



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

MAY 1 2003

*AS*  
5/2/03

Dr. Piotr Kolodziej  
Chief Veterinary Officer  
Veterinary Inspection  
General Veterinary Inspectorate  
Republic of Poland  
30 Wspolna Street  
00-930 Warsaw, Poland

Dear Dr. Kolodziej:

Enclosed is a copy of the final report of the Food Safety and Inspection Service (FSIS) audit of Poland's meat inspection system that was conducted from September 5 through October 3, 2002. No comments were provided by Poland on the draft final audit report. I sincerely apologize for the delay in providing this final report to you.

We have carefully reviewed the assurances provided by Poland at the October 3, 2002 exit conference and the comments in your April 17, 2003 letter. We appreciate your commitment to correct all the deficiencies found during the audit.

If you have any questions or need additional information, please feel free to contact me. My telephone number is (202) 720-3781, my fax number is (202) 690-1040, and my email address is [sally.stratmoen@fsis.usda.gov](mailto:sally.stratmoen@fsis.usda.gov).

Sincerely,

for Sally Stratmoen, Acting Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc: Andrzej Ilczuk, Economic Counselor, Embassy of Poland  
Wayne Molstad, Agriculture Counselor, US Embassy, Warsaw  
James Dever, FAS Area Officer  
Karen Stuck, Acting DAA, OIA  
Amy Winton, State Department  
Donald Smart, Director, Review Staff  
Clark Danford, Acting Director, IEPD, OIA  
Sally Stratmoen, Acting Director, IES OIA  
Richard F. Brown, IES, OIA, FSIS  
Country File (FY 2002 Audit – Poland)

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

September 5-October 3, 2002

Food Safety and Inspection Service  
United States Department of Agriculture

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## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority – Chief Veterinary Officer (CVO), Veterinary Inspection
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species

## 1. INTRODUCTION

The audit took place in Poland from September 5 to October 3, 2002.

An opening meeting was held on September 5, 2002 in Warsaw with the Central Competent Authority (CCA), the Chief Veterinary Officer (CVO), Veterinary Inspection. At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Poland's meat inspection system. General discussion included food security management, structure and function of Poland's National Veterinary Service, Delistment and Relistment policy, audit itinerary, and compliance/enforcement.

The auditor was accompanied during the entire audit by representatives from the CCA.

## 2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, two laboratories performing analytical testing on product for export to the United States, 8 swine and bovine slaughter establishments, and two meat processing establishments.

Competent Authority On-Site Visits		No.	Comments
Competent Authority	Central	1	
	Regional	0	
	Local	0	Establishment level
Laboratories		2	
Meat Slaughter Establishments		8	
Meat Processing Establishments		2	
Cold Storage Facilities		0	

## 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters. The third part involved on-site visits to 10 establishments: eight slaughter

establishments and two processing establishments. The fourth part involved visits to government laboratories: the Central Veterinary Hygiene Laboratory, Warsaw, which was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella* and the National Veterinary Institute, Pullaway, which was conducting analyses of field samples for Poland's national residue control program.

Poland's program effectiveness was assessed by evaluating five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and the generic *E. coli* testing program, (4) residue controls, and (5) enforcement controls, including the testing program for *Salmonella*.

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 Poland 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.

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

Equivalence determinations are those that have been made by FSIS for Poland under provisions of the Sanitary/Phytosanitary Agreement. No equivalence determinations have been made applicable to Poland.

#### 4. LEGAL BASIS FOR THE AUDIT

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

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

#### 5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at [www.fsis.usda.gov/ofotsc](http://www.fsis.usda.gov/ofotsc).

The last two audits were done in May/June 2000 and April 2001. During the on-site audit of Poland's inspection system in 2000, seven establishments were audited. The auditor found serious pre-operational and operational Sanitation Standard Operating Procedures (SSOP) deficiencies at one establishment that was then designated as marginal/re-review.

During the on-site audit of Poland's inspection system in 2001, seven establishments were audited. Effective inspection system controls were found to be in place in all seven establishments except Hazard Analysis Critical Control Point (HACCP) programs did not include *Listeria Monocytogenes* in ready to eat products as hazard.

## 6. MAIN FINDINGS

### 6.1 Government Oversight

There had been no significant changes in the organizational structure or upper level of inspection staffing since the last U.S. audit of Poland's inspection system in April 2001, except that Dr. Iwona Zawinowska and Dr. Andrzej Rudy were appointed to the position of Deputy Chief Veterinary Officers covering Meat Inspection, Public and Animal Health. The Chief Veterinary Officer (CVO-CCA) controls all meat inspection and animal health activities and reports to the Minister of Agriculture and Prime Minister of Poland.

