Att. F-1a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 3-15-01	ESTABLISHMENT NO. AND NAME 25 -- Steff-Houlberg	CITY Ringsted / COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr, Henning Petersen, Dr. Henning Knudsen	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] 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 M	Laboratory confirmation	57 A
Chlorination procedures	02 O	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 M	**(d) ESTABLISHMENT SANITATION PROGRAM**		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 M	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 A	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
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 A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 A
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 N	Inspector verification	73 A
Over-product equipment	18 M	**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 M	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 O	SSOPs	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

Att. F-1b

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3-15-01	25 -- Steff-Houlberg	Ringsted
			COUNTRY Denmark

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Dr, Henning Petersen, Dr. Henning Knudsen	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

04 There were no hand-washing facilities in one production area. DVFA officials ordered prompt correction.

18/30 Heavy, dripping condensation was found on cooling units over exposed product in several areas of the (extensive) carcass coolers. DVFA officials ordered complete reinspection and trimming, as necessary, of all affected product, development of a program for improved monitoring and documentation (see item 82) of condensation control, and rejected the affected rails pending elimination of the cause.

18/33 Maintenance of over-product structures had been neglected in a few areas: Mold was observed on the edges of skylights, mold and old product residues on hoist controls, and old product residues on rail gate switch handles. Management officials agreed to conduct a thorough inspection and take corrective actions as necessary.

21 Heavy dust buildup was found on many sacks and other containers of non-meat ingredients in the dry storage area; also, detritus and live spiders were present in inaccessible spaces between racks and walls. DVFA officials ordered (1) a prompt, thorough cleaning regimen, to begin before the next day's production, (2) inspection by processing personnel of all non-meat ingredients from the area before use in production, and (3) development of a reliable cleaning and maintenance program, including moving racks to enable cleaning behind them.

82 The in-plant inspection service personnel were verifying the establishment's documentation of SSOPs approximately monthly. No condensation problems had been noted in January or February. A review of the establishment's documentation revealed no mention of any condensation problems or corrective actions (heavy, dripping condensation was observed directly over exposed carcasses in numerous areas in the coolers during the audit).

Att. F-2a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 4/5/2001	ESTABLISHMENT NO. AND NAME 28 -- Danish Crown Noerresundby	CITY Noerresundby COUNTRY Denmar
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Birgitte Povlsen, Irma Lahmann, L. Mogstad	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable	

CODES (Give an appropriate code for each review item listed below)
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(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 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	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 M	Residue program compliance	46 A	Single standard	75 A
Other product areas *(inside)*	20 M	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 O
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	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

Att. F-23

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY / COUNTRY
	4/5/2001	28 -- Danish Crown Noerresundby	CITY: Noerresundby COUNTRY: Denmar

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. Birgitte Povlsen, Irma Lahmann, L. Mogstad	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

19 Several stainless steel combo bims had cracked and torn corners. These were retained by the Veterinarian-In-Charge for repair or replacement.

20 Several doors between production areas and outside premises were left open during operations. Corrective actions by the establishment management officials were immediate and the Veterinarian-In-Charge ordered implementation of an improved policy.

Att. F-3a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 3/29/01	ESTABLISHMENT NO. AND NAME 38 -- Danish Crown Struer	CITY Struer COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs.J.M.Ebbesen, Henni Lybye, N.O.Bjerregaard	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable	

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1. CONTAMINATION CONTROL		Cross contamination prevention	28 M	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 O
Chlorination procedures	02 O	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	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 M	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
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(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
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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
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Personal hygiene practices	26 M	Ingredients identification	53 O	HACCP	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

Att. F-3b

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3/29/01	38 -- Danish Crown Struer	Struer
			COUNTRY Denmark

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs.J.M.Ebbesen, Henni Lybye, N.O.Bjerregaard	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

18/33 Old product residues were found on rail gates in the main cutting room. The management officials initiated immediate corrective actions, and DVFA officials ordered increased maintenance and pre-operational monitoring.

26 An edible product worker failed to wash his hands and change his gloves after contaminating them through contact with a piece of meat that had fallen onto the floor. The management official ensured that he washed his hands and changed gloves.

28 Several swine heads were observed contacting an inedible container at the station where stick wounds were trimmed. Corrective action by management was immediate.

Att. F-4a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 4/2/01	ESTABLISHMENT NO. AND NAME 47 -- Danish Crown Skive	CITY Skive COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. HMEbbesen,ViggoNybyLarsen,CCThorsen	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable	

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1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
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Chlorination procedures	02 O	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	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 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 A	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
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
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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	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	HACCP	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

Att. F-46

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	4/2/01	47 -- Danish Crown Skive	Skive
			COUNTRY Denmark

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. HMEbbesen, ViggoNybyLarsen, CCThorsen	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

11 Lighting was inadequate (20 foot-candles=fc) at the level of mandibular lymph nodes at the retained-carcass inspection station. During the previous FSIS audit in September 2000, light had been inadequate at many inspection stations, and this had now been corrected at all but the retained-carcass station. Management gave assurances the lighting would be brought up to the required level promptly.

