United States Department of Agriculture

Food Safety and
Inspection Service

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December 28, 2023

M.C. Leandro David Soriano García
Director General
Dirección General de Inocuidad Alimentaria, Acuícola y Pesquera
Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria, SENASICA
Insurgentes Sur, No. 489, P-15
Col. Hipódromo, Cuauhtémoc, C.P. 06100

Dear M.C. Soriano García,

The United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) conducted an onsite verification audit of Mexico's inspection system June 12–July 6, 2023. Enclosed is a copy of the final audit report. The comments received from the Government of Mexico are included as an attachment to the report.

Sincerely,

MICHELLE CATLIN
Digitally signed by MICHELLE CATLIN
Date: 2023.12.28 21:33:45 -05'00'

Michelle Catlin, PhD
International Coordination Executive
Office of International Coordination

Enclosure

FINAL REPORT OF AN AUDIT CONDUCTED OF MEXICO

JUNE 12 TO JULY 6, 2023

EVALUATING THE FOOD SAFETY SYSTEMS GOVERNING

MEAT AND POULTRY PRODUCTS

EXPORTED TO THE UNITED STATES OF AMERICA

December 26, 2023

Food Safety and Inspection Service
U.S. Department of Agriculture

Executive Summary

This report describes the outcome of an onsite equivalence verification audit of Mexico conducted by the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) from June 12–July 6, 2023. The purpose of the audit was to determine whether Mexico's food safety inspection system governing meat and poultry 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. Mexico currently exports meat and poultry 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.

An analysis of the findings within each component did not identify any deficiencies that represented an immediate threat to public health. The FSIS auditors identified the following finding:

GOVERNMENT MICROBIOLOGICAL TESTING PROGRAMS

- The National Service of Food and Agricultural Health, Safety, and Quality (SENASICA) does not require all 60 pieces of an N60 sample to be analyzed for Shiga toxin-producing *Escherichia coli* (STEC) when performing analysis for its official government verification sampling and testing program.

During the audit exit meeting, SENASICA committed to address the preliminary finding as presented. FSIS will evaluate the adequacy of SENASICA's documentation of proposed corrective actions and base future equivalence verification activities on the information provided.

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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 Mexico's food safety inspection system June 12–July 6, 2023. The audit began with an entrance meeting June 12, 2023, in Mexico City, Mexico, during which the FSIS auditors discussed the audit objective, scope, and methodology with representatives from the Central Competent Authority (CCA)—the National Service of Food and Agricultural Health, Safety, and Quality (SENASICA). During the audit exit meeting held July 6, 2023, SENASICA committed to address the preliminary finding. Representatives from SENASICA accompanied the FSIS auditors throughout the entire audit.

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 and poultry 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. Mexico 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, or Otherwise Non-intact Beef	Beef - All Products Eligible except Advanced Meat Recovery Product (AMR); Low Temperature Rendered Product (LTRP); Partially Defatted Beef Fatty Tissue (PDBFT); Partially Defatted Chopped Beef (PDCB); and Finely Textured Beef (FTB).
Raw - Non Intact	Raw Ground, Comminuted, or Otherwise Non-intact Chicken	Chicken - All Products Eligible except Mechanically Separated
Raw - Non Intact	Raw Ground, Comminuted, or Otherwise Non-intact Turkey	Turkey - All Products Eligible Except Ground Product; Mechanically Separated; and Sausage
Raw - Non Intact	Raw Ground, Comminuted, or Otherwise Non-intact meat-other (sheep, goat)	Goat, Lamb, and Mutton - All Products Eligible except Mechanically Separated and Advanced Meat Recovery Product (AMR)
Raw – Non Intact	Raw Ground, Comminuted, or Otherwise Non-intact Pork	Pork - All Products Eligible except Mechanically Separated and Advanced

[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]
		Meat Recovery Product (AMR)
Raw - Intact	Raw Intact Beef	Beef - All Products Eligible
Raw - Intact	Raw Intact Chicken	Chicken - All Products Eligible
Raw - Intact	Raw Intact Turkey	Turkey - All Products Eligible
Raw - Intact	Raw Intact Meat-Other (Sheep, Goat)	Goat, Lamb, and Mutton - All Products Eligible
Raw - Intact	Raw Intact Pork	Pork - All Products Eligible
Thermally Processed - Commercially Sterile (TPCS)	Thermally Processed, Commercially Sterile	Beef, Pork, Goat, Chicken, and Turkey - All Products Eligible
Heat Treated - Shelf Stable	Not Ready-to-eat (NRTE) Otherwise Processed Meat	Beef and Pork - All Products Eligible
Heat Treated - Shelf Stable	Ready-to-eat (RTE) Dried Meat	Beef and Pork - All Products Eligible
Heat Treated - Shelf Stable	RTE Salt-Cured Meat	Beef and Pork- All Products Eligible
Fully Cooked - Not Shelf Stable	RTE Fully-Cooked Meat	Beef, Pork, and Goat - All Products Eligible
Fully Cooked - Not Shelf Stable	RTE Fully-Cooked Poultry	Chicken and Turkey - All Products Eligible
Fully Cooked - Not Shelf Stable	RTE Meat Fully-Cooked Without Subsequent Exposure to the Environment	Beef, Pork, and Goat - All Products Eligible
Fully Cooked - Not Shelf Stable	RTE Poultry Fully-Cooked Without Subsequent Exposure to the Environment	Chicken and Turkey - All Products Eligible
Heat Treated - Not Fully Cooked - Not Shelf Stable	NRTE Otherwise Processed Meat	Beef, Pork, and Goat - All Products Eligible
Heat Treated - Not Fully Cooked - Not Shelf Stable	NRTE Otherwise Processed Poultry	Chicken and Turkey - All Products Eligible

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

The USDA's Animal and Plant Health Inspection Service (APHIS) recognizes Mexico as "negligible risk" for bovine spongiform encephalopathy (BSE), free from foot-and-mouth disease, free from African swine fever, and free from classical swine fever with special restrictions. APHIS has temporary restrictions in place for highly pathogenic avian influenza throughout Mexico and considers the states of Campeche, Quintana Roo, and Yucatán free from Newcastle disease in poultry. Poultry products from Mexico are permitted entry into the United States if they are produced using raw poultry obtained from the United States or from other countries that the FSIS has determined to have poultry slaughter inspection systems equivalent to

the United States. Raw poultry products are only allowed to be exported from APHIS approved poultry processing establishments.

Prior to the onsite equivalence verification audit, FSIS reviewed and analyzed Mexico'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 Mexico's food safety inspection system governing meat and poultry 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 SENASICA 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 SENASICA headquarters, 3 regional offices, and 12 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 12 establishments was selected from a total of 121 establishments certified to export to the United States. These included four beef slaughter establishments; one pork slaughter establishment; one lamb and goat slaughter establishment; three beef slaughter and processing establishments; one beef and pork processing establishment; one beef, pork, lamb, chicken, and turkey processing establishment; and one beef, pork, chicken, and turkey processing establishment. The products these establishments produce and export to the United States include raw lamb and goat; raw and processed meat (beef and pork); and raw and processed poultry 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 SENASICA's ability to provide oversight through supervisory reviews conducted in accordance with FSIS equivalence requirements for foreign food safety inspection systems outlined in Title 9 of the United States Code of Federal Regulations (9 CFR) 327.2 and 381.196.

The FSIS auditors also visited one microbiological and one chemical residue laboratory to verify that these laboratories can provide adequate technical support to the food safety inspection system.

Competent Authority Visits		#	Locations
Competent Authority	Central	1	• SENASICA, Mexico City
	Regional Offices	3	• Nuevo León Regional office, Monterrey • Chihuahua Regional office, Chihuahua • Puebla and Tlaxcala Regional office, Tlaxcala
Laboratories		2	• The National Service Center for Analysis and Animal Health (CENAPA) (government microbiological and chemical residue laboratory) • Laboratory for the Analysis of Agricultural Products of the Northeast, S.C. (private) microbiological and chemical residue laboratory)
Beef slaughter establishments		4	• Establishment Tipo Inspección Federal (TIF) No. 572, Rastro Empacadora El Alba, S.A. de C.V., Montemorelos • Establishment TIF No. 300, Consorcio Internacional de Carnes, S.A. de C.V., Guadalupe • Establishment TIF No. 388, Grupo Gusi S. de P.R. de R.L. de C.V., Tamuín • Establishment TIF No. 645, Ganadería y Rastro de la Laguna, S.A. de C.V., Tlahualilo
Pork slaughter establishment		1	• Establishment TIF No. 732, Granjas Carroll de México, S. de R.L. de C.V., Oriental
Lamb and goat slaughter establishment		1	• Establishment TIF No. 573, Nutri Carne, S.P.R. de R.L. de C.V., Santa María Zacatepec
Beef slaughter and processing establishments		3	• Establishment TIF No. 111, Ganadería Integral Vizur, S.A. de C.V., Sinaloa • Establishment TIF No. 431, Sukarne Agroindustrial, S.A. de C.V., Michoacán • Establishment TIF No. 120, SuKarne Producción, S.A. de C.V., Mexicali
Beef and pork processing establishment		1	• Establishment TIF No. 154, American Beef, S.A. de C.V., Chihuahua
Beef, pork, chicken, and turkey processing establishment		1	• Establishment TIF No. 241, Productora de Bocados Cárnicos, S.A. de C.V., Apodaca
Beef, pork, lamb (raw), chicken, and turkey processing establishment and cold storage facility		1	• Establishment TIF No. 90, Industrializadora de Cárnicos Strattega, S.A. de C.V., La Ánimas

FSIS performed the audit to verify that Mexico's 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 Poultry Products Inspection Act (21 U.S.C. Section 451, et seq.);
- The Humane Methods of Slaughter Act (7 U.S.C. Section 1901, et seq.);
- The Meat Inspection Regulations (9 CFR part 301 to the end); and
- The Poultry Products Inspection Regulations (9 CFR part 381).