#### 6.1.1 CCA Control Systems

An export official Veterinarian at Warsaw Headquarters Staff oversees the activities of authorization to export to different countries. He is authorized by CCA to delist the establishments which fail to meet requirements of importing country.

#### 6.1.2 Ultimate Control and Supervision

All inspection veterinarians and food inspectors in the establishments certified by Poland as eligible to export to the United States were full-time General Veterinary Inspectorate employees, receiving no remuneration from either industry or establishment personnel. Control in the establishment is accomplished by the Veterinary-in Charge in all establishments.

The auditor reviewed official animal health and inspection related records related to regulated drugs, residue withdrawal time, and identification of animals, transit certificates. No deviations were noted.

#### 6.1.3 Assignment of Competent, qualified Inspectors

It is responsibility of CCA and Regional Veterinary authorities to see that all establishments are adequately staffed with trained and competent veterinarians and inspectors.

#### 6.1.4 Authority and Responsibility to Enforce the Laws

CCA has authority and responsibility to enforce U.S. requirements. Each establishment has copies of the pertinent U.S. rules and regulations and circulars are sent from CCA in case of modifications and changes in regulations or directives.

#### 6.1.5 Adequate Administrative and Technical Support

CCA has adequate administrative and technical support in the offices and in the field to operate and support its inspection system.

### 6.2 Headquarters Audit

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

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel.
- Label approval records such as generic labels, and animal raising claims.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Pathogen Reduction and other food safety initiatives such as SSOPs, HACCP programs, generic *E. coli*, *Salmonella* species, and *Listeria Monocytogenes* testing.
- National residue control programs and monitoring results.
- Sampling and laboratory analyses for residues.
- Sanitation, slaughter, and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.
- 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 of the examination of these documents.

## 7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 10 establishments. Eight slaughter establishments and two processing establishments. None were delisted by Poland. One establishment was to receive a 30-day letter from Poland due to several deficiencies in sanitation control and processing controls.

This establishment may retain their certification for export to the United States provided that they correct all deficiencies noted during the audit within 30 days of the date the establishment was reviewed.

Specific deficiencies are noted in the attached individual establishment review forms.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During the laboratory audits, emphasis is 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 samples destined for U.S. export, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements.

The following laboratories were reviewed:

The National Veterinary Institute, Pullaway, and the Veterinary Hygiene Laboratory, Warsaw, were reviewed. These were both Central government Laboratories.

No deficiencies were noted.

## 9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focused on five areas of risk to assess Poland's meat inspection system. The first of these risk areas that the FSIS auditor reviews was Sanitation Controls.

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

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

## 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic inspection program. The SSOP in the 10 establishments were found to meet the basic FSIS regulatory requirements with the following deficiencies.

- In one establishment the side skinner pusher bar was contaminated and was touching exposed tissue of the carcass back.
- In one establishment the spice and dry material storage area, several spice bags were open, creating chances for rodent infestation and cross contamination.
- In one establishment effectiveness of SSOP was not recorded and no time for preventive action was recorded in the daily pre-operational sanitation-monitoring sheet.

## 9.2 Sanitation

The following deficiencies were noted:

Sanitation Controls were lacking regarding:

- walls in the production area
- conveyor belts
- identification of production equipment

## 10. ANIMAL DISEASE CONTROLS

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

There have been three outbreaks of Bovine Spongiform Encephalopathy (BSE) 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; 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 generic *E. coli* testing program in slaughter establishments.

- In one establishment, bruises were observed on finished carcasses in the final cooler and hairs were observed on a few carcasses in the ham area.
- Lights were not sufficient intensity in certain non-production areas in the above-mentioned establishment.
- The dates and time and references for monitoring for critical control points were not properly identified in the written HACCP plan in the above-mentioned establishment.
- In one establishment, reassessment of HACCP was not conducted annually and no records were found.
- In the same establishment, monitoring records of CCPs were documented but were not referred in the HACCP plan and time of recording was not mentioned.

### 11.1 Humane Handling and Slaughter

There were no deviations in humane handling or stunning in slaughter operations.

### 11.2 HACCP Implementation

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

The HACCP programs were reviewed during the on-site audits of the 10 establishments. All ten establishments had adequately implemented the PR/HACCP requirements.

### 11.3 Testing for Generic *E. coli*

Poland's has adopted the FSIS regulatory requirements for generic *E. coli* testing.

Eight of the 10 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States domestic inspection program.

Testing for generic *E. coli* was properly conducted in all eight of the establishments.

### 11.3 Testing for *Listeria Monocytogenes*

Poland has a program of testing *Listeria monocytogenes* in ready to eat (RTE) products or finished products if exported to United States.

