FINAL REPORT OF AN AUDIT CONDUCTED OF CANADA

OCTOBER 31–NOVEMBER 23, 2022

EVALUATING THE FOOD SAFETY SYSTEMS GOVERNING MEAT, POULTRY, AND EGG PRODUCTS EXPORTED TO THE UNITED STATES OF AMERICA

June 15, 2023

Food Safety and Inspection Service United States Department of Agriculture

Executive Summary

This report describes the outcome of an onsite equivalence verification audit of Canada conducted by the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) October 31–November 23, 2022. The purpose of the audit was to determine whether Canada's food safety inspection system governing meat, poultry, and egg products remains equivalent to that of the United States, with the ability to export products that are safe, wholesome, unadulterated, and properly labeled and packaged. Canada currently exports meat and poultry that is thermally processed-commercially sterile, ready-to-eat (RTE), raw intact, raw non-intact, and not-ready-to-eat (NRTE) otherwise processed, and egg products to the United States.

The audit focused on six system equivalence components: (1) Government Oversight (e.g., Organization and Administration); (2) Government Statutory Authority and Food Safety and Other Consumer Protection Regulations (e.g., Inspection System Operation, Product Standards and Labeling, and Humane Handling); (3) Government Sanitation; (4) Government Hazard Analysis and Critical Control Point (HACCP) System; (5) Government Chemical Residue Testing Programs; and (6) Government Microbiological Testing Programs.

FSIS concluded that Canada's food safety inspection system is organized to provide ultimate control, supervision, and enforcement of regulatory requirements. The Canadian Food Inspection Agency (CFIA), Canada's Central Competent Authority, has required that the establishments certified as eligible to export products to the United States implement sanitation requirements and a HACCP system designed to ensure the safety of their products. In addition, CFIA has implemented official microbiological and chemical residue testing programs that are organized and administered by the national government to verify its system. An analysis of each component did not identify any systemic findings representing an immediate threat to public health.

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I. INTRODUCTION

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) conducted an onsite audit of Canada's food safety system October 31–November 23, 2022. The audit began with an entrance meeting October 31, 2022, in Ottawa, Canada, during which the FSIS auditors discussed the audit objective, scope, and methodology with representatives from the Central Competent Authority (CCA) – the Canadian Food Inspection Agency (Agence Canadienne d'inspection des aliments) (CFIA). Representatives from CFIA accompanied the FSIS auditors throughout the entire audit. The audit concluded with an exit meeting conducted remotely via videoconference November 23, 2023.

II. AUDIT OBJECTIVE, SCOPE, AND METHODOLOGY

This was a routine ongoing equivalence verification audit. The audit objective was to determine whether the food safety inspection systems governing meat, poultry, and egg products remains equivalent to that of the United States, with the ability to export products that are safe, wholesome, unadulterated, and properly labeled and packaged. Canada is eligible to export the following categories of products to the United States:

Process Category	Product Category	Eligible Products ¹
Raw - Non Intact	Raw Ground, Comminuted,	Beef and Veal - All Products
	or Otherwise Non-intact Beef	Eligible except Finely
		Textured Beef (FTB); Low
		Temperature Rendered
		Product (LTRP); Partially
		Defatted Beef Fatty Tissue
		(PDBFT); and Partially
		Defatted Chopped Beef
		(PDCB)
Raw - Non Intact	Raw Ground, Comminuted,	Chicken - All Products
	or Otherwise Non-intact	Eligible
	Chicken	
Raw - Non Intact	Raw Ground, Comminuted,	Lamb and Goat - All Products
	or Otherwise Non-intact	Eligible
	Meat-Other (sheep, goat)	
Raw - Non Intact	Raw Ground, Comminuted,	Pork - All Products Eligible
	or Otherwise Non-intact Pork	
Raw - Non Intact	Raw Ground, Comminuted,	Duck, Emu, Goose, Guinea,
	or Otherwise Non-intact	Ostrich, and Rhea - All
	Poultry-Other (Ducks, Geese,	Products Eligible except
	Squab)	Mechanically Separated
Raw - Non Intact	Raw Ground, Comminuted,	Turkey - All Products
	or Otherwise Non-intact	Eligible
	Turkey	

-

¹ All source meat and poultry used to produce products must originate from eligible countries and establishments certified to export to the United States.

Process Category	Product Category	Eligible Products ¹
Raw - Intact	Raw Intact Beef	Beef and Veal - All Products
		Eligible
Raw - Intact	Raw Intact Chicken	Chicken - All Products
		Eligible
Raw - Intact	Raw Intact Meat-Other	Lamb and Goat - All Products
	(Sheep, Goat)	Eligible
Raw - Intact	Raw Intact Pork	Pork - All Products Eligible
Raw - Intact	Raw Intact Poultry-Other	Duck, Emu, Goose, Guinea,
	(Ducks, Geese, Squab)	Ostrich, Rhea, and Squab -
		All Products Eligible
Raw - Intact	Raw Intact Turkey	Turkey - All Products
		Eligible
Thermally Processed -	Thermally Processed,	Beef, Chicken, Duck, Emu,
Commercially Sterile	Commercially Sterile	Goat, Guinea, Lamb, Ostrich,
		Rhea, Pork, Turkey, and Veal
		- All Products Eligible
Not Heat Treated - Shelf	Not Ready-to Eat (NRTE)	Beef, Goat, Lamb, Pork, and
Stable	Otherwise Processed Meat	Veal - All Products Eligible
Not Heat Treated - Shelf	NRTE Otherwise Processed	Chicken, Duck, Emu, Guinea,
Stable	Poultry	Ostrich, Rhea, and Turkey -
	D 1 (2000)	All Products Eligible
Not Heat Treated - Shelf	Ready-to-Eat (RTE)	Beef, Goat, Lamb, Pork, and
Stable	Acidified/Fermented Meat	Veal - All Products Eligible
N. H T 1 01 10	(without cooking)	G + I 1 D 1 1 I I I
Not Heat Treated - Shelf	RTE Dried Meat	Goat, Lamb, Pork, and Veal -
Stable N. J. H. J. T. J. 1 Cl. 1C	DTE C 1 C 1 M 4	All Products Eligible
Not Heat Treated - Shelf Stable	RTE Salt-Cured Meat	Goat, Lamb, Pork, and Veal -
Heat Treated - Shelf Stable	NRTE Otherwise Processed	All Products Eligible
Heat Heated - Shell Stable	Meat	Beef, Lamb, Pork, and Veal - All Products Eligible
Heat Treated - Shelf Stable	NRTE Otherwise Processed	Chicken, Duck, Emu, Guinea,
Treat Treated - Shell Stable	Poultry	Ostrich, Rhea, and Turkey -
	Tourty	All Products Eligible
Heat Treated - Shelf Stable	RTE Acidified/Fermented	Beef, Lamb, Pork, and Veal -
Titul Treated Shell Stable	Meat (without cooking)	All Products Eligible
Heat Treated - Shelf Stable	RTE Dried Meat	Beef, Lamb, Pork, and Veal -
		All Products Eligible
Heat Treated - Shelf Stable	RTE Dried Poultry	Emu, Guinea, Ostrich, Rhea,
		and Turkey - All Products
		Eligible
Heat Treated - Shelf Stable	RTE Salt-Cured Meat	Lamb, Pork, and Veal - All
		Products Eligible
Fully Cooked - Not Shelf	RTE Fully-Cooked Meat	Beef, Goat, Lamb, Veal, and
Stable		Pork - All Products Eligible

Process Category	Product Category	Eligible Products ¹
Fully Cooked - Not Shelf	RTE Fully-Cooked Poultry	Chicken, Duck, Emu, Goose,
Stable		Guinea, Ostrich, Rhea,
		Squab, and Turkey - All
		Products Eligible
Fully Cooked - Not Shelf	RTE Meat Fully-Cooked	Beef, Goat, Lamb, Veal, and
Stable	Without Subsequent	Pork - All Products Eligible
	Exposure to the Environment	
Fully Cooked - Not Shelf	RTE Poultry Fully-Cooked	Chicken, Duck, Emu, Goose,
Stable	Without Subsequent	Guinea, Ostrich, Rhea,
	Exposure to the Environment	Squab, and Turkey - All
		Products Eligible
Heat Treated - Not Fully	NRTE Otherwise Processed	Beef, Veal, Lamb, Goat, and
Cooked - Not Shelf Stable	Meat	Pork - All Products Eligible
Heat Treated - Not Fully	NRTE Otherwise Processed	Chicken, Duck, Emu, Guinea,
Cooked - Not Shelf Stable	Poultry	Ostrich, Rhea, and Turkey -
		All Products Eligible
Products with Secondary	NRTE Otherwise Processed	Beef, Lamb, Goat, Pork, and
Inhibitors - Not Shelf Stable	Meat	Veal - All Products Eligible
Products with Secondary	RTE Salt-Cured Meat	Pork - All Products Eligible
Inhibitors - Not Shelf Stable		
Products with Secondary	NRTE Otherwise Processed	Chicken, Duck, Emu, Guinea,
Inhibitors - Not Shelf Stable	Poultry	Goose, Ostrich, Rhea, Turkey
		- All Products Eligible
Eggs/Egg Products	Egg Products	Poultry - All Products
		Eligible

The USDA's Animal and Plant Health Inspection Service recognizes beef imported from Canada as subject to requirements specified in Title 9 of the United States Code of Federal Regulations (9 CFR) 94.18 or 9 CFR 94.20 and lamb and goat imported from Canada is subject to requirements in 9 CFR 94.25. Poultry and egg products are subject to requirements specified in 9 CFR 94.6.

Prior to the onsite equivalence verification audit, FSIS reviewed and analyzed Canada's Self-Reporting Tool (SRT) responses and supporting documentation, including official chemical residue and microbiological sampling plans and results. During the audit, the FSIS auditors conducted interviews and reviewed records to determine whether Canada's food safety inspection systems governing meat, poultry, and egg products is being implemented as documented in the country's SRT responses and supporting documentation.

FSIS applied a risk-based procedure that included an analysis of country performance within six equivalence components, product types and volumes, frequency of prior audit-related site visits, point-of-entry (POE) reinspection and testing results, specific oversight activities of government offices, and testing capacities of laboratories. The review process included an analysis of data collected by FSIS over a 3-year period, in addition to information obtained directly from CFIA through the SRT.

Determinations concerning program effectiveness focused on performance within the following six components upon which system equivalence is based: (1) Government Oversight (e.g., Organization and Administration); (2) Government Statutory Authority and Food Safety and Other Consumer Protection Regulations (e.g., Inspection System Operation, Product Standards and Labeling, and Humane Handling); (3) Government Sanitation; (4) Government Hazard Analysis and Critical Control Point (HACCP) System; (5) Government Chemical Residue Testing Programs; and (6) Government Microbiological Testing Programs.

The FSIS auditors reviewed administrative functions at CFIA headquarters, 3 regional offices, and 13 local inspection offices within the establishments. The FSIS auditors evaluated the implementation of control systems in place that ensure the national system of inspection, verification, and enforcement is being implemented as intended.

A sample of 13 establishments was selected from a total of 501 establishments certified to export to the United States. This included three meat and poultry processing establishments; two beef slaughter and processing establishments; two pork slaughter and processing establishments; one beef, veal, goat, and sheep slaughter and processing establishment; one sheep, lamb, and goat slaughter and processing establishment; one poultry slaughter and processing establishment; one egg products establishment; one poultry processing establishment; and one meat processing establishment. The products these establishments produce and export to the United States include meat and poultry that is thermally processed-commercially sterile (TPCS), ready-to-eat (RTE), raw intact, raw non-intact, not ready-to-eat (NRTE) otherwise processed, and egg products.

During the establishment visits, the FSIS auditors paid particular attention to the extent to which industry and government interacted to control hazards and prevent noncompliance that threatens food safety. The FSIS auditors assessed the CFIA's ability to provide oversight through supervisory reviews conducted in accordance with FSIS equivalence requirements for foreign food safety inspection systems outlined in 9 CFR 327.2, 381.196, and 590.910.

