



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

FEB 1 - 2001

Dr. Francisco Rodas  
Sub-Director Technilo de Salud Animal  
Boulevard Mirflores, Avenue La FAO  
Cotiguo a INJUPEM  
3er Edificio, 3er Nivel  
Tegucigalpa, Honduras, C.A.

Dear Dr. Rodas:

The Food Safety and Inspection Service conducted an on-site audit of Honduras' meat inspection system from March 21 through 29, 2000. Enclosed is a copy of the final audit report. Honduras' comments on the draft final audit report have been included as an attachment to the enclosed final audit report.

If you have any questions regarding the audit or need additional information, please contact me at (202) 720-3781. My fax number is (202) 690-4040. I can also be reached by email at [sally.stratmoen@usda.gov](mailto:sally.stratmoen@usda.gov).

Sincerely,

Ms. Sally Stratmoen, Acting Director  
International Policy Division  
Office of Policy, Program Development  
and Evaluation

Enclosure



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 HONDURAS MARCH 21 THROUGH MARCH 29, 2000

### INTRODUCTION

#### Background

This report reflects information that was obtained during an audit of Honduras' meat inspection system from March 21 through March 29, 2000. Two establishments seeking certification to export meat to the United States were audited. Both of these were slaughter and boning establishments.

The last audit of the Honduran meat inspection system was conducted in October 1997. Five establishments were audited: three were acceptable (8, 9, 12), one was evaluated as acceptable/re-review (4), and one was unacceptable (7). The major concerns of this review were: Update the boneless meat reinspection criteria and documents to reflect the zero-tolerance for ingesta and ensure that the establishment assume responsibility for boneless meat reinspection and that in-plant inspection personnel verify the establishment's activities, ensure that the written *E.coli* sampling program and SSOP meet U.S. requirements, and also make sure that in-plant inspection personnel verify and validate the establishment's compliance with the SSOP.

The only fresh product eligible for export to the United States is beef. Pork and poultry must be cooked to be eligible for export to the United States. During calendar year 1999, Honduran establishments exported around one million pounds of beef to the U.S. There were no port-of-entry rejections. There have been no exports to the U.S. during year 2000.

#### PROTOCOL

This on-site audit was conducted in three parts. One part involved visits with Honduran national meat inspection officials to discuss oversight programs and practices, including enforcement activities. The second was conducted by on-site visits to establishments. The third was a visit to a laboratory that performs analytical testing of field samples for the national residue testing program, and the culturing of field samples for the presence of microbiological contamination with *Salmonella*.

Program effectiveness determinations focused on 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. Honduras' inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent, and degree to which findings impacted on food safety and public health, 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.

## RESULTS AND DISCUSSION

### Summary

Based on the performance of the individual establishments, Honduras' "In-Plant Inspection System Performance" was evaluated as In-Plant System Controls In Place.

Effective inspection system controls were found to be in place in both 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.

### Entrance Meeting

On January 20, an entrance meeting was held at the Tegucigalpa offices of the Honduran National Service of Animal and Plant Health (SENASA), and was attended by Dr. Francisco Rodas, Sub-Director of SENASA; Dr. Pedro Mendoza, Chief of Official Inspection Service of Animal Products (SIOPOA); Dr. Alberto Cruz, National Supervisor of SIOPOA; Dr. Francisco Ordonez, Regional Supervisor of SIOPOA; Dr. Pedro Barahona, Chief of Meat Section of SIOPOA; Dr. Max Rivera, Director of National Residue Laboratory (ANEDEC); Mr. Raul Saybe, Chief of Dairy Section of SIOPOA; Ms. Gloria De Guzman, Translator; Mr. Omar Gonzales, Agriculture U.S. Embassy and Dr. M. Douglas Parks, International Auditor, USDA. Topics of discussion included the following:

1. Compliance and enforcement
2. Inspection Service training
3. Various requests from USDA Policy, e.g. species testing, residue questionnaire, microbiology testing, and laboratory responsibilities.
4. On-site visits and in-plant records audit.
5. Itinerary

## Headquarters Audit

There had been no changes in the organizational structure or upper levels of inspection staffing since the last U.S. audit of Honduras' inspection system in October 1997. 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.

Since there are only two establishments seeking U.S. Certification, both establishments were visited and the records were audited at the same time as the on-site visit. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were seeking certification to export to the U.S.
- Training records for inspectors and laboratory personnel.
- Label approval records such as generic labels.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- Pathogen reduction and other food safety initiatives such as SSOPs, HACCP programs, generic *E. coli* testing and *Salmonella* testing.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.
- Enforcement records including examples of criminal prosecution, consumer complaints, recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

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

## Government Oversight

All inspection veterinarians and inspectors in establishments certified by Honduras as eligible to export meat products to the United States were full-time SENASA employees, receiving no remuneration from either industry or establishment personnel.

