



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Dr. Norman Valdivia Quijano
Chief of the Meat Inspection Service
Dirección General de Protección y Sanidad Agropecuaria
Ministry of Agriculture and Forestry
Gobierno de Nicaragua
Mamagua, Nicaragua

JUN 16 2009

Dear Dr. Valdivia:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Nicaragua's meat inspection system February 2 through February 10, 2009. No comments to the draft audit report were received from the government of Nicaragua. Enclosed is a copy of the final audit report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 690-0997, by facsimile at (202) 720-0676, or electronic mail at james.adams5@fsis.usda.gov.

Sincerely,

James Adams, DVM
Director
International Audit Staff
Office of International Affairs

Enclosure

JUN 16 2009

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

FEBRUARY 2 THROUGH FEBRUARY 10, 2009

Food Safety and Inspection Service
United States Department of Agriculture

TABLE OF CONTENTS

1. SUMMARY
 - 1.1 Description/Eligibility
 - 1.2 Comparison of Current Audit and Previous Audit
 - 1.3 Summary Comments for the Current Audit
2. INTRODUCTION
3. OBJECTIVE OF THE AUDIT
4. PROTOCOL
5. LEGAL BASIS FOR THE AUDIT
6. SUMMARY OF PREVIOUS AUDITS
7. MAIN FINDINGS
 - 7.1 Government Oversight
 - 7.2 Headquarters Audit
8. ESTABLISHMENT AUDITS
9. LABORATORY AUDITS
10. SANITATION CONTROLS
 - 10.1 Sanitation Standard Operating Procedures
 - 10.2 Sanitation Performance Standards
11. ANIMAL DISEASE CONTROLS
12. SLAUGHTER/PROCESSING CONTROLS
 - 12.1 Humane Handling and Slaughter of Livestock
 - 12.2 Hazard Analysis and Critical Control Points Implementation
 - 12.3 Testing for Generic *Escherichia coli*
 - 12.4 Testing for *Listeria monocytogenes*
13. RESIDUE CONTROLS
14. ENFORCEMENT CONTROLS
 - 14.1 Daily Inspection
 - 14.2 Testing for *Salmonella* Species
 - 14.3 Species Verification
 - 14.4 Periodic Reviews
 - 14.5 Inspection System Controls

15. CLOSING MEETING

16. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

AI	Auxiliary Inspector
CCA	Central Competent Authority
CVMI	Chief Veterinary Meat Inspector
DGPSA	<i>Direccion General de Proteccion y Sanidad Agropecuaria</i> or General Directorate for Agricultural Protection and Health
DIA	<i>Direccion de Inocuidad Agroalimentaria</i> or Division of Food Safety
<i>E. coli</i>	Generic <i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
MAG-FOR	<i>Ministerio de Agropecuario y Forestal</i> , Ministry of Agriculture and Forestry
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/ Hazard Analysis and Critical Control Point Systems
SPS	Sanitation Performance Standards
SRM	Specified Risk Materials
SSOPs	Sanitation Standard Operating Procedures
<i>Salmonella</i>	<i>Salmonella</i> species
VIC	Veterinarian-In-Charge

1. SUMMARY

1.1 Description/Eligibility

This report summarizes the outcome of the audit conducted in Nicaragua from February 2 to February 10, 2009. This was a routine audit. Nicaragua is eligible to export raw and processed beef products to the United States (U.S.). At the time of the audit, five establishments were eligible to export to the U.S. Between January 1, 2008, and January 31, 2009, Nicaragua exported 80,437,164 pounds of raw beef products to the U.S.; there was one rejection for food-safety concerns. Activities of the current audit appear in the table below.

The findings of the previous audit, conducted July 8 to July 22, 2008, resulted in no restrictions on any Nicaraguan establishment's ability to export raw beef products to the U.S.