The FSIS auditors also visited a third-party (private) chemical residue laboratory and a government microbiological laboratory to verify that these laboratories are capable of providing adequate technical support to the food safety inspection system.

Competent Authority Visits		#	Locations
Competent Authority	ent Authority Central		CFIA Headquarters, located in Ottawa
	Area	1	CFIA Area Office, located in Guelph
Regional		2	CFIA Bureau Régional, located in St-Hyacinthe
			CFIA Regional Office, located in Burnaby
Laboratories		2	 CFIA St-Hyacinth Microbiological Laboratory, government laboratory located in St-Hyacinthe SGS Canada Residue Lab, private laboratory located in Burnaby
Beef slaughter and processing establishments		2	Establishment No. 38, JBS Food Canada, located in Brooks

		Establishment No. 93, Cargill Limited, located in High River
Pork slaughter and processing establishments	2	 Establishment No. 80, Atrahan Transformation Inc., located in Yamachiche Establishment No. 791, Jowett Farms Corporation, located in Blumenort
Poultry slaughter and processing establishments	2	 Establishment No. 37, Hudson Valley Farms (CA) ULC, located in St-Louis De Gonzague Establishment No. 652, Rossdown Natural Foods Ltd., located in Abbotsford
Beef, Veal, and Sheep slaughter and processing establishment	1	• Establishment No. 11, Elbee Meat Packers Limited, located in Toronto
Meat and Poultry processing establishments	2	 Establishment No. 489, Fleury Michon Amerique Inc., Rigaud Establishment No. 251, Specialites Lassonde Inc., located in Saint-Damase
Pork processing establishments	2	 Establishment No. 468, 9450-9825 Quebec Inc., located in Yamachiche Establishment No. 781, Italia Salami Company Limited, located in Guelph
Poultry processing establishment	1	• Establishment No. 835, Volaille Novo Inc., located in Varennes
Egg product facility	1	Establishment No. 66E, Egg Solutions- Vanderpols Inc., located in Abbotsford

FSIS performed the audit to verify that the food safety inspection systems meet requirements equivalent to those under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 United States Code (U.S.C.) Section 601 et seq.);
- The Humane Methods of Slaughter Act (7 U.S.C. Sections 1901-1906);
- The Meat Inspection Regulations (9 CFR 301 to the end);
- The Poultry Products Inspection Act (21 U.S.C. Section 451 et seq.);
- The Poultry Products Inspection Regulations (9 CFR 381);
- The Egg Products Inspection Act (21 U.S.C. Section 1031 et seq.); and
- The Egg Products Inspection Regulations (9 CFR 590).

The audit standards applied during the review of Canada's inspection systems for meat, poultry, and egg products included: (1) all applicable legislation originally determined by FSIS as equivalent as part of the initial review process, and (2) any subsequent equivalence determinations that have been made by FSIS under provisions of the World Trade Organization's Agreement on the Application of Sanitary and Phytosanitary Measures.

III. BACKGROUND

From May 1, 2019, to April 30, 2022, FSIS import inspectors performed 100 percent reinspection for labeling and certification on 4,536,537,879 pounds of meat, 552,910,687 pounds of poultry, and 22,862,748 pounds of egg products from Canada. Of these amounts, additional types of inspection were performed on 95,899,295 pounds of meat, 64,230,262 pounds of poultry, and 5.012,574 pounds of egg products, including physical examination, condition of container examination for TPCS products, chemical residue analysis, and testing for microbiological pathogens including Shiga toxin-producing Escherichia coli (STEC) O157, O26, O45, O103, O111, O121, and O145 in beef or veal, Listeria monocytogenes (Lm) and Salmonella in RTE products, and Lm and Salmonella in egg products. As a result of this additional inspection and testing, 146,266 pounds of meat and poultry products were rejected for issues directly related to public health, including violative levels of veterinary drugs, swollen lids in TPCS products, Lm positive RTE products, Salmonella positive RTE products, STEC positive beef products, off condition, under processing, and presence of fecal material, ingesta, or milk. An additional 330,545 pounds of meat and poultry products were rejected for the identification of other issues including bone or blood clots, extraneous materials, abscesses, or ineligible products. FSIS evaluated CFIA's corrective action responses, found them sufficient, and closed the POE violations.

The previous FSIS audit in 2018 identified the following findings:

Summary of Findings from the 2018 FSIS Audit of Canada

Component 1: Government Oversight (e.g., Organization and Administration)

- The Canadian Food Inspection Agency (CFIA) allows inspection personnel to issue an export certificate for product intended for export to the United States before test results are known from the CFIA routine chemical residue program.
- In 13 of 14 audited establishments, the FSIS auditors identified deficiencies due to inadequate enforcement of sanitation standard operating procedures (Sanitation SOP) and sanitation performance standards (SPS) requirements by CFIA inspection personnel.

Component 2: Government Statutory Authority and Food Safety and Other Consumer Protection Regulations (e.g., Inspection System Operation, Product Standards and Labeling, and Humane Handling)

• In the sole establishment audited that was operating under the HACCP-Based Inspection Program for swine, during the veterinary disposition of retained carcasses, CFIA did not require pluck (heart, lung, and liver) or viscera to be presented for final disposition by the veterinarian when a carcass was railed out for pathology. In another establishment, caul (omental) fat was being harvested prior to CFIA evisceration inspection for the presence of pathology. The establishment did not demonstrate how it would maintain segregation of harvested fat as a batch or a similar system for proper disposition of the product.

Component 4: Government Hazard Analysis and Critical Control Point (HACCP) System

• In six of 14 audited establishments, the FSIS auditors identified deficiencies related to HACCP plan design, monitoring, and recordkeeping.

Component 6: Government Microbiological Testing Programs

• The CFIA does not require poultry establishments to collect and analyze samples for microbial organisms at the pre-chill location.

- Unfinished tasks were not properly documented as required in the CFIA's laboratory standard operating procedure.
- The tracking sheet related to analytical method MFLP76 did not indicate the date and time when the sample was put in and taken out of the incubator. The tracking sheet also did not indicate whether the sample remained in the incubator for the specified duration.

FSIS continues to work with CFIA to resolve audit findings related to review of chemical residue test results prior to certification for export to the United States and for poultry carcass testing requirements to ensure sampling verification of process control throughout the slaughter and dressing process (e.g., through sampling for microbial organisms at two points in the process). The FSIS auditors verified corrective actions for the remaining previously reported findings were implemented and effective in resolving the findings.

The FSIS final audit reports for Canada's food safety inspection system are available on the FSIS website at: www.fsis.usda.gov/foreign-audit-reports.

IV. COMPONENT ONE: GOVERNMENT OVERSIGHT (e.g., ORGANIZATION AND ADMINISTRATION)

The first equivalence component the FSIS auditors reviewed was Government Oversight. FSIS import regulations require the foreign food safety inspection system to be organized by the national government in such a manner as to provide ultimate control and supervision over all official inspection activities; ensure the uniform enforcement of requisite laws; provide sufficient administrative technical support; and assign competent qualified inspection personnel at establishments where products are prepared for export to the United States.

CFIA is the CCA of Canada's meat, poultry, and egg products inspection system and has the overall authority and responsibility for policy decisions, and implementation and enforcement of legislation in supervised establishments. The Safe Food for Canadians Act legislates the requirements for licensing of food businesses, with Safe Food for Canadians Regulations (SFCR) setting the specific requirements that establishments must meet. The passage and implementation of these acts and regulations represent a change in the CFIA food inspection system since the last FSIS audit. CFIA is also in the process of changing regulatory verification procedures and documentation of their completion. Despite the change in the legislation providing the authority and responsibility of oversight, the FSIS auditors verified that there have been no changes to the organizational structure of CFIA.

Official controls are administered through the Operations Branch of CFIA, which is divided into four management areas consisting of the Western, Ontario, Québec, and Atlantic areas, with each area having a director general and senior director. Oversight of area offices is further managed within regional offices which are led by regional directors (RD), followed by district offices with oversight by inspection managers (IM) then subdistrict offices or a complex dependent on the nature of operations at individual establishments located within the oversight area of the respective subdistrict office or complex. IMs provide oversight of veterinarians in charge (VIC) at each subdistrict office or the supervisors of each complex who then have oversight of inspectors and veterinarians assigned to individual establishments. Regional veterinary officers

(RVO) and regional program officers (RPO) provide program area support to subdistrict offices and complexes and report to RDs or IMs, respectively.

CFIA ensures adequate staffing levels at individual establishments and that regulatory verification occurs according to current system programs. During the audit, the FSIS auditors verified CFIA has effective oversight of inspection officials. CFIA inspectors and veterinarians are present and conduct inspections of every carcass and its parts continuously during slaughter operations and inspectors or veterinarians are present in processing establishments at least once per shift. CFIA inspectors are also present and conduct inspections continuously during egg processing operations. The FSIS auditors also verified that all personnel performing CFIA inspection and export certification activities are government employees paid directly by CFIA.

The FSIS auditors verified the process for CFIA's certification of an establishment as eligible to export meat, poultry, or egg products to the United States. An establishment uses the Application for Establishment Approval (Annex I) to apply for approval and start the process of export certification by indicating they are aware of and meet all applicable requirements. The CFIA inspector or VIC then verifies the establishment facilities and implementation of programs required for the establishment to meet U.S. export requirements. The Annex I application is then sent to the area office for review and approval by the area export specialist (AES). The AES then sends the application to CFIA headquarters, and CFIA sends a request to FSIS that the establishment be listed as certified to export product to the United States.

The FSIS auditors verified that CFIA is authorized to take actions in establishments as necessary to ensure compliance with requirements including control of potentially affected products. CFIA considers the potential of harm, history of compliance at the establishment, and indications of intent in determining the appropriate level of enforcement response. Actions which may be taken include issuance of a letter of non-compliance, notice of violation which may include monetary fines, and suspension or cancellation of an operator's license. CFIA Enforcement and Investigation Services may also perform investigations which can lead to a letter of warning, monetary fines, criminal prosecution, or suspension or cancellation of an operator's license. The FSIS auditors verified that CFIA has followed their guidelines in taking enforcement action up to and including cancellation of an operator's license when necessary.

CFIA ensures that only products that have been inspected and eligible for export to the United States are certified for export. A certified establishment bears full responsibility and must provide an inspector or veterinarian with documentation that substantiates that U.S. requirements are met in order for export certification to occur. The FSIS auditors verified that inspection officials maintained official control of certificates for export, export stamps, and stickers printed for marking of exports. The FSIS auditors did identify that CFIA does not require certified establishments to hold carcasses and parts when routine scheduled samples are taken for the National Chemical Residue Monitoring Program (NCRMP). CFIA inspectors and veterinarians are permitted to certify products for export prior to availability of test results, as was also observed during the FSIS audit during November-December of 2018.² The FSIS auditors did not identify that any affected product was exported to the United States based on a review of available records.

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² FSIS continues to work with CFIA to resolve the previous audit finding.

CFIA requires establishments to maintain traceability and be able to recall products in accordance with SFCR requirements. The FSIS auditors verified that CFIA has a mechanism in place to notify FSIS of the shipment of non-compliant or adulterated product to the United States. Certified establishments are required to maintain separation of eligible products from those not eligible for export to the United States. Products imported to Canada from a third-country source must be accompanied by an official attestation from the CCA of that country indicating the product meets United States export requirements for the product to be eligible for processing and subsequent export to the United States. The FSIS auditors verified traceability within certified establishments and local inspection staff knowledge of these requirements where applicable.

CFIA requires chemical residue and microbiological laboratories conducting analysis of official samples to be accredited by the Standards Council of Canada (SCC) or the Canadian Association of Laboratory Accreditation (CALA) according to International Organization for Standardization/International Electrotechnical Commission (ISO/IEC) 17025 standards. The FSIS auditors confirmed that CALA or SCC conduct biannual accreditation audits and reviewed the most recent audit results including actions in response to any audit findings. CFIA has a program specialty agreement in place and provides technical assessors to assist CALA or SCC with the accreditation audits of any third-party (private) laboratories which are contracted to perform analysis of official samples. Additionally, CFIA conducts a separate yearly audit of any third-party laboratory based on contracts in place for analysis of official samples.