The audit standards applied during the review of Mexico's inspection systems for meat and poultry 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 January 1, 2020, to December 31, 2022, FSIS import inspectors performed 100 percent reinspection for labeling and certification on 2,103,539,945 pounds of meat and 49,972,293 pounds of poultry from Mexico. Of these amounts, additional types of inspection were performed on 82,664,758 pounds of meat and 5,456,746 pounds of poultry, including physical examination, condition of container examination for TPCS products, chemical residue analysis, and testing for microbiological pathogens (Shiga toxin-producing *Escherichia coli* (STEC) serogroups O157, O26, O45, O103, O111, O121, and O145 in beef products; and *Listeria monocytogenes* [*Lm*] and *Salmonella* in RTE products). As a result of these additional inspections, 213,549 pounds of products were rejected for issues related to public health. FSIS evaluated SENASICA's corrective action responses, found them sufficient, and closed the POE violations. An additional 317,617 pounds of products were refused for issues not related to public health such as shipping damage, certificate, labeling, or other miscellaneous issues.

The previous FSIS audit in 2021 identified the following findings:

Summary of Findings from the 2021 FSIS Audit of Mexico
Component 1: Government Oversight (e.g., Organization and Administration)
• Mexico's Procedure for the Collection and Shipping of Toxic Residue Samples in TIF Establishments in accordance with the administrative requirements described in the Federal Law of Administrative Procedure allows for a second chemical residue test on a companion sample when the initial test result is unacceptable. If the result from the second sample test is acceptable, then it negates the original unacceptable result. FSIS does not consider the practice of performing a second analysis to support or refute the original results to be equivalent.

The FSIS auditors verified that the corrective actions for the previously reported findings were implemented and effective in resolving the findings.

The most recent FSIS final audit reports for Mexico'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.

The CCA of Mexico is SENASICA, a subagency of the Ministry of Agriculture and Rural Development (SADER). SENASICA has the overall responsibility to ensure meat and poultry products exported to the United States comply with FSIS import requirements and are certified for export prior to shipping. The Federal Law of Animal Health (FLAH) is obligatory throughout Mexico and gives SENASICA the legal authority and overall responsibility for policy, legislation, and implementation of official controls in relation to food safety and other requirements at establishments exporting products to the United States.

There are six general directorates within SENASICA, including the General Directorate of Agriculture Food Safety, Agriculture and Fisheries (DGIAAP) which is the administrative office responsible for overseeing the establishments certified to export meat and poultry products to the United States. Under DGIAAP is the Directorate of Federal Inspection Type Establishments (DETIF) which is directly responsible for providing oversight and supervision of TIF establishments certified to export to the United States.

Within DETIF, the responsibility for providing oversight and supervision to the TIF establishments is divided among four subdirectorates. The Subdirectorate of Judgement and Certification is responsible for evaluating compliance of TIF establishments seeking to obtain certification and certified TIF establishments requesting to add additional processes. The Subdirectorate of Regulations, Inspection and Verification implements annual verification and inspection programs to verify compliance with legal provisions regarding health and food safety in certified TIF establishments. Likewise, it oversees analysis and implementation of the regulations applicable to TIF establishments. The Subdirectorate of Harmonization and Equivalence is responsible for maintaining international regulation updates, attending international audits, negotiating protocols with other countries, and overseeing the requests of the TIF establishments by foreign countries. The Subdirectorate of National Supervision of Establishments and Operatives Programs is responsible for supervision and ensuring regulations are enforced at establishments. Additionally, this subdirectorate is responsible for ensuring that staffing is maintained at an adequate level at TIF establishments to meet any foreign countries' import requirements.

FSIS auditors verified SENASICA employs state supervisors that oversee TIF establishments within their region to ensure staffing requirements are being met and daily government

inspection activities are implemented. In TIF establishments, the Veterinary Medical Officials (MVO) supervise government inspection personnel and have the overall responsibility for ensuring that products exported to the United States meet FSIS import requirements by conducting daily, per shift government inspection activities. Additionally, SENASICA utilizes Authorized Responsible Veterinary Medical Officials (MVRATIF) in slaughter TIF establishments that primarily perform post-mortem inspection activities. The FSIS auditors verified through interviews, inspection records, and supervisory reviews that SENASICA is ensuring TIF establishments certified to export to the United States have the required government inspection personnel and that government verification activities are conducted at appropriate frequencies.

SENASICA maintains the legal authority and responsibility to suspend and withdraw export certification of TIF establishments certified as eligible to export to the United States. The FLAH provides SENASICA the legal authority to take enforcement measures as appropriate. In accordance with Title 4 of the Federal Law of Administrative Procedure, violations of the law are addressed by imposing administrative measures that may result in temporary shutdown of production, definitive cessation of operations, suspension of authorization, certification, approval and permits, decertification, and fines. The FSIS auditors verified SENASICA's process for suspension and withdrawal of export at establishments certified to export to the United States.

The Supervisory Manual for the Federal Inspection Type System (MTF-SSN-SIS-02) describes the criteria to determine the risk category of the establishment's deviations or noncompliant findings. If government inspection personnel determine that the deviations (noncompliances) are critical and the establishment is not able to control them, or the deviations are part of a trend, then they are to refer to Chapter XIV of the manual on how to document a deviation notification. The FSIS auditors interviewed government inspection personnel about how they would decide to take an enforcement action and reviewed an enforcement action that suspended a TIF establishment as an example. The FSIS auditors did not identify any concerns during the audit associated with SENASICA's ability to initiate and document enforcement actions as necessary.

When government inspection personnel identify noncompliance with regulatory requirements, they determine how it will be documented. Whenever a formal noncompliance is documented, MTF-SSN-SIS-02 is referenced and followed regarding instructions on how to complete and use the Form SIS-10 (Activities Report). Government inspection personnel verify that certified TIF establishments take appropriate corrective actions whenever a noncompliance report is issued according to the procedures outlined in MTF-SSN-SIS-02. The FSIS auditors interviewed state supervisors and reviewed multiple noncompliance records during the audit and did not identify any issues with SENASICA's ability to document noncompliance or ensure corrective actions are acceptable.

The FLAH provides SENASICA with the authority to certify and decertify TIF establishments for export to the United States. During the audit, the FSIS auditors verified the establishment certification process and reviewed a recent certification for a new establishment without identifying any findings. SENASICA uses an electronic export certification system to generate certificates of export for products destined for the United States. Prior to signing the export certificates, the MVOs are responsible for ensuring all requirements for export are met by

reviewing documentation including veterinary health certificates, product labeling, HACCP pre-shipment review records, and microbiological and chemical residue test results to ensure product lots have been reported as satisfactory prior to shipping. The FSIS auditors reviewed export certification records during the audit without identifying any concerns.

The FLAH provides the legal authority and responsibility to SENASICA to activate, coordinate, and operate the National Animal Health Emergency Operative Mechanism whenever there is sufficient evidence that food of animal origin exceeds maximum residue limits, contains pathogens, or has prohibited contaminants that may have an adverse effect on public health. SENASICA has developed the Rapid Alert Procedure, which outlines steps to be taken by both industry and government inspection personnel regarding product recalls. The FSIS auditors verified procedures include traceback mechanisms to ensure that TIF establishments maintain sufficient records so that investigations may identify the source of the contamination. SENASICA requires verification of the TIF establishments' recall and traceability procedures to be conducted at least once per year. Review of the government inspection recall and traceability verification activities did not identify any concerns.

All raw meat and poultry source materials used in products being certified for export to the United States must originate from eligible TIF establishments, the United States, or from certified establishments in foreign countries determined to be equivalent for exporting raw meat and raw poultry to the United States. The FSIS auditors verified government inspection personnel ensure materials utilized for product being exported to the United States originate from a certified TIF establishment, an FSIS inspected establishment in the United States, or an establishment certified to export to the United States. The FSIS auditors did not have any concerns with SENASICA's ability to ensure only eligible raw meat and poultry materials are used in products intended for export to the United States.

