United States Department of Agriculture
Food Safety and Inspection Service
Washington, D.C. 20250

Dr. Omar Toro
General Director
Servicio Nacional de Sanidad Agropecuaria (SENASA)
Secretaría de Agricultura y Ganadería (SAG)
Ave. La FAO, Boulevard Miraflores
Contiguo a INJUPEM
Edificio SENASA, 3er Piso
Tegucigalpa, M.D.C.
Honduras

FEB 19 2009

Dear Dr. Toro:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Honduras' meat inspection system April 2 through April 16, 2008. Comments to the draft final report were received from the government of Honduras and have been included as an attachment to the final report. Enclosed is a copy of the final audit report. We apologize for the delay in the submission of this report

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 205-3873, by facsimile at (202) 720-0676, or electronic mail at manzoor.chaudry@fsis.usda.gov.

Sincerely,

Manzoor H. Chaudry, DVM

Manzoor Chaudry
Deputy Director
International Audit Staff
Office of International Affairs

Enclosure

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

U. S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
OFFICE OF INTERNATIONAL AFFAIRS
INTERNATIONAL AUDIT STAFF
WASHINGTON, DC
202-205-3873
FAX 202-720-0676

MEMORANDUM

FEB 19 2009

TO: Ana Gomez, Agricultural Specialist
Office of Agricultural Affairs, US Embassy
Avenida La Paz
Tegucigalpa, Honduras

FROM: Manzoor Chaudry
Deputy Director
International Audit Staff, OIA, FSIS, USDA

SUBJECT: FSIS FINAL AUDIT REPORT FOR HONDURAS

Dear Ms. Gomez,

Please deliver the attached final audit report to Dr. Omar Toro, General Director, Servicio Nacional de Sanidad Agropecuaria (SENASA), Secretaria de Agricultura y Ganaderia (SAG). Please contact me via email at manzoor.chaudry@fsis.usda.gov, if you have any further questions.

Best regards,

Manzoor H. Chaudry, DVM
Manzoor Chaudry

cc list:

Robert Hoff, Counselor, US Embassy, Guatemala City
Ana Gomez, Agricultural Specialist, US Embassy, Tegucigalpa
Maria Bennaton, Minister, Embassy of Honduras
OSTA/FAS
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Honduras Country File

FSIS:OIA:IAS:DIRECTOR:202-205-3873:Honduras
FINAL AUDIT LETTER February 19, 2009

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

APRIL 2 THROUGH APRIL 16, 2008

Food Safety and Inspection Service
United States Department of Agriculture

TABLE OF CONTENTS

1. INTRODUCTION

2. OBJECTIVE OF THE AUDIT

3. PROTOCOL

4. LEGAL BASIS FOR THE AUDIT

5. SUMMARY OF PREVIOUS AUDITS

6. MAIN FINDINGS
   6.1 Government Oversight
   6.2 Headquarters Audit

7. ESTABLISHMENT AUDITS

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

9. SANITATION CONTROLS
   9.1 SSOP
   9.2 Other Sanitation Concerns

10. ANIMAL DISEASE CONTROLS

11. SLAUGHTER/PROCESSING CONTROLS
   11.1 Humane Handling and Slaughter
   11.2 HACCP Implementation
   11.3 Testing for Generic *Escherichia coli*
   11.4 Testing for *Listeria monocytogenes*
   11.5 Testing for *Escherichia coli* O157:H7

12. RESIDUE CONTROLS

13. ENFORCEMENT CONTROLS
   13.1 Daily Inspection
   13.2 Testing for *Salmonella* Species
   13.3 Species Verification
   13.4 Periodic Reviews
   13.5 Inspection System Controls

14. CLOSING MEETING

15. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

AI	Auxiliary Inspector
CCA	Central Competent Authority
CVO	Chief Veterinary Officer
E. coli	Generic *Escherichia coli*
FSIS	Food Safety and Inspection Service
FSD	*Food Safety Division*
LANAR	*Laboratorio Nacional de Analisis de Residuos*, National Laboratory of Residue Analysis
NOID	Notice of Intent to Delist
PR HACCP	Pathogen Reduction, Hazard Analysis and Critical Control Point Systems
SAG	*Secretaria de Agricultura y Ganaderia*, or Department of Agriculture and Livestock
SENASA	*Servicio Nacional de Sanidad Agropecuaria* or Nacional Service of Plant and Animal Health
SRM	Specified Risk Material
SSOP	Sanitation Standard Operating Procedures
Salmonella	*Salmonella* species
VIC	Veterinarian-In-Charge

1. INTRODUCTION

The audit took place in Honduras from April 1, 2008, through April 16, 2008.