The FSIS auditors verified controls at audited laboratories by interview of staff and review of documents to verify controls are in place for package and sample integrity including CFIA sample seals at receiving, use of recognized and approved analysis methods, calibration of laboratory equipment, ongoing control testing to verify methods, proficiency testing, sample tracking and recordkeeping, and results of analyses reporting. The FSIS auditors also reviewed internal employee training records and proficiency requirements for testing methods in use for official sample analysis. The FSIS auditors also reviewed results of the most recent internal laboratory audit and responses to observed findings.

CFIA requires that veterinary staff graduate from a school recognized by the Canadian Veterinary Medical Association (CVMA) or from a veterinary school with a certificate of qualification granted by the CVMA's National Examining Board. Inspection staff must meet minimum requirements which may be completion of post-secondary education in a relevant technical science or a combination of education, training, and/or experience. All employees are trained based on their specific job duties including ante-mortem, post-mortem, animal welfare and humane handling, transport of animals, export certification, sanitation, pre-requisite control programs or HACCP, and sampling techniques. Employees are also provided training about specific FSIS requirements including labeling, test and hold, pre-shipment review, and any unique changes or updated procedures.

The auditors verified that Canada's meat, poultry, and egg products inspection system is organized and administered by the national government, and that CFIA inspection officials are authorized, assigned, and act to enforce the laws and regulations governing meat products,

providing ultimate control, supervision, and enforcement of regulatory requirements. However, CFIA is still addressing a prior audit finding where certified establishments are not required to hold carcasses and parts until results of routine NCRMP samples are known.

V. COMPONENT TWO: GOVERNMENT STATUTORY AUTHORITY AND FOOD SAFETY AND OTHER CONSUMER PROTECTION REGULATIONS (e.g., INSPECTION SYSTEM OPERATION, PRODUCT STANDARDS AND LABELING, AND HUMANE HANDLING)

The second equivalence component the FSIS auditors reviewed was Government Statutory Authority and Food Safety and Other Consumer Protection Regulations. The system is to provide for good commercial practices in poultry; humane handling and slaughter of livestock; antemortem inspection of animals; post-mortem inspection of every carcass and its parts; controls over condemned materials; controls over establishment construction, facilities, and equipment; at least once per shift inspection during processing operations; and periodic supervisory visits to official establishments.

The FSIS auditors verified that CFIA requires a veterinarian or an inspector under supervision of a veterinarian to perform ante-mortem inspection no more than 24 hours prior to the time of slaughter of animals. CFIA performs ante-mortem inspection of all animals at rest and are required to observe a minimum of 5-10 percent of bovine animals in motion from both sides. Establishment employees observe all animals at unloading and are required to identify and segregate any animals showing signs of injury or illness. CFIA also performs ante-mortem inspection of poultry by observing live birds on the transport truck or in the staging area prior to slaughter. The FSIS auditors verified that CFIA has documentation and recordkeeping controls in place to ensure ante-mortem inspection is conducted on all animals and poultry prior to slaughter occurring.

CFIA verifies establishments meet humane handling and humane slaughter requirements according to SFCR. Establishments are required to have written preventive control programs for humane handling and humane slaughter of animals, including monitoring and recordkeeping of the effective performance of the program. The FSIS auditors verified that CFIA conducts observations of the unloading of animals, inspection of holding pens and alleyways for design and maintenance to prevent injury to animals, and verification of the effectiveness of stunning or restraint prior to the slaughter process. The FSIS auditors observed that all holding pens for animals had water available, and provisions were made for feed availability if animals were held over 24 hours. The FSIS auditors also verified that CFIA takes immediate action if they observe a violation of any of the humane handling or humane slaughter requirements, and the observations are referred for elevated enforcement actions as appropriate.

The FSIS auditors verified that post-mortem inspection of each carcass is achieved through various inspection systems including CFIA's traditional inspection for beef, High Line Inspection System (HLIS) of beef, HACCP-based Inspection Program (HIP) of hogs, Modernized Slaughter Inspection Program (MSIP) of hogs, traditional inspection for poultry, and Modernized Poultry Inspection Program (MPIP) of poultry. The FSIS auditors verified that CFIA was following required inspection procedures for each applicable inspection system at slaughter establishments. CFIA performed inspection of each carcass, head, and viscera at

establishments operating under traditional, HLIS, HIP, and MSIP inspection systems, and performed inspection of each carcass at establishments operating under MPIP inspection systems. CFIA was also verifying additional establishment controls were implemented and effective through presentation standards tests, pre- and post-evisceration tests, finished product standard tests, defect detection tests, and rejection process control tests as appropriate and applicable for each inspection system.

The FSIS auditors verified that establishments slaughtering cattle implemented control systems to determine the age of cattle and ensured all specified risk materials (SRM) were identified for removal as appropriate. CFIA requires verifiable records documenting the age of cattle or the use of dentition to determine cattle age. CFIA ensures adequate removal of SRMs in beef slaughter operations through visual inspections of each carcass and verification of establishment marking systems for removal of SRMs during the deboning process. SRMs are removed and identified as such and are handled, controlled, and disposed of appropriately. The FSIS auditors also verified that CFIA ensures the control of all other condemned materials and animals as part of their routine verification procedures of identification and marking control systems at each certified establishment.

The FSIS auditors verified that CFIA conducts supervisory oversight of slaughter, processing, and egg products establishments to verify inspection activities are conducted and documented according to prescribed policies and procedures, and that decisions made by official inspection personnel are uniform, consistent, and in accordance with prescribed policies, procedures, and regulations. RVOs are responsible for conducting supervisory oversight of slaughter facilities at least semi-annually with separate follow-up activities as needed. A complex supervisor is responsible for conducting supervisory oversight of all processing and storage establishments within the complex on a semi-annual basis with separate follow-up activities as needed. Supervisors of egg processing establishments provide supervisory oversight through review of inspection reports with support from RPOs and operations specialists.

The FSIS auditors verified that CFIA requires certified establishments to properly label products according to the requirements of the United States. Labels must include product name, shipping identification mark, country of origin, name and address of the manufacturer or distributor, net weight of the product, a handling statement, and safe handling instructions. Any labels with claims must be approved by FSIS prior to their use by a certified establishment. Veterinarians or inspectors conduct reviews of labels for specific FSIS labeling requirements during the export procedure verification process.

The FSIS analysis and verification activities indicate that CFIA maintains the legal authority and a regulatory framework that is consistent with the criteria for this component and therefore continues to meet the core requirements.

VI. COMPONENT THREE: GOVERNMENT SANITATION

The third equivalence component the FSIS auditors reviewed was Government Sanitation. The FSIS auditors verified that the CCA requires each official establishment to develop, implement, and maintain written sanitation standard operating procedures (Sanitation SOP) to prevent direct

product contamination or insanitary conditions, and to maintain requirements for sanitation performance standards (SPS) and sanitary dressing.

The FSIS auditors verified that CFIA personnel perform preventive control inspections (PCI) under the standard inspection process (SIP) to verify SFCR requirements for physical structure of the buildings, surroundings and maintenance, equipment design and maintenance, biosecurity, pest control, hygiene, employee training, receiving, transportation, and storage. Frequency of PCIs are risk-based and determined through a risk assessment of each establishment, which considers factors including processes conducted, products produced, and production volumes. CFIA personnel document the result of the PCIs in the Digital Service Delivery Platform (DSDP) and an inspection report is issued which indicates if non-compliance was observed during the verification procedure.

The SFCR also requires establishments to have a written cleaning and sanitation program with procedures describing persons responsible; rooms or areas, equipment, food contact surfaces, utensils, structures, overheads, walls, and floors required to be cleaned; and the frequency of cleaning, sanitizers, cleaning tools and cleaning compounds which must be used. The written program must include step-by-step details for how cleaning and sanitizing will be performed, and special instructions to ensure effective cleaning and sanitizing and any general housekeeping required to maintain sanitary conditions. Establishments must also maintain evidence that the cleaning and sanitizing control program is effective, and record that the procedures were conducted and verified by an establishment monitor.

The FSIS auditors verified that CFIA ensures establishments meet SFCR which requires establishments to slaughter and dress livestock and poultry in a sanitary manner. Certified establishments maintained written procedures describing how carcasses would be dressed to prevent contamination throughout the slaughter and dressing process. Establishments maintained records documenting monitoring of dressing procedures and steps taken if an observation indicated dressing procedures were not followed according to the written programs. The FSIS auditors verified through review of records and observation that CFIA routinely performs verification of sanitary dressing procedures through pre- and post-evisceration verification activities, finished product standards tests for livestock, and process control standards in MPIP.

The FSIS auditors verified through observations and review of records that CFIA inspectors perform inspection of every carcass to identify any feces, ingesta, or milk contamination on livestock or fecal contamination of poultry. If contamination is identified, it is recorded as a zero-tolerance failure and requires corrective action by the certified establishment. CFIA officials also conduct random carcass checks during each production shift, and any findings of feces, ingesta, or milk contamination on livestock or fecal contamination of poultry is identified as a zero-tolerance failure requiring corrective actions by the certified establishment.

The FSIS auditors assessed the adequacy of CFIA inspection verification by observing in-plant inspection officials conducting pre-operational sanitation in two of the certified establishments. CFIA officials conducted verification procedures after the certified establishment had conducted its own pre-operational sanitation verification procedures. The FSIS auditors also observed in-plant inspection officials verifying operational sanitation procedures and sanitary dressing procedures. The FSIS auditors' review of CFIA records at each certified establishment indicated

that in-plant inspection officials identify and document findings with sanitation and dressing procedures and require establishments to take corrective actions, when necessary.

The FSIS analysis and verification activities indicate that CFIA requires operators of certified establishments to develop, implement, and maintain preventive control programs to ensure sanitary dressing, sanitation of operations, and sanitary design and maintenance of the building, rooms, equipment, and grounds. FSIS concluded that CFIA continues to meet the core requirements for this component.

VII. COMPONENT FOUR: GOVERNMENT HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM

The fourth equivalence component the FSIS auditors reviewed was Government HACCP System. The food safety inspection system is to require that each official establishment develop, implement, and maintain a HACCP system.

The FSIS auditors verified that under the requirements of SFCR, an establishment is required to prepare, keep, maintain, and implement a preventive control plan (PCP). CFIA further defines that a PCP is based on internationally accepted principles of Codex Alimentarius General Principles of Food Hygiene including Good Manufacturing Practices and HACCP. SFCR requires the PCP to include a description of the hazards presenting a risk, control measures for preventing, eliminating, or reducing the identified hazards to an acceptable level, and evidence the control measures are effective. Further, the establishment must include a description of the critical control points (CCP), critical limits, monitoring procedures, corrective action procedures, verification procedures, and records that show implementation.

The FSIS auditors verified that CFIA personnel perform PCIs under the SIP to verify SFCR requirements are met for PCPs. Frequency of PCIs is risk-based and determined through a risk assessment of each establishment that considers factors including processes conducted, products produced, and production volumes. CFIA documents the result of the PCIs in the DSDP, and an inspection report is issued which indicates if non-compliance was observed during the verification procedure.

The FSIS auditors verified that CFIA personnel continue to verify that establishments conduct a pre-shipment review prior to export certification of products for shipment to the United States. CFIA personnel verify the establishment has conducted a pre-shipment review under a Compliance Verification System inspection task. The FSIS auditors verified that export certification of product cannot occur until all microbiological test results are returned as negative for STEC in beef products, *Lm* and *Salmonella* in RTE products, and *Lm* and *Salmonella* in egg products.