1.2 Comparison of the Current Audit and the Previous Audit

	2/2/09 to 2/10/09	7/8/08 to 7/22/08
Levels of Government Oversight Audited		
Headquarters	1	1
Establishment Level	3	5
Laboratories Audited		
Microbiology	1	1
Residue	0	1
Establishments Audited		
Slaughter/processing	3	4
Processing	0	1
Enforcement Actions Initiated		
NOID	0	0
Delistment	0	0
Risk Area Findings		
Sanitation Controls (SSOP, SPS)	5	5
Animal Disease Controls	0	0
Slaughter/Processing (PR/HACCP)	2	2
Residue Controls	0	0
Microbiology Controls	1	2
Inspection/Enforcement Controls	8	6
Special Emphasis (HH, O157:H7)	0	1

1.3 Summary Comments for the Current Audit

Current audit findings indicate that the government of Nicaragua continues to operate a meat inspection system that maintains control over the risk areas of Sanitation, Animal Disease, Slaughter/Processing, Residues, and Inspection/Enforcement. The deficiencies identified in the microbiology laboratory during the previous audit concerning testing for *E. coli* O157:H7 had been addressed and corrected.

2. INTRODUCTION

The audit took place in Nicaragua from February 2 through February 10, 2009.

An opening meeting was held on February 2, 2009, in Managua 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 Nicaragua's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the *Dirección General de Protección y Sanidad Agropecuaria* (DGPSA) and, when appropriate, also by representatives from the local inspection offices.

3. OBJECTIVE OF THE AUDIT

This was a routine 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 U.S.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, three establishments eligible to export to the U.S., and the official government microbiology laboratory.

Competent Authority Visits		Comments
Competent Authority	1	Directly supervises the eligible establishments
Meat Slaughter and Processing Establishments	3	
Microbiology Laboratory	1	

4. PROTOCOL

The official on-site audit was conducted in four parts. One part involved interviews with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Nicaragua's inspection headquarters offices. The third part involved on-site visits to three eligible beef slaughter-and-processing establishments certified by Nicaragua as eligible to export to the U.S. The fourth part involved an on-site visit to the government microbiology laboratory conducting testing on product eligible for export to the U.S.

Program effectiveness determinations of Nicaragua's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOPs) and Sanitation Performance Standards (SPS); (2) animal disease controls; (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis and Critical Control Points (HACCP)

programs and the testing program for generic *Escherichia coli* (*E. coli*); (4) residue controls; and (5) enforcement controls, including the testing program for *Salmonella* species (*Salmonella*). Nicaragua'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 were carried out by Nicaragua 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 FSIS audits a country's inspection system in accordance with two areas of focus. First, FSIS audits against FSIS requirements. These include daily inspection in all certified establishments, humane handling and slaughter of livestock, the handling and disposal of inedible and condemned materials, species verification, and FSIS' requirements for HACCP, SSOP, testing for generic *E. coli* and *Salmonella*.

Second, FSIS audits against any equivalence determinations that have been made by FSIS for Nicaragua under provisions of the Sanitary/Phytosanitary Agreement. Currently, special equivalence determinations regarding the method of analysis for Diethylstilbestrol in meat products and the method used to screen samples for the presence of *E. coli* O157:H7 bacteria are in effect for Nicaragua.

5. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of U.S. 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.

6. 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 last two FSIS audits of Nicaragua's inspection system were conducted in February/March 2007 and July 2008.

In February/March 2007, five establishments were certified by Nicaragua as eligible to export to the U.S.; two of these five establishments were audited. The following deficiencies were identified:

- Several plastic cutting boards were observed with dark stains.
- A conveyor belt, used for transport of edible product, had two cracks and several dark stains.
- A conveyor belt that had been installed to replace one found deficient during pre-operational sanitation inspection also had a crack and some dark stains.
- The door connecting the cooler with the deboning room was observed contacting carcasses when it was opened.
- Monitoring records for CCP 3 indicated three deviations from the Critical Limit (CL). However, no records of any corrective actions could be located.

One establishment was issued a Notice of Intent to Delist (NOID) for deficiencies in the implementation of basic requirements of the SSOP.

In July 2008, all five establishments certified by Nicaragua as eligible to export to the U.S., the government residue laboratory, and the government microbiology laboratory were audited. The following deficiencies were identified:

- The government microbiology laboratory lacked the capability and a trained analyst to perform the isolation and identification of *E. coli* O157:H7 bacteria by a method equivalent to the method used by the FSIS laboratories.
- The method of analysis used for isolation of *Salmonella* had not been submitted to FSIS for determination of equivalence and the pre-enrichment of sponge samples for *Salmonella* was not being performed in a manner equivalent to the FSIS method.
- The laboratory quality control procedures and records did not document significant details of culture media preparation and storage.
- In two establishments, the implementation of pre-operational or operational Sanitation Standard Operating Procedures (SSOPs) was inadequate.
- In one establishment, the records kept to document implementation of the SSOPs were inadequate.
- In three of the establishments, the implementation of the Sanitation Performance Standards (SPS) associated with equipment and facilities maintenance was inadequate.

