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Dear Dr. Negri:

Enclosed is a copy of the final audit report for the United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS) on-site audit conducted of Argentina's meat products inspection system from February 25-March 15, 2019. The comments received from the Government of the Argentina are included as an attachment to the final audit report.

In addition, FSIS acknowledges that the Servicio Nacional de Sanidad y Calidad Agroalimentaria (SENASA) has provided documentation to address the two issues outlined below, which is also attached to the final audit report.

• **Establishment Employees Performing Inspection Activities**

At the time of the audit, Argentina was using designated establishment personnel (nongovernment employees) to conduct post-mortem inspection examination during the production of product intended for export to the United States. SENASA has submitted updated instructions to its inspection personnel and certified establishments requiring that only government inspection personnel perform inspection activities in certified establishments during the production of product intended for export to the United States. SENASA also submitted documentation demonstrating that all certified establishments now have the necessary official staffing to guarantee that only government inspection personnel are performing inspection activities during the production of products intended for export to the United States. Based on these submissions, FSIS is confident that Argentina now is only utilizing government inspection personnel to perform inspection activities in certified establishments during the production of product intended for export to the United States.

• **Government Chemical Residue Testing Programs**

At the time of the audit, Argentina's national chemical residue plan had provisions in place that allowed chemical residue samples with confirmed violative or unacceptable test results to be reanalyzed to negate previous confirmed violative or unacceptable test results. SENASA has submitted documentation demonstrating that every chemical residue sample with a violative test result that is taken in certified establishments during the production of product intended for export to the United States will be considered

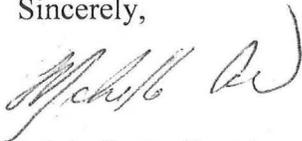
Dr. Ricardo L. Negri

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final and will not be eligible to be reanalyzed to negate the confirmed violative result. Based on this submission, FSIS is confident that Argentina will not reanalyze chemical residue samples with confirmed violative results that are taken during the production of product intended for export to the United States.

FSIS has determined that in order to verify Argentina's full implementation of corrective actions it will be necessary to schedule a follow up on-site audit in the next 60 days to ensure that Argentina's food safety system remains equivalent to that of the United States. If you have any questions, please contact the Office of International Coordination by email at InternationalCoordination@usda.gov.

Sincerely,



Michelle Catlin, PhD
International Coordination Executive
Office of International Coordination

Enclosure

FINAL REPORT OF AN AUDIT CONDUCTED IN
ARGENTINA

FEBRUARY 25 THROUGH MARCH 15, 2019

EVALUATING THE FOOD SAFETY INSPECTION SYSTEMS
GOVERNING MEAT PRODUCTS EXPORTED TO
THE UNITED STATES OF AMERICA

September 25, 2019

Food Safety and Inspection Service
United States Department of Agriculture

Executive Summary

This report describes the outcome of an on-site equivalence verification audit conducted by the United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) from February 25 through March 15, 2019. The purpose of the audit was to determine whether Argentina's food safety inspection system governing the production of meat products remains equivalent to that of the United States, with the ability to export products that are safe, wholesome, unadulterated, and correctly labeled and packaged. Argentina is eligible to export raw intact, raw non-intact, and fully cooked-not shelf stable beef 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 Points (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 findings:

GOVERNMENT OVERSIGHT (E.G., ORGANIZATION AND ADMINISTRATION)

- The Central Competent Authority (CCA) uses designated establishment personnel (non-government employees) to conduct post-mortem inspection examination. These personnel are assigned by the establishment to work under the direct supervision of a government veterinary inspector, but the designated personnel are establishment employees whose salaries are paid by the establishment. The number of government employees is determined by how many government employees are available to work. If the government has enough staff, they will staff with government inspectors. If they do not have enough government inspectors, they will use the designated establishment employees for the vacant positions.

GOVERNMENT CHEMICAL RESIDUE TESTING PROGRAMS

- The CCA's national chemical residue plan has provisions in place that allows chemical residue samples with confirmed violative or unacceptable test results to be re-analyzed to negate previous confirmed violative or unacceptable test results.

During the audit exit meeting, the CCA committed to address the preliminary findings as presented. FSIS will evaluate the adequacy of the CCA'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 United States Department of Agriculture (USDA) conducted an on-site audit of Argentina’s food safety inspection system from February 25 through March 15, 2019. The audit began with an entrance meeting held on February 25, 2019, in Buenos Aires, Argentina, at which time the FSIS auditors discussed the audit objective, scope, and methodology with the representatives from the Central Competent Authority (CCA) – The *National Service of Animal Health and Agro-Food Quality* (SENASA). Representatives from the CCA 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 system governing meat remains equivalent to that of the United States, with the ability to export products that are safe, wholesome, unadulterated, and correctly labeled and packaged. Argentina is currently eligible to export the following categories of products to the United States:

Process Category	Product Category	Eligible Products
Raw Product - Intact	Raw intact beef	Beef - All Products Eligible except Cheek Meat; Head Meat; Heart Meat; and Weasand Meat.
Raw Product - Non-Intact	Raw ground, comminuted, or otherwise non-intact beef	Beef - All Products Eligible except Advanced Meat Recovery Product Finely Textured Beef; Low Temperature Rendered Product; Other Non-Intact; Partially Defatted Beef Fatty Tissue; and Partially Defatted chipped Beef
Fully Cooked - Not Shelf Stable	RTE fully-cooked meat	Beef - All Products Eligible
Fully Cooked - Not Shelf Stable	RTE meat fully-cooked without subsequent exposure to the environment	Beef - All Products Eligible

Argentina is a member of the World Organization of Animal Health (OIE) and is recognized as a country with a negligible risk regarding the prevalence of bovine spongiform encephalopathy (BSE). USDA’s Animal and Plant Health Inspection Service (APHIS), which regulates the importation of animals and animal products into the United States. In addition, APHIS has recognized Argentina as having a negligible risk for BSE in Title 9 of the United States Code of Federal Regulations (9 CFR) § 92.5.

OIE has also declared Argentina free of foot-and-mouth Disease (FMD) with zones identified as free of FMD without the animal being vaccinated and zones free of FMD where livestock is

receiving vaccinations. The region consisting of the areas of Patagonia South and Patagonia North B only is recognized as free of FMD with special restrictions by APHIS as specified in regulation 9 CFR § 94.1 (a)(1) which lists the regions that APHIS has declared free of FMD disease and is subject to restrictions specified in 9 CFR § 94.11. Importation of certain commodities from the northern region of Argentina to the United States is allowed if requirements specified in 9 CFR § 94.29, in addition to other applicable requirements are met. The FSIS auditor's verification results of APHIS requirements for the control of FMD are documented under Government Statutory Authority and Food Safety and Other Consumer Protection Regulations (e.g., Inspection System Operation, Product Standards and Labeling, and Humane Handling) component.

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 three-year period, in addition to information obtained directly from the CCA, through the self-reporting tool (SRT).

Prior to the on-site equivalence verification audit, the FSIS auditors reviewed and analyzed Argentina's SRT responses and supporting documentation. During the audit, the FSIS auditors conducted interviews, reviewed records, and observed operations to determine whether Argentina's food safety inspection system is being implemented as documented in the country's SRT responses and supporting documentation.

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 Points (HACCP) System; (5) Government Chemical Residue Testing Programs; and (6) Government Microbiological Testing Programs.

The FSIS auditors reviewed administrative functions at the CCA headquarters, one regional office, and eight local inspection offices. 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.

The FSIS auditors visited a sample of eight establishments from ten establishments certified as eligible to export beef products to the United States. These included seven beef slaughter and one beef slaughter and processing establishments. During the establishment visits, the FSIS auditors paid particular attention to the extent to which industry and government interacted to control hazards and prevent noncompliances that threaten food safety. The FSIS auditors assessed the CCA's ability to provide oversight through supervisory reviews conducted in accordance with FSIS equivalence requirements for foreign inspection systems outlined in 9 CFR § 327.2.

Additionally, FSIS audited one government microbiological laboratory and one private chemical residue laboratory to verify their ability to provide adequate technical support to the food safety inspection system.

Competent Authority Visits		#	Locations
Competent Authority	Central	1	• SENASA, Buenos Aires
	Regional	1	• Pampean Regional Office, Santa Rosa
Laboratories		2	<ul style="list-style-type: none"> • National Reference Laboratory (government microbiological), Martinez • Xenobioticos Laboratory (private residue), Buenos Aires
Beef slaughter establishments		7	<ul style="list-style-type: none"> • Establishment # 13, Swift Argentina, Rosario • Establishment # 189, S.A.I.E.P, Salto • Establishment # 1970, Friar, Reconquista • Establishment # 2025, Gorina, La Plata • Establishment # 2082, Arre Beef, Perez Millan • Establishment # 2520, Exportaciones Agroindustriales Argentina SA, Santa Rosa • Establishment # 4555, Pampa Natural, Speluzzi
Beef slaughter and processing establishment		1	• Establishment # 1920, Rioplatense S.A.I.C.F, General Pacheco

FSIS performed the audit to verify that Argentina’s food safety inspection system met 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.] 601, *et seq.*);
- The Humane Methods of Livestock Slaughter Act (7 U.S.C. 1901, *et seq.*); and
- The Meat Inspection Regulations (9 CFR § 301 to the end).

The audit standards applied during the review of Argentina’s food safety inspection system for meat 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 December 1, 2015 to November 30, 2018, FSIS import inspectors performed 100 percent reinspection for certification and labeling on 105,115 pounds of processed beef (fully cooked - not shelf stable) products exported by Argentina to the United States. FSIS also performed additional types of inspection on 105,115 pounds of processed beef, including laboratory testing for chemical residues and microbiological pathogens (e.g., *Listeria monocytogenes (Lm)* and *Salmonella*), of which no products were rejected for issues related to public health. FSIS

reinstated Argentina's eligibility to export raw beef products to the United States in November 27, 2018. The previous FSIS audit in 2016 identified the following findings:

GOVERNMENT STATUTORY AUTHORITY AND FOOD SAFETY AND OTHER CONSUMER PROTECTION REGULATIONS

- The impact of the stunning device often results in extrusion of brain matter through the hole in the skull. Spillage may create insanitary conditions which could lead to product contamination. This finding was also noted during the FSIS audit conducted in 2012.