An opening meeting was held on April 1 in Tegucigalpa with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the details of the audit itinerary, and requested additional information needed to complete the audit of Honduras' meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the *Secretaria de Agricultura y Ganaderia*, or Department of Agriculture and Livestock, and representatives from the local inspection offices.

2. OBJECTIVE OF THE AUDIT

This 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 Senior International Audit Officer visited the following sites: the headquarters of the CCA, the two laboratories performing analytical testing on U.S.-destined product, and the two slaughter-and-processing establishments eligible to export to the United States.

Competent Authority Visits		Comments
Competent Authority	2	Tegucigalpa
Laboratories	2	Tegucigalpa
Meat Slaughter and Processing Establishments	2	San Pedro Sula, Catacamas

3. PROTOCOL

The official 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 Honduras' inspection headquarters offices. The third part involved on-site visits to the two beef slaughter and processing establishments certified by Honduras as eligible to export to the United States. The fourth part involved visits to two government-owned and -operated laboratories. The *Laboratorio Nacional de Analisis de Residuos* (LANAR) was conducting analyses of field samples for Honduras' national residue control program and *Salmonella* species.

Program effectiveness determinations of Honduras' inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP); (2) animal disease controls;

(3) slaughter/processing controls, including the implementation and operation of Hazard Analysis/Critical Control Point (HACCP) programs and the testing program for generic *E. coli*; (4) residue controls; 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. The auditor also assessed how inspection services are carried out by Honduras 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.

During the opening meeting, the auditor explained that Honduras' inspection system would be audited in accordance with two areas of focus. First, the auditor would audit against FSIS requirements. These include daily inspection in all certified establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and FSIS' requirements for HACCP, SSOP, testing for generic *E. coli* and *Salmonella* species.

Second, the auditor would audit against any equivalence determinations that have been made by FSIS for Honduras under provisions of the Sanitary/Phytosanitary Agreement. Currently, no special equivalence determinations are in effect for Honduras.

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.) and
- 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:
http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp.

The last two FSIS audits of Honduras' inspection system were conducted in October 2005 and January 2007.

The following deficiencies were identified during the audit in October 2005:

- Several sanitizers near the head removal station were not maintained at the required temperature of 180°F. (82°C.).
- Cable above exposed product in the product weighing area was covered with a thick layer of dust and grease.

- Stacks of folded cartons for packaging edible meat product were stored under unsanitary conditions.

- The dressing room for women was not provided with paper towels and toilet seats were in bad repair.

- The holding pen for cattle had numerous bolts protruding from the wall into the pen, which were a potential source of injury to the animals.

The following deficiencies were identified during the audit in January 2007:

- During pre-operational sanitation inspection in the equipment and utensils wash room, flaking paint was found in cleaned metal containers used for edible product.

- Rail dust and flaking paint were observed on three carcasses in the boning area during operational sanitation inspection.

- A conveyor belt used for edible product was observed with holes and cracks that rendered it difficult to clean and provided the potential for product adulteration.

- A carcass was contacting the floor in the boning room.

- During pre-operational sanitation inspection, rust was observed above exposed moving carcasses on the doorway connecting the chiller with the boning room.

- Condensation was observed on a refrigeration unit above carcasses in the chiller and above metal carts used for transporting edible product in the boning room.

- Remnants of spinal cords were observed in two carcasses in the cooler and the boning room, resulting in a deviation from the Critical Limit for CCP1, which identifies SRM as a hazard.

- According to the laboratory's QC manual, analysis of all compounds is to be completed within fourteen days of sample receipt in the lab. The analyses of two samples for chlorinated hydrocarbon were not completed until thirty days after sample received because the supply of one of the chemicals required for the determination had run out and the replacement had to be ordered from Germany.