SENASICA maintains a single standard of laws and regulations applicable to all TIF establishments certified for export to the United States. The Regulation of the Federal Law of Animal Health requires that SENASICA issue regulatory measures to ensure uniform and standardized processes, conditions, and requirements to which the TIF establishments must adhere and that government inspection personnel must enforce. Information is disseminated through an intranet-based application known as the General Directorate Monitoring System. During the audit, SENASICA demonstrated how recent materials were distributed to government inspection personnel at TIF establishments. Each state supervisor conducts establishment and employee audits that verify the standardization of the inspection system, as well as implementation of changes in the inspection system. The FSIS auditors reviewed and discussed the distribution of records and reviewed recent audit results from supervisors at TIF establishments without any concerns.

The FSIS auditors interviewed SENASICA personnel and reviewed documentation confirming that personnel located at SENASICA headquarters and regional levels are full-time employees of the national government. At the establishment level, the government inspection personnel consist of MVOs and MVRATIFs. The FSIS auditors verified through review of the MVOs' payroll records that they are full-time government employees paid directly by the national government. MVRATIFs are contracted government inspection personnel who are employed and paid by a

third-party organization known as the International Regional Organization for Plant and Animal Health. The FSIS auditors verified that the MVRATIF are trained and supervised by SENASICA and are considered government inspection personnel at the establishments.

The FSIS auditors verified through direct observation that the head MVO is on premises while MVRATIFs are performing inspection duties for product intended for export to the United States. The head MVO assigns MVRATIFs their daily inspection tasks, mainly post-mortem inspection examination, and has direct supervision over their inspection activity and performance. SENASICA's use of MVRATIFs under direct supervision from an onsite MVO has been determined equivalent by FSIS. MVRATIFs' inspection activities do not include the closure of noncompliance reports or issuance of export health certificates at establishments certified for export to the United States.

The FLAH mandates that inspection activities be provided by a government agency and requires the assignment of MVOs to coordinate inspection at TIF establishments in accordance with requirements of importing countries. The Animal Health Specifications for the Construction and Equipment of Establishments for the Animal Slaughter and those Dedicated to the Industrialization of Meat Products (NOM-008-ZOO-1994), defines the responsible official veterinarian as a professional paid and trained by SENASICA, who performs the sanitary inspection of animals and their products at the establishments. Additionally, the FLAH states that all individuals conducting inspection and verification activities at the TIF establishments must possess a veterinary degree from a recognized university and obtain professional accreditation from the central government to work as veterinarians. The FSIS auditors did not identify any concerns regarding the funding, educational requirements, and training of veterinarians.

SENASICA has the authority to approve laboratories to perform analysis of official samples and does so after approval by the Mexican Accreditation Entity (EMA) in consultation with SENASICA. The National Service Center for Analysis and Animal Health (CENAPA) serves as a reference laboratory under the direct oversight of SENASICA. All authorized laboratories must comply with SENASICA requirements and be accredited in accordance with International Organization for Standardization/International Electrotechnical Commission (ISO/IEC) 17025 standards through EMA. Authorized laboratories continue to be monitored through proficiency testing to ensure technical and quality competence, random annual verification, and directed verification visits in the case of complaints or detections of irregularities.

Authorized laboratories are subject to an annual CENAPA and EMA audit and must comply with the requirements established by SENASICA to remain within the approved listing of authorized laboratories. SENASICA uses both government and third-party laboratories for conducting analysis on samples taken by government inspection personnel at certified establishments dependent on the sampling program. These laboratories participate routinely in proficiency testing administered both internally and by external entities. CENAPA personnel conduct audits of authorized laboratories, focusing on the quality management system, recordkeeping, and the technical expertise of personnel responsible for carrying out each analysis the laboratory is authorized to conduct. The FSIS auditors confirmed laboratories are routinely audited by EMA and CENAPA and reviewed the results of the most recent EMA and CENAPA audits and did not identify any concerns.

SENASICA's network of laboratories include microbiological and chemical residue laboratories that are required to use methods that are scientifically validated. CENAPA, which is a government operated laboratory, currently performs all analyses of official government STEC samples of raw beef products collected by SENASICA personnel. The FSIS auditors verified that CENAPA currently conducts all analysis of beef product samples for STEC and *Salmonella*, and all other analyses are conducted by either CENAPA or other authorized laboratories. Reports of the results of each analysis is sent to MVOs according to SENASICA's reporting requirements and maintained within SENASICA's system. The FSIS auditors also verified that the laboratories have appropriate programs in place and maintain records for all procedures and steps official samples undergo, including receiving of the sample to ensure package integrity, tracking, documenting each step of the analysis process, calibrating equipment, internal employee training programs, and proficiency requirements specific to the analyses performed.

The FSIS auditors verified that authorized laboratories and CENAPA are not permitted to retest samples when results are found to be violative or unacceptable. The laboratories follow test methods required by SENASICA for official samples of products intended for export to the United States. The FSIS auditors verified the methods currently used are the FSIS Microbiology Laboratory Guidebook (MLG) test methods 4.13 for *Salmonella*, 5C.03 for STEC and 8.13 for *Lm*. Test results are reported in a timely manner and products are required to be held pending acceptable results prior to certification for export to the United States.

Mexico's government organizes and administers the country's meat and poultry inspection systems, and SENASICA officials implement and enforce laws and regulations governing production and export of meat and poultry products at TIF establishments certified to export to the United States.

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; ante-mortem 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.

Mexico's Methods for Humane Slaughter of Domestic and Wild Animals NOM-033-SAG/ZOO-2014 has specific requirements pertaining to the humane handling and slaughter of livestock. That document also describes the general requirements for handling and moving livestock, stunning equipment, employee training, and proper slaughter methods including the stunning of animals. The Sanitary Inspection Manual in TIF Establishments (DGIAAP-MINP-08) requires TIF establishments to have a written manual describing the humane handling and slaughter

procedures that are to be implemented from the time the animals are received until the slaughter process. MTF-SSN-SIS-02 outlines inspection procedures conducted by veterinarians at a frequency of three times per week and audited once annually by the state supervisor. The FSIS auditors verified implementation of humane handling procedures through direct observations, interviews, and the review of records.

The FSIS auditors verified that all livestock intended for slaughter at TIF establishments that export meat products to the United States receive ante-mortem inspection by a veterinarian in accordance with the requirements described in the Sanitary Processing of the Meat (NOM-009-ZOO-1994). These requirements are implemented prior to animals entering the establishment by requiring authorization from a veterinarian. They also include specific requirements applicable throughout the process such as entry into the facility, movement of animals, examinations, animal disposition, and other procedures ensuring the humane treatment of animals. DGIAAP-MINP-08 describes the ante-mortem procedures conducted by the veterinarians that are consistent with the requirements outlined in NOM-009-ZOO-1994. Included in the procedures are proper handling and disposition of animals with certain conditions, such as bovine tuberculosis, bovine cysticercosis, BSE, and trichinosis in hogs.

The FSIS auditors verified post-mortem inspection is conducted by a veterinarian and in accordance with the requirements described in NOM-009-ZOO-1994. These requirements include observation, palpation, and incision (where applicable and necessary) of every livestock foot, head, viscera, lymph node, and carcass for any abnormalities. DGIAAP-MINP-08 provides instructions to government inspection personnel on how to conduct and document post-mortem inspection verification activities as well as the criteria used by the MVO for proper disposition of livestock identified with diseases. MVRATIFs perform online inspection activities to identify disease, lesions, nutritional status, and other abnormalities, and carcasses are retained when appropriate for disposition by an MVO. If the MVO suspects disease and the diagnosis calls for laboratory tests, the carcass and its viscera are placed in a holding cage located in the cold-room until the test results are received and disposition is determined. During post-mortem inspection, any carcasses or parts determined unfit for human consumption are retained and condemned by SENASICA.

The FLAH states that TIF establishments shall have enough official veterinarians or authorized individuals in charge to efficiently conduct inspections or verifications. This includes an adequate number of veterinarians based on the line speed at slaughter establishments. The line speed rate and the government staffing standards for on-line government inspection personnel at meat slaughter TIF establishments are consistent with the staffing standards described in 9 CFR 310.1. Daily records are generated to support the direct presence of government inspection personnel assigned by SENASICA to cover TIF establishments. Each state supervisor manages the government inspection personnel in his/her jurisdiction to maintain the required presence and staffing levels. The FSIS auditors interviewed government inspection personnel and reviewed records without identifying any concerns with SENASICA's ability to meet staffing requirements.

The Performance Evaluation of the Veterinary Medical Official in TIF Establishments (DTIF-SSN-03) describes the procedure for the evaluation of government inspection personnel. State

supervisors visit TIF establishments monthly, every other month, or every three months based on establishment size and the HACCP categories it is authorized to produce for export to the United States. During these visits, the supervisors evaluate both the government inspection personnel and conditions of the TIF establishment. The evaluation of TIF establishments is outlined in the Supervisory Activities at TIF Establishments (DTIF-SSN-02) and includes the entire process from the unloading of livestock to export certification.

The Supervision Information System (SIS) is used to manage the meat and poultry inspection activities of SENASICA field personnel and provides scheduling and recording of inspection procedures for verifying and enforcing regulatory requirements. The state supervisors, MVOs, and MVRATIFs are the government inspection personnel responsible for implementing, monitoring, and maintaining this system. The FSIS auditors interviewed government inspection personnel and reviewed records without any concerns with SENASICA's evaluation of government inspection personnel or TIF establishments.