GOVERNMENT SANITATION

- In four of five audited establishments, the FSIS auditors observed findings related to requirements of Sanitation Performance Standards (SPS). The National Service of Animal Health and Agro-Food Quality delisted one of the audited establishments that posed a potential for product contamination.

GOVERNMENT HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) SYSTEM

- In one establishment, the HACCP plan's critical limit was not supported. A review of the written HACCP plan demonstrated the critical limit for controlling *Clostridium perfringens* did not include a procedure to monitor the temperature of the product; it only included a timeframe. The Compliance Guidelines for Cooling Heat-Treated Meat and Poultry Products (Stabilization) (Appendix B) was utilized as support for the critical limit. Appendix B outlines the need for a time and temperature relationship to control the outgrowth of *Clostridium* spores.

The FSIS auditors verified that the previously reported audit findings had been adequately addressed by the CCA. The FSIS final audit reports for Argentina's food safety inspection system are available on the FSIS website at:

<http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/importing-products/eligible-countries-products-foreign-establishments/foreign-audit-reports>

IV. COMPONENT ONE: GOVERNMENT OVERSIGHT (E.G., ORGANIZATION AND ADMINISTRATION)

The first of six equivalence components that 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 FSIS auditors noted that there have not been any major changes in the CCA's organizational structure since the last FSIS audit conducted in 2016. Argentina's administration of its meat inspection system is organized into central, regional, and local (establishment) levels. At the central level, SENASA serves as the CCA to regulate inspection activities related to the export of

meat products to the United States. SENASA is responsible for providing direct oversight to the establishments that produce meat products for domestic and international markets, including those certified as eligible to export to the United States.

The SENASA's regional structure includes seven regional offices. The regional offices are responsible for the implementation of the official controls in the certified establishments. At the regional level, the Regional Supervisors (RSs) provide direct supervisory authority over the certified establishments in accordance with SENASA's requirements. The RSs are also responsible for conducting monthly supervisory reviews at the certified eligible establishments.

At the local level, the in-plant inspection personnel consist of a Chief Veterinary Inspector (CVI), a Veterinary inspector, and a number of official Veterinary assistants (auxiliaries) who perform official controls and inspection activities continuously during slaughter operations and at least once per shift during processing operations under the direct supervision of the CVI. The FSIS auditors reviewed documentation that CVIs conduct the annual performance evaluations of in-plant inspection personnel in accordance with SENASA's requirements.

The FSIS auditors reviewed documentation that government inspection personnel located at the SENASA headquarters, regional, and local levels are full-time employees and paid by the national government. At six of the eight audited slaughter establishments, the FSIS auditors noted that the post-mortem inspection line was staffed routinely with both official veterinary assistants (government employees) and designated establishment personnel (non-government employees) assigned to SENASA. These designated establishment personnel are full-time employees hired and paid directly by the establishment. The CVIs assign the designated establishment personnel their daily inspection tasks, mainly post-mortem inspection examination, and CVIs have direct supervision over their daily post-mortem inspection examination and performances of the designated establishment personnel.

The FSIS auditors observed that the designated establishment personnel were stationed next to the official veterinary assistants on the viscera table in most of the audited establishments. The FSIS auditors verified that the CVI is on premises while the designated establishment personnel are performing their post-mortem inspection examination. The FSIS auditors also observed and assessed the performance of both official veterinary assistants and designated establishment personnel conducting on-line post-mortem inspection examination and concluded that they are adequately trained in performing their assigned post-mortem inspection examinations. However, the FSIS auditors identified the following finding:

- The CCA uses designated establishment personnel (non-government employees) to conduct post-mortem inspection examination. These personnel are assigned by the establishment to work under the direct supervision of a government veterinary inspector, but the designated personnel are establishment employees whose salaries are paid by the establishment. The number of government employees is determined by how many government employees are available to work. If the government has enough staff, they will staff with government inspectors. If they do not have enough government inspectors, they will use the designated establishment employees for the vacant positions.

The FSIS auditors verified that SENASA has documented and maintained its legal authority and responsibility to certify, suspend and/or withdraw export approval from establishments certified as eligible to export to the United States. There have not been any major changes in SENASA's approval process to certify establishments since the last FSIS audit in 2016. The FSIS auditors also verified that CVIs were responsible for ensuring that FSIS import requirements were met in accordance with SENASA's instructions prior to issuing an export health certificate. This included securing government seals, maintaining required documentation, and signing the export health certificate. The CVIs export verification activities included examination of product condition (type, volume, and source), review of associated documents including labeling and pre-shipment review records, and review of all applicable laboratory testing results. The FSIS auditors' documentation review indicated that SENASA implemented the establishment certification process as described and intended.

The FSIS auditors verified that SENASA has the legal authority to take enforcement measures as appropriate. These enforcement measures may include taking regulatory control action, withholding actions, or suspension. The FSIS auditors reviewed a sample of noncompliance reports (NRs) generated by in-plant inspection personnel. The FSIS auditors noted that in-plant inspection personnel had identified deficiencies during pre-operational and operational verification activities and documented their findings in a NR. The in-plant inspection personnel closed the NRs after verifying the adequacy and effectiveness of the establishment's corrective actions and preventive measures. The FSIS auditors reviewed documented samples of all open and closed NRs and determined that in-plant inspection personnel have adequately described noncompliances and verified the effectiveness of the establishment's corrective actions. The FSIS auditors also noted that no elevated enforcement actions had been taken at any of the audited establishments since the last FSIS audit in 2016.

The FSIS auditors verified that the in-plant inspection personnel possessed the appropriate educational credentials, training and experience to carry out their assigned tasks. Since the last FSIS audit in 2016, SENASA has organized ongoing training programs for in-plant inspection personnel and designated establishment personnel assigned in the certified establishments. Training courses have covered such subjects as pathogen reduction/HACCP, sanitation, traceability, sampling methodology, and post-mortem inspection. The FSIS auditors interviewed in-plant inspection personnel to assess their knowledge, skills, and abilities, in addition to reviewing their training records from 2017 to 2018. The FSIS auditors confirmed that in-plant inspection personnel and designated establishment personnel assigned to establishments certified as eligible to export to the United States have attended the ongoing trainings.

SENASA's regulations mandate the application of a single standard of laws and regulations to ensure uniform and standardized implementation of inspection requirements in the certified establishments. SENASA implements these requirements by developing and disseminating technical circulars or service orders containing instructions and operational guidance to its inspection personnel. The information is disseminated through SENASA's intranet application.

The FSIS auditors verified that the audited establishments have developed and implemented traceability and recall procedures in accordance with SENASA's requirements. The establishments' procedures provide written instructions that include traceability mechanisms from production to distribution; responsible personnel, and record keeping requirements. The in-plant inspection personnel verify the efficacy of these procedures at the time of receiving an export application and prior to the issuance of an export certificate. These procedures are also verified by inspection personnel on an annual basis. The FSIS auditors reviewed in-plant inspection documented verification records and associated traceability records generated by establishment personnel. These documents met SENASA requirements and the FSIS auditors found no concerns. There has been no recall for products destined for export to the United States since the last FSIS audit in 2016.

The FSIS auditors verified through document reviews and interviews that SENASA has the legal authority and responsibility to approve or disapprove laboratories conducting analytical testing of products for export to the United States. SENASA's General Directorate for Laboratories and Technical Control (DILAB) provides technical laboratory support to a network of government and private authorized laboratories that conduct analyses of meat products intended for export from Argentina to the United States. All of these laboratories are accredited by the Argentinian Accreditation Body (*Organismo Argentino de Acreditacion* (OAA)) in accordance with the International Organization for Standardization (ISO)/International Electrotechnical Commission (IEC) Guide (ISO/IEC) 17025, *General Requirements for the Competence of Testing and Calibration Laboratories*.

The FSIS auditors reviewed the results of the OAA accreditation audits for both government and private laboratories. The FSIS auditors also interviewed SENASA National Reference Laboratory (NRL) analysts, to assess their technical competency, training, and knowledge of the analytical methods. These reviews and interviews by the FSIS auditors did not identify any concerns. SENASA's NRL conducts analyses of official verification microbiological samples while private authorized laboratories conduct analytical testing of chemical residue samples in accordance with SENASA requirements.

The FSIS auditors found that Argentina's government organizes and administers the country's meat inspection systems, and SENASA inspection officials enforce laws and regulations governing production and export of beef products destined for export to the United States. However, the FSIS auditors noted that SENASA uses designated establishment personnel to conduct post-mortem inspection examinations. The number of government employees is determined by how many government employees are available to work. If the government has enough staff, they will staff with government inspectors. If they do not have enough government inspectors, they will use the designated establishment employees for the vacant positions.

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 of six equivalence components that the FSIS auditors reviewed was Government Statutory Authority and Food Safety and Other Consumer Protection Regulations. The system is to provide for humane handling and slaughter of livestock; ante-mortem inspection of animals; post-mortem inspection of every carcass and parts; controls over condemned materials; at least once per shift inspection during processing operations and periodic supervisory visits to official establishments.

The FSIS auditors verified that an in-plant veterinarian conducts ante-mortem inspection on the day of slaughter by reviewing the incoming registration and identification documents. All movements of animals must be authorized and registered in the national database including the origin, destination, and sanitary status of the animals to be transported. In accordance with SENASA's ante-mortem requirements, a government veterinary inspector observes all animals at rest and in motion from both sides in designated holding pens in order to determine whether they are fit for slaughter.