6. MAIN FINDINGS

6.1 Government Oversight

The office of the *Servicio Nacional de Sanidad Agropecuaria* or Nacional Service of Plant and Animal Health (SENASA) is under the umbrella of the *Secretaria de agricultura y Ganaderia*, or Department of Agriculture and Livestock (SAG). The *Food Safety Division* (FSD) is Honduras' Central Competent Authority and is responsible for providing government oversight of Honduras' meat inspection programs. Additionally, the FSD has direct authority over the government of Honduras' National Laboratory of Residue Analysis. This official government laboratory performs chemical and microbiological analytical testing of meat products exported to the United States.

A reorganization of the structure of the meat inspection system went into effect on October 2006. The main purpose of this reorganization was to facilitate direct contact between SENASA and FSD. All inspection personnel assigned to establishments certified to export meat to the United States are full-time government employees receiving no compensation from either industry or establishment personnel. Inspection personnel can hold outside employment provided it does not serve as a conflict of interest with their inspection duties.

Meat export certificates are controlled by the Chief Veterinary Officer (CVO) and are signed and distributed on an as-needed basis to the official inspection personnel stationed at the certified establishments. Additionally, the CVO maintains documented control of all official government seals and stamps. The Veterinarians-in-Charge (VIC's) in the two establishments certified as eligible to export to the United States maintain physical control of all assigned government seals and stamps.

6.1.1 CCA Control Systems

The FSD is headed by a CVO and three National Supervisors, of which one National Supervisor has the responsibility for oversight of Honduras' meat and poultry establishments. During this audit, this National Supervisor accompanied the FSIS auditor and served as an audit leader for the two establishment audits.
SENASA has eight regional offices that provide only administrative functions (not over side) relative to the meat establishments certified to export meat to the United States. Additionally, the FSD has authority over live animal issues in Honduras relative to livestock and poultry movements and disease.

6.1.2 Ultimate Control And Supervision

At each certified establishment, the VIC has the authority to cease the establishment's production operations any time the wholesomeness and safety of the product is jeopardized. The VIC reports directly to the area supervisor for meat and poultry and to the CVO regarding enforcement activities. The VIC uses "Corrective Action Demands (DAC)" as the official government documentation for citing the establishment for non-compliance activities. A decision to suspend the operations of an establishment for non-compliance or to delist an establishment from exporting to the United States is the joint

responsibility of the VIC, the National Supervisor, and the CVO. The CVO will make the ultimate decision after consulting with his immediate supervisor.

The VIC has direct supervision over other inspection personnel assigned to certified establishments. In the two establishments certified to export meat to the United States, the FSD has the inspection personnel to carry out the FSIS requirements.

The Government of Honduras has the organizational structure and stuffing to ensure uniform implementation of U.S. import requirements. However, the Government of Honduras could improve its control and supervision over some (microbiology overside) official activities to ensure compliance with U.S. import requirements.

6.1.3 Assignment of Competent, Qualified Inspectors

All inspection personnel assigned to certified establishments undergo initial and continuous training, as well as participate in practical on-the-job training under the combined supervision of the CVO, the VIC and National Supervisor. FSD maintains individual training records of inspection personnel.

All official veterinarians are qualified veterinarians who have obtained their college veterinary degree from accredited veterinary colleges in Brazil, Mexico, and Costa Rica. Honduras does not have an accredited veterinary college. The auxiliary meat inspectors received their academic training in animal/farm science from Honduras' vocational school.

The Government of Honduras has competent inspection personnel in both certified establishments.

6.1.4 Authority and Responsibility to Enforce the Laws

The official inspection personnel are authorized to enforce the Government of Honduras' meat inspection legislation and U.S. import requirements including animal health and welfare, control of animal disease, veterinary medicines, and the production of safe foods of animal origin. Through the legal process in courts, FSD, with the assistance of the regulatory enforcement group of SENASA, has the authority to suspend and delist certified establishments to prevent the export of unsafe meat to the United States.

6.1.5 Adequate Administrative and Technical Support

The FSA has adequate administrative and technical support to operate Honduras' meat inspection system and to ensure its compliance with U.S. requirements. The CCA has the ability to support a third party audit.