MTF-SSN-SIS-02 provides instructions for verifying complete separation of products certified for export to the United States from non-certified products. The FSIS auditors verified government inspection personnel ensure that products certified for export to the United States are separated during processing and storage at TIF establishments. Labeling requirements are verified during each occurrence of the export certification process. The FSIS auditors verified government inspection personnel conduct verification activities of labeling requirements of products intended for export to the United States.

The General Directorate of Animal Health (DGSA) is the office in charge of maintaining the information related to the animal health status of regions and for communicating with DGIAAP. In case of any new APHIS restrictions of products to be exported, DGSA will notify the appropriate offices or personnel through official correspondence or via e-mail. The FSIS auditors did not identify any concerns with SENASICA's method of communicating APHIS requirements to its field offices.

The Manual for Identification, Separation and Removal of Specific Risk Materials for Bovine Spongiform Encephalopathy Risk (M002.01) identifies the specified risk materials (SRM) and procedures to follow for identification, separation, and removal of SRM in bovine animals. MTF-SSN-SIS-02 provides instructions for the verification and documentation activities related to the verification of SRM programs. The FSIS auditors verified government inspection personnel enforce SENASICA's SRM requirements and conduct verification procedures as specified in MTF-SSN-SIS-02.

The FSIS auditors verified TIF establishments are required to maintain receptacles that are specifically designated for inedible or condemned materials. Government inspection personnel conduct inspection verification activities for the control of condemned and inedible materials. For condemned materials, control and destruction takes place under inspection oversight. MTF-SSN-SIS-02 outlines the government inspection verification activities related to the control of inedible and condemned materials. The proper control of inedible and condemned product is one of the criteria reviewed during the supervisory visits at the establishments.

FSIS concluded that SENASICA continues to maintain the legal authority, a regulatory framework, and adequate verification procedures to ensure sufficient official regulatory control over meat and poultry establishments certified to export their products to the United States using statutory authority consistent with criteria established for this component.

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.

MTF-SSN-SIS-02 outlines the methodology for government inspection personnel to follow in order to evaluate whether TIF establishments are following SENASICA requirements. The document states that TIF establishments must implement SPS and Sanitation SOPs. Additionally, the document refers to the application of requirements consistent with FSIS regulations 9 CFR 416.1-416.6 and 9 CFR 416.11-416.17 for SPS and Sanitation SOPs, respectively, as well as FSIS guidelines and directives in TIF establishments certified for export to the United States. The FSIS auditors verified TIF establishments are required to develop, implement, monitor, document, and maintain procedures effective in ensuring slaughter, processing, handling, and storage of animal origin products occur in sanitary facilities and under conditions that control risks to the consumer of food products they produce.

Official veterinary personnel verify compliance with sanitation requirements in accordance with the instructions in MTF-SSN-SIS-02. The FSIS auditors verified official veterinary personnel conduct a daily pre-operational inspection after establishment personnel indicate the facility is ready for operations. An official veterinarian will randomly select equipment and areas of the establishment on Form SIS-11 (List of Areas and Equipment) to inspect and verify the adequacy of establishment cleaning and monitoring operations. The official veterinarian documents the results of the pre-operational inspection including any findings of noncompliance. Official veterinarians reject equipment, if necessary, based on findings; observe establishment personnel correcting deficiencies; and reinspect any areas prior to release for production. Official veterinarians also conduct daily procedures to verify operational sanitation with acceptable or noncompliant results documented on Form SIS-01 (Activity Program). Additionally, depending on the noncompliance observed, the official veterinarian will complete Form SIS-10 (Activities Report) as well as Form SIS-02 (Notification of Deviation) to document critical findings or repetitive major findings.

The FSIS auditors verified TIF establishments are required to follow sanitary dressing procedures throughout slaughter operations. Daily, government inspection personnel ensure TIF establishments comply with requirements for sanitary carcass dressing in accordance with DGIAAP-MINP-08. This inspection manual provides guidelines for verification of slaughter (sanitary) dressing procedures, thereby ensuring all activities are conducted in a manner to prevent cross-contamination and to maintain good hygienic practices throughout the production process. The FSIS auditors directly observed implementation of sanitary dressing and

interviewed government inspection personnel regarding verification of sanitary dressing without any concerns.

The Manual for the Verification of Procedures for the Control of Fecal Material, Ingesta and Milk at Slaughter Operations (MO08.00) provides government inspection personnel at TIF establishments with the methodology for enforcing the requirement that there be no visible fecal material, milk, or ingesta on livestock carcasses and on head meat, cheek meat, and weasand meat. The regulatory requirements used to develop the zero-tolerance manual are consistent with FSIS regulatory requirements found in 9 CFR 310.18. The FSIS auditors directly observed the government zero-tolerance verification and reviewed records without any concerns with SENASICA's zero-tolerance requirements.

The FSIS auditors verified that SENASICA requires TIF establishments to develop, implement, and maintain sanitation programs, and includes requirements for Sanitation SOPs, SPS and sanitary dressing. FSIS concludes that SENASICA 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.

MTF-SSN-SIS-02 outlines the methodology for the government inspection personnel to follow in order to evaluate whether TIF establishments comply with HACCP requirements of SENASICA. Additionally, the document identifies the application of requirements consistent with FSIS regulations 9 CFR part 417, as well as FSIS guidelines and directives in TIF establishments certified for export to the United States.

On an annual basis, the MVO performs a basic HACCP review using Form SIS-07 (HACCP Documentary Verification) whereby they document verification that each certified establishment's HACCP program includes product descriptions, written hazard analysis, flow charts, and HACCP plans to identify, evaluate, and prevent or control food safety hazards in the specific production processes. HACCP plans must be validated, have monitoring and verification procedures, and have recordkeeping systems to include written corrective actions.

The MVOs schedule daily verification procedures on Form SIS-01 (Activity Program) for the upcoming month. Daily, the official veterinarians verify establishment controls, such as critical control points (CCP), through direct observation or record reviews for all production shifts, with results of verification being entered in the associated inspection records. Government verification activities include the evaluation of the establishment's written HACCP programs, records reviews, observation of establishment personnel performing monitoring and verification procedures, corrective actions when required, and documentation of results or recordkeeping activities.

The FSIS auditors confirmed that SENASICA verifies implementation of critical limit monitoring for each CCP in each certified establishment. SENASICA verifications included in-plant inspection records of zero-tolerance checks, daily CCP verification reviews, directly observing critical limit monitoring, and documentation of findings when observed. If deviations from critical limits are observed, government inspection personnel take action to identify and retain affected product, notify the certified establishment through documentation of the noncompliance, and then review the establishment's corrective actions and responses to ensure all requirements were satisfactorily met. MVOs would document findings according to MTF-SSN-SIS-02. The FSIS auditors verified that MVOs used Form SIS-09 (Notification of Documentary Verification Result) to document any findings from the yearly verification review. Additionally, the FSIS auditors verified that either Form SIS-10 (Activities Report) or Form SIS-02 (Notification of Deviation) was completed by MVOs and issued to the certified establishment requiring a response of corrective actions and preventative measures addressing the noncompliance.

The FSIS auditors verified that SENASICA requires TIF establishments to develop, implement, and maintain a HACCP system for each processing category. FSIS concludes that SENASICA 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, and poultry products inspection authorities or by FSIS as potential contaminants.

The FSIS auditors verified that SENASICA continues to maintain the legal authority to regulate, plan, and execute activities of a residue control program to prevent and control the presence of residues of veterinary drugs and chemical contaminants. SADER issued an updated national regulation on February 9, 2022, the National Program for the Control and Monitoring of Toxic Residues and Pollutants. This updated regulation includes criteria to determine maximum residue limits (MRLs) of toxic and polluting residues in goods of animal origin and performance requirements of analytical methods at laboratories. SENASICA is responsible for conducting verification and certification processes to ensure the safety of animal products for export and domestic consumption.

SENASICA's National Program on Toxic Residues (PNRT) is developed and administered to plan and manage the testing of carcasses and parts for chemical residues and contaminants in meat and poultry products. The PNRT outlines the chemical residue sampling plan, is developed annually, and includes monitoring for compounds based on consideration of past monitoring results, registered usage of compounds, known persistence of a compound in the production environment, and requirements of importing countries. The PNRT also describes the applicable

laws, sampling schemes, applicable matrices for analyses, laboratory criteria and actions in response to detections of violative levels.

The PNRT includes testing for residues and compounds determined to present a risk to public health of the consumer with MRLs based on technical and scientific principles taking into consideration international agri-food provisions such as Codex Alimentarius, Food and Agriculture Organization of the United Nations, World Health Organization, U.S. Environmental Protection Agency, and the U.S. Food and Drug Administration. For meat and poultry products intended for export to the United States, SENASICA evaluates results using the same MRLs as FSIS.