The FSIS auditors observed and verified that each audited slaughter establishment provides a designated observation pen for further examination of suspect animals. The FSIS auditors observed and verified that all animals have access to water in all holding pens (including the pens used for suspect animals), and that if animals are held overnight, feed is provided. The FSIS auditors also noted that in-plant veterinarians conduct humane handling and slaughter (animal welfare) verification activities including evaluation of the stunning and sticking procedures on a daily basis. The Regional Supervisors (RSs) also verify and document the proper implementation of these requirements during his/her monthly supervisory reviews.

The FSIS auditors assessed the proper implementation of post-mortem inspection examinations through reviews of inspection records, interviews, and observations of post-mortem inspection examinations in all audited slaughter establishments. The FSIS auditors observed and verified that proper presentation, identification, examination, and disposition of every carcass and accompanying viscera are being implemented. The FSIS auditors verified that the proper inspection methodology for incision, observation, and palpation of required organs and lymph nodes are made in accordance with SENASA's requirements.

The FSIS auditors verified documentation regarding APHIS requirements for the control of FMD were being met at all eight audited beef establishments. The FSIS auditors noted that an in-plant inspection personnel examines the coronary band for each foot as well as the lips and snout of each individual animal slaughtered. In addition, the FSIS auditors verified that establishment employees measured the pH for each half carcass after it had gone through the maturation chamber in accordance with the SENASA requirements.

The control of condemned materials is accomplished through the application of SENASA's requirements. The FSIS auditors verified the proper application of these requirements including: (1) appropriate identification of inedible or condemned materials; (2) segregation in specially-marked or otherwise secure containers; and (3) final documented disposal of these materials at rendering facilities.

The FSIS auditors visited eight beef slaughter establishments to verify implementation of SENASA requirements concerning removal, segregation, and disposal of specified risk material. The FSIS auditors verified the implementation of SENASA requirements through record reviews, interviews, and direct observations made during both ante-mortem and post-mortem inspection examinations. The FSIS auditors concluded that SENASA requirements are being implemented properly in all audited establishments.

The FSIS auditors accompanied and observed the function of RSs responsible for conducting monthly supervisory reviews. During these reviews, the RSs verified the requirements for ante-mortem inspection; humane handling and slaughter requirements; post-mortem inspection; *Salmonella*, generic *Escherichia coli* (*E. coli*), *E. coli* O157:H7, and non-O157 Shiga toxin-producing *E. coli* (STECs) sample collection; economic/wholesomeness/labeling; verification of pre-operational and operational sanitation monitoring procedures; and HACCP verification activities, including the zero tolerance critical control point (CCP) verification in the audited slaughter establishments. The RSs document their monthly supervisory review on a standard form in accordance with SENASA's requirements. The FSIS auditors verified that the RSs conducted these reviews at the intended frequencies.

FSIS concluded that Argentina's food safety inspection system maintains the legal authority and a regulatory framework that is consistent with criteria established for this component.

VI. COMPONENT THREE: GOVERNMENT SANITATION

The third of six equivalence components that 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 SOPs) to prevent direct product contamination or insanitary conditions.

The FSIS auditors noted that SENASA requires establishments exporting to the United States to develop and implement sanitation SOPs. The FSIS auditors verified that each audited establishment maintains a written sanitation program to prevent direct product contamination or adulteration. Each establishment's program included maintenance and improvement of sanitary conditions through routine assessment of the establishment's hygienic practices. The FSIS auditors confirmed that in-plant inspection personnel conduct daily verification procedures of the implementation of each establishment's sanitation program. Inspection verification activities consist in a combination of document reviews, observations, and hands-on inspections.

The FSIS auditors assessed the adequacy of the pre-operational inspection verification by shadowing and observing in-plant inspection personnel conducting pre-operational sanitation verification inspection in one of the audited establishments. The in-plant inspection personnel's

hands-on verification procedures started after the establishment had conducted its pre-operational sanitation and determined that the facility was ready for the in-plant inspector's pre-operational sanitation verification inspection. The in-plant inspection personnel conduct pre-operational sanitation verification on a daily basis in accordance with SENASA's established procedures.

The FSIS auditors observed in-plant inspection personnel perform actual operational sanitation verification in all of the audited establishments. The FSIS auditors noted that the inspection verification activities included direct observation of the actual operations and review of the establishments' associated records. The FSIS auditors compared their overall observation of the sanitary conditions of the establishments with the in-plant inspection verification records. The FSIS auditors' record review included both the establishments' sanitation monitoring and corrective action records, in addition to the in-plant inspection records documenting inspection verification results, noncompliances, and supervisory reviews of establishments. The FSIS auditors' review of records generated by in-plant inspection personnel (including noncompliance and verification records) showed that in-plant inspection personnel have identified and documented sanitation findings in their daily verification or periodic supervisory review records. The FSIS auditors observed that the inspection and establishment records mirrored the actual sanitary conditions of the establishments.

The FSIS auditors noted that SENASA requires sanitary dressing of livestock at slaughter establishments. As a result, each audited slaughter establishment has implemented sanitary procedures to prevent potential carcass contamination throughout the process. These included sanitary procedures to prevent carcass contamination during hide removal; prevent direct contact between carcasses during dressing procedures; and prevent carcass contamination with gastrointestinal contents during evisceration including tying the bung and weasand. The audited establishments maintained sanitation records sufficient to document the implementation and monitoring of the sanitation SOPs and any corrective actions taken. Establishment personnel responsible for the implementation and monitoring of the sanitation SOP procedures correctly authenticated these records with initials or signatures and the date.

Isolated noncompliances related to the verification of sanitation requirements are noted in the individual establishment checklist provided in Appendix A of this report. The FSIS analysis and on-site verification activities indicate that SENASA requires operators of official establishments to develop, implement, and maintain sanitation programs. FSIS concludes that SENASA continues to meet the core requirements for this component.

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

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

The FSIS auditors noted that SENASA requires establishments exporting to the United States to develop, implement, and maintain a HACCP program. The FSIS auditors verified that the establishments' HACCP programs include written hazard analysis, flow charts, and HACCP plans to identify, evaluate, and prevent or control food safety hazards in their production processes. The HACCP plans included activities designed to validate adequacy of controls, to conduct monitoring and verification procedures, and to document the results of monitoring and verification activities as well as implementation of corrective actions if needed.

The in-plant inspection personnel daily verification methodology includes such activities as the evaluation of the establishment's written HACCP programs and observing the establishment personnel perform monitoring, verification, corrective actions, and recordkeeping activities. The official daily HACCP verification activities also include direct observation or record review of CCPs for all production shifts, with results of verification being entered in the associated inspection records.

The FSIS auditors conducted an on-site observation and document review of CCPs in all the audited establishments including the zero tolerance (for feces, ingesta, and milk contamination) records generated in the audited establishments. At each slaughter establishment, the FSIS auditors observed the establishment personnel conducting hands-on HACCP monitoring and verification activities for the zero tolerance CCP. The FSIS auditors also reviewed the establishment and the in-plant inspections' zero tolerance records. Both establishment (monitoring, verification, and corrective action) records and the in-plant inspection (verification) records documented a few deviations from the zero tolerance critical limits. The FSIS auditors reviewed records and verified that the establishments took appropriate corrective actions in response to any deviations from their critical limits. Furthermore, the FSIS auditors confirmed that the physical location of the zero tolerance CCP verification for both the establishment personnel and in-plant inspection personnel is before the final carcass wash in all audited slaughter establishments.

The FSIS auditors noted that beef slaughter establishments certified as eligible to export to the United States addressed contamination of carcasses with STECs (O157:H7, O26, O45, O103, O111, O121, and O145) as a hazard reasonably likely to occur within the context of their HACCP system. This included the use of a validated intervention organic acid spray and a zero tolerance CCP for the presence of feces, ingesta, and milk. In addition, each establishment had controls in place to ensure that carcasses were chilled in a manner sufficient to prevent the outgrowth of microbial pathogens. Furthermore, the audited establishments have implemented microbiological sampling and testing programs for carcasses (generic *E. coli*) and beef trimmings (STECs) to support their hazard analysis. The FSIS auditors' interviews and document reviews of both establishment microbiological sampling/testing programs and inspection verification procedures in relation to implementation of establishments generic *E. coli* and STECs microbiological testing programs did not identify any concerns.

The FSIS auditors identified isolated noncompliances related to the inspection verification of HACCP record keeping requirements. These findings are noted in the individual establishment checklist provided in Appendix A of this report. The FSIS analysis and on-site verification activities indicate that SENASA requires operators of official establishments to develop,

implement, and maintain a HACCP system for each processing category. FSIS concludes that SENASA continues to meet the core requirements for this component.

VIII. COMPONENT FIVE: GOVERNMENT CHEMICAL RESIDUE TESTING PROGRAMS

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

Prior to the on-site visit, FSIS residue experts reviewed Argentina's national chemical residue control plan (*Plan Nacional de Control de Residuos e Higiene de los Alimentos (CREHA)*), previous years' (2017-2018) testing results, associated methods of analysis, and additional SRT responses outlining the structure of Argentina's chemical residue testing program. It was noted that there have not been any POE violations related to this component since the last FSIS audit.

The FSIS auditors verified through records review and direct observations that the CREHA is organized and administered by SENASA to manage the national random sampling and testing program for chemical residues. The CREHA sampling plans are based on animal species, determined substances, geographical areas, and an evaluation of previous analytical data results for the production of meat products destined for domestic and international markets and includes random sampling of fat, liver, kidney, muscle, thyroid, and urine.

The FSIS auditors verified that in-plant inspection personnel who collect the residue samples are following SENASA's CREHA sampling protocol. This protocol includes sampling methodology, identification of animals, sampling frequency, traceability, and secure delivery of residue samples to designated laboratories. A review of the sampling records maintained at audited establishments indicated that the 2019 sampling program was being implemented as scheduled. In addition, the FSIS auditors verified the proper implementation of a "hold and test" program for chemical residues, in which sampled carcasses are held until the result is obtained.