## Establishment Audits

Two establishments were seeking certification to export meat and meat products to the United States at the time this audit was conducted. Both establishments were visited for on-site audits. In both of the establishments visited, both SENASA 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 audit, emphasis was placed on the application of procedures and standards that were equivalent to U.S. requirements. Information about the following risk areas was also collected:

1. Government oversight of accredited, approved, and private laboratories.
2. Intra-laboratory quality assurance procedures, including sample handling.
3. Methodology.

The Residue National Laboratory (ANEDEC) in Tegucigalpa was audited on March 27, 2000.

Except as noted below, 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 the analyses were acceptable. No compositing of samples was done.

The check sample program did meet FSIS requirements. In most sections of the laboratory, spiked samples were routinely run and were considered to be check samples.

Honduras' microbiological testing for *Salmonella* was being performed in this government laboratory. One of these, the Laboratorio Nacional De Analisis De Residuos Quimicos y Microbiologicos (LANAR) was audited. These criteria are:

1. The laboratory was accredited/approved by the government.
2. The laboratory had properly trained personnel, suitable facilities and equipment, a written quality assurance program, and reporting and record-keeping capabilities.
3. Results of analyses were being reported simultaneously to the government and establishment.

### Establishment Operations by Establishment Number

The following operations were being conducted in the two establishments:

Beef slaughter and boning – two establishments (4 and 12)

### SANITATION CONTROLS

Based on the on-site audits of establishments, Honduras' inspection system had controls in place for the following:

1. Contamination control
2. Disease control

3. Residue control
4. Processed product control
5. Compliance/Economical Fraud control

### 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 variations.

### Cross-Contamination

Variations of Sanitary dressing procedures were noted in establishment 12 as follows: A few beef tails, ready to be shipped and stored in the product cooler, were contaminated with feces and multiple hairs; beef esophagi that were ready to be packed, were not split open completely, thus providing high probability of unseen ingesta; skin flaps from the neck were reflected and held up by a skin penetrating hook higher on the neck

### Product Handling and Storage

Boxed product destined for domestic or export sales were not marked as such and were stored in the same freezer in establishment 4. An edible product recovery tray with holes, located under a conveyor belt, was placed directly on the floor, and a product box, ready for use, was stained with blood and residues from the previous day's use in establishment 12.

### ANIMAL DISEASE CONTROLS

Honduras' 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

Honduras' National Residue Testing Plan for 2000 was being followed, and was on schedule. The Honduran 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 Honduran inspection system had controls in place to ensure adequate humane slaughter, slaughtering, processing (boning and cutting), packaging and storage of product.

### HACCP Implementation

All establishments approved to export meat 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 inspection program. The data collection instrument used accompanies this report (Attachment B).

The HACCP programs were found to meet the basic FSIS regulatory requirements.

### Testing for Generic *E. coli*

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

Both 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 meat products intended for Honduran domestic consumption from being commingled with products eligible for export to the U.S.

## ENFORCEMENT CONTROLS

### Inspection System Controls

The SENASA inspection system controls [ante-and post-mortem inspection procedures and dispositions, control of restricted product and inspection samples, control and disposition of dead, dying, diseased or disabled animals, 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 counties 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

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

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

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

At the time of this audit, Honduras was not exempt from the species verification testing requirement. The auditor verified that species verification testing was being conducted in accordance with FSIS requirements.

### MONTHLY REVIEWS

These reviews were being performed by the Honduran equivalent of Circuit Supervisors. All were veterinarians with experience. Dr. Francisco Ordonez was in charge of these reviews

The internal review program was applied equally to both export and non-export establishments. Internal review visits were announced in advance and were conducted by individuals, at least once monthly, and sometimes more often. The records of audited establishments were kept in the inspection offices of the individual establishments. 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, a supervisor is empowered to conduct an in-depth review, and the results are reported to SENASA for evaluation; they formulate a plan for corrective actions and preventive measures to be completed before relistment.

After observing the internal reviewers' activities in the field, the auditor was confident in their professionalism, thoroughness, and knowledge of U.S. requirements, and in the effectiveness of Honduras' internal review program as a whole.

### Enforcement Activities

On 15 Feb 2000, new laws were enacted to join domestic and export rules and regulations and make them the same. Also see enclosed attachment of recent enforcement cases. They are in Spanish and will need to be translated for perusal.

