



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

APR 18 2007

Dr. Jorge Amaya
Presidente
Servicio Nacional de Sanidad y Calidad Agroalimentaria
Secretaria de Agricultura, Ganaderia, Pesca y Alimentacion
Paseo Colon 367-Piso 9
1063 Buenos Aires
Argentina

Dear Dr. Amaya:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Argentina's meat inspection system August 16 to September 7, 2006. Enclosed is a copy of the final report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 720-3781, at (202) 690-4040 or electronic mail at sally.white@fsis.usda.gov.

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

FINAL

APR 10 2007

**DRAFT FINAL REPORT OF AN AUDIT CARRIED OUT IN
ARGENTINA COVERING ARGENTINA'S MEAT
INSPECTION SYSTEM**

AUGUST 16 THROUGH SEPTEMBER 7, 2006

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority: National Service for Animal Health and Agro-Food Quality (<i>Servicio Nacional de Sanidad y Calidad Agroalimentaria</i>) (SENASA)
DFPOA	Directorate for Products of Animal Origin and Inspection (<i>Dirección Fiscalización de Productos de Origen Animal</i>)
DNFA	National Directorate for Inspection of Foods and Agricultural Products (<i>Dirrección Nacional de Fiscalización Agroalimentaria</i>)
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
<i>Salmonella</i>	<i>Salmonella</i> species
SENASA	National Service for Animal Health and Agro-Food Quality (<i>Servicio Nacional de Sanidad y Calidad Agroalimentaria</i>)
SSOP	Sanitation Standard Operating Procedures
VIC	Veterinarian-In-Charge

1. INTRODUCTION

The audit took place in Argentina from August 16 through September 7, 2006.

An opening meeting was held on August 16, 2006, in Buenos Aires with the Central Competent Authority (CCA). In this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Argentina's meat inspection system.

The auditor was accompanied during the entire audit activities by representatives from the CCA, the National Service for Animal Health and Agro-Food Quality (SENASA), and representatives from the provincial office and local inspection offices.

2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, one provincial office, one laboratory performing analytical testing on United States-eligible product, five bovine slaughter/cutting establishments, and one cold storage facility.

Competent Authority Visits			Comments
Competent Authority	Central	1	Buenos Aires
	Provincial	1	Santa Fe
	Local	6	Establishment level
Laboratories		1	
Bovine Slaughter Establishments		4	
Bovine Processing Establishments		1	
Cold Storage Facilities		1	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Argentina's inspection headquarters and in one provincial office. The third part involved on-site visits to six establishments: five slaughter/cutting establishments and one cold storage facility. The fourth part involved a visit to a private laboratory. Xenobioticos S.R.L. was conducting analyses of field samples for residue testing.

Program effectiveness determinations of Argentina's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of

Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella* species. Argentina's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Argentina and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

In the opening meeting, the auditor explained that Argentina's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Argentina. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing programs for generic *E. coli* and *Salmonella* species.

No special equivalence determinations have been made by FSIS for Argentina.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address:
http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

The following findings were reported in the May/June 2004 FSIS audit:

- SPS- implementation deficiencies were found in four out of 10 establishments audited.
- Post-mortem slaughter inspection procedures for beef heads were not effectively implemented in three out of 10 establishments audited.

The following findings were reported in the September/October 2005 FSIS audit:

- SSOP- implementation deficiencies were found in four out of the 12 establishments audited.
- HACCP- implementation deficiencies were found in seven out of 12 establishments audited.

All deficiencies noted during the last FSIS audit had been addressed and corrected.

6. MAIN FINDINGS

6.1 Government Oversight

There had been no major changes in the CCA organizational structure since the last FSIS audit. The National Service of Animal Health and Agro-Food Quality (*Servicio Nacional de Sanidad y Calidad Agroalimentaria-SENASA*) has the responsibility for carrying out Argentina's meat inspection program including oversight and enforcement of the FSIS regulatory requirements in establishments certified to export to the United States.