The FSIS auditors verified that government inspection personnel that collect the chemical residue samples are following SENASICA's sampling protocol. This protocol includes chemical residue sampling methodology, random selection of animals, sampling frequency, traceability, and that sample identity and integrity are maintained when these are shipped to designated laboratories. SENASICA requires sampled carcasses to be held pending acceptable chemical residue test results. SENASICA issues an official letter providing notification of a violative test result to the state supervisor of a TIF establishment; a violative test result is considered final and there can be no request to analyze any other sample. The state supervisor provides notification to the establishment of the nonconforming results and requests all traceback information regarding the animal source of the sample and the implementation of corrective actions. The state supervisor then verifies the corrective actions in response to the violative result, which includes visits to the TIF establishment until case closure and providing SENASICA headquarters with a final corrective action report.

The FSIS onsite verification activities concluded that SENASICA has overall authority of a chemical residue testing program which is designed and implemented to prevent and control the presence of chemical residues in meat and poultry 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, and poultry prepared for export to the United States are safe and wholesome.

The FSIS auditors verified SENASICA requires an establishment to carry out the microbiological evaluation for generic *E. coli* in livestock carcasses sampled to ensure that process control systems are effectively preventing contamination. The Manual for the Verification of *Escherichia coli* biotype 1 in TIF Establishments Exporting Meat Products to the United States of America (MO7.00) of June 2023 provides verification procedures for government inspection personnel. The requirements that TIF establishments certified to export to the United States must meet are consistent with FSIS requirements for swine carcasses in 9 CFR 310.18 and for other livestock in 9 CFR 310.25. SENASICA verifies TIF establishment's

implementation of generic *E. coli* sampling and analysis by review of the sampling procedure and reviewing the results.

SENASICA's pathogen reduction program Procedure for Official Verification Sampling of *Salmonella spp*. as a Process Indicator in Cattle, Swine, and Poultry Carcasses Non-Intact Raw Products and Poultry Parts (PR-TF-SM-12), dated May 2023, outlines requirements for official sampling and verification activities of *Salmonella* on carcasses, parts, or raw non-intact products. The MVO is responsible for the collection and preparation of the sample for shipment in a sealed package which is then sent to an authorized SENASICA laboratory for analysis. For each sample set, sample collection is performed aseptically on a randomly chosen carcass or product class when carcasses or products are produced. A sample collection record is filled out and accompanies the sample to the laboratory in a sealed sample container. If the standard is not met, the manual outlines the actions taken by the MVO and includes requirements for an establishment corrective action plan and a new sample set is immediately initiated. If three sample sets fail to meet the standard, then the establishment will be delisted from exporting to the United States followed by a complete evaluation of the establishment's food safety systems and measure to reduce prevalence of *Salmonella*. The FSIS auditors directly observed sampling, reviewed test results, and interviewed government inspection personnel and did not identify any concerns with SENASICA's *Salmonella* testing program.

SENASICA's pathogen reduction program Procedure for the Official Verification Sampling of Shiga Toxin Production *Escherichia coli* (STEC) and *Salmonella spp*. in Raw Bovine Meat Products, (PR-TF-SM-11), dated September 2022, provides sampling requirements for STEC in raw beef products. PR-TF-SM-11 requires MVOs to perform official government verification sampling of raw beef products for STEC using N60 for cuts and trimmings or a grab sample of ground or minced beef products based on the type of product class produced. The FSIS auditors verified that government STEC verification sampling procedures include sample weight, lot size definition, sample packing, and actions for positive results. The MVO is responsible for the collection and preparation of the sample for shipment in a sealed package, which is then sent to CENAPA laboratory for analysis. Sampling frequency is based on the production volume of each certified establishment. SENASICA considers raw ground beef, trimmings, or other components intended for non-intact use that test positive for STEC to be adulterated, and that those products must not be shipped to the United States. SENASICA has requirements for MVOs to follow in response to a positive STEC test result from a government sample including documentation of noncompliance, verification of establishment corrective actions, and collection of follow-up samples. The FSIS auditors verified through interviews and review of records that SENASICA personnel are knowledgeable on actions to take in response to a positive test STEC result in accordance with SENASICA's requirements. The FSIS auditors did identify the following finding regarding analysis of STEC samples at the CENAPA laboratory:

- SENASICA does not require all 60 pieces of an N60 sample to be analyzed for STEC when performing analysis for its official government verification sampling and testing program.

The FSIS auditors verified SENASICA requires certified establishments to identify and determine the potential hazard and associated risks of STEC in their hazard analysis for raw beef

products. SENASICA requires certified establishments to develop STEC sampling plans for raw beef products exported to the United States to verify their HACCP systems are working as designed. Establishments must define production lots and be able to trace beef products from source animals through to the final packaging for export. The FSIS auditors verified through interviews and review of records that certified establishments have developed sampling programs, and that MVOs review establishment testing data and verify corrective actions implemented by the establishment due to positive STEC test results.

SENASICA's pathogen reduction program Procedure for Control Activities Concerning: *Lm* and *Salmonella spp*. in Ready-to-Eat Products, (PR-TF-SM-13), dated April 2017, provides sampling requirements for *Lm* and *Salmonella* in RTE meat and poultry products. MVOs at certified establishments collect RTE product samples on a routine basis according to frequencies contained within PR-TF-SM-13 based on post-lethality exposure and risk which is determined by defined production alternatives consistent with FSIS regulations in 9 CFR part 430. Product may also be randomly selected for sampling if it is not post-lethality exposed. All sampled RTE products are analyzed for *Lm*, *Salmonella*, and also for STEC in the case of products containing beef. MVOs also perform sampling of food contact, and non-food contact surfaces and RTE products as part of a sample set for *Lm* and *Salmonella* performed on each production line once per year. SENASICA personnel also review establishment testing and results on a weekly basis to ensure certified establishments conduct testing according to SENASICA requirements which are consistent with those in 9 CFR part 430. SENASICA also considers RTE meat and poultry products adulterated if they come into direct contact with surfaces that test positive for *Lm* or the products test positive for *Salmonella* or *Lm*.

Except for the previously noted finding, FSIS onsite verification activities determined that SENASICA 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.

X. CONCLUSIONS AND NEXT STEPS

An exit meeting was held July 6, 2023, by videoconference with SENASICA. At this meeting, the FSIS auditors presented the preliminary finding from the audit. An analysis of the findings within each component did not identify any deficiencies that represented an immediate threat to public health. The FSIS auditors identified the following finding:

GOVERNMENT MICROBIOLOGICAL TESTING PROGRAMS

- SENASICA does not require all 60 pieces of an N60 sample to be analyzed for STEC when performing analysis for its official government verification sampling and testing program.

During the audit exit meeting, SENASICA committed to address the preliminary finding as presented. FSIS will evaluate the adequacy of SENASICA's documentation of proposed corrective actions and base future equivalence verification activities on the information provided.

APPENDICES

Appendix A: Individual Foreign Establishment Audit Checklists

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Sukarne Produccion, S.A. de C.V. Mexicali	06/26/2023	TIF120	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

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

Establishment Operations:	Beef slaughter and processing.
Prepared Products:	

60. Observation of the Establishment

39. In the deboning room, the floor surface was observed to be broken and lifting which allowed liquid to seep underneath and seep back out when stepping on the area creating a facility surface that would be difficult to clean and maintain properly.

45. Several product movement bins in multiple areas of the facility were observed to have cracked and broken surfaces on the bottom of the bin, creating product contact equipment and surfaces which would be hard to clean and maintain in a sanitary manner.

46. In the vacuum packaging room, several packages of meat were observed to have the meat coming out of the package to an extent that allowed product to come in direct contact with the conveyor belt which was not permitted in this processing area. SENASICA and establishment personnel took immediate action to control the identified products and change the procedure to further prevent potential contamination of products.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/26/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Productora de Bocados Carnicos S.A. de C.V. Apodaca	06/20/2023	TIF241	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

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

Establishment Operations:	Poultry processing.
Prepared Products:	

60. Observation of the Establishment

15. Establishment's hazard analysis does not identify the potential biological hazard of Campylobacter in raw poultry, or the potential chemical hazard of using a citric acid solution as an immersion dip or sanitizer spray used on poultry products. It was noted the establishment does have mixing procedures for the solution in accordance with labeling specifications.

57. Establishment was observed placing products processed at the facility (produced at TIF 241) into cardboard combo containers with the FSIS mark of inspection. A facility that is not a FSIS inspected facility is not permitted to reuse containers bearing the FSIS mark of inspection. SENASICA and the establishment took immediate action to remove the FSIS marks of inspection from the observed bins. No indications that any affected product was shipped to the U.S. in the past.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/20/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Consorcio Internacional de Carnes, S.A. de C.V. Guadelupe	06/22/2023	TIF300	Mexico
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT [X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	X
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

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

Establishment Operations:	Beef processing.
Prepared Products:	

60. Observation of the Establishment

25. In the fresh product storage cooler, product eligible for export to the United States was labeled as containing up to 10 percent solution which included an ingredient identified as vegetable pulp. The source of the vegetable pulp is not identified on the label as required. The establishment was able to provide documentation ensuring the source of the vegetable pulp was citrus pulp, and not a potential allergen and took action to retain affected product for corrective actions.