- In two of the establishments, the implementation of the Hazard Analysis Critical Control Point (HACCP) program was inadequate in either the description of the monitoring or the verification of the Critical Control Points (CCP) for the process.

No establishment was issued a Notice of Intent to Delist (NOID) and no establishment was removed from the list of establishments eligible to export to the U.S. as a result of this audit.

7. MAIN FINDINGS

7.1 Government Oversight

The office of the *Direccion General de Proteccion y Sanidad Agropecuaria (DGPSA)*, or the General Directorate for Agricultural Protection and Health, is under the umbrella of the *Ministerio de Agropecuario Forestal (MAG-FOR)*, or Ministry of Agriculture and Forestry.

The *Direccion de Inocuidad Agroalimentaria (DIA)* is responsible for providing government oversight of Nicaragua's meat inspection programs. DGPSA is Nicaragua's CCA and has direct authority over the National Laboratory of Residue and the Central Laboratory for Micro Analysis in Managua, the official government laboratories of Nicaragua. These official government laboratories perform analytical chemical and microbiological testing of meat products exported to the United States.

The Chief Veterinarian for Meat Inspection (CVMI) reports to the Director of DGPSA and supervises the five Veterinarians-in-Charge (VIC). The official guidelines and regulations are issued by the DIA headquarters in Managua. Any change in the regulations must be subjected to a rule-making process that includes analyzing and evaluating public comments. The structure and the function of the Ministry and Directorates have not changed since the last audit.

All inspection personnel assigned to the 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 are restricted from engaging in employment outside of their inspection duties.

Meat export certificates are controlled by the VIC and are signed and distributed on an as-needed basis to the official inspection personnel stationed at the certified establishments. Additionally, the VICs in the five establishments currently certified as eligible to export to the United States maintain physical and documented control of all assigned government seals and stamps.

Verification activities are performed through monthly supervisory reviews and inspection verification of establishment procedures. Suspension and withdrawal of inspection are authorized by the Head of the Inspection Service.

7.1.1 CCA Control Systems

The DIA is headed by a CVMI, who has the responsibility for oversight of Nicaragua's meat establishments. During this audit, this CVMI accompanied the FSIS auditor and served as the audit leader for the three establishment audits. He manages and communicates any new inspection guidelines, including new FSIS Directives, Notices, and regulations, to the VIC in all five U.S.-eligible facilities and also provides instructions on how to implement them. The CVMI communicates with the VICs through faxes, e-mails, and hard-copy memos.

The CVMI is directly responsible for ensuring implementation of FSIS requirements by the VIC at each certified establishment. There are no regional or district offices in Nicaragua.

7.1.2 Ultimate Control and Supervision

The implementation of the inspection programs in the five eligible establishments that export meat product to the U.S. is accomplished through the VICs and their Auxiliary Inspectors (AIs). The VICs are rotated between the establishments every two years. 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 CVMI regarding enforcement activities. The CCA has direct supervision over inspection personnel at establishments certified to export to the U.S. Additionally, periodic supervisory audits are performed. Decisions to suspend the operations of an establishment for non-compliance or to delist an establishment from exporting to the U.S. are made by the Head of the Inspection Service.

The VIC has direct supervision over other inspection personnel assigned to certified establishments. In the five establishments certified to export meat to the U.S., DIA has the inspection personnel to carry out the FSIS requirements.

The government of Nicaragua has the organizational structure and staffing to ensure uniform implementation of U.S. import requirements.

7.1.3 Assignment of Competent, Qualified Inspectors

Inspection officials in the certified establishments are paid by the government of Nicaragua. The MAG-FOR employs a user-fees system to collect fees from the certified establishments for inspection services performed in the eligible establishments.

All inspection personnel assigned to certified establishments undergo initial and ongoing training, as well as participate in practical on-the-job training under the combined supervision of the CVMI and the VIC.