6.2 Headquarters Audits

The auditor conducted a review of inspection system documents at the headquarters of the inspection service and in the headquarter office. The records review focused primarily on food safety hazards and included the following:

- Changes to the organizational structure and staffing,
- Methods of payment to inspection personnel,
- Proper distribution of relevant legislation/legislation to insp. personnel,
- Process of hiring, qualification and assignment of inspection personnel to the U.S. certified establishments,
- Internal review reports,
- Other supervisory visits to establishments that were certified to export to the United States,
- New laws and implementation documents such as regulations, notices, directives and guidelines,
- Sampling and laboratory analyses for residues,
- Sampling and laboratory analyses for microbiology,
- Humane slaughter,
- Sanitation, slaughter and processing inspection procedures and standards, products from livestock with conditions such as cysticercosis,
- Control of inedible and condemned materials,
- Export product inspection and control, including export certificates, and
- Enforcement records, including examples of criminal prosecution and seizure and control of noncompliant product.

Some concerns arose as a result of the examination of *E. coli* O157:H7 documents.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited the two slaughter/processing establishments that have been certified by FSD as eligible to export to the United States. None were delisted and or Notice of Intent to Delist (NOID) received by Honduras because of failure to meet basic U.S. requirements.

8. RESIDUE AND MICROBIOLOGY 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 corrective actions.

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test U.S. samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements. (Private laboratories are not used in Honduras.)

The following laboratory was audited:

- *Laboratorio Nacional de Analisis de Residuos*, National Laboratory of Residue Analysis

The findings in this laboratory will be discussed in Section 11.5 (Testing for *E. coli* O157:H7), 12 (RESIDUE CONTROLS), and 13.2 (Testing for *Salmonella* species) of this report.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Honduras' 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, Honduras' inspection system had controls in place for SSOP programs, good personal hygiene practices, and good product handling and storage practices.

In addition, Honduras' 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 U.S. domestic inspection program. The SSOP in both establishments was observed to have the following deficiencies:

- While condensation was being removed from a refrigeration unit, it was observed dripping on the carcass located below the unit in the cooler.

- Several pre-operational sanitation records used the general term "dirty" instead of specifically describing the problem.

- During operational sanitation inspection in the slaughter room, carcass fore shanks were observed contacting viscera cart wheels.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Honduras' 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: ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, post-mortem inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients, formulations, processing schedules, equipment and records, and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all establishments and implementation of a testing program for generic *E. coli* in slaughter establishments.

11.1 Humane Handling and Humane Slaughter

No deficiencies were noted.

11.2 HACCP Implementation

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

- The HACCP programs were reviewed during the on-site audits of the two establishments. Both establishments had adequately implemented the PR/HACCP requirements. However, improper hazard analysis for *E. coli* O157:H7, and inconsistent description of CCP1 for fecal, ingesta, and milk were observed in the establishment records review.

11.3 Testing for Generic *E. coli*

Honduras has adopted the FSIS regulatory requirements for testing for generic *E. coli*. Both establishments were required to meet the basic FSIS regulatory requirements for testing for generic *E. coli* and were evaluated according to the criteria employed in the U.S. domestic inspection program. Testing for generic *E. coli* was properly conducted in both establishments.

11.4 Testing for *Listeria monocytogenes*

None of the establishments audited were producing any ready-to-eat products, either for the United States or for any other domestic or foreign markets, so the requirements for testing for *Listeria monocytogenes* according to the Final Rule of June 6, 2003, did not apply to these establishments.

11.5 Testing *E. coli* O157:H7

- The microbiology laboratory is presently not using the FSIS MLG 5.04 method For detection of *E. coli* O157:H7. Instead the FSIS MLG 5.03 method is used. Modified TSB broth with novobiocin plus casaminoacids was missing.

- Check samples records were not signed by the supervisory microbiologist/chemist.

12. RESIDUE CONTROLS

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

The government-owned and operated *Laboratorio Nacional de Analisis de Residuos*, National Laboratory of Residue Analysis was audited.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

Documented daily inspection was provided in both establishments for production days on which U.S.-eligible product was produced.

13.2 Testing for *Salmonella* Species

Honduras has adopted the FSIS regulatory requirements for testing for *Salmonella* species. Both establishments were evaluated according to the criteria employed in the U.S. domestic inspection program. No deficiencies were noted.

13.3 Species Verification

At the time of this audit, Honduras was required to test product for species verification. Species verification was being conducted in all four slaughter/processing establishments.

13.4 Periodic Reviews

Periodic supervisory reviews of both 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; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

Furthermore, controls were in place for security items, shipment security, and products entering the establishments from outside sources.