The FSIS auditors conducted onsite observation and document review of CCPs in certified establishments that were visited as part of the audit. The FSIS auditors observed CFIA verification of establishment personnel conducting zero-tolerance monitoring for fecal, ingesta, and milk contamination on livestock carcasses and fecal contamination for poultry carcasses. The FSIS auditors reviewed CFIA records, including findings when there was a CCP failure,

documentation of actions taken by CFIA, and records of corrective actions taken by the certified establishment in response to the findings.

The FSIS audit verification activities indicate that CFIA requires operators of certified establishments to develop, implement, and maintain a system equivalent to the principles of HACCP. FSIS concludes that CFIA continues to meet the core requirements for this component.

VIII. COMPONENT FIVE: GOVERNMENT CHEMICAL RESIDUE TESTING PROGRAMS

The fifth equivalence component the FSIS auditors reviewed was Government Chemical Residue Testing Programs. The food safety inspection system is to present a chemical residue testing program, organized and administered by the national government, which includes random sampling of internal organs, fat, or muscle of carcasses for chemical residues identified by the exporting country's meat, poultry, and egg products inspection authorities or by FSIS as potential contaminants.

The FSIS auditors verified that CFIA annually develops an NCRMP to assess human dietary exposure, perform risk assessments, monitor trends, and verify compliance with Canadian maximum residue limits (MRL). The design of CFIA's NCRMP follows principles outlined by the Codex Alimentarius Commission. Sampling under the NCRMP is statistically based and conducted year-round at various animal health and food safety sectors across Canada. CFIA's Science Branch is responsible for the development of a risk model analysis designed to generate the annual number of samples required per product type for the NCRMP.

The FSIS auditors reviewed the residue sampling records and confirmed that the sampling schedule had been adhered to at all certified establishments visited as part of the audit. CFIA also ensures that inspection personnel comply with NCRMP procedures and sampling timeframes during the semi-annual supervisory reviews. Through interviews of inspection personnel and records review, the FSIS auditors confirmed that the Science Branch sends the sampling schedule to inspection personnel at slaughter establishments with detailed instructions about the date and time of sampling, the tissues to be sampled, and the laboratory to which the sample should be submitted. Third-party laboratories under contract with CFIA may be used to analyze official residue samples. Once the results are available, the Laboratory Sample Tracking System issues an email to the sample collector to inform the availability of results. Results from third-party laboratories are provided directly to the CFIA's Science Branch.

The FSIS auditors verified test results are sent directly to the Food Safety Science Services Division (FSSD), Chemistry within the Science Branch who will determine if a result is violative based on CFIA's MRLs. In the event of a violative residue sample, FSSD Chemistry opens a traceback case in the automated Residue and Antimicrobial System and requires a follow-up (farm visit) in accordance with internal administrative guidelines. If a routine chemical residue test result is determined to be violative, a food safety risk assessment is conducted in consultation with Health Canada to determine if there is a food safety risk and further action such as a recall is warranted.

The FSIS analysis and onsite verification activities indicate that CFIA has overall authority of a chemical residue testing program which is designed and implemented to prevent and control the presence of veterinary drugs and contaminants in meat, poultry, and egg products destined for export to the United States.

IX. COMPONENT SIX: GOVERNMENT MICROBIOLOGICAL TESTING PROGRAMS

The last equivalence component the FSIS auditors reviewed was Government Microbiological Testing Programs. The food safety inspection system is to implement certain sampling and testing programs to ensure that meat, poultry, and egg products prepared for export to the United States are safe and wholesome. This component also addresses requirements for TPCS meat and poultry products.

CFIA Annex T: Testing for *Escherichia coli* (*E. coli*) in Slaughter Establishments requires that all livestock and poultry slaughter establishments implement carcass testing for generic *E. coli* to demonstrate the effectiveness of dressing procedures. Annex T also mandates that slaughter establishments develop written sampling procedures that include sampling frequency based on production volume, identification of sampling locations, analytical methods compliant with AOAC methods or other validated methods, use of a statistical process control to analyze the results, and corrective actions when the slaughter process is out of control. Annex T requirements are consistent with FSIS' requirements in 9 CFR 310.25 for beef and 9 CFR 310.18 for swine. The FSIS auditors verified that CFIA inspectors were verifying that the establishments adhere to their sampling frequency and take corrective actions when their process is out of control. The FSIS auditors did identify that CFIA has not addressed FSIS' revised poultry slaughter carcass sampling requirements (9 CFR 381.65) to collect and analyze samples for microbial organisms to ensure control throughout the slaughter and dressing process, as was also observed during the previous FSIS audit in 2018.³

CFIA implements the National Microbiological Monitoring Program (NMMP) to verify industry compliance with microbial standards, facilitate access of Canadian food products to international markets, provide information on the effectiveness of food safety control measures and interventions, and maintain consumer confidence in the safety of the food supply. The NMMP also includes environmental sampling at licensed establishments that produce RTE meat and poultry products to verify control of *Lm* within the processing areas. The FSIS auditors confirmed that each year, the Operations Branch receives from the Science Branch a food sample collection plan (FSCP) that includes the number of samples that are scheduled for each of the different CFIA sampling programs that are implemented. In addition to the FSCP, all CFIA management areas receive a document that identifies sample quotas and the official laboratories to which CFIA inspectors should send the samples.

CFIA's Annex U: USDA Performance Standards for *Salmonella* requires that licensed Canadian establishments eligible to export meat and poultry products to the United States which are amenable to a USDA Performance Standard for *Salmonella* must produce these products in accordance with the applicable standard. The FSIS auditors verified that establishments conduct

³ FSIS continues to work with CFIA to resolve the previous audit finding.

sampling according to Annex U and that chicken and turkey slaughter establishments additionally test carcasses according to Annex U-1 for *Campylobacter* performance standards. The FSIS auditors confirmed that CFIA inspectors identify what class of product the establishment will test each year, routinely observe establishment personnel collecting samples, receive sampling results, and verify corrective actions and follow-up sampling in compliance with Annex U and Annex U-1. Annex U currently contains requirements for verification of control of *Salmonella* in chicken and turkey carcasses, and ground chicken and turkey. CFIA does not currently implement *Salmonella* performance standard requirements to address control of *Salmonella* in chicken parts or consistent with FSIS' comminuted chicken and turkey performance standards.⁴

The FSIS auditors verified at the audited beef slaughter establishments and at the regional offices that CFIA inspectors were collecting beef trim sampling for *E. coli* O157:H7 testing in accordance with CFIA's M218 sampling plan. CFIA inspectors collect trim samples using the N60 sampling method, and all sampled lots of beef trimmings and precursor materials are held until acceptable test results are obtained. The FSIS auditors also confirmed that all positive results from establishment sampling are reported to CFIA along with the trend analysis of high event periods. The FSIS auditors confirmed that the audited official laboratory was using a method from Canada's Compendium of Methods, MFLP-30 to screen and MFHPB-10 to confirm the presence of *E. coli* O157:H7 in beef trimmings.

Annex D-2: CFIA Risk-Based Shiga toxin-producing *E. coli* Verification Sampling of Beef Trimmings for Abattoirs Eligible for Export to the USA requires that all licensed slaughter establishments producing raw beef manufacturing trimmings for export to the United States sample those products for non-O157 STEC (O26, O103, O111, O121, O45, and O145) under the supervision of CFIA inspectors and that the samples are submitted to third-party laboratories for analysis. Licensed slaughter establishments are required to use the N60 sampling method or an alternative CFIA-approved method when N60 sampling is not possible. Sampled lots are held until acceptable test results are obtained and all results are reported from the third-party laboratory to CFIA. Establishments are to follow the sampling frequency established in CFIA's M218 sampling plan, which is based on production volume.

The FSIS auditors confirmed CFIA inspectors were randomly sampling RTE products twice a year in accordance with CFIA's M200 sampling plan at the audited RTE establishments. CFIA's M200 sampling plan is implemented to verify the effectiveness of the establishments' interventions designed to control contamination of RTE products with *Lm* and *Salmonella*, and for *E. coli* O157:H7 in dry, semi-dry, or fermented RTE beef products. In addition, the FSIS auditors verified that on the same day and on the same line, CFIA inspectors sample the food contact surfaces (FCS) of the production lines used to produce post-lethality exposed products, as required by CFIA's M200RB sampling plan. Through interviews and record review at a regional office, the FSIS auditors verified that CFIA inspectors were also sampling RTE products that were not exposed to the environment after the lethality process and the FCS of their production line to verify the effectiveness of the establishments' control of *Lm*. The FSIS

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⁴ FSIS continues to work with CFIA to ensure that equivalent programs for official verification of control of *Salmonella* are implemented for Canadian establishments that intend to export products to the United States.

auditors reviewed the sample results at the audited RTE establishments and confirmed that the sampling scheduled had been adhered to and verified during the periodic supervisory reviews.

The FSIS auditors verified at the audited RTE establishments that CFIA inspectors also collect product for Lm and Salmonella testing twice a year under the M200 sampling plan. At the audited microbiological laboratory, the FSIS auditors confirmed that the audited official laboratory personnel were following a method from Canada's Compendium of Methods, MFLP-29 to screen and MFHPB-20 to confirm the presence of *Salmonella* in RTE products. Regarding egg products, the FSIS auditors confirmed that CFIA samples these products for *Salmonella* under the 2022_E200 and the 2022_E208 sampling plans.

The FSIS auditors verified that CFIA conducts risk-based verification sampling of RTE meat and poultry products and conducts FCS sampling in certified establishments that produce RTE product. CFIA collects product and FCS samples for the same lot. CFIA sampling frequency is based on three factors: the risk category of the products, the use of antimicrobial agents in the process, and post-lethality treatments. Processes for RTE not-heated treated products, such as dry-cured, salted, and dry-cured fermented meat products, are required to achieve a 5-log reduction of *Salmonella*, and processes for similar poultry products are required to achieve a 7-log reduction. The processes must also adhere to good manufacturing practices designed to minimize contamination. The establishment is responsible for validating the process, which is reviewed and approved by a CFIA inspector. Those establishments which prepare RTE beef products without applying heat as a lethality control (e.g., fermented) are also subjected to official verification testing by CFIA for *E. coli* O157:H7.

CFIA requires that establishments producing egg products for export to the United States sample each lot of products with 10 samples taken and composited for analysis for *Salmonella*, *Lm*, aerobic colony counts, and coliform count. The establishment must send the samples to an accredited laboratory for analysis, and the results for each lot of egg products are reported to CFIA. Export certification of product cannot occur until test results are received and determined as acceptable. The FSIS auditors verified that samples of egg products were properly analyzed using methods from Canada's Compendium of Methods, MFLP-28 and MFLP-29 to screen and MFHPB-30 and MFHPB-20 to detect and confirm the presence of *Lm* and *Salmonella*, respectively.

The SFCR outlines requirements for licensed establishments producing TPCS products. The regulation states that licensed establishments must apply a scheduled process which is defined as a process in which a treatment is applied to a food to render the food commercially sterile, considering the critical physical and chemical factors that affect the treatment's effectiveness. FSIS auditors verified through observation, record review, and interviews with CFIA personnel that a process schedule was developed and critical factors and a process authority were designated in accordance with CFIA requirements at the audited TPCS establishments. In addition, the FSIS auditors confirmed that CFIA inspectors verify the establishments' control measures, the design and upkeep of the thermal processing equipment, and the proper packaging and labeling of the products as part of CFIA's verification of the establishments' PCPs under SIP. The FSIS auditors identified no issue regarding CFIA inspectors' verification of the establishments' production of TPCS products.

The FSIS onsite verification activities determined that CFIA maintains the legal authority to implement its microbiological sampling and testing programs to ensure that products destined for export to the United States are unadulterated, safe, and wholesome. However, CFIA is still addressing a prior audit finding to address sampling verification using indicator organisms throughout the slaughter and dressing process for poultry. CFIA has also submitted proposed changes to its official verification of control of *Salmonella* in certified poultry establishments.