All official veterinarians are qualified veterinarians who have obtained their college veterinary degrees from accredited veterinary colleges in Nicaragua and other countries in the region and in Europe. Each AI is required to have a high school diploma with a major in livestock or agriculture.

The government of Nicaragua has competent inspection personnel in all of the certified establishments.

7.1.4 Authority and Responsibility to Enforce the Laws

The sanitation, slaughter, and processing inspection procedures and standards, and the legal authority to enforce these requirements, are outlined and specified in two legal documents, the *Reglamento de Inspeccion Sanitaria de Carne para Establecimientos Autorizados* (Regulation of Sanitary Inspection of Meat for Authorized Establishments) and the *Ley (291) Basica de Salud Animal y Sanidad Vegetal* (Basic Law of Animal Health and Plant Health).

The official inspection personnel are authorized to enforce the government of Nicaragua's 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. The CVMI of the DIA and the VIC at each certified establishment have the legal authority to suspend operations and delist certified establishments to prevent the export of unsafe meat to the U.S.

7.1.5 Adequate Administrative and Technical Support

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

The laboratory method recorded on the analytical results of the *Salmonella* testing was not the analytical method that was currently being used by the laboratory.

7.2 Headquarters Audits

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

- Methods of payment to inspection personnel.
- Proper distribution of relevant legislation to inspection 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 U.S.
- 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.
- Products from livestock with conditions such as cysticercosis.
- Control of inedible and condemned materials.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of criminal prosecution and seizure and control of noncompliant product.

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

8. ESTABLISHMENT AUDITS

The FSIS auditor visited three of the four slaughter/processing establishments that have been certified by the DIA as eligible to export to the U.S. One of the eligible slaughter/processing establishments and the eligible processing/cold storage establishment was not included in this audit. None of the establishments was delisted and none was issued an NOID by Nicaraguan officials.

9. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis is placed on the application of procedures and standards that are equivalent to U.S. 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, international check samples, and quality assurance programs, including standards books and corrective actions. Documents available at the headquarters and in the local inspection offices were reviewed to determine compliance with U.S. requirements.

No concerns arose as a result of the documents reviewed.

No residue laboratory was reviewed during this audit.

The microbiology laboratory audit focused on the following parameters: The role of the laboratory relative to other laboratories involved in U.S. export testing, which U.S. export establishments and products were being tested, the U.S. export testing activities, the receipt of samples from all the establishments the laboratory says it services, the testing of samples for the relevant pathogens and at the relevant frequencies, the receipt of the correct type of sample, and the testing of the correct amount of product sample for the analysis.

The following microbiology laboratory was audited:

The *Laboratoria Central de Diagnostico Veterinario Microbiologia de Alimento*

The microbiology laboratory audit resulted in the following findings.

- The method being used by the laboratory for isolation of *Salmonella* was not the same method that was referenced on the analytical reports furnished to the inspection personnel (the method being used, however, was the FSIS method).

10. SANITATION CONTROLS

As stated earlier, the FSIS auditor focused on five areas of risk to assess Nicaragua'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 and except as noted below, Nicaragua's inspection system had controls in place for SSOP programs, good personal hygiene practices, and good product handling and storage practices.

In addition and except as noted below, Nicaragua'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.

In all three establishments audited, deficiencies were noted in the Sanitation Controls.

These deficiencies are documented in the attached individual establishment checklists.

10.1 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.

In two of the three establishments audited, SSOP- implementation deficiencies were noted.

- In one establishment, during operational sanitation inspection of the slaughter operation, at the final carcass wash the overspray from the washing process was collecting on the overhead structures then dripping onto other carcasses which created an insanitary condition and the potential for cross contamination.
- In each of two establishments, an employee at the hide pulling station was using the foreshank of the carcasses as a holder for a meat hook while performing other duties in the slaughter process. The establishment management initiated immediate corrective actions.

10.2 SANITATION PERFORMANCE STANDARDS

The FSIS regulations in 9 CFR 416.2 to 416.5 set forth specific sanitation performance standards that establishments must meet to prevent the creation of insanitary conditions that could cause the adulteration of meat products.

In all three of the establishments audited, deficiencies were noted in the implementation of the sanitation performance standards.