SENASA's Resolutions No. 125/1998 and 467/2012 outlines the procedures when a chemical residue violation is confirmed. These procedures include initiating an official investigation of the root cause, placing the establishment and the associated farm(s) on the List of Farms with Residue Records (*Establecimientos con Antecedentes de Residuos (EAR)*), and scheduling targeted follow-up samplings of the EAR farms. SENASA stated that establishment with source materials from farms on the EAR list are not allowed to export any meat products to the United States in accordance with SENASA's Resolution No. 467/2012. The FSIS auditors noted that an establishment or farm could appeal the confirmed violative test results. In this case, SENASA would allow a designated chemical residue laboratory to conduct re-testing on two additional counter samples that were collected from the same animal at the time of original sample collection by in-plant inspection personnel. Upon laboratory's report of the confirmed re-testing

results, if both counter samples were confirmed negative, then the final test result reported as negative. However, if only one of the two counter samples confirmed positive, then the final test result reported as confirmed positive. FSIS identified the following finding:

- The CCA's national chemical residue plan has provisions in place that allows chemical residue samples with confirmed violative or unacceptable test results to be re-analyzed to negate previous confirmed violative or unacceptable test results.

The FSIS auditors visited Xenobioticos Laboratory, a private authorized laboratory approved by SENASA and accredited to ISO/IEC 17025 standards by OAA to analyze chemical residues samples as part of Argentina's CREHA sampling plan. SENASA conducts a technical review of this laboratory at least every two years in support of the approval process. SENASA reviews identified no major concerns. The FSIS audit of Xenobioticos Laboratory focused on sample handling, data reporting, equipment operation, training, and quality-assurance programs including standards books and corrective actions.

The FSIS analysis and on-site verification activities indicate that SENASA continues to maintain the legal authority to regulate, plan, and execute activities of the inspection system that are aimed at preventing and controlling the presence of residues of veterinary drugs and contaminants in meat products destined for human consumption.

IX. COMPONENT SIX: GOVERNMENT MICROBIOLOGICAL TESTING PROGRAMS

The sixth of six equivalence components that the FSIS auditors reviewed was Government Microbiological Testing Programs. The system is to implement certain sampling and testing programs to ensure that meat products prepared for export to the United States are safe and wholesome.

Prior to the on-site visit, FSIS microbiologists reviewed Argentina's national microbiological sampling and testing programs, laboratory methods of analysis, and additional SRT responses outlining the structure of SENASA's microbiological verification sampling and testing programs. Since the last FSIS audit in 2016, SENASA has implemented testing of raw intact and raw non-intact beef products for STEC and *Salmonella* because FSIS reinstated Argentina's eligibility to export raw beef products to the United States in November 2018. Otherwise, the FSIS auditors noted that there have not been any major changes in SENASA's microbiological verification testing programs since the last FSIS audit in 2016. The FSIS auditors also noted that there have not been any POE violations related to this component since the last FSIS audit.

SENASA has developed a *Salmonella* official sampling and testing program for chilled beef carcasses that is consistent with the FSIS performance standards in 9 CFR § 310.25(b). The FSIS auditors accompanied and observed in-plant inspection personnel sample collection methodology for *Salmonella* in one of the audited slaughter establishments, which was performed in accordance with SENASA requirements. The FSIS auditors did not identify any concerns.

SENASA has identified *E. coli* O157:H7 and six additional non-O157 STECs in beef manufacturing trimmings as adulterants. SENASA Circular No. 4210B provides instructions to inspection personnel and certified establishments regarding definition of a production lot. The FSIS auditors verified each establishment's lot definitions to ensure each lot as defined by the certified establishments met SENASA requirements including; represent a defined production unit that is clearly identified from the other units, produced within a certain time interval, traceable from source of animals to end product through distribution, and have microbiological independence between each production lot.

SENASA requires in-plant inspection personnel to review and verify an establishment's documents including sampling methodology and testing results. Establishments certified as eligible to export to the United States are required to conduct routine sampling of beef manufacturing trimmings in accordance with N60 methodology consistent with current FSIS guidelines (size of samples, number of samples taken per container in the lot, external surface of carcass, etc.). In-plant inspection personnel also conduct independent N60 official verification sampling. SENASA has provided instructions to its inspection personnel for N60 sample collection methodology and submission procedures, interpretation of results, and any enforcement strategies following an STEC positive result that include immediate corrective actions, followed by HACCP reassessment, and follow-up sampling and testing. The FSIS auditors noted that the number of government verification samples collected is proportional to the establishments' production volume. This included one sample per month for low volume establishments (less than 1000 pounds/day), two samples per month for medium volume establishments (1,001 to 50,000 pounds/day), and three samples per month for high volume establishments (more than 50,000 pounds/day).

During the onsite audit of two of the slaughter establishments, the FSIS auditors observed and verified proper N60 sample collection methodology by the establishment's quality control personnel and in-plant inspection personnel. Currently, Argentina is not exporting raw ground beef to the United States. The FSIS auditors verified the implementation of "test and hold" protocols for each lot of product destined for export to the United States. If the product tests positive for either *E. coli* O157:H7 or non-O157 STECs, it is not eligible for export to the United States. The FSIS auditors' interviews and document reviews in relation to *E. coli* O157:H7 and non-O157 STECs microbiological testing programs did not identify any concerns.

Currently there is only one establishment with combined slaughter and processing operations certified as eligible to export processed meat product to the United States. This establishment only exported fully cooked-not shelf stable (cooked in bag) without subsequent exposure to the post-lethality production environment. The FSIS auditors noted that in-plant inspection personnel collect product samples every two months, and the designated government microbiology laboratory conducts analysis using the FSIS MLG methods for detection of *Lm*, *Salmonella*, and *E. coli* O157:H7.

The FSIS auditors visited SENASA's NRL, a government laboratory. The OAA conducts an annual technical review of this laboratory in support of the accreditation process. SENASA's NRL is responsible for screening and confirmation analyses of official samples. This laboratory uses FSIS' Microbiology Laboratory Guidebook (MLG) for official analysis of *E.*

coli O157:H7, non-O157 STECs, *Salmonella*, and *Lm*. During the laboratory visit, the FSIS auditors reviewed documents pertaining to the sample receipt, timely analysis, analytical methodologies, data capture, sample storage, equipment calibration, media preparation and storage, analytical controls, and reporting of results. The FSIS auditors identified no concerns.

The FSIS analysis and onsite verification activities indicate that SENASA continues to maintain the legal authority to implement its microbiological sampling and testing programs to ensure that meat products are safe and wholesome. FSIS concludes that SENASA continues to meet the core requirements for this component.

X. CONCLUSIONS AND NEXT STEPS

An exit meeting was held with SENASA on March 15, 2019, in Buenos Aires, Argentina. At this meeting, the FSIS auditors presented the preliminary findings 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 findings:

GOVERNMENT OVERSIGHT (E.G., ORGANIZATION AND ADMINISTRATION)

- The CCA uses designated establishment personnel (non-government employees) to conduct post-mortem inspection examination. These personnel are assigned by the establishment to work under the direct supervision of a government veterinary inspector, but the designated personnel are establishment employees whose salaries are paid by the establishment.

GOVERNMENT CHEMICAL RESIDUE TESTING PROGRAMS

- The CCA's national chemical residue plan has provisions in place that allows chemical residue samples with confirmed violative or unacceptable test results to be re-analyzed to negate previous confirmed violative or unacceptable test results.

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

APPENDICES

Appendix A: Individual Foreign Establishment Audit Checklist

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Swift Argentina Rosario Santa Fe Province	2. AUDIT DATE 03-12-2019	3. ESTABLISHMENT NO. 13	4. NAME OF COUNTRY Argentina
	5. AUDIT STAFF OIEA International Audit Branch (IAB)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Periodic Supervisory Reviews	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

39/51: The FSIS auditors observed numerous gaps between the ceiling and protruding metal bars holding attached structures in the ceiling above exposed products and food contact surfaces in the production areas. The auditors did not observe any direct product contamination.

61. AUDIT STAFF

OIEA International Audit Branch (IAB)

62. DATE OF ESTABLISHMENT AUDIT03-12-2109

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION S.A.I.E.P Salto Buenos Aires Province	2. AUDIT DATE 02-27-2019	3. ESTABLISHMENT NO. 189	4. NAME OF COUNTRY Argentina
	5. AUDIT STAFF OIEA International Audit Branch (IAB)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Periodic Supervisory Reviews	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

There was no findings after consideration of extent and nature of all observations.

61. AUDIT STAFF

OIEA International Audit Branch (IAB)

62. DATE OF ESTABLISHMENT AUDIT

02-27-2019

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Rioplataense S.A.I.C.F General Pacheco Buenos Aires Province	2. AUDIT DATE 02-26-2019	3. ESTABLISHMENT NO. 1920	4. NAME OF COUNTRY Argentina
	5. AUDIT STAFF OIEA International Audit Branch (IAB)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Periodic Supervisory Reviews	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

39/51: The FSIS auditors observed holes and loose silicone on the overhead structures on the ceiling over exposed products in the production areas. The auditors did not observe any direct product contamination.

61. AUDIT STAFF

OIEA International Audit Branch (IAB)

62. DATE OF ESTABLISHMENT AUDIT02-26-2019

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Friar Reconquista Santa Fe Province	2. AUDIT DATE 03-11-2019	3. ESTABLISHMENT NO. 1970	4. NAME OF COUNTRY Argentina
	5. AUDIT STAFF OIEA International Audit Branch (IAB)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Periodic Supervisory Reviews	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

22/51: The establishment's HACCP verification records for calibration of monitoring instruments did not include time.