X. CONCLUSIONS AND NEXT STEPS

An exit meeting was held November 23, 2022, by videoconference with representatives from CFIA. FSIS concluded that Canada's food safety inspection system is organized to provide ultimate control, supervision, and enforcement of regulatory requirements. CFIA has required that the establishments certified as eligible to export products to the United States implement sanitation requirements and a HACCP system designed to ensure the safety of their products. In addition, CFIA has implemented official microbiological and chemical residue testing programs that are organized and administered by the national government to verify its system. An analysis of each component did not identify any systemic findings representing an immediate threat to public health.

APPENDICES

Appendix A: Individual Foreign Establishment Audit Checklists

ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. E	STABLISHMENT NO.	4. NAME OF COUNTRY	
Specialties Lassonde	11/01/20	022		Canada 6. TYPE OF AUDIT		
3810 Rue Alfred-La Liberté	5. AUDIT ST	AFF				
Boisbriand, QC, J7H 1P8		OIEA International Audit Staff (IAS) X ON-SITE AUDIT DO			DOCUMENT AUDIT	
Place an X in the Audit Results block to in	dicate non	compl	ianc	e with requireme	ents. Use O if not ap	plicable.
Part A - Sanitation Standard Operating Procedures	(SSOP)	Audit			rt D - Continued	Audit
Basic Requirements 7. Written SSOP		Results X	33	Scheduled Sample	nomic Sampling	Results
Records documenting implementation.		Λ	1	<u> </u>		
Necods documenting implementation. Signed and dated SSOP, by on-site or overall authority.		X		Species Testing		
Sanitation Standard Operating Procedures (SSOP)	Λ	35.	Residue		
Ongoing Requirements	,			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation of SSOP's including monitoring	entation.	X	36.	Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37.	Import		
 Corrective action when the SSOPs have failed to prevent of product contamination or adulteration. 	direct		38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	tion/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		
15. Contents of the HACCP list the food safety hazards,	actions		42.	Plumbing and Sewage		
critical control points, critical limits, procedures, corrective at 16. Records documenting implementation and monitoring of th			43.	Water Supply		
HACCP plan. 17. The HACCP plan is signed and dated by the responsible			44.	Dressing Rooms/Lavato	ries	
establishment individual. Hazard Analysis and Critical Control Point			45.	Equipment and Utensils		
(HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations		
18. Monitoring of HACCP plan.			47.	Employee Hygiene		
19. Verification and validation of HACCP plan.				Condemned Product Co	entrol	
20. Corrective action written in HACCP plan.			10.	- Condemned Froduct Co		
21. Reassessed adequacy of the HACCP plan.			İ	Part F - In	spection Requirements	
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc			49.	Government Staffing		
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ge	
23. Labeling - Product Standards			51.	Periodic Supervisory Revie	ws	
24. Labeling - Net Weights						
25. General Labeling			52.	Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	loisture)		53.	Animal Identification		О
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		
27. Written Procedures		О	55.	Post Mortem Inspection		О
28. Sample Collection/Analysis		О	_			_ o
29. Records		О		Part G - Other Regu	latory Oversight Requirer	nents
Salmonella Performance Standards - Basic Requ	uirements		56.	European Community Di	rectives	О
30. Corrective Actions		О	57.			
31. Reassessment		О	58.			
32. Written Assurance		О	59.			
		_	-			

Establishment Operations:	Beef, Veal, Chicken, Turkey, Pork processing.
Prepared Products:	Thermally processed, commercially sterile products, heat-treated shelf stable products

60. Observation of the Establishment

- 7. Government inspection personnel are not verifying the sanitation program design once per year, as required by CFIA (no record of last time task was done)
- 9. The SSOP Program not signed and dated by individual with overall authority onsite.
- 10. a) Government inspection personnel are not verifying the implementation of the sanitation program onsite during sanitation once per quarter, as required by the CCA,
- b) Government inspection personnel are not conducting pre-operational sanitation verification onsite twice per month, as required by the CCA.
- 39. Rust buildup observed on numerous overhead structures in the thermal processing area.

Elbert American Statistical Tools (1997) Canada Can	1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT DI Elbee Meat Packers Limited 11/01/20			3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
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				11	Canada		
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25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) Part D - Sampling Generic E. coli Testing 27. Written Procedures 28. Sample Collection/Analysis 29. Records Part G - Other Regulatory Oversight Requirements 56. European Community Directives O 30. Corrective Actions 31. Reassessment 52. Humane Handling 53. Animal Identification 54. Ante Mortem Inspection 55. Post Mortem Inspection 66. European Community Directives O 57.				51. Periodic Supervisory Revie	ews		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) Part D - Sampling Generic E. coli Testing 27. Written Procedures 28. Sample Collection/Analysis 29. Records Part G - Other Regulatory Oversight Requirements 56. European Community Directives 30. Corrective Actions 31. Reassessment 53. Animal Identification 54. Ante Mortem Inspection 55. Post Mortem Inspection 66. European Community Directives 67.				52. Humane Handling			
Part D - Sampling Generic E. coli Testing 54. Ante Mortem Inspection 55. Post Mortem Inspection 28. Sample Collection/Analysis 29. Records Salmonella Performance Standards - Basic Requirements 56. European Community Directives 0 30. Corrective Actions 57. 31. Reassessment 58.		oisture)					
Generic E. coli Testing 27. Written Procedures 28. Sample Collection/Analysis 29. Records Salmonella Performance Standards - Basic Requirements 30. Corrective Actions 31. Reassessment 54. Ante Mortem Inspection 55. Post Mortem Inspection Part G - Other Regulatory Oversight Requirements 56. European Community Directives 57.		oisture)		33. Animai identification			
28. Sample Collection/Analysis 29. Records Part G - Other Regulatory Oversight Requirements 56. European Community Directives O 30. Corrective Actions 57. 31. Reassessment 58.				54. Ante Mortem Inspection			
Part G - Other Regulatory Oversight Requirements Salmonella Performance Standards - Basic Requirements 56. European Community Directives 57. 31. Reassessment 58.	27. Written Procedures			55. Post Mortem Inspection			
Salmonella Performance Standards - Basic Requirements 56. European Community Directives 57. 31. Reassessment 58.	28. Sample Collection/Analysis			Part G - Other Regu	latory Oversight Requirements		
Salmonella Performance Standards - Basic Requirements 30. Corrective Actions 57. 31. Reassessment 58.	29. Records			. u.t o othor regu			
31. Reassessment 58.	Salmonella Performance Standards - Basic Requirements			56. European Community D	rectives	О	
	30. Corrective Actions			57.			
32. Written Assurance 59.	31. Reassessment			58.			
	32. Written Assurance			59.			

Establishment Operations:	Beef slaughter and processing.
Prepared Products:	

- 60. Observation of the Establishment
- 22. During the site visit it was determined that for one CCP, the HACCP verification records (record review and on-site observation) did not include results of the verification procedure.
- 45. During the site visit it was observed that metal tubing used for the process of chilling offal were in a condition which does not allow inspection to ensure they are adequately cleaned. Inspection and establishment personnel effectively took action to identify product that was potentially affected for further evaluation and disposition.

	STABLISHMENT NAME AND LOCATION	2. AUDIT DA	ATE	3. ES	STABLISHMENT NO.	4. NAME OF COUNTRY		
	leury Michon Amerique. 6 rue Seguin	11/02/20)22		489	Canada		
R	igaud	5. AUDIT ST.	AFF			6. TYPE OF AUDIT		
Q 	Quebec OIEA Is			nternational Audit Staff (IAS) X ON-SITE AUDIT DOCUM				
Pla	ce an X in the Audit Results block to inc	licate non	compl	lianc	e with requireme	ents. Use O if not app	licable.	
Part	: A - Sanitation Standard Operating Procedures (SSOP)	Audit Results			rt D - Continued nomic Sampling	Audit Result	
7. \	Written SSOP			33.	Scheduled Sample	<u> </u>		
8. I	Records documenting implementation.			34.	Species Testing			
9. 3	Signed and dated SSOP, by on-site or overall authority.			35.	Residue			
Sa	nitation Standard Operating Procedures (SSOP)				Part E -	Other Requirements		
	Ongoing Requirements			00				
	Implementation of SSOP's, including monitoring of implement	ntation.		1	Export			
	Maintenance and evaluation of the effectiveness of SSOP's.	root		37.	Import			
12.	Corrective action when the SSOPs have failed to prevent disproduct contamination or adulteration.	rect		38.	Establishment Grounds	and Pest Control		
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	tion/Maintenance		
	Part B - Hazard Analysis and Critical Control			40.	Light			
	Point (HACCP) Systems - Basic Requirements Developed and implemented a written HACCP plan .			41.	Ventilation			
	Contents of the HACCP list the food safety hazards,			42.	Plumbing and Sewage			
16.	critical control points, critical limits, procedures, corrective ac Records documenting implementation and monitoring of the			43.	Water Supply			
	HACCP plan.			44.	Dressing Rooms/Lavato	ries		
17.	The HACCP plan is signed and dated by the responsible establishment individual.			45.	Equipment and Utensils			
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			
18.	Monitoring of HACCP plan.			47.	Employee Hygiene			
19.	Verification and validation of HACCP plan.			48.	Condemned Product Co	ntrol		
20.	Corrective action written in HACCP plan.							
21.	Reassessed adequacy of the HACCP plan.				Part F - In	spection Requirements		
22.	Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurrences.			49.	Government Staffing			
	Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ge		
23.	Labeling - Product Standards			51.	Periodic Supervisory Revie	ws		
24.	Labeling - Net Weights			52	Humane Handling			
	General Labeling						0	
<u>26.</u>	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)		53.	Animal Identification		0	
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection			
27.	Written Procedures		О	55.	Post Mortem Inspection		0	
28.	Sample Collection/Analysis		О				_ o	
29.	Records		О		Part G - Other Regu	latory Oversight Requireme	ents	
S	almonella Performance Standards - Basic Requi	rements		56.	European Community Di	rectives	О	
30.	Corrective Actions		О	57.				
31.	Reassessment		О	58.				
32.	Written Assurance		О	59.				
				1				

FSIS 5000-6 (04/04/2002) 11/02/2022 | Establishment No. 489 | Les Services Alimentaires Delta Dailyfood (Canada) Inc. | Canada

Establishment Operations: Chicken processing. Prepared Products:

60. Observation of the Establishment

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

1. E	STABLISHMENT NAME AND LOCATION	2. AUDIT DA	ATE	3. ES	TABLISHMENT NO.	4. NAME OF COUNTRY	
	alia Salami Company Limited	11/02/20	22		781	Canada	
G	uelph, Ontario	5. AUDIT STAFF				6. TYPE OF AUDIT	
	OIEA I			nternational Audit Staff (IAS)			DOCUMENT AUDIT
Pla	ce an X in the Audit Results block to inc	⊥ dicate non	compl	lianc	e with requireme	ents. Use O if not app	licable.
	A - Sanitation Standard Operating Procedures (Audit		•	rt D - Continued	Audit
	Basic Requirements		Results		Eco	nomic Sampling	Results
7. \	Written SSOP			33.	Scheduled Sample		
8. F	Records documenting implementation.			34.	Species Testing		
	Signed and dated SSOP, by on-site or overall authority.			35.	Residue		
Sa	Initation Standard Operating Procedures (SSOP) Ongoing Requirements				Part E -	Other Requirements	
10.	Implementation of SSOP's, including monitoring of implement	ntation.		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 disproduct contamination or adulteration.	rect		38.	Establishment Grounds	and Pest Control	
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	tion/Maintenance	
	Part B - Hazard Analysis and Critical Control			40.	Light		
	Point (HACCP) Systems - Basic Requirements			41.	Ventilation		
	Developed and implemented a written HACCP plan .			12	Plumbing and Sewage		
	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac Records documenting implementation and monitoring of the				Water Supply		
	HACCP plan.			11	Dressing Rooms/Lavato	rios	
17.	The HACCP plan is signed and dated by the responsible establishment individual.				Equipment and Utensils	nies .	X
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations		
18.	Monitoring of HACCP plan.			47.	Employee Hygiene		
19.	Verification and validation of HACCP plan.			48.	Condemned Product Co	ntrol	
20.	Corrective action written in HACCP plan.						
21.	Reassessed adequacy of the HACCP plan.				Part F - In	spection Requirements	
22.	Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurrence.			49.	Government Staffing		
	Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ge	
	Labeling - Product Standards			51.	Periodic Supervisory Revie	ws	
	Labeling - Net Weights			52.	Humane Handling		0
	General Labeling				-		
26.	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)		53.	Animal Identification		0
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		
27.	Written Procedures		O	55.	Post Mortem Inspection		О
28.	Sample Collection/Analysis		О		D 10 01 D		0
29.	Records		О		Part G - Other Regu	latory Oversight Requireme	ents
S	almonella Performance Standards - Basic Requi	irements		56.	European Community Di	rectives	О
30.	Corrective Actions		О	57.	Other		X
31.	Reassessment		О	58.			
32.	Written Assurance		О	59.			
				1			

Establishment Operations:	Pork processing.
Prepared Products:	

60. Observation of the Establishment

- 45. During the site visit it was observed that metal equipment had a hole in the framework which created a condition which does not allow inspection to ensure they are adequately cleaned. No product was involved or affected due to the observation.
- 57. During the site visit it was observed that the *Listeria* control program did not identify all potential food contact surfaces on the required listing.