- In one establishment, condensate dripping from overhead structures in the carcass cooler (no product was directly affected)
- In one establishment, an inadequately-sealed door to a packaging-storage room
- In one establishment, damaged lockers in employee dressing rooms
- In one establishment, accumulations of debris in the men's locker room

11. 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. The auditor determined that Nicaragua's inspection system had adequate controls in place.

No deficiencies were reported.

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

12. 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 dispositions; humane handling and humane slaughter of livestock; post-mortem inspection procedures; post-mortem dispositions; 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.

12.1 Humane Handling and Humane Slaughter

No deficiencies were reported.

12.2 HACCP Implementation

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

In one of the three establishments audited, deficiencies were noted in the implementation of the HACCP plan in the reassessment and description of monitoring of a Critical Control Point.

- The establishment's most recent reassessment did not identify that the monitoring activities for the Critical Control Point #2 (CCP#2) failed to include the activity that controlled the bacteriologic hazard identified as occurring in the process. The only monitoring activity listed was the testing of the lactic acid solution for percent concentration.

12.3 Testing for Generic *E. coli*

Nicaragua had adopted the FSIS regulatory requirements for testing for generic *E. coli*. The three slaughter/processing establishments audited 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 United States' domestic inspection program.

- One establishment did not have adequate supporting documentation for the selection of the Upper Control Limit on the statistical process control chart for generic *E. coli* testing.

12.4 Testing for *Listeria monocytogenes*

None of the establishments was producing any ready-to-eat products, either for the U.S. 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.

13. 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.

No deficiencies were reported.

14. 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*.

14.1 Daily Inspection in Establishments

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

14.2 Testing for *Salmonella* Species

Nicaragua had adopted the FSIS regulatory requirements for testing for *Salmonella* species. The three eligible slaughter/processing establishments audited were evaluated according to the criteria employed in the United States' domestic inspection program.

No deficiencies were reported.

14.3 Species Verification

At the time of this audit, Nicaragua was required to perform species verification on U.S. eligible products. Species verification was being conducted in the eligible establishments as required.

14.4 Periodic Reviews

Periodic supervisory reviews of all certified establishments were being performed and documented as required.

14.5 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 U.S. 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 the requirements for special handling of Specified Risk Materials regarding Bovine Spongiform Encephalopathy (BSE) had been implemented. Non-ambulatory cattle were condemned upon ante-mortem inspection, no beef containing SRMs was permitted in U.S. eligible product, mechanically-separated beef is ineligible for use in U.S. eligible product, and air-injection stunning was not permitted in Nicaragua. One deficiency was reported regarding SRM controls:

- Inspection personnel failed to identify and correct the removal of the lingual tonsils during the head inspection or during further processing of the tongues in all of the three establishments audited. (At the time of this audit, no beef tongues were being exported to the U.S.)

Inspection service officials were not enforcing some of the U.S. requirements in the three certified establishments audited.

15. CLOSING MEETING

A closing meeting was held on February 10, 2009 with the CCA. At this meeting, the preliminary findings from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Timothy King, DVM
Senior Program Auditor

A handwritten signature in black ink, appearing to read 'Timothy King', written over a horizontal line.

16. ATTACHMENTS

Individual Foreign Establishment Audit Checklists

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 Matadero Novaterra Km 42 Carretera Panamericana Norte Municipio Tipitapa 0	2. AUDIT DATE 2/04/09	3. ESTABLISHMENT NO. 2	4. NAME OF COUNTRY Nicaragua
	5. NAME OF AUDITOR(S) Timothy King, DVM		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	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
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	X
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	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park 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

Date: 2/04/09 Est #: 2 (Matadero Novaterra [S/P/CS]) (Municipio Tipitapa, Nicaragua)

39/51. In the packaging storage area, the bottom of an overhead door to the exterior of the establishment did not seal sufficiently to exclude the entry of pests into the area. [Regulatory reference(s): 9 CFR §416.2(b)]

41. Condensate was observed dripping from overhead structures in the carcass cooler being used for chilling of the day's production. No carcasses were on the rails directly under the areas where the condensate was observed. The establishment took immediate corrective actions. [9 CFR §416.2(d)]