39/51: The FSIS auditors observed loose silicone on the ceiling over exposed products in the production areas. The auditors did not observe any direct product contamination.

61. AUDIT STAFF

OIEA International Audit Branch (IAB)

62. DATE OF ESTABLISHMENT AUDIT

03-11-2019

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Gorina Buenos Aires Province	2. AUDIT DATE 03-13-2019	3. ESTABLISHMENT NO. 2025	4. NAME OF COUNTRY Argentina
	5. AUDIT STAFF OIEA International Audit Branch (IAB)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Periodic Supervisory Reviews	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

22/51: The establishment's verification records did not include time or result of direct observation of its verification activities

39/51: The FSIS auditors observed beaded condensate over exposed product in the production areas. The auditors did not observe any direct product contamination.

61. AUDIT STAFF

OIEA International Audit Branch (IAB)

62. DATE OF ESTABLISHMENT AUDIT

03-13-2019

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Arre Beef Perez Milan Buenos Aires Province	2. AUDIT DATE 02-28-2019	3. ESTABLISHMENT NO. 2082	4. NAME OF COUNTRY Argentina
	5. AUDIT STAFF OIEA International Audit Branch (IAB)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Periodic Supervisory Reviews	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

12/51: The establishment did not address preventive measures as part of its corrective action in its SSOP plan or records.

61. AUDIT STAFF

OIEA International Audit Branch (IAB)

62. DATE OF ESTABLISHMENT AUDIT

02-28-2019

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Exportaciones Agroindustriales Argentinas SA Santa Rosa La Pampa Province	2. AUDIT DATE 03-07-2019	3. ESTABLISHMENT NO. 2520	4. NAME OF COUNTRY Argentina
	5. AUDIT STAFF OIEA International Audit Branch (IAB)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Periodic Supervisory Reviews	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

41/51: The FSIS auditors observed beaded condensate over exposed product in the production areas. The auditors did not observe any direct product contamination.

61. AUDIT STAFF

OIEA International Audit Branch (IAB)

62. DATE OF ESTABLISHMENT AUDIT03-07-2019

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Pampa Natural Speluzzi La Pampa Province	2. AUDIT DATE 03-06-2019	3. ESTABLISHMENT NO. 4555	4. NAME OF COUNTRY Argentina
	5. AUDIT STAFF OIEA International Audit Branch (IAB)		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Periodic Supervisory Reviews	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

39/51: The FSIS auditors observed numerous gaps between the ceiling and protruding metal bars holding attached structures in the ceiling above exposed products and food contact surfaces in the production areas. The auditors did not observe any direct product contamination.

61. AUDIT STAFF

OIEA International Audit Branch (IAB)

62. DATE OF ESTABLISHMENT AUDIT03-06-2019

Appendix B: Foreign Country Response to Draft Final Audit Report



COURTESY TRANSLATION

I am responding to your letter from May 30th, regarding the report of the audit carried out by the Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA), between February 25th and March 15th, 2019.

The Servicio Nacional de Sanidad y Calidad Agroalimentaria (SENASA) would like to make the following comments about the report:

- Page 2 – states: *“these included seven beef slaughter and one beef slaughter and processing establishments”*. We would like to clarify that the deboning sector in the slaughter establishments was also inspected.
- Page 7 – states: *“SENASA’s National Directorate for Technical and Administrative Issues”* it should read *“General Directorate for Laboratories and Technical Control”*.

Considering the recommendations made to the Central Competent Authority, we inform you:

- Regarding personnel observations, we attach a letter from the President of SENASA, Eng. Ricardo Negri, with information about official personnel recruitment for the establishments that export beef to the United States. Additionally, we have also sent Circular Letter N° 4361 and Service Order N° 1/2019. All of these documents were uploaded to PHIS.
- Regarding the observation about nonconforming results, we inform you that the Coordination Office for Surveillance and Alerts on Residues and Contaminants – Animal CREHA Plan – has issued on June 24th, 2019, a new version of this Process Instruction “IP03v04: Sampling on Animals Intended For the USA”, that includes Circular Letter N° 4011/2012 from the Directorate for Health and Quality of Products of Animal Origin, which establishes that “any official analysis that is in violation of the products destined for export to the USA will be taken as “definitive”. Therefore, the producer (processing establishment), will not be able to request the ‘counter sample’ test.” This Circular Letter was also uploaded to PHIS last June.

Finally, please find attached the answers to the non-conformities found by the auditors during the visit. It is important to mention that each answer will be uploaded to PHIS with the establishment N° and company name; should you require any photographic evidence, we could provide a link to access this information.



National Agri-Food Health and Quality Service
Directorate of Animal Product Safety and Quality
Paseo Colon 367, 6° piso, frente
Ciudad Autónoma de Buenos Aires
Tel./Fax: 4121-5290/5291
dipoa@senasa.gov.ar

BUENOS AIRES, June 26th 2012

CIRCULAR No.: 4011.

SUBJECT: USA - Procedure regarding a violative official tests - FSIS

**TO THEMATIC REGIONAL COORDINATORS
TO COORDINATORS**

For your information, to inform the company under Supervision and the Veterinary Inspection under your supervision taking into consideration FSIS (USDA) requirements and with the goal to maintain the equivalence with this country, it is stated that:

Every violative official test of products to be exported to the USA will be consider as “final”. Therefore, the producer (processing establishment), will not be able to request the “counter sample” test.

Please acknowledge receipt of this Circular.

[Signature]
Dr. Juan Carlos DEMARIA
DIRECTOR OF ANIMAL PRODUCT SAFETY AND QUALITY, SENASA

On the following date,____, as the person responsible for the Thematic Regional Coordination, with my signature at the bottom of this page, I acknowledge that I received a copy of Circular N° _____ for my information and subsequent dissemination,.

.....

For the Thematic Coordination
of the Regional Center

BUENOS AIRES, July16th 2019

CIRCULAR Nº 4361

**REGIONAL DIRECTOR
THEMATIC COORDINATORS OF FOOD SAFETY AND QUALITY
SUPERVISORS
HEADS OF SERVICES**

**C/C PRESIDENT OFFICE
GENERAL COORDINATION OF REGULATIONS AND TECHNICAL ORGANIZATION**

SUBJECT: STAFF COORDINATION DURING OFFICIAL CONTROLS OF ANIMAL ORIGIN PRODUCTS

OBJETIVE: To establish specific criteria to organize official controls through personnel training and to ensure that these and other official activities are effective.

SCOPE: All slaughterhouses (Cycle I) and processing (Cycle II) establishments of hoofed animals.

For your information, notification and implementation and subsequent notification of the company, personnel organization is instructed during official controls on products of animal origin.

For this purpose, ANNEX I (SPECIFIC MINIMUM REQUIREMENTS FOR THE OFFICIAL VETERINARY, THE OFFICIAL ASSISTANT AND THE PERSONNEL APPOINTED BY THE COMPETENT AUTHORITIES) is attached and ANNEX II (PROCEDURE FOR THE INSPECTION OF OFFALS).

Please acknowledge receipt of this Circular.

On _____, in my capacity as Thematic Coordinator of the Official Establishment N° _____, I hereby acknowledge having received a copy of Circular Letter No _____ by signing below for it to be known and subsequently spread, which will be filled in the VIS.

INSTRUCTIVE FOR THE APPLICATION

1. GENERALITIES

The following instructive has been developed in accordance with recommendations made by the authorities of sanitary agencies of different markets and it aims to set out the controls to ensure that ante and post-mortem tasks are carried out exclusively by official personnel and to unify the criteria and structure of the inspection system.

Given the recommendations received, as a result of the last audits carried out by the authorities of sanitary agencies of different markets, to set out the controls to ensure that ante and post-mortem tasks are carried out exclusively by official personnel, the following instructive has been developed with the objective to improve the organization of controls, to unify the criteria and to clarify the official system personnel.

2. SCOPE OF APPLICATION

These circular establishes the criteria and specific conditions to carry out official controls on products of animal origin.

They include:

- i) That some ante-mortem inspections can be carried out by an official assistant.
- ii) That the agency proceeds to outline the minimum quantity scheme of official employees for the post-mortem control, according to the speed of slaughter.
- iii) That post-mortem inspections can be carried out by an official assistant under the responsibility of the official veterinarian.
- iv) That the official assistant responsible to perform the ante and post mortem inspection must comply with specific training requirements according to the job and under the responsibility of the official veterinarian.
- v) The minimum training requirements for the slaughter houses personnel that assist to carry out official tasks.

3. DEFINITIONS

OFFICIAL CONTROL SYSTEM: A system that includes the competent authorities (central and regional), resources, structures, provisions and procedures established by SENASA to ensure that official controls are carried out in accordance with Decree 4238/68.

OFFICIAL CONTROL IN ESTABLISHMENTS APPROVED BY SENASA: It is carried out by SENASA personnel assigned permanently to the slaughterhouses and cutting rooms that: control animal pathologies and injuries during the ante-mortem and post-mortem inspection; carry out official verification of the sanitary conditions of the facilities, the products and HACCP official verification; verify exports and their certification and other factors as animal welfare, handling risk materials of Transmissible Spongiform Encephalopathy and activities related to official sampling. This official staff is the Veterinary Inspection Service (SIV).

QUALIFICATION: personnel classification based on an evaluation of qualification criteria;

OFFICIAL VETERINARY: the veterinarian appointed by SENASA as a member of the Veterinary Inspection Service assigned in each establishment as the veterinary inspector or as the chief of service, and who has the right qualifications to carry out official controls, in accordance with Decree 4238/68.

OFFICIAL ASSISTANT: Personnel appointed by SENASA and trained in accordance with requirements established in Decree 4238/68. Official assistants are employed to perform certain official control functions or certain tasks related to other official activities. This category also includes the veterinary assistant.