## EXIT MEETING

An exit meeting was conducted in Tegucigalpa on March 28, 2000. The Honduran participants were; Dr. Francisco Rodas, Sub-Director of SENASA; Dr. Perdo Mendoza, Chief of SIOPOA; Dr. Alberto Cruz, National Supervisor of SIOPOA; Dr. Pedro Barahona, Chief of Meat Section of SIOPOA; Dr. Max Rivera, Director of Laboratory, ANEDEC; Mr. Omar Gonzales, Agriculture U.S. Embassy; Ms. Gloria DeGuzman, Translator and Dr. M. Douglas Parks, International Auditor USDA. The following topics were discussed:

1. The results of the on-site audits. All Honduran officials gave assurances that the deficiencies found in the establishments would be corrected to satisfactory level and done immediately. The following deficiencies were corrected on-the-spot immediately:

- Unmarked boxes for export and domestic sale.

- Esophagi not completely split.

- Residues in a grinder and a box.

- Edible product tray on the floor.

- Poor neck flap retention method.

- Dripping condensation in a product trafficway.

- The dressing procedure and the inspection procedure for tails was changed and intensified.

Other deficiencies were handled as follows:

- The plans for *E. coli* and *Salmonella* testing will be revised to reflect the immediate changes that were put in place.

- The plastic in the product investigation was started immediately.

- The revisions necessary for the HACCP plan, more specific critical limits and limits for CCP #5, will be done as soon as possible.

- The SSOP plan will be updated and signed very soon.

Both establishments were rated as acceptable.

2. The results of the laboratory audit: The findings were satisfactory.
3. The inspection force training program: adequate results.
4. The unanswered letters from Policy. They were re-sent to the embassy.
5. Compliance records: Satisfactory.

## CONCLUSION

The inspection system of Honduras was found to have effective controls to ensure that product destined for export to the United States was produced under conditions equivalent to those which FSIS requires in domestic establishments

Two establishments were audited: both were acceptable. The deficiencies encountered during the on-site establishment audits, in those establishments which were found to be acceptable, were adequately addressed to the auditor's satisfaction.

Dr. M. Douglas Parks  
International Audit Staff Officer

(signed) Dr. M. Douglas Parks

## 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 form
- F. Individual Foreign Establishment Audit Forms
- G. Written Foreign Country's Response to the Draft Final Audit Report
- H. FSIS Response(s) to Foreign Country Comments (when it becomes available)

**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
4	√	√	√	√	√	√	√	√
12	√	√	√	√	√	√	√	no

### 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 had conducted a hazard analysis.
3. The analysis includes food safety hazards likely to occur.
4. The analysis includes the intended use of or the consumers of the finished product(s).
5. 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.
6. All hazards identified in the analysis are included in the HACCP plan; the plan lists a CCP for each food safety hazard identified.
7. The HACCP plan specifies critical limits, monitoring procedures, and the monitoring frequency performed for each CCP.
8. The plan describes corrective actions taken when a critical limit is exceeded.
9. The HACCP plan was validated using multiple monitoring results.
10. *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.*
11. The HACCP plan's record-keeping system documents the monitoring of CCPs and/or includes records with actual values and observations.
12. The HACCP plan is dated and signed by a responsible establishment official.

The results of these evaluations were as follows:

Est. #	1. Flow diagram	2. Hazard analysis conducted	3. All hazards identified	4. Use & users included	5. Plan for each hazard	6. CCPs for all hazards	7. Monitoring is specified	8. Corr. actions are described	9. Plan validated	10. Adequate verific. procedures	11. Adequate documentation	12. Dated and signed
4	√	√	√	√	√	√	No	√	√	√	√	√
12	√	√	√	√	√	√	No	√	√	√	√	√

### Data Collection Instrument for Generic *E. coli* Testing

Each 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 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.