		2. AUDIT D	2. AUDIT DATE		HMENT NO.	4. NAME OF COUNTRY			
		11/03/20	11/03/2022		37 Canada				
St-Louis-de-Gonzague 5. AUDIT S			OIT STAFF			6. TYPE OF AUDIT			
Quebec OIEA In			ternationa	national Audit Staff (IAS) X ON-SITE AUDIT DOC			DOCUMENT AUDIT		
Place an >	(in the Audit Results block to inc	dicate non	compl	iance w ith	n requirem	ents. Use O if not app	olicable.		
Part A - Sanitation Standard Operating Procedures (SSOP)			Audit	Part D - Continued					
Basic Requirements			Results	Economic Sampling					
7. Written SS	SOP			33. Scheduled Sample					
8. Records d	ocumenting implementation.			34. Species Testing					
	d dated SSOP, by on-site or overall authority.			35. Residue					
Sanitation	Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements					
10. Implemen	ntation of SSOP's, including monitoring of implement	ntation.		36. Export					
	nce and evaluation of the effectiveness of SSOP's.			37. Import					
	e action when the SSOP's have falled to prevent di	rect		38. Establis	hment Grounds	and Pest Control			
13. Daily reco	ords document item 10, 11 and 12 above.			39. Establis	hment Construc	tion/Maintenance			
	- Hazard Analysis and Critical Control			40. Light					
	ACCP) Systems - Basic Requirements and and implemented a written HACCP plan .			41. Ventilati	41. Ventilation				
	of the HACCP list the food safety hazards,	-tions		42. Plumbin	42. Plumbing and Sewage				
16. Records	ontrol points, critical limits, procedures, corrective addocumenting implementation and monitoring of the			43. Water S	43. Water Supply				
HACCP :	olan. CP plan is signed and dated by the responsible			44. Dressing Rooms/Lavatories					
establish	ment individual. I Analysis and Critical Control Point			45. Equipment and Utensils					
	P) Systems - Ongoing Requirements			46. Sanitary Operations					
18. Monitorin	g of HACCP plan.			47. Employee Hygiene					
19. Verification	19. Verification and validation of HACCP plan.			48. Condemned Product Control					
	e action written in HACCP plan.			Part E Inspection Populirements					
21. Reassess	sed adequacy of the HACCP plan.			Part F - Inspection Requirements					
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 			49. Government Staffing						
	art C - Economic / Wholesomeness			50. Daily In:	spection Covera	ge			
	23. Labeling - Product Standards			51. Periodic Supervisory Reviews					
24. Labeling - Net Weights			52. Humane Handling						
25. General Labeling									
26. Fin. Proc	. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)		53. Animal	ldentification				
	Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mo	ortem Inspection				
27. Written P	rocedures			55. Post Mo	ortem Inspection				
28. Sample 0	Collection/Analysis			D-40	Other De	lata a Caracia lat De austra ac	4		
29. Records				Part G	- Otner Regu	latory Oversight Requirem	ents		
Salmonella Performance Standards - Basic Requirements			56. Europea	n Community Di	rectives	О			
30. Corrective Actions				57.					
31. Reassessment				58.					
32. Written Assurance				59.					
				•					

11/03/2022 | Establishment No. 37 | Elevages Perigord (1993) Inc. | Canada

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Establishment Operations:	Duck slaughter and processing.
Prepared Products:	Duck cuts

60. Observation of the Establishment

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

		2. AUDIT D	ATE			4. NAME OF COUNTRY	NAME OF COUNTRY		
Jowett Farms Corporation Blumenort, Manitoba 5. A		11/04/2022			791	Canada			
		5. AUDIT STAFF				6. TYPE OF AUDIT			
				ernational Audit Staff (IAS) X ON-SITE AUDIT DOC					
	ce an X in the Audit Results block to ind		compl	lianc	·	· · · · · · · · · · · · · · · · · · ·			
Part A - Sanitation Standard Operating Procedures (SSOP)			Audit Results		Part D - Continued Economic Sampling				
7.	Basic Requirements 7. Written SSOP			33.	33. Scheduled Sample				
8.	Records documenting implementation.			34	34. Species Testing				
	Signed and dated SSOP, by on-site or overall authority.				35. Residue				
	anitation Standard Operating Procedures (SSOP)			- 00.	Part E - Other Requirements				
	Ongoing Requirements					Other Requirements			
	Implementation of SSOP's, including monitoring of implement	ntation.		_	Export				
	Maintenance and evaluation of the effectiveness of SSOP's.	root		37.	Import				
	Corrective action when the SSOPs have failed to prevent disproduct contamination or adulteration.	rect		38.	Establishment Grounds	and Pest Control			
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	tion/Maintenance			
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light				
14.	Developed and implemented a written HACCP plan .			41.	41. Ventilation				
15.	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac	tions.		42.	42. Plumbing and Sewage				
16.	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.				Dressing Rooms/Lavatories Equipment and Utensils				
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				46. Sanitary Operations				
18.	Monitoring of HACCP plan.			1	47. Employee Hygiene				
19.	Verification and validation of HACCP plan.			1					
20	Corrective action written in HACCP plan.			48.	Condemned Product Co	ntrol			
	Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements					
Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49.	49. Government Staffing					
	Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ge			
23.	Labeling - Product Standards			E1	Periodic Supervisory Revie	-			
24.	24. Labeling - Net Weights			51.	· · ·				
25.	25. General Labeling			52.	52. Humane Handling				
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			53.	Animal Identification					
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection				
27.	Written Procedures			55.	Post Mortem Inspection				
28.	Sample Collection/Analysis				·				
29.	Records				Part G - Other Regu	latory Oversight Requirements			
Salmonella Performance Standards - Basic Requirements			56.	European Community Di	rectives	0			
30.	30. Corrective Actions			57.			\perp		
31. Reassessment				58.					
32.	32. Written Assurance			59.					
			-	•					

FSIS 5000-6 (04/04/2002)

Establishment Operations:	Pork slaughter and processing.
Prepared Products:	

60. Observation of the Establishment

45. During the site visit it was observed that metal equipment had cracks which creates a hard to clean surface which also may not allow inspection to ensure they are adequately cleaned. No product was involved or affected due to the observation.

		2. AUDIT D	. AUDIT DATE		3. ESTABLISHMENT NO. 4. NAME OF COUNTRY					
	Volaille Novo Inc.	11/04/20	022	835		Canada				
125 Rue Jean-Coutu, Varennes, QC, J3X 0EL			ΓAFF	6. TYPE OF AUDIT						
OIEA Inte				ational Audit Staff (IAS) X ON-SITE AUDIT DOCU						
	ce an X in the Audit Results block to ind		compl	ianc	e with requireme	ents. Use O if not applicable				
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements			Audit Results		Part D - Continued Economic Sampling					
7. Written SSOP			. 1000110	33.	33. Scheduled Sample					
	Records documenting implementation.				34. Species Testing					
	Signed and dated SSOP, by on-site or overall authority.				35. Residue					
	anitation Standard Operating Procedures (SSOP)			- 00.						
	Ongoing Requirements			Part E - Other Requirements						
	Implementation of SSOP's, including monitoring of implement	ntation.		36. Export						
	Maintenance and evaluation of the effectiveness of SSOP's.			37.	Import					
12.	Corrective action when the SSOPs have failed to prevent disproduct contamination or adulteration.	rect		38.	Establishment Grounds	and Pest Control				
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	tion/Maintenance				
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light					
14.	Developed and implemented a written HACCP plan .			41.	41. Ventilation					
15.	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac	tions.		42.	42. Plumbing and Sewage					
16.	Records documenting implementation and monitoring of the HACCP plan.			43.	43. Water Supply					
17.	The HACCP plan is signed and dated by the responsible establishment individual.				Dressing Rooms/Lavatories Equipment and Utensils					
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				46. Sanitary Operations					
18.	Monitoring of HACCP plan.				47. Employee Hygiene					
19.	Verification and validation of HACCP plan.			47.						
	<u> </u>			48.	Condemned Product Co	ontrol				
	Corrective action written in HACCP plan. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements						
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 Covera	ge				
23.	Labeling - Product Standards				51. Periodic Supervisory Reviews					
24.	24. Labeling - Net Weights			51.	51. Periodic Supervisory Reviews					
25.	25. General Labeling			52.	52. Humane Handling					
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			53.	Animal Identification						
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection					
27.	Written Procedures			55.	Post Mortem Inspection					
28.	Sample Collection/Analysis			_						
29.	Records				Part G - Other Regu	latory Oversight Requirements				
Salmonella Performance Standards - Basic Requirements			56.	European Community Di	rectives					
30.	30. Corrective Actions			57.						
31. Reassessment				58.						
32. Written Assurance				59.						

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Establishment Operations:	Processing
Prepared Products:	RTE Products

60. Observation of the Establishment

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

ESTABLISHMENT NAME AND LOCATION	2. AUDIT DA	TE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Egg Solutions-Vanderpols Inc	11/07/20	22	66E	Canada		
Abbotsford	5. AUDIT ST	AFF		6. TYPE OF AUDIT		
British Columbia	OIEA Inte	ernationa	tional Audit Staff (IAS) X ON-SITE AUDIT DOCU			
Place an X in the Audit Results block to in	dicate none	compl	iance with requireme	ents. Use O if not applic	 cable.	
Part A - Sanitation Standard Operating Procedures		Audit		rt D - Continued	Audit	
Basic Requirements	` '	Results	Eco	nomic Sampling	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)		Part E -	Other Requirements		
Ongoing Requirements 10. Implementation of SSOP's, including monitoring of implementation of SSOP's including monitoring monito	entation		36. Export			
Maintenance and evaluation of the effectiveness of SSOP's			37. Import			
 Corrective action when the SSOPs have failed to prevent or product contamination or adulteration. 	direct		38. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance		
Part B - Hazard Analysis and Critical Control			40. Light			
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan .			41. Ventilation			
15. Contents of the HACCP list the food safety hazards,			42. Plumbing and Sewage			
critical control points, critical limits, procedures, corrective a 16. Records documenting implementation and monitoring of th			43. Water Supply			
HACCP plan.			44. Dressing R∞ms/Lavato	ries		
The HACCP plan is signed and dated by the responsible establishment individual.			45. Equipment and Utensils			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		X	
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.						
20. Corrective action written in HACCP plan.			48. Condemned Product Co	introi		
21. Reæssessed adequacy of the HACCP plan.			Part F - Ir	spection Requirements		
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ			49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	ge		
23. Labeling - Product Standards			51. Periodic Supervisory Revie	ws		
24. Labeling - Net Weights				•••		
25. General Labeling			52. Humane Handling		0	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	loisture)		53. Animal Identification		О	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection			
27. Written Procedures		О	55. Post Mortem Inspection		0	
28. Sample Collection/Analysis		О			0	
29. Records		О	Part G - Other Regu	latory Oversight Requiremen	ts	
Salmonella Performance Standards - Basic Requ	uirements		56. European Community Di	rectives	0	
30. Corrective Actions		О	57. Other		X	
31. Reassessment		О	58.			
32. Written Assurance		О	59.			