4. CRITERIA AND CONDITIONS FOR ANTE MORTEM INSPECTIONS THAT COULD BE CARRIED OUT BY AN OFFICIAL ASSISTANT

Ante-mortem inspections of species other than poultry, under the following criteria and conditions:

A. Tasks performed as part of ante-mortem inspections are merely practical and only affect one or more of the following:

- i) Verification of that the food company operator (FCO) complies with the requirements related to the information of the food chain and the animal identity control (AIC);
- ii) Identification of animals with possible anomalies regarding the requirements of human health, animal health and animal welfare, recording what was detected.

B. The official assistant in charge of the inspection should immediately notify the official veterinarian when any anomaly is observed or its existence is suspected and, consequently, the official veterinarian must perform the ante-mortem inspection on-site.

C. The official veterinarian regularly verifies that the official assistant is performing his/her tasks correctly.

5. PROVISION OF OFFICIAL ASSISTANT AT THE SLAUGHTERING ROOM ACCORDING TO THE SPEED OF THE LINE

The following chart establishes the minimum number of Official Personnel per workstation depending on the slaughter speed:

Slaughter speed expressed as animals per hour (a/h)	Number of official assistants per position					
	Heads	Viscera		Carcasses	Control of signs of Foot and Mouth Disease	Check
		Red	Green			
<60	1	1	1	2	1	-
60 to 90	1	1	1	2	1	1
90 to 120	2	2	1	2	1	1
>120	2	2	2	4	1	1

5.1 The number of official assistants is the personnel that must perform their postmortem tasks actively in real time. However, the following should be taken into consideration:

- i) Situations when, for different reasons, the personnel is not at the workstation and when a replacement is needed for any reason, including time off, the official assistant need to be away of the work station.
- ii) At Equine slaughterhouses, FMD checkpoint controls are not necessary given that the slaughter speed is less than 60 h/a active assistants can be 4 in the table and 1 in the heads.

5.2 Notwithstanding the foregoing, the Official Veterinarian (OV) must consider the following data or parameters and estimate the risk, establish whether the number of personnel required for each inspection station is sufficient:

- i) species and categories of slaughtered or handled animals,
- ii) records of the establishment in reference to slaughter or handling activities,
- iii) the effectiveness of any additional measures that have been taken to ensure the food safety of animals to be slaughter;

- iv) the effectiveness of procedures based on hazard analysis and critical control points (HACCP),
- v) audit records,
- vi) ante and post mortem inspection records.

5.3 The OV must request to reduce the slaughter speed in situations where there are not enough official assistants as previously established to assure the complete and effective fulfillment of all the inspection activities.

6. CRITERIA AND CONDITIONS FOR MORTEM INSPECTIONS BY THE OFFICIAL ASSISTANTS UNDER THE SUPERVISION OF THE OFFICIAL VETERINARIAN

The slaughtering room Official Assistant will collaborate with the Veterinarian in charge, in all the tasks required by the OV, complying carefully with all the OV instructions. If any sanitary issue is identified, the Official Assistant must inform the OV immediately, taking preventive measures, applying measures of regulatory control in order to avoid unnecessary contamination.

At all times the final decisions will be made by the OV of the slaughtering room.

7. CRITERIA AND CONDITIONS FOR COMPLEMENTARY TASKS TO POST-MORTEM INSPECTION CARRIED OUT BY ASSISTANT PERSONNEL PROVIDED BY THE COMPANY UNDER THE SUPERVISION OF THE OFFICIAL VETERINARIAN.

The Food Company Operator (FCO) has to provide the personnel and the material needed to carry out the post-mortem inspection, including the sampling and conditioning of samples to be tested. (Decree 4238-68, 9.1 (b)).

In slaughterhouses (Cycle I) the Veterinary Inspection Service can require to the FCO to provide assistant personnel to help or collaborate with the veterinary assistant tasks in the slaughtering room, these Assistants provided by the Company must receive specific training as indicated in ANNEX I of this Circular and either way, establishments have to comply with the following criteria and conditions:

- i. Once the number of official personnel is fulfilled according to the slaughter speed established in point 5, the official veterinarian must be regularly present at the establishment during the slaughter activities;
- ii. Have enough room storage to store carcasses, half-carcasses with some type of anomaly, so the anomaly half-carcasses are apart from the normal ones until the official veterinarian can do on-site inspection.

- iii. The VIS must establish a procedure to periodically evaluate the work of the assistant officers as well as the assistant provided by these companies, including:
- a) supervision of the individual work,
 - b) verification of the documentation related to the results of the inspections and his/her comparison with the corresponding carcass;
 - c) control of carcasses in chambers;

8. CRITERIA AND CONDITIONS FOR OFFICIAL CONTROLS AT CUTTING ROOMS

The official veterinarian will monitor compliance of delegated tasks, recording on the “Book of Daily Activities” any relevant information or information that differ from the regulations. Non-compliance must be recorded in Annex II of Circular 4301 (latest version).

The Official Veterinarian will monitor the sanitary control of the facility, the process, the raw materials and the finished products. In order to accomplish this task, the OV may be assisted by official assistants, but the OV has the final responsibility of the task. The OV must provide proper instructions to the assistants in accordance with ANNEX I and, when possible, written procedures regarding boning and trimming activities.

9. Legal Base: DECREE 4238/68

10. Abbreviations:

CCA: Central Competent Authority.

RCA: Regional Competent Authority.

VIS: Veterinary Inspection Service

DFSQAOP: Directorate of Food Safety and Quality of Animal Origin Products.

GCTA: General Coordination of Terrestrial Animals.

CGPA: General Coordination of Fisheries and Aquaculture

OV: Official Veterinarian

ANNEX I

MINIMUM SPECIFIC REQUIREMENTS FOR THE OFFICIAL VETERINARY, THE OFFICIAL ASSISTANT AND THE PERSONNEL PROVIDED BY THE COMPANY BUT AUTHORIZED BY SENASA FOR OFFICIAL CONTROL TASKS

OFFICIAL ASSISTANT

1. Only people, who have received training for the specific inspection task and have taken a test based on point 5, will be authorized to carry out the tasks of the official assistant.
2. The competent authorities will be in charge of administering the tests mentioned above on point 1. To qualify to take these tests, candidates must show that they have received:
 - i) training of at least five hundred hours, including practical training of at least four hundred hours and have covered the areas specified in point 5, and
 - ii) Any additional training necessary for official assistant to perform their duties competently.
3. Practical Training as mentioned in point 2 i), must take place at slaughterhouses, hunting handling establishments or at boning rooms, under the supervision of an official veterinarian.
4. Training and tests should be on red or poultry meat. People who have completed the training and passed the test on one of the two categories should only take an additional short training for the other one. If applicable, training and tests may cover activities such as wild game and other animals hunting.
5. The related official assistant training should cover, and assessments should confirm, knowledge of the following topics:
 - a) Related to the type of activity:
 - i) Theoretical part:**
 - training related to the organization of livestock production and industry and farms,
 - production methods and animal health standards on cattle and meat according to the OIE.
 - good practices of primary production
 - basic knowledge about animals, conformation and behavior
 - basic knowledge about diseases, in particular zoonosis due to viruses, bacteria and parasites,
 - diseases Monitoring
 - medicines and vaccines use
 - plans for residues detection in live animals and meats
 - hygiene and sanitary inspection,

- animal welfare on the farm and during transport,
- environmental requirements: in buildings, on farms and in general,
- relevant legal, regulatory and administrative provisions,
- consumer concerns and quality control,

ii) Practical part:

- Visits different type of farms that apply different breeding methods,
- Visits to production establishments,
- Observation of the loading and unloading of animals,
- Laboratory demonstrations,
- Veterinary controls,
- Documentation

b) In relation to the slaughterhouses, establishments that handle animal parts from hunting practices and quartering rooms:

i) Theoretical part:

- training related to meat industry organization, production methods, international trade standards for food and technology related to slaughter and cutting,
- basic knowledge on hygiene and good hygiene practices, in particular on industrial hygiene, hygiene in slaughtering, cutting and storage, as well as on occupational hygiene,
- basic knowledge of HACCP system and audit procedures based on that system,
- animal welfare at discharge after transport and at the slaughterhouse,
- basic knowledge about the anatomy and physiology of slaughtered animals,
- basic knowledge about the pathology of slaughtered animals,
- basic knowledge about the pathological anatomy of slaughtered animals,
- relevant knowledge about TSEs and other zoonosis and important zoonotic agents, as well as important animal diseases,
- knowledge about methods and procedures for slaughtering, inspecting, preparing, packing, packing and transporting fresh meat.
- basic knowledge of microbiology,
- ante-mortem inspection, sampling y analysis to detect the presence of Trichinella,
- post-mortem inspection,
- basic knowledge about anatomical structures conformation for each specie
- Identification of lymphatic systems in each specie
- basic identification of Bovine nervous system
- administrative tasks,
- knowledge about relevant legal, regulatory and administrative provisions,
- knowledge about sampling procedure,
- aware of aspects related to fraud,

ii) Practical part:

- animal identification,
- age controls,
- inspection and evaluation of slaughtered animals,
- ante-mortem inspection at the slaughterhouse,
- post-mortem inspection in the slaughterhouse or in a hunting handling establishment,
- practical implementation in each inspection point related to lymph nodes identification
- practical implementation in each inspection point through the technique of organoleptic application on carcasses or organs to be controlled
- sampling and analysis to detect presence of *Trichinella*,
- identification of animal species by examining typical animal parts,
- identification and observations formulation on parts of slaughtered animals in which cases alterations have occurred,
- hygiene control and, in particular, good hygiene practices audit and procedures based on the HACCP system,
- keep record of ante-mortem inspection results,
- sampling,
- meat product traceability,
- documentation, such as evaluation of information about food chain and records interpretation.

