Est. #	1. Written procedure	2. Sampler designated	3. Sampling location given	4. Predominant species sampled	5. Sampling at the req'd freq.	6. Proper site or method	7. Sampling is random	8. Using AOAC method	9. Chart or graph of results	10. Results are kept at least 1 yr
003	√	√	√	√	√	√	√	√	√	√
008	√	√	√	√	√	√	√	√	√	√
011	√	√	√	√	√	√	√	√	√	√
014	√	√	√	√	√	√	√	√	√	√
018	√	√	√	√	√	√	√	√	√	√
119	√	√	√	√	√	√	√	√	√	√

Data Collection Instrument for *Salmonella* Testing

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for *Salmonella* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument included the following statements:

1. *Salmonella* testing is being done in this establishment.
2. Carcasses are being sampled.
3. Ground product is being sampled.
4. The samples are being taken randomly.
5. The proper carcass site(s) and/or collection of proper product (carcass or ground) is being used for sampling.
6. Establishments in violation are not being allowed to continue operations.

The results of these evaluations were as follows:

Est. #	<i>1. Testing as required</i>	<i>2. Carcasses are sampled</i>	3. Ground product is sampled	4. Samples are taken randomly	5. Proper site and/or proper prod.	6. Violative est's stop operations
003	√	√	√	√	√	√
008	√	√	√	√	√	√
011	√	√	√	√	√	√
014	√	√	√	√	√	√
018	√	√	√	√	√	√
104	√	√	√	√	√	√
108	√	√	√	√	√	√
119	√	√	√	√	√	√
186	√	√	√	√	√	√
209	√	√	√	√	√	√

Attachment E

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
INTERNATIONAL PROGRAMS

REVIEW DATE
3/12/2002

NAME OF FOREIGN LABORATORY
National Residue Control Laboratory

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
Ministry of Agriculture

CITY & COUNTRY
Bet Dagan, Israel 50250

ADDRESS OF LABORATORY
P.O. Box 12

NAME OF REVIEWER
Dr. Judd Giezentanner

NAME OF FOREIGN OFFICIAL
Dr. Stefan Soback

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

SIGNATURE OF REVIEWER

DATE

FOREIGN COUNTRY LABORATORY REVIEW*(Comment Sheet)*

REVIEW DATE

3/12/2002

NAME OF FOREIGN LABORATORY

National Residue Control Laboratory

FOREIGN GOV'T AGENCY
Ministry of AgricultureCITY & COUNTRY
Bet Dagan, Israel 50250ADDRESS OF LABORATORY
P.O. Box 12NAME OF REVIEWER
Dr. Judd GiezantnerNAME OF FOREIGN OFFICIAL
Dr. Stefan SobackRESIDUE
CODESITEM
NO.

COMMENTS

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	
FOREIGN PLANT REVIEW FORM		3/12/2002	003 - Maof Limited		Herzeliye	
				COUNTRY Israel		
NAME OF REVIEWER Dr. Judd Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Eliejer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below)						
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply						
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 O
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records	63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residue program compliance,		46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification		53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3/12/2002	003 - Maof Limited	Herzeliye
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Judd Giezentanner	Dr. Eliejer Nili	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

79 - At the time of this audit, Israel was not exempt from the species verification-testing requirement. However, the Israeli inspection service had not been conducting species verification for two years.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		3/6/2002	008 - Of-Tov (To be newly accredited)	Beit Shan Valley	
				COUNTRY Israel	
NAME OF REVIEWER Dr. Judd Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/6/2002	ESTABLISHMENT NO. AND NAME 008 - Of-Tov (To be newly accredited)	CITY Beit Shan Valley
			COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezentanner	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

79 - At the time of this audit, Israel was not exempt from the species verification-testing requirement. However, the Israeli inspection service had not been conducting species verification for two years.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		3/3/2002	011 - Silver Goose		Binyamina
NAME OF REVIEWER Dr. Judd Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 O
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 O	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3/3/2002	011 - Silver Goose	Binyamina
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Judd Giezantanner	Dr. Eliezer Nili	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

18 - Drip pan under refrigeration unit in chiller was dripping onto birds. The inspection service ordered the drain to be plugged and the affected birds to be reconditioned. Done

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		3/3/2002	Est. 014 - Foie Gras		Petach-Tikja
				COUNTRY	Israel
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 O
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 U	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 U	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
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Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3/3/2002	Est. 014 - Foie Gras	Petach-Tikja
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Judd Giezentanner	Dr. Eliezer Nili	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17, 18 - Flaking paint on undersides of refrigeration units, but not observed on product. Dr. Nili gave the establishment 30 days to correct the problem.