National mandates for the implementation of compliance with the requirements for special handling of Specified Risk Materials (SRMs) regarding Bovine Spongiform Encephalopathy (BSE) have been implemented. Non-ambulatory cattle are condemned upon ante-mortem inspection, no beef containing SRMs is permitted in U.S.-eligible product, mechanically-separated beef is ineligible for use in U.S.-eligible product, and air-injection stunning is not permitted in Honduras. However,

- Inspection service officials were not enforcing U.S. requirements in one establishment.

14. CLOSING MEETING

A closing meeting was held on April 16, 2008, with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the lead auditor.

The CCA understood and accepted the findings.

For Otto Urban, DVM
Senior Program Auditor

by Don Carlson, DVM

15. ATTACHMENTS

Individual Foreign Laboratory Audit Form
Individual Foreign Establishment Audit Forms
Foreign country response to Draft Final Audit Report (when available)

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Empacadora C & D. Catacamas, Olancho, Honduras	Apr. 11, 2008	4	Honduras
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Oto Urban, DVM		X ON-SITE AUDIT / 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation	X
11. Maintenance and evaluation of the effectiveness of SSOP's	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	X
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60 Observation of the Establishment

Est. 4, Empacadora C & D, Catacamas, Olancho, Honduras (beef slaughter and processing)

10.51While condensation was being removed from a refrigeration unit, it was observed dripping on the carcass located below the unit in the cooler. Establishment personnel took immediate corrective action. [Regulatory reference: 9CFR 416.13(c)]

13.51 Several pre-operational sanitation records used the general term "dirty" instead of specifically describing the problem. This deficiency was scheduled for corrective action by the establishment. [Regulatory reference: 9CFR 416.16(a)]

22.51 Improper hazard analysis for *E. coli* O157:H7, and inconsistent description of CCP1 for fecal, ingesta, milk were observed in the establishment records review. This deficiency was scheduled for corrective action by the establishment. [Regulatory reference: 9CFR17, 5(a)(3)]

61 NAME OF AUDITOR

Oto Urban, DVM

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Empacadora Continental Avenida Juan Pablo II San Pedro Sula Honduras	April 7, 2008	12	Honduras
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Oto Urban, DVM		X - ON-SITE AUDIT / 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
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation	X
11. Maintenance and evaluation of the effectiveness of SSOP's	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
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21. Reassessed adequacy of the HACCP plan	
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28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
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Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58.	
59.	

60 Observation of the Establishment

Est. 12, Empacadora Continental, San Pedro Sula, Honduras; April 7, 2008 (beef slaughter & processing)

10 During operational sanitation inspection in the slaughter room, carcass fore shanks were observed contacting viscera cart wheels. This was corrected immediately by the establishment personnel. [Regulatory reference: 9CFR 416.13(c)]

51 NAME OF AUDITOR

Oto Urban, DVM

62. AUDITOR SIGNATURE AND DATE

SAG
PRODUCIENDO MAS... CONSERVAREMOS LA PAZ

SECRETARIA
DE AGRICULTURA
Y GANADERIA

SERVICIO NACIONAL DE SANIDAD AGROPECUARIA
(SENASA)
División de Inocuidad de Alimentos

Nota -DIA-1288-2008

Tegucigalpa MDC,
September 8, 2008

Mr.
DONALD SMART
Director
International Audit Staff
Office of International affairs
Washington, USA

Mr. Smart:

I inform that we have reviewed the draft final audit report conducted an on-site of the Honduras meat inspection system in April 1 to April 16, 2008 and we do not have any commentary.

Expecting that this information will be useful and do not hesitate to ask any additional question at e-mail etoro@senasa-sag.gob.hn, telephones 00 (504) 2310786 or 00 (504) 2397067.

sincerely,

SECRETARIA DE ESTADO EN EL DESPACHO DE AGRICULTURA Y GANADERIA
DIRECCION
DIRECCION GENERAL DE SENASA
TEGUCIGALPA M.D.C. HONDURAS C.A.

Dr. EDMUNDO OMAR TORO
Director General de SENASA

Cc Lic. Ana Gómez / Especialista Agrícola USDA
Dr. Ranfis Bolivar / Subdirector Técnico de Salud Animal
Dr. Juan Ramón Velásquez / Coordinador DIA

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