## 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 National Veterinary Institute of the Central Government in Pullaway was reviewed. No deficiencies were noted.

Poland's National Residue Testing Plan for 2002 was being followed and was on schedule.

### 13. ENFORCEMENT CONTROLS

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

#### 13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments.

#### 13.2 Testing for *Salmonella*

Poland's has adopted the FSIS regulatory requirements for testing for *Salmonella*.

Eight of the 10 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States domestic inspection program.

Testing for *Salmonella* was properly conducted in all eight establishments.

#### 13.3 Species Verification Testing

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

#### 13.4 Monthly Reviews

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

#### 13.5 Inspection System Controls

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

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries, and the importation of only eligible meat products from other countries for further processing.

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

#### 14. CLOSING MEETING

A closing meeting was held on October 3, 2002 in Warsaw with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Suresh P. Singh, D.V.M., Ph.D.  
International Audit Staff Officer

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## 15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

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

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

REVIEW DATE

NAME OF FOREIGN LABORATORY

**FOREIGN COUNTRY LABORATORY REVIEW**

9-6-02

National Veterinary Institute

FOREIGN GOV'T AGENCY  
 Veterinary Inspection, Chief Veterinary  
 Officer

CITY & COUNTRY  
 Pullaway, Poland

ADDRESS OF LABORATORY  
 Pullaway, Poland

NAME OF REVIEWER  
 Dr. S.P. Singh

NAME OF FOREIGN OFFICIAL  
 Dr. Jan Symborski

Residue Code/Name		100	111	200	300	400	500	600	700	800	902	923	950
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	O	O	O	O	O	O	O	O	O	O	O
	Interpret Comp Data	05	O	O	O	O	O	O	O	O	O	O	O
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	A	A	A
	Percent Recovery	13	A	A	A	A	A	A	A	A	A	A	A
	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	A	A	A	A	A	A	A	A	A	A	A
OTHER REVIEW		19											
		20											

SIGNATURE OF REVIEWER

DATE



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

**FOREIGN COUNTRY LABORATORY REVIEW**

REVIEW DATE

9-27-02

NAME OF FOREIGN LABORATORY

Veterinary Hygiene Laboratory-Microbiology

FOREIGN GOV'T AGENCY  
 Veterinary Inspection, CVO, Ministry of  
 Agriculture

CITY & COUNTRY  
 Warsaw, Poland

ADDRESS OF LABORATORY  
 21, Lechikona Street, 02-156, Warsaw

NAME OF REVIEWER  
 Dr. S.P. Singh

NAME OF FOREIGN OFFICIAL  
 Dr. V.M.S. Tadasz Kubimiski

Residue Code/Name			S	L	SL											
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE													
	Sample Handling	01		A	A	A										
	Sampling Frequency	02		A	A	A										
	Timely Analyses	03		A	A	A										
	Compositing Procedure	04		O	O	O										
	Interpret Comp Data	05		O	O	O										
	Data Reporting	06	A	A	A											
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A											
	Correct Tissue(s)	08	A	A	A											
	Equipment Operation	09	A	A	A											
	Instrument Printouts	10	A	A	A											
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A											
	Recovery Frequency	12	A	A	A											
	Percent Recovery	13	A	A	A											
	Check Sample Frequency	14	A	A	A											
	All analyst w/Check Samples	15	A	A	A											
	Corrective Actions	16	A	A	A											
	International Check Samples	17	A	A	A											
REVIEW PROCEDURES	Corrected Prior Deficiencies	18	A	A	A											
OTHER REVIEW		19														
		20														

SIGNATURE OF REVIEWER

DATE

<b>FOREIGN COUNTRY LABORATORY REVIEW</b> <i>(Comment Sheet)</i>		REVIEW DATE 9-27-02	NAME OF FOREIGN LABORATORY Veterinary Hygiene Laboratory-Microbiology
FOREIGN GOV'T AGENCY Veterinary Inspection, CVO, Ministry of Agriculture		CITY & COUNTRY Warsaw, Poland	ADDRESS OF LABORATORY 21, Lechikona Street, 02-156, Warsaw
NAME OF REVIEWER Dr. S.P. Singh		NAME OF FOREIGN OFFICIAL Dr. V.M.S. Tadasz Kubimiski	