Establishment Operations:	Egg processing.
Prepared Products:	

60. Observation of the Establishment

- 46. During the site visit, it was observed that an employee hand wash sink was also being used to store dirty egg cups in the basin of the sink when removed from the breaking machine as well as clean egg cups on the upper back edge as replacements placed back into the breaking machine creating the potential for cross contamination. No product was observed to be affected.
- 57. During the site visit, it was observed that the establishment was not maintaining adequate support for hazard analysis decisions, establishment was using paper test strips with a maximum range of 200ppm to monitor application of sanitizer with an acceptable range of 100-200ppm. Establishment was able to perform titration to ensure no product was affected due to this observation.

1. ESTABLISHMENT NAME AND LOCATION 2. AUL Rossdown Natural Foods LTD.			3. ESTABLISHMENT NO. 4. NAME OF COUNTRY			
Abbotsford, British Columbia	11/08/20)22	652	Canada		
,	5. AUDIT ST	AFF		6. TYPE OF AUDIT	FAUDIT	
OIEA In			nal Audit Staff (IAS) X ON-SITE AUDIT DOCUM			
Place an X in the Audit Results block to inc	dicate non	compl	iance with requirem	ents. Use O if not applic	cable.	
Part A - Sanitation Standard Operating Procedures (SSOP)	Audit	Pa	Audit		
Basic Requirements		Results	Eco	Results		
7. Written SSOP			33. Scheduled Sample			
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 impleme	ntation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import			
 Corrective action when the SSOPs have failed to prevent di product contamination or adulteration. 	irect		38. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance	X	
Part B - Hazard Analysis and Critical Control			40. Light			
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan .			41. Ventilation			
15. Contents of the HACCP list the food safety hazards,			42. Plumbing and Sewage			
critical control points, critical limits, procedures, corrective at 16. Records documenting implementation and monitoring of the			43. Water Supply			
HACCP plan. 17. The HACCP plan is signed and dated by the responsible			44. Dressing R∞ms/Lavato	44. Dressing Rooms/Lavatories		
establishment individual. Hazard Analysis and Critical Control Point			45. Equipment and Utensils			
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		X	
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product Control			
20. Corrective action written in HACCP plan.						
21. Reassessed adequacy of the HACCP plan.			Part F - Ir	spection Requirements		
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ 			49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	ge		
23. Labeling - Product Standards			51. Periodic Supervisory Revie	ws		
24. Labeling - Net Weights			52. Humane Handling			
General Labeling Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moneless)	nisture)		53. Animal Identification			
	oisture)		55. Anima identification			
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection			
27. Written Procedures			55. Post Mortem Inspection			
28. Sample Collection/Analysis			Part G - Other Regu	latory Oversight Requiremen	ts	
29. Records			rait 0 - Other Negu	natory Oversignt Requirement	ts	
Salmonella Performance Standards - Basic Requ	irements		56. European Community Di	rectives	О	
30. Corrective Actions			57. Other		X	
31. Reassessment			58.			
32. Written Assurance			59.			

Establishment Operations:	Chicken and Turkey slaughter and processing.
Prepared Products:	

- 60. Observation of the Establishment
- 39. During the site visit, loose caulking was observed to be hanging from structures in several production areas. No product was observed to be affected.
- 46. During the site visit in the whole bird entry area of cutup a hard piece of plastic was observed wedged behind white plastic siding of a conveyor, when removed product residue buildup likely from previous operations was observed. Additionally, in the production cutup and debone area an employee was observed to scoop product remnants from the floor and place them into a container used for edible purposes. In both instances of observation, CFIA/ACIA ensured the establishment took appropriate measures to restore sanitary conditions and identify any affected product.
- 57. During the site visit, it was observed that the establishment was not maintaining adequate support for hazard analysis decisions, establishment was not monitoring use of the anti-microbial levels according to their written program. Additionally, the monitoring record did not include documentation of actions taken when the anti-microbial level was outside of operational parameters. No product affected due to this observation.

ESTABLISHMENT NAME AND LOCATION		2. AUDIT D	. AUDIT DATE		3. ESTABLISHMENT NO. 4. NAME OF COUNTRY			
Atrahan Transformation Inc. 860 Chemin des Acadiens		11/09/20	022		80	Canada		
Yamachiche	Ī	5. AUDIT ST	ΓAFF			6. TYPE OF AUDIT		
Quebec		OIEA Internation			al Audit Staff (IAS)			
Place an X in the Audit Results bloc	ck to ind	icate nor	compl	ianc	e with requireme	ents. Use O if not applicable		
Part A - Sanitation Standard Operating Production	cedures (S	SOP)	Audit		Part D - Continued			
Basic Requirements	s		Results		Economic Sampling			
7. Written SSOP				33.	Scheduled Sample			
Records documenting implementation.				34.	Species Testing			
9. Signed and dated SSOP, by on-site or overall aut				35.	Residue			
Sanitation Standard Operating Procedure Ongoing Requirements	es (SSOP)				Part E -	Other Requirements		
10. Implementation of SSOP's, including monitoring	of implemen	tation.		36.	Export			
11. Maintenance and evaluation of the effectiveness				37.	Import		+	
Corrective action when the SSOPs have failed to product contamination or adulteration.	to prevent dire	ect		38.	Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above	ve.			39.	Establishment Construc	tion/Maintenance		
Part B - Hazard Analysis and Critical C				40.	Light			
Point (HACCP) Systems - Basic Require 14. Developed and implemented a written HACCP p				41.	Ventilation			
15. Contents of the HACCP list the food safety haza	ards,			42.	42. Plumbing and Sewage			
<u> </u>	critical control points, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the			43.	Water Supply			
HACCP plan. 17. The HACCP plan is signed and dated by the responsible			44.	44. Dressing Rooms/Lavatories				
establishment individual. Hazard Analysis and Critical Control F				45.	45. Equipment and Utensils			
(HACCP) Systems - Ongoing Requiren				46.	46. Sanitary Operations			
18. Monitoring of HACCP plan.				47.	Employee Hygiene			
19. Verification and validation of HACCP plan.				48.	48. Condemned Product Control			
20. Corrective action written in HACCP plan.					Part E. Increation Paguiromente			
21. Reassessed adequacy of the HACCP plan.				Part F - Inspection Requirements				
22. Records documenting: the written HACCP plan, critical control points, dates and times of specific				49. Government Staffing				
Part C - Economic / Wholesomer	ness			50. Daily Inspection Coverage				
23. Labeling - Product Standards				51.	Periodic Supervisory Revie	ws		
24. Labeling - Net Weights				52.	Humane Handling		+	
25. General Labeling	aula Olaina de la c			-	-		+	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Po	ork Skins/Moi	sture)		53. ■	Animal Identification			
Part D - Sampling Generic <i>E. coli</i> Testing				54.	Ante Mortem Inspection			
27. Written Procedures				55.	Post Mortem Inspection			
28. Sample Collection/Analysis				\vdash	D 10 01 D			
29. Records					Part G - Other Regu	latory Oversight Requirements		
Salmonella Performance Standards - Basic Requirements			56.	European Community Di	rectives	О		
30. Corrective Actions				57.				
31. Reassessment				58.				
32. Written Assurance				59.				

11/09/2022 | Establishment No. 80 | Atrahan Transformation Inc. | Canada Page 2 of 2

FSIS 5000-6 (04/04/2002)

Establishment Operations:	Pork slaughter and processing.
Prepared Products:	Primals and subprimals

60. Observation of the Establishment

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

1. E	STABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.		4. NAME OF COUNTRY	
	071-3975 Quebec Inc.	11/11/20	022		468	Canada	
	12 Rang Canton Sud amachiche	5. AUDIT ST	AFF			6. TYPE OF AUDIT	
Q	uebec	OIEA In	ternation	nal Audit Staff (IAS)			
						X ON-SITE AUDIT DOCUMEN	NT AUDIT
	ce an X in the Audit Results block to ind		compl	liand	•	<u> </u>	
Part	A - Sanitation Standard Operating Procedures (S	SSOP)	Audit Results			rt D - Continued onomic Sampling	Audit Results
7. \	Written SSOP			33.	Scheduled Sample	onomo campinig	
8. I	Records documenting implementation.			34	Species Testing		
9. \$	Signed and dated SSOP, by on-site or overall authority.				Residue		
	initation Standard Operating Procedures (SSOP)			- 00.		Other Requirements	
	Ongoing Requirements					other Requirements	
	Implementation of SSOP's, including monitoring of implement	ntation.		-	Export		
	Maintenance and evaluation of the effectiveness of SSOP's.	4		37.	Import		
12.	Corrective action when the SSOP's have failed to prevent disproduct contamination or adulteration.	rect		38.	Establishment Grounds	and Pest Control	
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	tion/Maintenance	
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light		
	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 ac	tions.		42.	Plumbing and Sewage		
16.	Records documenting implementation and monitoring of the HACCP plan.				Water Supply		
17.	The HACCP plan is signed and dated by the responsible establishment individual.				Dressing Rooms/Lavato		
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				Sanitary Operations	,	
18.	Monitoring of HACCP plan.						
19	Verification and validation of HACCP plan.			47.	Employee Hygiene		
	<u> </u>			48.	Condemned Product Co	ontrol	
	Corrective action written in HACCP plan. Reæssessed adequacy of the HACCP plan.			-	Part F - Inspection Requirements		
		of the		_		•	
	Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurrence.				Government Staffing		
	Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	age	
	Labeling - Product Standards Labeling - Net Weights			51.	Periodic Supervisory Revie	ews	
	General Labeling			52.	Humane Handling		О
	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	isture)		53	Animal Identification		0
	Part D - Sampling			= 00.	7 minu dentinoation		
	Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		
27.	Written Procedures		О	55.	Post Mortem Inspection		О
28.	Sample Collection/Analysis		О	\vdash	Dard O. Other Dear	Jahan Oraminka Damainan arak	0
29.	Records		О		rant G - Other Regu	Ilatory Oversight Requirements	
S	almonella Performance Standards - Basic Requi	rements		56.	European Community Di	rectives	О
30.	Corrective Actions		О	57.			
31.	Reassessment		О	58.			
32.	Written Assurance		О	59.			

11/11/2022 | Establishment No. 468 | 9071-3975 Quebec Inc. | Canada

Page 2 of 2

FSIS 5000-6 (04/04/2002)

Establishment Operations:	Pork processing.
Prepared Products:	Primals and subprimals

60. Observation of the Establishment

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

		ATE	3. ES	STABLISHMENT NO.	4. NAME OF COUNTRY	
Cargill Limited High River, Alberta	11/14/20	022		93 Canada		
rngii Kiver, Alberta	5. AUDIT ST	ΓAFF	6. TYPE OF AUDIT		6. TYPE OF AUDIT	
	OIEA In	A International Audit Staff (IAS)				IT AUDIT
Place an X in the Audit Results block to inc	dicate non	compl	liand	e with requirem	ents. Use O if not applicable.	
Part A - Sanitation Standard Operating Procedures (SSOP)	Audit Results		Part D - Continued Economic Sampling		
7. Written SSOP			33.	Scheduled Sample		
8. Records documenting implementation.			34.	Species Testing		
Signed and dated SSOP, by on-site or overall authority.			35.	Residue		
Sanitation Standard Operating Procedures (SSOP)				Part E -	Other Requirements	
Ongoing Requirements			26			
 10. Implementation of SSOP's, including monitoring of implementation. 11. Maintenance and evaluation of the effectiveness of SSOP's. 			-	Export Import		
Corrective action when the SSOPs have failed to prevent di				<u> </u>		-
product contamination or adulteration.	il e c t		38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				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 ac	ctions.		42.	Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 	;		43.	43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.				Dressing Rcoms/Lavatories Equipment and Utensils		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				46. Sanitary Operations		
18. Monitoring of HACCP plan.						
19. Verification and validation of HACCP plan.			47. Employee Hygiene			
20. Corrective action written in HACCP plan.			48.	Condemned Product Co	ontrol	
21. Reassessed adequacy of the HACCP plan.			1	Part F - Inspection Requirements		
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ			49. Government Staffing			
Part C - Economic / Wholesomeness	unchocs.		50.	Daily Inspection Covera	ge	
23. Labeling - Product Standards			51	Periodic Supervisory Revie	W.C.	
24. Labeling - Net Weights			-	. ,	YYJ	
25. General Labeling			52.	Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)		53.	Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		
27. Written Procedures			55.	Post Mortem Inspection		
28. Sample Collection/Analysis						
29. Records			ĺ	Part G - Other Regu	llatory Oversight Requirements	
Salmonella Performance Standards - Basic Requi	irements		56.	European Community Di	rectives	0
30. Corrective Actions			57.			
31. Reassessment			58.			
32. Written Assurance			59.			