44/51. Several lockers in the employee dressing rooms had damaged doors and one locker had a hole approximately six inches in diameter in the bottom of the locker. Establishment management scheduled the lockers for repair and replacement. [9 CFR §416.2(h)]

61. NAME OF AUDITOR

Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

 1/11/09

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Industrial Comercial San Martin Km. 67.5, Carretera Panamericana Sur P.O. Box 5 Nandaimé 0	2. AUDIT DATE 2/03/09	3. ESTABLISHMENT NO. 4	4. NAME OF COUNTRY Nicaragua
	5. NAME OF AUDITOR(S) Timothy King, DVM		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.	X	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	X
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	X	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/Park 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	X	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 2/03/09 Est #: 4 (Industrial Comercial San Martin [S/P/CS]) (Nandaime, Nicaragua)

10/51. During operational sanitation inspection of the slaughter operation, at the final carcass wash the overspray from the washing process was collecting on the overhead structures then dripping onto other carcasses which created an insanitary condition and the potential for cross contamination. Establishment management took immediate corrective actions. [Regulatory reference(s): 9 CFR §327.2(a)(2)(i)(D), 416.13, 416.17]

21/51. During the review of Hazard Analysis Critical Control Point (HACCP) records, it was observed that the establishment's most recent reassessment did not identify that the monitoring activities for the Critical Control Point #2 (CCP#2) failed to include the activity that controlled the bacteriologic hazard identified as occurring in the process. The only monitoring activity listed was the testing of the lactic acid solution for percent concentration. [9 CFR §327.2(a)(2)(i)(D), 417.4(a)(3), 417.8]

22/51. During the observation of slaughter operations the establishment personnel did not remove the lingual tonsils when harvesting or further processing the tongues. The Specified Risk Materials (SRM) control program, which in this establishment's HACCP plan is identified as a pre-requisite program, did not address the removal of lingual tonsils in any of the documented procedures. Inspection personnel were not aware of the U.S. requirement to remove the lingual tonsils. No tongues are exported to the U.S. from this establishment. [9 CFR §327.2(a)(2)(i)(D), 417.5, 417.8]

29. The decision to use the Upper Control Limit of 50 colony forming units (cfu), in the generic *Escherichia coli* Statistical Process Control Chart, was not adequately supported by the data and documents presented by the establishment. [9 CFR §310.25(a)(4)]

47/51. An employee at the hide pulling station was using the foreshank of the carcasses as a holder for a meat hook while performing other duties in the slaughter process. The establishment management initiated immediate corrective actions. [9 CFR §327.2(a)(2)(i)(D), 416.5]

61. NAME OF AUDITOR

Timothy King, 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 Matadero Nuevo Carnic Km. 10 1/2 Carretera Norte P.O. Box 1251 Managua 0	2. AUDIT DATE 2/05/09	3. ESTABLISHMENT NO. 5	4. NAME OF COUNTRY Nicaragua
	5. NAME OF AUDITOR(S) Timothy King, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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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	X
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	X
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	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

Date: 2/05/09 Est #: 5 (Matadero Nuevo Carnic [S/P/CS]) (Managua, Nicaragua)

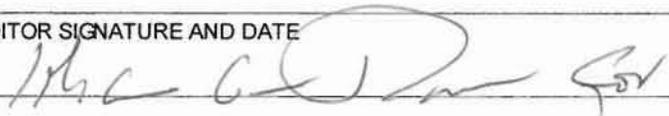
44/51. In the men's locker room, accumulations of paper and other debris were observed under the lockers and in the corners of the room. The establishment initiated immediate corrective actions. [Regulatory reference(s): 9 CFR §327.2(a)(2)(i)(D), 416.2(h)]

47/51. The employee at the hide removal station was using the foreshank of the carcass to hold a meat hook while conducting other actions at the station. The establishment initiated corrective actions. [9 CFR §327.2(a)(2)(i)(D), 416.5]

61. NAME OF AUDITOR

Timothy King, DVM

62. AUDITOR SIGNATURE AND DATE

Handwritten signature of Timothy King, DVM, in black ink. The signature is stylized and includes the initials 'TK' and 'DVM'.

Comments to the Draft Final Report for Nicaragua:

The government of Nicaragua did not send any comments to the Draft Final Report.