57. Establishment was not maintaining adequate support for hazard analysis decisions. The establishment program for verification of proper functioning of the metal detector allowed for adjustment of the machine if the detector did not alert to a test stick. If the detector alerted to the test stick after adjustment the program considered the detector as working with no further actions. As observed, the establishment took no actions for disposition of product which passed through metal detection from the last acceptable check until the machine failed to detect the first pass of the test stick. Note; SENASICA took immediate action to retain all product as the establishment's program as written is not acceptable.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/22/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Rastro Empacadora El Alba, S.A. de C.V.	06/21/2023	TIF572	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	X
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

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

Establishment Operations:	Beef slaughter and processing.
Prepared Products:	

60. Observation of the Establishment

Note: Regarding TIF 572 no observations are noted related to operations and facilities specific to this certified establishment as SENASICA took enforcement action to suspend export certification of raw non-intact (trimmings) product from this facility to the United States on April 19, 2023 in response to a FSIS point of entry violation (positive *E. coli* O157:H7). Additionally, SENASICA took further enforcement action to suspend all export certification from this facility to the United States on June 16, 2023 in response to SENASICA observation of temperature control deviations in the deboning and cutting process area.

22. Establishment HACCP records for the zero tolerance CCP did not include times of each monitoring observation or deviation when it occurred. Additionally, the record included initials of the employees performing monitoring of the CCP but it could not be fully determined which employee conducted and documented the monitoring for each instance where an entry was made.

29. Establishment failed to take corrective when exceeding little m more than 3 times in the moving window of thirteen.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/21/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Nutri Carne, S.P.R. de R.L. de C.V. Santa Maria Zacatepec	06/16/2023	TIF573	Mexico
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT [X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
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Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	X
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	X
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

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

Establishment Operations:	Sheep and Goat slaughter and processing.
Prepared Products:	

60. Observation of the Establishment

Note: TIF 573 was certified for export to the United States by SENASICA and listed as eligible by FSIS on 2/10/2022. On 3-28-2023 SENASICA took enforcement action due to non-compliances with insufficient establishment responses and suspended export certification of products to the United States. For this reason, historical records from the indicated timeframe were reviewed for compliance with requirements.

20. Establishment did not perform adequate corrective actions including identification of the cause of the deviation, and measures to prevent recurrence after each deviation from the critical limit.

27. Establishment did not have a written generic *E. coli* sampling program and has not performed any process control testing in accordance with SENASICA requirements which are similar to 9 CFR 310.25.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/16/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Granjas Carroll de Mexico S. de R.L. de C.V. Oriental	06/15/2023	TIF732	Mexico
	5. AUDIT STAFF OIEA International Audit Staff (IAS)		6. TYPE OF AUDIT [X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

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Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
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Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
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15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	X
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

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

Establishment Operations:	Pork slaughter and processing.
Prepared Products:	

60. Observation of the Establishment

20. The establishment did not perform adequate corrective actions including identification of the cause of the deviation, and measures to prevent recurrence after each deviation from the critical limit.

22. Establishment CCP records for zero tolerance did not include signatures or initials of the four employees conducting the monitoring of the critical limit.

46. Employees performing dressing of carcasses (evisceration step) did not wash/rinse hands between carcasses. Additionally, employees located at the side rail for contaminated carcasses requiring offline trimming due to contamination or other defects did not wash hands between handling contaminated surfaces of product and other surfaces of the carcass. SENASICA took immediate action to identify affected carcasses for retention, further disposition and reprocessing as needed.

57. Establishment was not maintaining adequate support for hazard analysis decisions. The establishment program monitoring the strength of a chlorinated solution applied to swine carcasses used paper test strips with a purple color variance to indicate strength of the solution. As observed the subjective reading of the color of the paper would not be adequate to ensure the solution was within the program parameters.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/15/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Industrializadora de Cárnicos Strattega, SA de CV	06/15/2023	TIF 90	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

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Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
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12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
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Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
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20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

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

Establishment Operations:	Raw and processed
Prepared Products:	Raw intact and non-intact, Fully Cooked Not Shelf Stable, Heat Treated Not Fully Cooked Not Shelf Stable

60. Observation of the Establishment

39 and 46 - The following observations were made during the audit:

Hanging sealant was observed in multiple areas of raw processing. Not all loading dock doors were not sealed properly allowing exposure to the outside.

Peeling paint was observed in overhead ceilings of raw processing areas of the establishment.

Floors were observed deteriorating in raw processing areas of the establishment. Several areas the floor surface had broken up exposing the concrete underneath.

In the ready to eat post lethality packing area where exposed ready to eat products are processed the following was observed:

A pipe near the floor had tape around it and it was peeling off.

Water was observed pooling on the floor in multiple areas including an ingredient room directly attached to the RTE packing room.

The floors surface was breaking up and at times in spots, water would seep out when stepping on the floor.

Overhead structures had gaps around beams in spots exposing the inner structure.

Overhead ceiling structures appeared to have visible rusting.

A belt was observed with fraying at the sides.

48 - An inedible/condemned container holding inedible material was not identified as such.

Note: No products were observed contaminated during the observations in these areas of the establishment.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/15/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Ganaderia Integral Vizur, SA de CV	06/23/2023	TIF 111	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
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Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
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Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
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21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

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

Establishment Operations:	Raw
Prepared Products:	Raw intact and non-intact, Heat Treated - Not Fully Cooked - Not Shelf Stable

60. Observation of the Establishment

No findings observed during audit

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/23/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
American Beef, SA de CV	06/16/2023	TIF 154	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
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Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
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15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
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Part C - Economic / Wholesomeness	
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24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	O
28. Sample Collection/Analysis	O
29. Records	O
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	O
31. Reassessment	O
32. Written Assurance	O

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	O
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
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47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Periodic Supervisory Reviews	
52. Humane Handling	O
53. Animal Identification	O
54. Ante Mortem Inspection	O
55. Post Mortem Inspection	O
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	O
57.	
58.	
59.	

Establishment Operations:	Raw
Prepared Products:	Raw intact and non-intact and Fully Cooked Not Shelf Stable

60. Observation of the Establishment

7 -The establishment did not clearly identify operational SSOP procedures.

14 - The establishment's hazard analysis failed to identify all potential hazards in the process, such as physical hazard of plastic and plastic at the receiving step.

22 - The establishment did not initial the CCP critical limit monitoring record at the time event occurred.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/16/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Grupo GUSI, S. de PR de RL de CV	06/19&20/2023	TIF 388	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

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Part C - Economic / Wholesomeness	
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29. Records	
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31. Reassessment	
32. Written Assurance	

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

Establishment Operations:	Raw
Prepared Products:	Raw intact and non-intact

60. Observation of the Establishment

20-Establishment's written HACCP plan for zero tolerance did not include measures to identify root cause or prevent re-occurrence.

22-The zero tolerance records did not include an entry when the critical limit monitoring was acceptable.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/19&20/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Sukarne Agroindustrial, S.A. de C.V.	06/26/2023	TIF 431	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

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

Establishment Operations:	Raw
Prepared Products:	Raw intact and non-intact, Heat Treated - Not Fully Cooked - Not Shelf Stable

60. Observation of the Establishment

No findings observed during audit

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/26/2023

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Ganaderia y Rastro de la Laguna, S.A. de C.V.	06/21&22/202	TIF 645	Mexico
	5. AUDIT STAFF		6. TYPE OF AUDIT
	OIEA International Audit Staff (IAS)		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

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

Establishment Operations:	Raw
Prepared Products:	Raw intact and non-intact

60. Observation of the Establishment

46-At least 4 carcasses were observed stacked up against one another on the slaughter floor just prior to trimming, in addition other carcasses were observed rubbing against one another in the same area. SENASECA informed the establishment immediatley and the carcasses were railed out inspected for visible contamination and trimmed if needed. The carcasses then entered back into the process prior to trimming then then through the zero tolerance CCP and acid intervention CCP.

46-Establishment (after rendering the animal unconscious) made the initial hide opening cut then made multiple cuts during the bleed out process.

61. AUDIT STAFF	62. DATE OF ESTABLISHMENT AUDIT
OIEA International Audit Staff (IAS)	06/21&22/2023

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

Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera

N° de Oficio B00.04.11054 -2023

Ciudad de México a 11 DIC 2023

PhD. MICHELLE CATLIN
COORDINADORA EJECUTIVA
INTERNACIONAL DEL FSIS
PRESENTE

Me refiero a su escrito de fecha 12 de octubre del presente, mediante el cual envía el informe preliminar de la auditoría realizada al Sistema de inspección mexicano de carnes rojas y de aves, del 12 de junio al 06 de julio del presente año.

Sobre el particular, este Servicio Nacional, tiene los siguientes comentarios:

- Se remite el **Anexo 1,** con los comentarios al informe preliminar de la auditoría.

- En cuanto a los hallazgos derivados de la auditoría en cada uno de los establecimientos TIF, el personal oficial ha dado seguimiento puntual a las acciones correctivas y preventivas; mismas que han sido verificadas con resultados satisfactorios.