Page 2 of 2

Establishment Operations:	Beef slaughter and processing.
Prepared Products:	

60. Observation of the Establishment

46. During the site visit, the air hose for air injection of the carcass prior to cutting was observed to be touching the floor and also came into contact with a carcass due to employee operations. Inspection and establishment personnel identified potentially affected product for further evaluation and disposition.

1. ESTABLISHMENT NAME AND LOCATION		2. AUDIT DATE		3. ESTABLISHMENT NO. 4. NAME OF COUNTRY				
	3S Food Canada Inc. rooks, Alberta	11/15/20	022		38 Canada			
	,	5. AUDIT ST	ΓAFF		6. TYPE OF AUDIT			
			ternationa	NT AUDIT				
	ce an X in the Audit Results block to ind		compl	liance	· •	' '		
Part	: A - Sanitation Standard Operating Procedures (S	SSOP)	Audit Results		Part D - Continued Economic Sampling			
7.	Written SSOP			33. 8	Scheduled Sample	g		
8.	Records documenting implementation.			34 5	Species Testing			
9.	Signed and dated SSOP, by on-site or overall authority.				Residue			
Sa	anitation Standard Operating Procedures (SSOP)					Other Requirements		
	Ongoing Requirements			20 5				
	Implementation of SSOP's, including monitoring of implemer Maintenance and evaluation of the effectiveness of SSOP's.	ntation.		37. lr	Export			
	Corrective action when the SSOPs have failed to prevent dir	rect			·			
	product contamination or adulteration.			38. E	Establishment Grounds	and Pest Control		
13.	Daily records document item 10, 11 and 12 above.			39. E	Establishment Construct	tion/Maintenance		
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. L				
	Developed and implemented a written HACCP plan .			41. V	41. Ventilation			
15.	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac	tions.		42. F	42. Plumbing and Sewage			
16.	Records documenting implementation and monitoring of the HACCP plan.			43. V	Vater Supply			
17.	The HACCP plan is signed and dated by the responsible establishment individual.				Dressing Rooms/Lavator	ries		
	Hazard Analysis and Critical Control Point				46. Sanitary Operations			
18	(HACCP) Systems - Ongoing Requirements Monitoring of HACCP plan.						X	
	Verification and validation of HACCP plan.			47. E	47. Employee Hygiene			
	· · · · · · · · · · · · · · · · · · ·			48. C	48. Condemned Product Control			
	Corrective action written in HACCP plan. Reassessed adequacy of the HACCP plan.				Part F - Inspection Requirements			
		- £ 41						
	Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occurrence.			49. 0	Government Staffing			
	Part C - Economic / Wholesomeness			50. E	Daily Inspection Coverage	ge		
	Labeling - Product Standards			51. P	51. Periodic Supervisory Reviews			
	Labeling - Net Weights			52. F	Humane Handling		X	
	General Labeling Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	isture)		53 A	Animal Identification			
	`	istaro)		= 33. F	Animai identification			
	Part D - Sampling Generic <i>E. coli</i> Testing			54. A	Ante Mortem Inspection			
27.	Written Procedures			55. F	Post Mortem Inspection			
28.	Sample Collection/Analysis			<u> </u>	2 O Other Demo	letere Oceaniekt Demoisser unte		
29.	Records			F	art G - Other Regu	latory Oversight Requirements		
S	almonella Performance Standards - Basic Requi	rements		56. E	uropean Community Di	rectives	О	
30.	Corrective Actions			57.	Other		X	
31.	Reassessment			58.				
32.	Written Assurance			59.				
			-				-1	

Establishment Operations:	Beef slaughter and processing.
Prepared Products:	

60. Observation of the Establishment

- 46. During the site visit, employees were observed to not be following establishment procedures including work tools not stored properly at several workstations, an employee not washing hands prior to working with product, and an employee washing personal protective equipment in a product wash station. Inspection and establishment personnel took action to control affected products as needed.
- 52. During the site visit, a piece of broken metal edge of approximately one inch was observed protruding in the main alleyway of the pens. No animals were observed to be injured at the time of the observation. Inspection personnel took immediate action to ensure no use of the affected alleyway could occur until adequate repairs could be completed and verified.
- 57. During the site visit, it was observed that the establishment was not properly implementing the in-process contamination audit SAFE program according to their written guidelines. No product was identified as affected with a food safety issue based on this observation.

Appendix B: Foreign Country Response to the Draft Final Audit Report

Agence canadienne d'inspection des aliments

Tel.: (613) 325-8256

1400 Merivale Road Tower 1, 4th Floor Ottawa, Ontario K1A 0Y9

June 9, 2023

Dr. Michelle Catlin
International Coordination Executive, Office of International Coordination
United States Department of Agriculture, Food Safety and Inspection Service
1400 Independence Avenue, SW
Washington, DC 20250
USA

Subject: Canada's Response to the United States Department of Agriculture, Food Safety and Inspection Service (USDA-FSIS) Draft Report of an Audit Conducted of Canada from October 31 to November 23, 2022 Evaluating the Food Safety Systems Governing Meat, Poultry and Egg Products Exported to the United States of America

Dear Dr. Catlin:

I am responding to your letter dated April 5, 2023, regarding the draft audit report pertaining to the above-mentioned audit conducted from October 31 to November 23, 2022. I would like to thank you for the report and the observations noted during the audit.

The Canadian Food Inspection Agency (CFIA) takes all of the observations very seriously and I am confirming that all establishment observations were captured in Corrective Action Requests (CARs) and that the follow-up has been verified by CFIA Operations Branch to be acceptable. As a result, all CARs have been closed.

The enclosed Annex I contains the CFIA's comments on the content of the draft audit report. I would also like to reiterate the CFIA's committement to address the previous audit findings as acknowledged in the draft report, outside of the audit process.

I look forward to continued collaboration between the USDA-FSIS and the CFIA. Please do not hesitate to contact me should you have any questions.

Sincerely,

Rheault, Digitally signed by Rheault, Nancy Date: 2023.06.09
15:18:33 -04'00'

Dr. Nancy Rheault Senior Director Food Import and Export Division

Attachment(s) 1. Annex I – CFIA comments on the 2022 USDA-FSIS draft audit report c.c.: Dr. Ashok Mengi, National Manager, Meat Import, CFIA Andrea Leclair, National Manager, Food Export, CFIA Dr. Navjot Kaur, National Manager, Meat Export, CFIA



Annex I

Canadian Food Inspection Agency (CFIA) comments on the United States Department of Agriculture, Food Safety and Inspection Service (USDA-FSIS) draft report of an audit conducted of Canada (October 31 – November 23, 2022) evaluating the food safety systems governing meat, poultry and egg products exported to the USA

Draft Bonort	Draft Bonort Toxt	CEIA Commonts
Reference		
VIII. COMPONENT FIVE:	The FSIS auditors reviewed the residue sampling	While this is technically correct, this only applies to testing by
GOVERNMENT	records and confirmed that the sampling schedule had	CFIA laboratories and not for third-party laboratories under
CHEMICAL RESIDUE	been adhered to at all certified establishments visited	contract with the CFIA. These results are provided to the CFIA's
TESTING PROGRAMS	as part of the audit. CFIA also ensures that inspection	Science Branch directly.
	personnel comply with NCRMP procedures and	
P.14	sampling timeframes during the semi-annual	We suggest the following text: Once the results are available
	supervisory reviews. Through interviews of inspection	from a CFIA laboratory, the LSTS issues an email to the sample
Paragraph 3	personnel and records review, the FSIS auditors	collector to inform the availability of results. Results from third-
	confirmed that the Science Branch sends the sampling	party laboratories are provided directly to the CFIA's Science
	schedule to inspection personnel at slaughter	Branch.
	establishments with detailed instructions about the	
	date and time of sampling, the tissues to be sampled,	
	and the laboratory to which the sample should be	
	submitted. Third-party laboratories under contract with	
	CFIA may be used to analyze official residue samples.	
	Once the results are available, the Laboratory Sample	
	Tracking System issues an email to the sample	
	collector to inform them of the availability of results.	
IX. COMPONENT SIX:	The FSIS auditors verified at the audited beef slaughter	The information as written is not factual.
GOVERNMENT	establishments and at the regional offices that CFIA	We suggest replacing with the following text: The FSIS auditors
MICROBIOLOGICAL	inspectors were collecting beef trim sampling for E. coli	confirmed that the audited official laboratory was using a
TESTING PROGRAMS	O157:H7 testing in accordance with CFIA's M218	method from Canada's Compendium of Methods, MFLP-30 to
	sampling plan. CFIA inspectors collect trim samples	screen and MFHPB-10 to confirm the presence of E. coli
P. 16	using the N60 sampling method, and all sampled lots of	O157:H7 in beef trimmings.
	beef trimmings and precursor materials are held until	
Paragraph 2	acceptable test results are obtained. The FSIS auditors	
	also confirmed that all positive results from	

	establishment sampling are reported to CFIA along with the trend analysis of high event periods. <i>The FSIS auditors confirmed that the audited official laboratory was using an equivalent method from Canada's Compendium of Methods, MFLP-30, to screen and confirm the presence of E. coli O157:H7 in beef trimmings.</i>	
IX. COMPONENT SIX:	The FSIS auditors verified at the audited RTE	The information as written is not factual.
GOVERNMENT	establishments that CFIA inspectors also collect product for I m and Salmonella testing twice a year under the	We suggest replacing with the following text:, the FSIS auditors
TESTING PROGRAMS	M200 sampling plan. At the audited microbiological	following a method from Canada's Compendium of Methods,
P.17	laboratory personnel were following an equivalent method from Canada's Compendium of Methods.	Salmonella in RTE products.
Paragraph 1	MFLP-29, for screening and confirmation of	
	Salmonella in RTE products. Regarding egg products,	
	the FSIS auditors confirmed that CFIA samples these products for Salmonella under the 2022 F200 and the	
	2022 E208 sampling plans.	
IX. COMPONENT SIX:	CFIA requires that establishments producing egg	The information as written is not factual.
GOVERNMENT	products for export to the United States sample each	We suggest replacing with the following text: The FSIS auditors
MICROBIOLOGICAL	lot of products with 10 samples taken and composited	verified that samples of egg products were properly analyzed
TESTING PROGRAMS	for analysis for Salmonella, Lm, aerobic colony counts,	using methods from Canada's Compendium of Methods, MFLP-
P.17	sand comorni count. The establishment must send the samples to an accredited laboratory for analysis, and	detect and confirm the presence of Lm and Salmonella,
	the results for each lot of egg products are reported to	respectively.
Paragraph 3	CFIA. Export certification of product cannot occur until	
	test results are received and determined as acceptable.	
	The FSIS auditors verified that samples of egg products	
	were properly analyzed using equivalent methods	
	from Canada's Compendium of Methods, MFLP-28 and	
	MFLP-29, to detect and confirm the presence of Lm	
	and Salmonella, respectively.	