6. The competent authorities may decide to reduce training, but not the examinations, related to:

- a) theoretical part, if the official assistant demonstrates sufficient academic training about guidelines provided in part 5, letter a), section i), or letter b), section i), of this annex;
- b) practical part, if the official assistant shows sufficient professional experience on guidelines provided in part 5, letter a), subsection ii), or letter b), subsection ii), of this annex.

7. The official assistant must have skills for multidisciplinary cooperation.

8. Personnel designated by the VIS must maintain their knowledge up-to-date and be aware of news, participating regularly in permanent formation activities established in Circulars N° 4346 and checking the specific legislation, in accordance to the destinations that the establishments where they are appointed were authorized, as well as specialized bibliography.

9. If official assistants only carry out samples and analysis in relation to detection of *Trichinella* and microbiological criteria, only the competent authorities shall guarantee that they are receiving the appropriate formation for said tasks.

PERSONNEL CEDED BY VETERINARY INSPECTION SERVICE (SIV)

1. Only the SIV may select the ceded personnel to collaborate with the official personnel in post-mortem and cutting rooms tasks, as long as he/she has received a proper training and has passed an examination that meet the requirements.
2. The SIV should organize the examination test referred in point 1. To be able to present themselves to this, the interested party or the proposed staff must show that they have received:
 - i. A training of at least five hundred hours, including practical training of at least four hundred hours and covering the areas specified in point 5; and
 - ii. Any additional training necessary for the designated personnel by the competent authorities to perform their tasks properly.
3. The practical training referred in point 2, letter i), must take place in cutting rooms or post-mortem areas under the supervision of an official veterinarian
4. The training and examination should refer to red or poultry meats. However, the ones who have followed the formation and have approved the evaluation regarding one of these two categories, will only have to follow a specific shorten formation to submit to the examination of the other. If applicable, training and examinations should also cover wild game, farmed and wild game animals.
5. The training for the personnel designated by the competent authorities shall **include**, and the examinations shall confirm, that the knowledge of the following subjects in relation to cutting room:

i) Theoretical part:

- training related to the organization of meat industry, production methods,
- standards for international trade in food and technology relating to cutting,
- knowledge about hygiene and good hygiene practices, in particular on industrial activities
- hygiene, hygiene in cutting and storage, as well as hygiene at workplace,
- knowledge of the HACCP system and audit of procedures based on that system,
- relevant knowledge of TSEs and other important zoonosis and zoonotic agents, -knowledge of methods and procedures for preparation, packing and transport of fresh meat,
- basic knowledge of microbiology,
- administrative tasks,
- knowledge of the relevant legal, regulatory and administrative provisions,
- knowledge in sampling procedure,

-aspects related to fraud,

ii) Practical part:

- inspection and evaluation of slaughtered animals,
- hygiene control and, in particular, audit of good hygiene practices and procedures based on HACCP system,
- sampling,
- meat traceability,
- documentation

6. Training can only be reduced (not to the examinations) if related to:

- a) the theoretical part, if the personnel designated by competent authorities demonstrate sufficient academic training on the guidelines established in point 5, paragraph i) of this annex;
- b) the practical part, if the personnel designated by competent authorities demonstrate sufficient professional experience on the guidelines established in point 5, subparagraph ii), of this annex.

7. The personnel designated by the competent authorities must have the aptitude for multidisciplinary cooperation.

8. The personnel designated by the SIV must keep updated knowledge and be aware of relevant news, regularly participating in ongoing training activities provided in the Circulars N° 4346 and consulting specific regulations according to the destinations to which the establishment was enabled to accomplish the assigned functions. Taking into account the specialized bibliography.

ANNEX II: (PROCEDURE FOR OFFAL INSPECTION)

PORK POST MORTEM INSPECTION REQUIREMENT

Anatomic area		Requirement 4238, Chapter XI		
		Visual Inspection	Palpation	Incision
Head	Submandibular lymph nodes			
	Periparotid lymph nodes			
	Neck glands			
	Internal and external masseter muscles			
	Mucous of the larynx, epiglottis, tonsils.			
	Tongue			
Thoracic Cavity	Trachea and bronchial branches			
	Lungs			
	Bronchial lymph nodes y mediastina			
	Heart			
Abdominal cavity	Liver			
	Spleen			
	Stomach			
	Intestine			
	Gastric lymph nodes and mesenteric			
	Kidneys and renal lymph nodes			
	Uterus/testicles, bladder, Pancreas.			
Others	Breast glands			
	Breast lymph nodes			

BOVINE POST MORTEM INSPECTION REQUIREMENT

Anatomic area		EU Requirement		
		Visual Inspection	Palpation	Incision
Head	Submandibular lymph nodes			
	Periparotid lymph nodes			
	Neck glands			
	Internal and external masseter muscles			
	Mucous of the larynx, epiglottis, tonsils.			
	Tongue			
Thoracic Cavity	Trachea and bronchial branches			
	Lungs			
	Bronchial lymph nodes y mediastina			
	Heart			
Abdominal cavity	Liver			
	Portales lymph nodes			
	Spleen			
	Stomach			
	Intestine			
	Gastric lymph nodes and mesenteric			
	Kidneys and renal lymph nodes			
	Uterus/testicles, bladder, Pancreas.			
Others	Breast glands Breast lymph nodes			

EQUINE POST MORTEM INSPECTION REQUIREMENT

Anatomic area		Requirement 4238, Chapter XI		
		Visual inspection	Palpation	Incision
Head	Lips and tongue			
	Submandibular lymph nodes			
	Periparotid lymph nodes			
	Retropharyngeal lymph nodes			
	Tonsils	Extirpation		
Thoracic cavity	Trachea and bronchial branches			
	Lungs			
	Bronchial lymph nodes y mediastina			
	Esophagus			
	Heart			
Abdominal cavity	liver			
	Portales lymph nodes			
	Spleen			
	Gastrointestinal tract			
	Gastric lymph nodes and mesenteric			
	Kidneys and renal lymph nodes			
	Pleura and peritoneum			

	Genitals			
Others	Breast glands Breast lymph nodes			
Gray and white horses	Muscles and scapula's lymphatic lymph nodes			

ANATOMIC AREA		Investigated disease
HEAD	SUBMANDIBULAR LYMPH NODES	Anthrax Tuberculosis
	INTERNAL AND EXTERNAL MASSETER MUSCLES	Cysticercosis
THORACIC CAVITY	HEART (1 or 2 longitudinal sections and 1 cross-cutting)	Cysticercosis Sarcocystosis
	ESOPHAGUS	Cysticercosis Sarcocystosis
CARCASS	LUMBAR MUSCLES, CERVICALS, SCAPULAR-CUBITAL, SPINAL, PELVIC AREA, DIAPHRAGM	Cysticercosis

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1 OBJECTIVE

To lay down guidelines in order to standardize the sample collection process for raw beef intended for export to the USA.

2 SCOPE

These instructions shall be applied by all official agents involved in sample collection for CREHA Plan for animals intended for the USA.

3 REFERENCES

PG08v01

PG09 V01

Circular Letter N° 4011/2012

Resolution N° 125/98 ex SAGPyA

4 DEFINITIONS AND ABBREVIATIONS

COVARC: Coordination Office for Surveillance and Alerts on Residues and Contaminants

CREHA: Control of Residues and Hygiene of Foodstuffs

DNICA: National Directorate for Agri-Food Safety and Quality

DILAB: General Directorate for Laboratories

Sampling order: Instructions prepared by the Coordination Office for CREHA Plan

PG7: General Procedure for Sample Collection

PG09 V01: Specific Procedure to Organize CREHA Plan Documentation.

Chief of Service or acting Inspector: SENASA officer who is assigned to a food manufacturing plant controlled by SENASA, and is in charge of the sampling.

Non-Biased sampling: random sampling that does not involve retaining the product after the sampling.

Surveillance sampling: sampling targeting a particular product, substance or population (RENAPA). This sampling involves the intervention and retention of the sampled product until it testes negative.

5 RESPONSIBILITIES

The Chief of Service is in charge of the application of these instructions.

6 DEVELOPMENT

6.1 SAMPLING

The followings steps are to be followed when the slaughtering plant needs to execute a CREHA Plan Sampling Order, and samples are collected from animals intended for the USA:

- a) The standard procedure for Sample Collection and Submission (PG7) is applied.
- b) Animal(s) from which samples are collected:

Carcasses of animals slaughtered, including offal shall be retained until obtaining a result or could be destined to other destination different to USA, assuring their trazability.

c) Non-compliant results:

- i. If the result does not meet the MRL laid down by the USA
 - i. it shall not be sent to such destination,
 - ii. it shall fulfill DIPOA’s Circular Letter 4011/2012
 - iii. the carcass(es) shall be destroyed, or the carcass(es) may be redirected to a destination whose limits are higher than those in the obtained results, subject to VIS authorization.
- ii. Where the result is non-compliant according to the values laid down in VCS (*Valor Comunicación SENASA – administrative limits*), the provisions of Resolution No. 125/98 shall apply. Such excess shall be informed pursuant to PG08-v01.

NOTE

- 1- It is VITAL that the Sample Collection Statement indicates the Code of the Sampling Order, which is under “Order identification” (for example: PMI163) and the DESTINATION of the commodities.



- 2- Animals sampling and their parts should be identified and individually traced in order to assure their final destination.
The documentation of trazability should be filed with the documentation corresponding to CREHA Plan.

7 RELATED DOCUMENTS

Circular Letter N° 4011/2012 – DIPOA.

COURTESY TRANSLATION

I am pleased to contact you in response to your Letter dated April 4, 2019 regarding the maintenance of the Food Safety and Inspection Service (FSIS) equivalence of Argentina's official fresh beef inspection system. Please find attached the following documents, based on FSIS request:

1. Self-Reporting Tool (SRT):
 - a. Responses to Annex 2 and its corresponding attachments
 - b. Updated legislation
2. List of approved establishments to export to the United States, also attached on PHIS.