- En relación al hallazgo detectado para el muestreo de toxina Shiga (STEC), para el análisis de las muestras del programa de monitoreo oficial; se adjunta el plan de acciones correctivas del Centro Nacional de Referencia en Parasitología Animal y Tecnología Analítica (CENAPA). **Anexo 2.**

Sin otro particular, reciba un cordial saludo.

Atentamente
El Director General

SADER | SENASICA
DIRECCIÓN GENERAL DE INOCUIDAD AGROALIMENTARIA, ACUÍCOLA Y PESQUERA
11 DIC 2023
DESPACHADO

M.C. Leandro David Soriano García

C.c.p. ING. FRANCISCO JAVIER CALDERÓN ELIZALDE. -DIRECCIÓN EN JEFE DEL SENASICA. - Presente.
MVZ JESÚS GUTIÉREZ GARCÍA. – DIRECTOR DE ESTABLECIMIENTOS TIF. - Presente.

JCA/JJA/JAG/pamr

Folio: 361

Anexo 1. Comentarios al informe preliminar de la auditoría realizada al sistema de inspección veterinaria de carnes rojas y de aves de México del 12 de junio al 06 de julio de 2023

No. de página	Apartado en el informe preliminar	Comentario
APÉNDICE A. Lista de verificación de auditorías de establecimientos extranjeros		
36 y 37	Lista de verificación de auditoría de establecimientos extranjeros y apartado de observaciones del establecimiento	El documento hace mención al establecimiento TIF No. 154 "American Beef, S.A. de C.V."; sin embargo, la información corresponde al TIF No. 90, "Industrializadora de Cárnicos Strattega, S. A. de C. V.". Asimismo, se menciona que auditoría se llevó a acabo el 16 de junio; pero ésta se llevó a cabo el día 15 de junio de 2023.
38	Lista de verificación de auditoría de establecimientos extranjeros	El documento hace mención a la razón social del TIF No. 111 "Ganaderia Integral Vizur, S.A. de C.V."; sin embargo, la razón social del TIF No. 431 es "Sukarne Agroindustrial, S. A. de C. V.".
40 y 41	Lista de verificación de auditoría de establecimientos extranjeros y apartado de observaciones del establecimiento	El número de TIF No. 388, la razón social Granjas Carroll de Mexico, S. de R.L. de C.V., y la feha de auditoría, son incorrectas. La información corresponden al establecimiento TIF No. 154, "American Beef, S.A de C.V.". Asimismo, la auditoría se llevó a cabo el día 16 de junio de 2023.
42	Lista de verificación de auditoría de establecimientos extranjeros	Se menciona que auditoría del Establecimiento TIF No. 388, "Grupo GUSI, S. de P.R. de R. L. de C. V.", se llevó a acabo el 21 y 22 de junio; sin embargo la auditoría se llevó a cabo el 19 y 20 de junio de 2023.
46	Lista de verificación de auditoría de establecimientos extranjeros	El No. de TIF 111, registrado es incorrecto para "Ganaderia y Rastro de la Laguna, S.A. de C.V.", ya que corresponde al TIF No. 645.

Anexo 1. Comentarios al informe preliminar de la auditoría realizada al sistema de inspección veterinaria de carnes rojas y de aves de México del 12 de junio al 06 de julio de 2023

No. de página	Observación	Plan de acción propuesto por la ACC
COMPONENTE 6. Programa gubernamental de pruebas microbiológicas		
17	SENASICA no exige que se analicen las 60 piezas de una muestra de N60 para detectar STEC cuando realiza análisis para su programa oficial de prueba y muestreo de verificación gubernamental.	El Laboratorio CENAPA, actualizó el procedimiento CENAPA-PD-598 "Detección, aislamiento e identificación de las siete principales *Escherichia coli* productoras de toxina shiga (stec) en productos cárnicos por el método FSIS/USDA", en el cual incluye el punto V. Preparación de la muestra y enriquecimiento primario, inciso d) para el tratamiento y proceso de la muestras tipo N60, además se actualiza los criterios para la emisión de los resultados de las muestras cárnicas a Negativo y Positivo Confirmado. 2.- A partir del 07 de julio del presente año se ejecuta el análisis de la totalidad del gramaje de las muestras tipo N60 (realizando submuestras y ajuste de volumenes del medio de enriquecimiento . 3.- Se elabora el formato de registro de preparación de muestras para analizar(CENAPA-PDF-598C) en el cual se realiza la trazabilidad, descripción y tratamiento de las muestras del Programa de Reducción de Patógenos tipo N6O que se someten al análisis de STEC y Salmonella. En donde se registran los cálculos de peso y volumen para las muestras cárnicas N60 . 4.- EL 27 de julio del presente año se realiza una reunión virtual con los laboratorios de coaduyancia que realizan el analisis de STEC y Salmonella, en donde se realizó la difusión de los cambios que deben realizar para homologar los procesos de las muestras tipo N60 y la emisión de los resultados. 5.- Se adjunta registros de análisis de las muestras tipo N60. Ver **Anexo 2.**

Annex 1. Comments on the preliminary report of the audit carried out on the veterinary inspection system for red meat and poultry in Mexico from June 12 to July 6, 2023

Page No.	Section in the preliminary report	Comment
APPENDIX A. Foreign Establishment Audit Checklist		
36 and 37	Foreign establishment audit checklist and establishment observations section	The document mentions the establishment TIF No. 154 "American Beef, SA de CV"; However, the information corresponds to TIF No. 90, "Industrializadora de Cárnicos Strattega, SA de CV". Likewise, it is mentioned that the audit was carried out on June 16; but this took place on June 15, 2023.
38	Foreign Establishment Audit Checklist	The document mentions the corporate name of TIF No. 111 "Ganaderia Integral Vizur, SA de CV"; However, the corporate name of TIF No. 431 is "Sukarne Agroindustrial, SA de CV".
40 and 41	Foreign establishment audit checklist and establishment observations section	The TIF number No. 388, the company name Granjas Carroll de Mexico, S. de RL de CV, and the audit date are incorrect. The information corresponds to the establishment TIF No. 154, "American Beef, SA de CV". Likewise, the audit was carried out on June 16, 2023.
42	Foreign Establishment Audit Checklist	It is mentioned that the audit of the TIF Establishment No. 388, "Grupo GUSI, S. de PR de RL de CV", took place on June 21 and 22; However, the audit was carried out on June 19 and 20, 2023.
46	Foreign Establishment Audit Checklist	The TIF No. 111, registered is incorrect for "Ganaderia y Rastro de la Laguna, SA de CV", since it corresponds to TIF No. 645.

Annex 1. Comments on the preliminary report of the audit carried out on the veterinary inspection system for red meat and poultry in Mexico from June 12 to July 6, 2023

Page No.	Observation	Action plan proposed by the ACC
COMPONENT 6. Government microbiological testing program		
17	SENASICA does not require that all 60 pieces of an N60 sample be analyzed for STEC when makes analysis for his program official of proof and sampling of check governmental.	The CENAPA Laboratory updated the CENAPA-PD-598 procedure "Detection, isolation and identification of the seven main *Escherichia coli* producers of shiga toxin (stec) in meat products by the FSIS/USDA method", which includes point V. Sample preparation and primary enrichment, section d) for the treatment and processing of type N60 samples, and the criteria for issuing the results of meat samples to Negative and Confirmed Positive are also updated. 2.- Starting on July 7 of this year, the analysis of the entire weight of the N60 type samples is carried out (performing subsamples and adjusting the volumes of the enrichment medium. 3.- The registration format for the preparation of samples to analyze (CENAPA-PDF-598C) in which the traceability, description and treatment of the N6O type Pathogen Reduction Program samples that are subjected to the analysis of STEC and Salmonella are carried out. Where the weight calculations are recorded and volume for N60 meat samples. 4.- ON July 27 of this year, a virtual meeting was held with the contributing laboratories that carry out the analysis of STEC and Salmonella, where the changes that must be made to approve the processes of the N60 type samples and the issuance of the results. 5.- Analysis records of the N60 type samples are attached. See **Annex 2.**