Att. F-5a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 4/6/2001	ESTABLISHMENT NO. AND NAME 71 -- Danish Crown Saeby	CITY Saeby COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Birgitte Povlsen, Irma Lahmann, Eric Hald	EVALUATION ☐ Acceptable ☒ Acceptable/ Re-review ☐ Unacceptable	

CODES (Give an appropriate code for each review item listed below)
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(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
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Chlorination procedures	02 O	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	**(d) ESTABLISHMENT SANITATION PROGRAM**		Inspector monitoring	60 A
Sanitizers	05 U	Effective maintenance program	33 M	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 M	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 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 M	**3. RESIDUE CONTROL**		Export certificates	74 A
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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	SSOPs	82 M
Personal hygiene practices	26 M	Ingredients identification	53 A	HACCP	83 M
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

Att. F-5b

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	4/6/2001	71 -- Danish Crown Saeby	Saeby
			COUNTRY Denmark

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. Birgitte Povlsen, Irma Lahmann, Eric Hald	☐ Acceptable ☒ Acceptable/ Re-review ☐ Unacceptable

COMMENTS:

05 There was no sanitizer in the pre-boning trim area. The DVFA officials ordered immediate correction.

11 Only half the required amount of light was available at inspection surfaces of carcasses on the retained rail. DVFA ordered prompt correction.

17,19 A stack of edible containers, ready for use, was stored under an area of heavy condensation on the ceiling in the corner of one large cutting room. The establishment sent the containers for re-cleaning, but later in the review another piece of equipment used for transporting edible containers was found to be stored in the same location.

18 Heavy condensation was present over a product-flow area at the entrance to the bacon department. The management corrected the situation.

18,33 Heavy rust, flaking paint, and heavy, dried and flaking grease were observed on over-product equipment in the pre-boning trim area. Management officials agreed to clean the area promptly.

26 An edible product worker was observed to contaminate his hands on an inedible container and not wash his hands before returning to work. The DVFA officials took immediate corrective action.

30 Several stainless steel combos were found by the FSIS auditor to have torn plastic covers; other combos had been stacked on some of these. The Veterinarian-In-Charge of the establishment ordered corrections, but neither he nor the management representative took follow-up actions to ensure there were no more; the FSIS auditor looked further and found several others.

82 There was inadequate documentation of operational findings and corrective actions relating to condensation control. DVFA ordered correction.

83 There was inadequate documentation of corrective actions when critical limits for cooler temperatures were exceeded. DVFA ordered correction.

Att. F-6a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 3/26/01	ESTABLISHMENT NO. AND NAME 91 -- Koopmann Slagteri	CITY Silkeborg COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. J.M. Ebbesen, Anna Wolf, Palle Andersen	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] 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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Chlorination procedures	02 O	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	**(d) ESTABLISHMENT SANITATION PROGRAM**		Inspector monitoring	60 A
Sanitizers	05 M	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 M	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 M	Residue program compliance	46 A	Single standard	75 A
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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 O
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOPs	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

Att. F-6b

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3/26/01	91 -- Koopmann Slagteri	Silkeborg
			COUNTRY Denmark

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. J.M. Ebbesen, Anna Wolf, Palle Andersen	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

05 Sanitizing facilities for the splitting saws used at the retained inspection area were inadequate. The DV FA official ordered prompt installation of adequate sterilizers. Three sterilizers on the slaughter floor, at trim stations after the post-mortem inspection, were below the required temperatures. The establishment General Director took immediate corrective action.

19/34 Inadequately cleaned plastic containers were ready for use in one production area. Corrective action was taken immediately by the inspection personnel.

28 A floor cleaner contaminated two edible product containers and two hams. The Veterinarian-In-Charge ordered cleaning of the edible product containers and trimming of the contaminated product.

82 There was some documentation identifying a need for increased attention to maintenance of overhead structures (small amounts of rust and flaking paint in some areas, but it was in need of improvement. The problem was adequately identified and addressed by the Danish internal reviewer, and improved maintenance was ordered.