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
4	√	√	no	√	√	√	√	√	√	√
12	√	√	√	√	√	√	√	√	√	√

### Data Collection Instrument for *Salmonella* testing

Each slaughter 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) are 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
4	√	√	N/A	√	√	√
12	√	√	N/A	No	√	√

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

REVIEW DATE

27/Mar/00

NAME OF FOREIGN LABORATORY

LABORATORIO NACIONAL DE ANALISIS DE  
 RESIDUOS QUIMICOS Y MICROBIOLOGICOS  
 (LANAR)

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY

SENASA

CITY & COUNTRY

TEGUCIGALPA  
 HONDURAS

ADDRESS OF LABORATORY

PO Box 3416  
 TEGUCIGALPA, HONDURAS

NAME OF REVIEWER

M. Douglas PARKS DMV

NAME OF FOREIGN OFFICIAL

Dr Max RIVERA

Residue Code/Name		100	111	300	200	203	700	500	800	902	SPP VEP.	E. col.	Sal- mon.
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE										
	Sample Handling	01	A	A	A	A	A	A	A	A	A	A	A
	Sampling Frequency	02	A	A	A	A	A	A	A	A	A	A	A
	Timely Analyses	03	A	A	A	A	A	A	A	A	A	A	A
	Compositing Procedure	04	A	A	A	A	A	A	A	A	0	0	0
	Interpret Comp Data	05	A	A	A	A	A	A	A	A	0	0	0
Data Reporting	06	A	A	A	A	A	A	A	A	A	A	A	
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A	A	A	A	A	A
	Correct Tissue(s)	08	A	A	A	A	A	A	A	A	A	A	A
	Equipment Operation	09	A	A	A	A	A	A	A	A	A	A	A
	Instrument Printouts	10	A	A	A	A	A	A	A	A	A	A	A
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A	A	A	A	A	A
	Recovery Frequency	12	A	A	A	A	A	A	A	A	0	0	0
	Percent Recovery	13	A	A	A	A	A	A	A	A	0	0	0
	Check Sample Frequency	14	A	A	A	A	A	A	A	A	A	A	A
	All analyst w/Check Samples	15	A	A	A	A	A	A	A	A	A	A	A
	Corrective Actions	16	A	A	A	A	A	A	A	A	A	A	A
International Check Samples	17	A	A	A	A	A	A	A	A	A	A	A	
REVIEW PROCEDURES	Corrected Prior Deficiencies	18											
OTHER REVIEW		19											
		20											

SIGNATURE OF REVIEWER

*M Douglas Parks DMV*

DATE

27 March 2000

FOREIGN PLANT REVIEW FORM

REVIEW DATE  
 3/24/00

ESTABLISHMENT NO. AND NAME  
 Empacadora Rancho Lorenzo Est # 04

CITY  
 Catacamas, Olancho  
 COUNTRY  
 Honduras

NAME OF REVIEWER  
 M. Douglas Parks DVM

NAME OF FOREIGN OFFICIAL  
 Dr. Jorge Bolivar

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 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 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 A
Sanitizers	05 M	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 M
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 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		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	3/24/00	Empacadora Rancho Lorenzo Est # 04	Catacamas, Olancho
			COUNTRY
			Honduras
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
M. Douglas Parks DVM	Dr. Jorge Bolivar	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

30,72 Boxed product destined for domestic or export sales were not marked as such and were stored in the same freezer.

05 The carcass split saw was not adequately sanitized due to an undersized sanitizer tank.

SSOP The program specifies that the fabrication room be maintained at or less than 40 F and does not reflect the current policy of maintaining it at 50 F or less. The program needs to up-dated.

HACCP The critical limits for all CCP's are too general and need to be specific.

E.coli Testing The procedure fails to designate the plant location for sample collecting.

FOREIGN PLANT REVIEW FORM

REVIEW DATE: 3/22/00  
ESTABLISHMENT NO. AND NAME: Empacadora Continental Est. 12

CITY: San Pedro Sula  
COUNTRY: Honduras

NAME OF REVIEWER  
M. Douglas Parks DVM

NAME OF FOREIGN OFFICIAL  
Dr. Danilo A. Ramirez

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 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 U	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 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 M	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 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 M		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/22/00	ESTABLISHMENT NO. AND NAME Empacadora Continental Est. 12	CITY San Pedro Sula
			COUNTRY Honduras
NAME OF REVIEWER M. Douglas Parks DVM	NAME OF FOREIGN OFFICIAL Dr. Danilo A. Ramirez	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 27 Beef tails, ready to be shipped and stored in the product cooler, were contaminated with feces and multiple hairs.
- 27 Beef esophagi that were ready to be packed, were not split open completely, thus providing high probability of unseen ingesta.
- 27 Skin flaps from the neck were reflected and held up by a skin penetrating hook higher on the neck.
- 34 A ground beef mixer, ready for use, contained residues from previous day's uses.
- 17 Dripping condensate, from overhead structures not cleaned and sanitized daily, was falling into exposed product trafficways.
- 30 An edible product recovery tray with holes, located under a conveyor belt, was placed directly on the floor.
- 30 A product box, ready for use, was stained with blood and residues from the previous day's use.
- 52 Plastic pieces that were discovered in the product for four times on four consecutive days was not investigated nor was preventative action initiated and recorded.