33 - Boning boards deeply scored and stained, but not in use. Dr. Nili told the establishment to correct.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		3/4/2002	Est. 018 - Hod Hefer		Beit Hasionim
NAME OF REVIEWER Dr. Judd Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Karol Vigvari		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 U
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3/4/2002	Est. 018 - Hod Hefer	Beit Hasonim
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Judd Giezentanner	Dr. Karol Vigvari	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

79 - At the time of this audit, Israel was not exempt from the species verification-testing requirement. However, the Israeli inspection service had not been conducting species verification for two years.

82 - HACCP reassessment not accomplished for 2001. Requested to issue 30-day letter to establishment by Israeli meat inspection authority. Pre-shipment review improper. No CCP check of CLs, instead took temperature of exiting product. Corrected.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		2/28/2002	Est. 104 - Yehiam Meat Products		Kibbutz Yehiam
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 O	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 O	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 O	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification	53 A	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	2/28/2002	Est. 104 - Yehiam Meat Products	Kibbutz Yehiam
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Judd Giezentanner	Dr. Eliezer Nili	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		3/7/2002	Est. 108 - Of-Tov		Beit Shan Valley
NAME OF REVIEWER Dr. Judd Giezentanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli / Salmonella	83 A
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3/7/2002	Est. 108 - Of-Tov	Beit Shan Valley
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Judd Giezantanner	Dr. Eliezer Nili	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

79 - At the time of this audit, Israel was not exempt from the species verification-testing requirement. However, the Israeli inspection service had not been conducting species verification for two years.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY	
FOREIGN PLANT REVIEW FORM		3/11/2002	Est. 119 - Soglowek		Nahariga	
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL		EVALUATION		
Dr. Judd Giezantanner		Dr. Eliezer Nili		<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below)						
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply						
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A	
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A	
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O	
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O	
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O	
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O	
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O	
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A	
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O	
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A	
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A	
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A	
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A	
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A	
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A	
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 U	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 A	
Personal hygiene practices	26 A	Ingredients identification	53 O	E. coli / Salmonella	83 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O			

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/11/2002	ESTABLISHMENT NO. AND NAME Est. 119 - Soglowek	CITY Nahariga
			COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezentanner	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		2/28/2002	Est. 186 - Sea Chef		Kibbutz Eilon
					COUNTRY
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
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Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
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Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
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Welfare facilities	23 O	Storage and use of chemicals	50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
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Personal dress and habits	25 A	Boneless meat reinspection	52 O	HACCP	82 A
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	2/28/2002	Est. 186 - Sea Chef	Kibbutz Eilon
			COUNTRY
			Israel
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. Judd Giezantanner	Dr. Eliezer Nili	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		3/5/2002	Est. 209 - Tnuva-Galil		Kiryat Shmona
				COUNTRY Israel	
NAME OF REVIEWER Dr. Judd Giezantanner		NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/5/2002	ESTABLISHMENT NO. AND NAME Est. 209 - Tnuva-Galil	CITY Kiryat Shmona
			COUNTRY Israel
NAME OF REVIEWER Dr. Judd Giezentanner	NAME OF FOREIGN OFFICIAL Dr. Eliezer Nili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

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STATE OF ISRAEL

Ministry of Agriculture and Rural Development,
Veterinary Services and Animal Health, P.O.B 12, Beit-Dagan, 50250.

July 7, 2002

Mrs Sally Stratmoen
Chief Equivalence
International Policy Staff
Office of Policy, Program Development and Education
USDA/FSIS, Washington, D.C. 20250
U.S.A.

Dear Mrs Stratmoen,

Re.: Audit of Israel's Poultry Inspection System February 26, 2002

Further to your letter dated June 17, 2002, kindly note the following:

1. Species Verification Test:

- a. Official request for exemption from species verification testing was mailed to Dr. J.C. Prucha by March 20, 2002. Attached is a copy of this request
- b. Species verification testing program has been re-instituted immediately after the Exit meeting with Dr. J. Giesentanner at 17 March 2002.

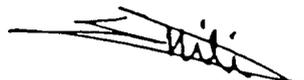
2. Est. 018

I hereby certify that all HACCP deficiencies noted in Establishment 018 by Dr. Giesentanner has been fully corrected and preventive steps have been taken to prevent its recurrence.

3. Correction of deficiencies

Kindly note that all deficiencies identified by Dr. J. Giesentanner during his audit of our inspection system has been fully corrected.

Sincerely yours,



Dr. E. Nili, D.V.M.
Director, Control of Animal Products

Cc: Dr. O. Nir, BVSC, MRCVS
Director, Veterinary Services and Animal Health

Agricultural Attaché, U.S. Embassy, Tel Aviv