RESIDUE CODES	ITEM NO.	COMMENTS
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United States Department of Agriculture  
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zaklady Miesne Krotoszyn	2. AUDIT DATE 9-11-02	3. ESTABLISHMENT NO. 17	4. NAME OF COUNTRY Poland
		5. NAME OF AUDITOR(S) Dr. S.P. Singh	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		
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>			<b>Part E - Other Requirements</b>		
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		
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>			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		
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>			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.			<b>Part F - Inspection Requirements</b>		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
<b>Part C - Economic / Wholesomeness</b>			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)			54. Ante Mortem Inspection		
<b>Part D - Sampling Generic E. coli Testing</b>			55. Post Mortem Inspection		
27. Written Procedures			<b>Part G - Other Regulatory Oversight Requirements</b>		
28. Sample Collection/Analysis			56. European Community Directives		O
29. Records			57. Monthly Review		
<b>Salmonella Performance Standards - Basic Requirements</b>			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

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60. Observation of the Establishment

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61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zaklady Miesne Constar Starachowice	2. AUDIT DATE 9-19-02	3. ESTABLISHMENT NUMBER 33	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOPs, 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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
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16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
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<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

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60. Observation of the Establishment

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61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zakłady Miesne Agryf Szczecin	2. AUDIT DATE 9-13-02	3. ESTABLISHMENT I.D. 58	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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 Sampling	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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/Laboratories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operation	
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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

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60. Observation of the Establishment

---

61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sokolow S.A. Oddzial Zaklady Miesne Jaroslaw	2. AUDIT DATE 9-18-02	3. ESTABLISHMENT NO. 101	4. NAME OF COUNTRY Poland
	5. NAME OF AUDITOR(S) Dr. S.P. Singh		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 0 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 SSOPs, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection		
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		
27. Written Procedures			Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis			56. European Community Directives		0
29. Records			57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

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60. Observation of the Establishment

---

61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

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United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zaklady Miesne Morliny Ostraoda	2. AUDIT DATE 9-25-02	3. ESTABLISHMENT I.D. 131	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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.

<b>Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements</b>	Audit Results	<b>Part D - Continued Economic Sampling</b>	Audit Results
7. Written SSOP		33. Scheduled Sampling	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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/Laboratories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

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60. Observation of the Establishment

Poland – Est. 131

46 – The side skinner pusher bar was contaminated and was touching exposed tissue : of the carcass back.

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61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Zaklady Miesne Elk	2. AUDIT DATE 9-24-02	3. ESTABLISHMENT NO. 139	4. NAME OF COUNTRY Poland
	5. NAME OF AUDITOR(S) Dr. S.P. Singh		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 Sampling	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	X
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/Laboratories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
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.		<b>Part F Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. Identification of equipment	X
30. Corrective Actions		59. Bruises on carcasses	X
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Poland – Est. 139

22 – The dates and time and references for monitoring for critical control points were not properly identified in the written HACCP plan according to CFR-9-417.5.

39 – The walls in certain production areas were patched and were not kept in good repair and smooth and sanitary conditions.

40 – Lights were not of sufficient intensity in certain non-production areas resulting in difficulty in monitoring sanitation procedures.

45 – Conveyor belt in packing area was worn out and broken in places making it difficult to clean and sanitize.

58 – Identification of equipment, utensils and product flow was not maintained.

59 – Bruises were noted on finished carcasses in the final cooler and hairs were noted on a few carcasses in the ham area.

A 30-day letter was being issued by the Polish veterinary officials.

61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zaklady Miesne Bialystock	2. AUDIT DATE 9-23-02	3. ESTABLISHMENT I.D. 140	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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 Sampling	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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/Laboratories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. <i>Spice and dry storage</i>	X
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Poland – Est. 140

58 – In the spice and dry material storage area, several spice bags were open, creating chances for rodent infestation and cross contamination.

61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sakolow SA OddzialZaklady Tamow	2. AUDIT DATE 9-17-02	3. ESTABLISHMENT NO. 201	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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/Laboratories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

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60. Observation of the Establishment

---

61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sakolow SA Oddzial Podloski	2. AUDIT DATE 9-30-02	3. ESTABLISHMENT NO. 268	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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.

<b>Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements</b>	Audit Results	<b>Part D - Continued Economic Sampling</b>	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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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.	X	39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.	X	<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Poland – Est. 268

13 – Verification of SSOP was not recorded and no time for preventive action was recorded in the daily pre-operational sanitation monitoring sheet.

21 – Reassessment (417.4) was not conducted annually.

22 – Monitoring records of CCPs were documented but were not referred to in the HACCP plan and time of recording was not mentioned.

61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Weilkoska Wytwornia PROSNA	2. AUDIT DATE 09-12-02	3. ESTABLISHMENT NO. 301180603	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. S. P. Singh		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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

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60. Observation of the Establishment

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61. NAME OF AUDITOR

Dr. S.P. Singh

62. AUDITOR SIGNATURE AND DATE

**Country Response Not Received**