PLAN DE SEGUIMIENTO A NO CONFORMIDADES

No. consecutivo	Fecha de identificación	Procedencia	Descripción	Acciones a realizar
Consecutive number	*Identification date*	*Procedence*	*Description*	*Action plan*
1	del 12 de junio al 06 de julio del 2023	Auditoria FSIS-USDA	El Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimnetaria(SENASICA) no requiere que se analicen las 60 piezas de una muestra N60 para detectar *Escherichia coli* productora de toxina Shiga (STEC) al realizar el análisis para su programa oficial de pruebas y muestreo de verificación del Gobierno.	1.-El Laboratorio de microbiología del CENTRO NACIONAL DE REFERENCIA EN PARASITOLOGÍA ANIMAL Y TECNOLOGÍA ANALÍTICA (CENAPA), actualizó el procedimiento CENAPA-PD-598 DETECCIÓN, AISLAMIENTO E IDENTIFICACIÓN DE LAS SIETE PRINCIPALES Escherichia coli PRODUCTORAS DE TOXINA SHIGA (STEC) EN PRODUCTOS CÁRNICOS POR EL MÉTODO FSIS/USDA, en el cual incluye el punto V. PREPARACIÓN DE LA MUESTRA Y ENRIQUECIMIENTO PRIMARIO, inciso d) para el tratamiento y proceso de la muestras tipo N60, además se actualiza los criterios para la emisión de los resultados de las muestras cárnicas a Negativo y Positivo Confirmado. 2.- A partir del 07 de julio del presente año se ejecuta el análisis de la totalidad del gramaje de las muestras tipo N60 (realizando submuestras y ajuste de volumenes del medio de enriquecimiento . 3.- Se elabora el formato de registro de preparación de muestras para analizar(CENAPA-PDF-598C) en el cual se realiza la trazabilidad, descripción y tratamiento de las muestras del Programa de Reducción de Patógenos tipo N6O que se someten al análisis de *STEC y Salmonella* . En donde se registran los cálculos de peso y volumen para las muestras cárnicas N60 . 4.- EL 27 de julio del presente año se realiza una reunión virtual con los laboratorios de coaduyancia que realizan el analisis de *STEC y Salmonella* , en donde se realizó la difusión de los cambios que deben realizar para homologar los procesos de las muestras tipo N60 y la emisión de los resultados. 5.- Se adjunta registros de análisis de las muestras tipo N60.
1	*JUNE 12 TO JULY 6, 2023*	*Food Safety and Inspection Service U.S. Department of Agriculture*	*The National Service of Food and Agricultural Health, Safety, and Quality (SENASICA) does not require all 60 pieces of an N60 sample to be analyzed for Shiga toxin-producing Escherichia coli (STEC) when performing analysis for its official government verification sampling and testing program.*	*1.-The Microbiology Laboratory of the NATIONAL REFERENCE CENTER FOR ANIMAL PARASITOLOGY AND ANALYTICAL TECHNOLOGY (CENAPA), updated the CENAPA-PD-598 procedure DETECTION, ISOLATION AND IDENTIFICATION OF THE SEVEN MAIN SHIGA TOXIN PRODUCING Escherichia coli (STEC) IN PRODUCTS MEAT BY THE FSIS/USDA METHOD, which includes point V. SAMPLE PREPARATION AND ENRICHMENT PRIMARY, subsection d) for the treatment and processing of type N60 samples, and the criteria for issuing the results of meat samples to Negative and Confirmed Positive are also updated. 2.- Starting on July 7 of this year, the analysis of the entire weight of the N60 type samples is carried out (performing subsamples and adjusting the volumes of the enrichment medium. 3.- The registration format for the preparation of samples to analyze (CENAPA-PDF-598C) in which the traceability, description and treatment of the N6O type Pathogen Reduction Program samples that are subjected to the analysis of STEC and Salmonella are carried out. Where the weight calculations are recorded and volume for meat samples N60 4.- ON July 27 of this year, a virtual meeting was held with the assistance laboratories that carry out the analysis of STEC and Salmonella, where the changes that must be made to approve were disseminated. the processes of the N60 type samples and the issuance of the results.5.- Analysis records of the N60 type samples are attached.*
2	del 12 de junio al 06 de julio del 2023	Auditoria FSIS-USDA	El informe preliminar no cita ningun hallazgo relacionado con el laboratorio, por lo cual se sugiere que las acciones que se han realizado se tomen como una actualización para el equipo SENASICA.	Al "Laboratorios de Análisis de Productos Agropecuarios del Noreste S.C." le fue realizada una visita de Verificación por personal oficial adscrito al Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria, los días 6 y 7 de julio del presente año, cuyo propósito fue el corroborar y verificar el cabal cumpliendo de las disposiciones en materia de Sanidad Animal, a fin de garantizar la confiabilidad de su desempeño como Órgano de Coadyuvancia. Como resultado de dicha visita el citado laboratorio remitió sus acciones correctivas, de las cuales al ser dictaminadas se detrminó necesario realizar una prueba interlaboratorio misma que se ejecutó los días 12, 13 y 14 de septiembre, con la finalidad de testificar al personal tecnico que realizá las pruebas, obteniendose resultados no satisfactorios que sumados a los incumplimientos que no se atendieron con las evidencias documentales ingresadas por el laboratorio, con oficio No. B00.02.01.01.01.1965.-6102.2023 de fecha 08 de noviembre de los corrientes, se le notifico oficialmente la suspensión temporal de su aprobación.

MONITORING PLAN FOR NON-CONFORMITIES

No. got tive	Identification date n	Origin	Description	Actions to take
Consec utive number	*Identification n date*	*Origin*	***Description***	*action plan*
1	of 12 June to July 6, 2023	FSIS Audit- USDA	**The National Health Service, Safety and Quality Agroalimnetaria (SENASICA) does not require that all 60 pieces of an N60 sample be analyzed to detect Shiga toxin-producing *Escherichia coli* (STEC) when performing the analysis for its program Government testing and verification sampling officer.**	**1.-The Microbiology Laboratory of the NATIONAL REFERENCE CENTER FOR ANIMAL PARASITOLOGY AND ANALYTICAL TECHNOLOGY (CENAPA), updated the CENAPA-PD-598 procedure DETECTION, ISOLATION AND IDENTIFICATION OF THE SEVEN MAIN SHIGA TOXIN PRODUCING Escherichia coli (STEC) IN PRODUCTS MEAT BY THE FSIS/USDA METHOD, which includes point V. SAMPLE PREPARATION AND ENRICHMENT PRIMARY, subsection d) for the treatment and processing of type N60 samples, and the criteria for issuing the results of meat samples to Negative and Confirmed Positive are also updated. 2.- Starting on July 7 of this year, the analysis of the entire weight of the N60 type samples is carried out (performing subsamples and adjusting the volumes of the enrichment medium. 3.- The registration format for the preparation of samples to analyze (CENAPA-PDF-598C) in which traceability is carried out, description and treatment of N6O Pathogen Reduction Program samples that undergo *STEC and Salmonella* analysis . Where the weight and volume calculations for the N60 meat samples are recorded. 4.- ON July 27 of this year, a virtual meeting was held with the supporting laboratories that carry out the *STEC analysis and* where the changes that must be made to approve the processes of the N60 type *Salmonella* , samples and the issuance of results. 5.- It is attached analysis records of type N60 samples.**
1	*JUNE 12 TO JULY 6, 2023*	*Food Safety and Inspection Service US Department of Agriculture*	*The National Service of Food and Agricultural Health, Safety, and Quality (SENASICA) does not require all 60 pieces to be analyzed for Starting on July 7 of this registration format for the preparation of the analysis of STEC and Salmonella are laboratories that carry out the analysis of STEC*	*1.-The Microbiology Laboratory of the NATIONAL REFERENCE CENTER FOR ANIMAL PARASITOLOGY AND ANALYTICAL TECHNOLOGY (CENAPA), updated the CENAPA-PD-598 procedure DETECTION, ISOLATION AND IDENTIFICATION OF THE SEVEN MAIN SHIGA TOXIN PRODUCING Escherichia coli (STEC) IN PRODUCTS MEAT BY THE FSIS/ USDA METHOD, which includes point V. SAMPLE PREPARATION AND ENRICHMENT PRIMARY, subsection d) for the treatment and processing of type N60 samples, and the criteria for issuing the results of meat samples to Negative and Confirmed Positive are also updated. 2.- of an N60 sample year, the analysis of the entire weight of the N60 type samples is carried out (performing subsamples and adjusting the volumes of the enrichment medium. 3.- The Shiga toxin-producing Escherichia coli samples to analyze (CENAPA-PDF-598C) in which the traceability, description and treatment of the N6O type Pathogen Reduction Program samples (STEC) when performing analysis for its that are subjected to carried out. Where the weight calculations are recorded and volume for meat samples N60 4.- ON July 27 of this year, a virtual official government verification sampling meeting was held with the assistance and Salmonella, where the changes that must be made to approve were disseminated. the processes of the and testing program. N60 type samples and the issuance of the results.5.- Analysis records of the N60 type samples are attached.*
2	of 12 June to July 6 2023	FSIS Audit- USDA	**The preliminary report does not cite any findings related to the laboratory, so it is suggested that the actions that have been taken be taken as an update for the team. SENASICA.**	**A Verification visit was made to the "Agricultural Product Analysis Laboratories of the Northeast SC" by official personnel assigned to the National Service of Health, Safety and Agri-Food Quality, on July 6 and 7 of this year, the purpose of which was to corroborate and verify complete compliance with the provisions regarding Animal Health, in order to guarantee the reliability of its performance as an Assisting Body. As a result of said visit, the aforementioned laboratory sent its corrective actions, of which when they were ruled it was determined necessary to carry out an interlaboratory test that was carried out on September 12, 13 and 14, with the purpose of testifying to the technical personnel who carried out the tests, obtaining unsatisfactory results that added to the non-compliance that were not addressed with the documentary evidence entered by the laboratory, with official letter No. B00.02.01.01.01.1965.-6102.2023 dated November 8, 2020, I officially notify the temporary suspension of its approval.**