SSOP The program was not signed and dated by a responsible company official.

HACCP There were no limits in the program for CCP #5

Salmonella The program did not provide for random selection of the sample nor was it selected randomly.



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**( SENASA )**

OPTIONAL FORM 99 (7-90)

*Urgent*

**FAX TRANSMITTAL**

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Tegucigalpa, M.D.C.  
November 30, 2000

To <i>Ghias Mughal</i>	From <i>Richard Brown</i>
Dept./Agency <i>FSIS, TSC</i>	Phone # <i>202-690-2679</i>
Fax # <i>402-221-7438</i>	Fax # <i>202-720-7990</i>

NSN 7540-01-317-7368 5099-101 GENERAL SERVICES ADMINISTRATION

**Mr. MARK MANIS**  
**Director International Policy Division**  
**Food Safety and Inspection Service, USDA**  
**1400 Independence Avenue SW**  
**Room 4434 South**  
**Washington, D.C. 20250**

Dear Mr. Manis:

I am answering your note of October 17 of the present year referring to the comments on the auditing carried out from March 21 to 29, by Doctor Douglas Parks, USDA-FSIS International Auditor.

I am pleased to inform you that the Honduras inspection services has effective controls to assure that the product destined to the United States is produced under equivalent conditions to those required by the FSIS to the national establishments.

On that date the following two establishments were examined for chilled bovine meat export: Rancho Lorenzo Packaging Plant, located in the City of Catacamas, under the supervision of Veterinarian Doctor Jorge Bolívar, and Continental Packaging Plant located in the city of San Pedro Sula, Cortés under the responsibility of Doctor Danilo Ramírez. The National Laboratory of Chemical and Microbiological Residues Analysis (LANAR), for which Doctor Max Alexis Rivera is responsible, was also examined.

The evaluation of the Individual Establishments and the Laboratory included the following:

- Internal Review Report
- Supervision visits to the establishments in process of obtaining the United States Export Certificate
- Registry of the laboratory inspectors and personnel capabilities.

**SAG**

PRODUCIENDO MAS CONSERVAREMOS LA PAZ

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- Registry of labels approval, such as generic labels.
- New laws and implementation documents, such as regulations, notifications, instructions and guidelines.
- Residues laboratory sampling and analysis
- Pathogen reduction and other food safety initiatives, such as: **SSOPs**, and **HACCP** Programs, **E. Coli** generic tests and **Salmonella** tests
- Sanitation, slaughtering and processing inspections procedures and standards
- Control of cattle products with such conditions as tuberculosis, cisticercosis, etc. and of non-edible and condemned products
- Export products inspection and control, including export certificates
- Application registries, including examples of criminal prosecution, consumers complains, product withdrawals and seizure, and control of products that do not comply the standards; and retention, suspension, withdrawal of the inspection services or des-enlisting of an establishment that has been certified to export products to the United States.

We are pleased to know that each one of these evaluations is equivalent to that of the **USDA-FSIS**, in an acceptable range, and that the differences found by the International Auditor, **Doctor Douglas Parks**, were immediately corrected at a satisfactory level. They, as well as the whole Meat Official Inspection System have been periodically followed up to comply with the **SSOPs** and the **E. Coli** Generic Tests, **Salmonella** Test, **HACCP** System and with the Chemical and Microbiological Residues Analysis National Program so that the Meat Inspection Official Services maintains its equivalence in an acceptable range with that of the Unites States.

We agree with the auditing carried out by **Doctor Parks**, which is a guarantee for us that the products that Honduras processes at the **Rancho Lorenzo (C&D, S. de R. L.)** and the **Continental** establishments comply with the hygienic and sanitary measures required to guarantee the quality and innocuousness of fresh chilled meat of bovine origin.

We take this opportunity to consult to you about the elimination of the species test that we have requested since the audited export establishments

Oficinas Principales: Boulevard Miraflores, Avenida La Fao, Tegucigalpa, M.D.C., Honduras, C.A.  
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**SERVICIO NACIONAL DE SANIDAD AGROPECUARIA  
(SENASA)**

PRODUCIENDO MAS CONSERVAREMOS LA PAZ

only slaughter meat of bovine origin and comply with all the regulations required by USDA.

Sincerely,



*Rodas Ch.*

**Francisco Rodas Ch.**

**Chief Director of Animal Health**

**Cc: Ing. Héctor Suazo, Agricultural Specialist, American Embassy**

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