6.1.1 Ultimate Control and Supervision

SENASA has ultimate control and supervision over its inspection program.

6.1.2 Assignment of Competent, Qualified Inspectors

Approximately 73 veterinarians and 300 meat inspectors provided direct meat inspection service to those establishments that produce or store U.S. products. All official veterinarians and meat inspectors employed by Argentina's meat inspection program possessed the required educational degree necessary to meet minimum qualifications. These inspection personnel went through introductory training as well as participation in on-the-job training under the supervision of experience veterinarians. Continual training was provided for all inspection personnel as needed. A total of 321 supervisors, coordinators, and VICs participated in a two days special training regarding HACCP, SSOP, and other U.S. requirements in January of 2005 and August of 2006. The provincial offices maintained individual training records of inspection personnel.

6.1.3 Authority and Responsibility to Enforce the Laws

SENASA has the legal authority and the responsibility to enforce U.S. requirements.

6.1.4 Adequate Administrative and Technical Support

SENASA has adequate administrative and technical support to operate its meat inspection program.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents in the Buenos Aires SENASA headquarters office and in one provincial office. The records reviews focused primarily on food safety hazards and included the following:

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

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

6.3.1 Audit of Regional and Local Inspection Sites

The auditor interviewed one Provincial Veterinarian in the Santa Fe province. No concerns arose as a result of that interview.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of six establishments. Four were slaughter/cutting establishments, one was cutting establishment, and one was a cold storage facility. None of the establishments was delisted and none received a Notice of Intent to Delist.

Specific deficiencies are noted in the attached individual establishment audit checklist.

8. RESIDUE LABORATORY AUDITS

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

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

The following laboratory was audited:

- Xenobioticos S.R.L. Laboratory located in Buenos Aires. This is a private laboratory that conducts residue testing for the National Residue Program.

No deficiencies were noted.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, Argentina's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

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

9.1 SSOP

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

9.2 Sanitation Performance Standards

No deficiencies were noted.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product, and the implementation of the requirements for control of Bovine Spongiform Encephalopathy (BSE). The auditor determined that Argentina's inspection system had adequate controls in place. No deficiencies were noted.

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

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: humane handling and humane slaughter, ante-mortem inspection and disposition; post-mortem inspection and dispositions; implementation of HACCP systems in establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

The controls also include ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

Specific deficiencies are noted in the attached individual establishment audit checklists.

11.1 Humane Handling and Slaughter

No deficiencies were observed regarding humane handling or slaughter practices.

11.2 HACCP Implementation.

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

The HACCP programs were reviewed during the on-site audits of the five establishments in which they were required. All of the establishments audited, and except as noted, had adequately implemented the HACCP requirements.

Specific deficiencies are noted in the attached individual establishment audit checklists.

11.3 Testing for Generic *E. coli*

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

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

Testing for generic *E. coli* was properly conducted in all of the four slaughter establishments. Statistical process control techniques had been developed in all the slaughter establishments to evaluate the results as required.

11.4 Testing for *Listeria monocytogenes*

None of the six establishments audited were producing any ready-to-eat products for export to the United States. Therefore, the requirements for testing for *Listeria monocytogenes* did not apply to these establishments.

12. RESIDUE CONTROLS

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

Argentina's National Residue Testing Plan for 2006 was being followed and was on schedule.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection

Inspection was being conducted daily in all the establishments audited.

13.2 Testing for *Salmonella* species

Argentina has adopted the FSIS regulatory requirements for testing for *Salmonella* species.

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

Testing for *Salmonella* species was properly conducted in all of the four establishments.

13.3 Species Verification

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

13.4 Monthly Reviews

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

13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

No livestock or meat was imported from other countries for use in U.S.-eligible product.

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

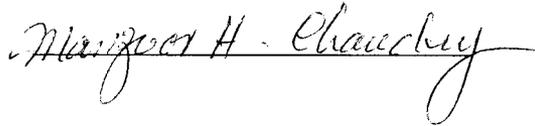
14. CLOSING MEETING

A closing meeting was held on September 7, 2006, in Buenos Aires with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.