Att. F-7a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 4/9/2001	ESTABLISHMENT NO. AND NAME 165 -- Hjørring Frysehus	CITY Hjørring COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Birgite Povlsen,Irma Lahmann,Gitte Olesen	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] 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 O	Packaging materials	56 O
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 O	Product reconditioning	31 O	Label approvals	58 O
Back siphonage prevention	03 O	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	**(d) ESTABLISHMENT SANITATION PROGRAM**		Inspector monitoring	60 O
Sanitizers	05 O	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 O
Inspector work space	13 O	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 M	Inspector verification	73 M
Over-product equipment	18 A	**3. RESIDUE CONTROL**		Export certificates	74 A
Product contact equipment	19 O	Residue program compliance	46 O	Single standard	75 A
Other product areas *(inside)*	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 O
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	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 O	HACCP	83 O
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

Att. F-76

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 4/9/2001	ESTABLISHMENT NO. AND NAME 165 -- Hjørring Frysehus	CITY Hjørring COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Birgite Povlsen,Irma Lahmann,Gitte Olesen	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable	

COMMENTS:

45 The protocol for the handling of damaged cartons was not adequately described in the establishment's documentation. (Cartons that arrived damaged or that were damaged on the premises with the contents exposed were returned to the establishment of origin for reinspection and repackaging; less damaged cartons with no product exposed were either repaired or the lids replaced and the original labels affixed to the new lids. The DVFA reviewer ordered updated documentation of the procedures.

73 The veterinarian responsible for the oversight of the facility was not adequately documenting her routine circuit visits, except for the monthly supervisory reports. The DVFA reviewer ordered correction.

5, 13, 19, 22, 27, 29, 31, 37-48, 51-71, 80, 83 NOTE: This is a cold store facility only.

Att. F-8a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 3/20/01	ESTABLISHMENT NO. AND NAME 190 -- Frysehus Aabenraa	CITY Aabenraa COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Henning Petersen, Dr. Olaf Nommensen	EVALUATION ☐ Acceptable ☒ Acceptable/ Re-review ☐ 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 M	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 O
Chlorination procedures	02 O	Product reconditioning	31 U	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	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 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 M	Operational sanitation	35 M	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 O	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 A	**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 A	Inspector verification	73 A
Over-product equipment	18 M	**3. RESIDUE CONTROL**		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 O	Single standard	75 A
Other product areas *(inside)*	20 A	Sampling procedures	47 O	Inspection supervision	76 M
Dry storage areas	21 M	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 O
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 O	SSOPs	82 A
Personal hygiene practices	26 M	Ingredients identification	53 O	HACCP	83 M
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

Att. F-86

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/20/01	ESTABLISHMENT NO. AND NAME 190 -- Frysehus Aabenraa	CITY Aabenraa COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Dr. Henning Petersen, Dr. Olaf Nommensen	EVALUATION ☐ Acceptable ☒ Acceptable/ Re-review ☐ Unacceptable	

COMMENTS:

7/21/33 Dead insects and spider webs were in evidence on slanting windowsills above stored packaging materials. The management official ordered the room to be thoroughly cleaned before the next day's production.

18/30/33 Rust was present on overhead structures in a cooler, with exposed product stored directly underneath. Cleaning and painting were scheduled and measures were put in place to prevent storage of product under the area in question.

19/35 An obvious grease spot on a cutting board was ignored by a worker returning from a break. DVFA officials ordered immediate cleaning and disinfection.

19/33 Approximately one-fourth of the stainless steel combo bins in use were cracked and torn. The establishment manager expressed the opinion that they were acceptable for general use. DVFA officials ordered repair or replacement.

26 Three workers did not wash their hands in the boning room when returning from a break. Another worker hung his apron on a wall hook intended for storage of, and in contact with, a shovel used for meat that had fallen on the floor. The establishment official took immediate corrective actions.

29/31 The dropped meat reconditioning procedure, as demonstrated, was unacceptable, resulting in gross contamination of the meat to be trimmed and of the work surface on which the procedure was performed. The knife was not sanitized after being contaminated. The internal reviewer who was leading the audit stopped the procedure and the meat was condemned.

83 The establishment management had developed no procedures to verify that the HACCP plan was being effectively implemented and functioning as designed. No pre-shipment document review program had been developed or implemented.

Att. F-9a

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 4/3/01	ESTABLISHMENT NO. AND NAME 339 -- Danish Crown Hurup	CITY Hurup COUNTRY Denmark
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. HMEbbesen, ViggoNybyLarsen, CCThorsen	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] 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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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
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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 O	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 A	**5. COMPLIANCE/ECON. FRAUD CONTROL**	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
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Over-product equipment	18 A	**3. RESIDUE CONTROL**		Export certificates	74 A
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Outside premises	24 A	**4. PROCESSED PRODUCT CONTROL**		"Equal to" status	80 A
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Personal hygiene practices	26 A	Ingredients identification	53 O	HACCP	83 A
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O	**COMMENTS MADE ON REVERSE**	

AH.F-96

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	4/3/01	339 -- Danish Crown Hurup	Hurup
			COUNTRY Denmark

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. HMEbbesen, ViggoNybyLarsen, CCThorsen	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

28 Several workers were observed to contaminate their aprons through contact wtih an inedible container in the receiving area. DVFA officials took immediate corrective actions.