Dr. Nader Memarian
Senior Program Auditor



15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

Foreign Country Response to Draft Final Audit Report (*no comments received*)

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Friar BV.H. Yrigoyen 298 Reconquista, Santa Fe	2. AUDIT DATE 08/25/2006	3. ESTABLISHMENT NO. 1970	4. NAME OF COUNTRY Argentina
	5. NAME OF AUDITOR(S) Dr. Nader Memarian		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Est. 1970, Friar, (Slaughter and Boning Operation)
Location: Reconquista, Argentina
Date: 08/25/2006

- 22/51 A) The establishment's HACCP verification records did not include time for each entry as required in 9CFR part 417.5(b).
- B) The HACCP verification records did not document verification procedures and results of ongoing verification as required in 9 CFR part 417.5(a)(3).

61. NAME OF AUDITOR
Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE
08-25-06
Nader Memarian

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Quick Food S.A. Villa Mercedes San Luis	2. AUDIT DATE 08/29/2006	3. ESTABLISHMENT NO. 1113	4. NAME OF COUNTRY Argentina
	5. NAME OF AUDITOR(S) Dr. Nader Memarian		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Est. 1113, Quick Food S.A. (Slaughter and Boning Operation)
Location: Villa Mercedes, Argentina
Date: 08/29/2006

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

61. NAME OF AUDITOR

Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE

08-29-06
Nader Memarian

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Quick Food S.A. AV. Jorge Ortiz 2653 San Jorge, Santa Fe	2. AUDIT DATE 08/23/2006	3. ESTABLISHMENT NO. 1014	4. NAME OF COUNTRY Argentina
	5. NAME OF AUDITOR(S) Dr. Nader Memarian		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Est. 1014, Quick Food S.A. (Slaughter and Boning Operation)
Location: San Jorge, Argentina
Date: 08/23/2006

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

61. NAME OF AUDITOR
Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE

Nader Memarian 08-23-06

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Friar S.A. Barrio Inquimar Desvio Arijon, Santa Fe	2. AUDIT DATE 08/22/2006	3. ESTABLISHMENT NO. 267	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Est. 267, Friar S.A. (Cold Storage)
Location: Santa Fe, Argentina
Date: 08/22/2006

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

61. NAME OF AUDITOR
Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE
Nader Memarian 08-22-06

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Arre Beef S.A. Perez Millan	2. AUDIT DATE 08/31/2006	3. ESTABLISHMENT NO. 2082	4. NAME OF COUNTRY Argentina
	5. NAME OF AUDITOR(S) Dr. Nader Memarian		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

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

60. Observation of the Establishment

Est. 2082, Arre Beef S.A. (Slaughter and Boning Operation)
Location: Perez Millan, Argentina
Date: 08/31/2006

- 22/51 A) The establishment's HACCP Monitoring records did not include time for each entry as required in 9CFR part 417.5(b).
- B) The establishment HACCP verification records for CCP1 did not document the results of ongoing verification as required in 9 CFR part 417.5(a)(3).

61. NAME OF AUDITOR
Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE

Nader Memarian 08-31-06


United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Macellarius S.A. Juston Daract 2151 Ciudad Evita	2. AUDIT DATE 8/18/2006	3. ESTABLISHMENT NO. 2676	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Est. 2676, Macellarius, (Boning Operation)
Location: Ciudad Evita, Argentina
Date: 08/18/2006

- 18/51 The establishment did not follow its monitoring frequency for CCP-1 (receiving product's temperature) in accordance to its HACCP plan as required in 9CFR part 417.4.
- 19/51 Ongoing verification activities did include direct observation of monitoring activities {9CFR part 417.4(a)(2)(ii)}.
- 22/51 The establishment's HACCP monitoring records did not include time for each entry {9CFR part 417.5(b)}.

61. NAME OF AUDITOR
Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE
08-18-06
Nader Memarian

Country Response Not Received