We are also enclosing 2018 Government Chemical Residue Control Program Results and the Program corresponding to 2019 (Point 3). SENASA will like to inform that when an establishment is slaughtering a product to be exported to the United States, the Veterinary Inspection Service (VIS) appointed to the slaughterhouse, and responsible for the sampling for the CREHA Program, must implement the Process Tutorial 003 – Animal Sampling to be exported to the United States (IP300). This tutorial establishes the segregation and holding of the sampled animal and its parts (including guts), when the troop that the animal belongs to is to be exported to the United States.

In the event of a detection of a residue in a sample obtained in a lot that will be exported to the United States, the VIS must verify the quantity of this residue according to the Process Tutorial 002- Maximum Limits for Main Importers of Argentinean Products (IP-002). This Process Tutorial contains the links to the United States legislation and other markets. In the case of the United States, the tutorial has the link to the *electronic Code of Federal Regulations* so that the VIS can verify if the quantities of residues detected are within the limits accepted by this country.

If the amount of the residue is over the accepted quantities, the VIS will inform COVARC about the issue so that it can be registered into a Data Base and the producer is listed at the EARD List (List of Establishments with Residues over MRL at destination). After this, traceability is carried out and COVARC will inform Animal Health Coordination of the respective region so that they visit the producer, notify the finding and handle the "Producer's Recommendations", which contains guidelines for the administration of veterinary drugs.

On the other hand, in reference to Point 4, we attached the 2018 Government Microbiological Sampling and Testing Program Results (Annex N° 11 in SRT) and up to May 2019 (also uploaded to SRT).

Taking into consideration all the aforementioned comments, this Agency remains at your disposal for any additional information that you may need.



República Argentina - Poder Ejecutivo Nacional
2019 - Año de la Exportación

Nota

Número:

Referencia: ESTADOS UNIDOS - Informe de visita por carne bovina

A: Consejero Melinda M. Meador (EMBAJADA DE LOS ESTADOS UNIDOS),

Con Copia A: Mercedes Vera Sotelo (PRES#SENASA), Hernan Galarza (PRES#SENASA), Santiago Bonifacio (DNMAI#MPYT), Silvina Ines Rivero (DNAI#MPYT), Mariana Parodi (DNMAI#MPYT), Gabriela Celeste Alvarez (DREA#MRE), Gustavo Oscar Infante (DREA#MRE), Jose Antonio Viceconte (DREA#MRE), Antonella Carminati Woll (DNINCI#MRE),

De mi mayor consideración:

Tengo el agrado de dirigirme a usted en respuesta a su Carta del pasado 30 de mayo, mediante la cual se remite el Informe de la visita llevada a cabo por el Servicio de Seguridad e Inspección Alimentaria (FSIS) del Departamento de Agricultura de los Estados Unidos (USDA), entre el 25 de febrero y el 15 de marzo de 2019.

Al respecto, este Servicio Nacional realiza los siguientes comentarios con respecto a dicho documento:

- Página 2 – donde dice “*these included seven beef slaughter and one beef slaughter and processing establishments*”, se aclara que también se inspeccionó el sector de despostada en los establecimientos de faena.
- Página 7 – donde dice “*SENASA’s National Directorate for Technical and Administrative Issues*” debería decir “Dirección General de Laboratorios y Control Técnico”

Respecto a las recomendaciones a la Autoridad Central Competente, se informa:

- En relación al personal oficial, se adjunta Carta del Ing. Ricardo Negri, Presidente de este Organismo, mediante la cual se informa la incorporación de personal oficial para los establecimientos con destino Estados Unidos, así como también la Circular N° 4361 y la Orden de Servicio N° 1/2019; es de mencionar que dichos documentos han sido subidos al PHIS el 19 de julio pasado;
- En respuesta a la observación referente a los resultados no conformes, se informa que la Coordinación de Vigilancia y Alerta de Residuos y Contaminantes - Plan Creha Animal - emitió el 24

de junio de 2019 una nueva versión del Instructivo de Proceso “IP03v04: Muestreo de animales con destino USA” que incluye la Circular 4011/2012 de la Dirección de Inocuidad y Calidad de Productos de Origen Animal (subida al PHIS el pasado mes de junio), la cual establece que “todo análisis oficial violatorio en los productos a ser exportados con destino a USA será tomado como ‘definitivo’. De esta forma, el productor (establecimiento Elaborador) queda inhibido de solicitar el análisis de la ‘contramuestra’”.

Finalmente, se adjunta a la presente las respuestas de los establecimientos visitados a las no conformidades realizada por los inspectores durante la visita in situ. Cabe destacar que cada respuesta será subida al PHIS con el N° de establecimiento y razón social, en caso de requerir evidencias fotográficas se procederá a remitir dicha información por medio de un link.

Sin otro particular saluda atte.

BUENOS AIRES, July 1st, 2019

SERVICE ORDER N° 01/2019

TERRESTRIAL ANIMAL GENERAL COORDINATION OFFICE

**SUBJECT: AUXILIAR PERSONNEL TO COLLABORATION SENASA,
INLCUDING INTERNAL CONSUMPTION AND EXPORT.**

For your information and acknowledgment of the staff in your charge and the companies you supervise, I hereby communicate that this Coordination promotes the assurance of products and by-products health and the need of fulfilling the quality standards, in accordance to national demands and buyers countries, so that is essential to evaluate and verify the fulfillment of current legislation.

In this sense, and with the objective of promoting the only standard of sanitary requirements, the following items should be considered in internal consumption establishments as well as exporting plants.

Taking into consideration that ante and post mortem activities shall be conducted efficiently and that Decree N° 4238/68, Chapter 9, paragraph 1.b. establishes the responsibility of the companies to provide the necessary personnel and the suitable material needed for the activities related to inspection, as well as sample taking and conditioning of the samples destined to analysis.

These assigned personnel should be inducted and trained in accordance to the specific functions that have been assigned by the Official Service.

These personnel will be submitted to the supervision and direction of the Official Veterinary, who will be responsible for them. In such circumstances, the Official Veterinary will be present during the ante and post mortem inspections will supervise these activities and will perform periodic assessment evaluations to determine if the slaughterhouse personnel is adjusted to the specific criteria established by the competent authority, and leaving documentary evidence of the results of those evaluations.

It is important to clarify that assistants provided by the companies will not be able, in any case, to determine the final destination of the heads, carcasses or offal inspected nor intervene over official records.

Taking into consideration the comments made above, the following items must be fulfilled:

1. The Head of Service must require the necessary quantity of assistants provided to cover the needs that he considers relevant, to the establishments that he oversees and must communicate to the corresponding Supervisor the function/s that he/she will be assigned and the date he/she will begin the activity.
2. The company must send a list of the personnel provided in writing, signed by the responsible for the firm before SENASA. Every modification of the personnel provided must be communicated to the Veterinary Inspection Service, giving the corresponding justification. This personnel should be stable, considering that the staff must be trained to cover their functions.
3. The Head of Service, or whom he delegates or designates, will train the personnel, taking into consideration the syllabus stated in ANNEX I of this Circular N° 4361/219. The training will be documented in accordance to the models stated in ANNEX II "Attendance Register Sheet" and ANNEX III "Sheet for the Registration of Exam Results" of Circular N° 4346, which should be correctly completed.
4. Should he consider it appropriate, the Head of Service could include any training subject.
5. The supervisor shall verify the assistants' performance in accordance to the established by this Service Order.

Dr. Francisco T. G. Vinelli
Terrestrial Animal General Coordination Office

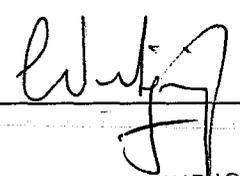
"PLANILLA DE VERIFICACION OFICIAL DE HALLAZGOS / OBSERVACIONES DE AUDITORIAS EXTRANJERAS"

Razon social: SWIFT ARGENTINA SA
 Numero oficial: 13
 Dirección: AVDA. JUAN DOMINGO PERON S/N
 Ciudad / Provincia: VILLA GOBRNADOR GALVEZ
 País: USA

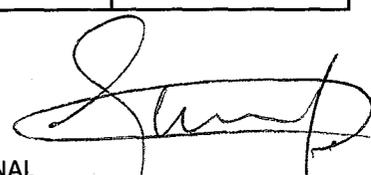
Actividad: CICLO I Y II - BOVINOS
 Productos solicitados: CARNE CRUDA INTACTA
 Jefe de servicio de inspección: DR. JOSE SALINAS
 Supervisor Regional: DR. MARCELO SCAGLIONE
 Fecha de Inspección: 12/03/2019

Nº	HALLAZGO / OBSERVACION	ACCION CORRECTIVA	MEDIDAS PREVENTIVAS	FECHA DE CORRECCION	FECHA DE VERIFICACION	CUMPLE	VERIFICACION OFICIAL (Firma y sello)
39/51	Los auditores del FSIS observaron numerosos espacios entre el cielorraso y barras de metal para sostener estructuras que lo atravesaban por encima de productos expuestos y superficies en contacto con el alimento en las áreas de producción. Los auditores no observaron ninguna contaminación directa del producto.	Se efectuó una verificación del cielorraso y su integridad. Se taparon los gaps observados. Fecha de terminación: 12/03/2019. Ver documentación adjunta adicional Anexo I.	Se corrigió la Rutina Preventiva Semestral de Inspección de cielorraso del sector despostada de modo que se revise también la integridad de los paneles y se corrijan todos los agujeros o espacios observados. Ver documentación adjunta adicional Anexo II.	06/05/2019	12/03/19 y 06/05/19	SI	 Dr. José R. SALINAS Jefe de Servicio, Est. N° Of. 13 Mt. Prof. N° 1114 - SENASA L.P.U. 21.921.685

FIRMA Y SELLO DE LA EMPRESA


 EDUARDO SANJURJO
 DIRECTOR CALIDAD
 SWIFT ARGENTINA S.A.

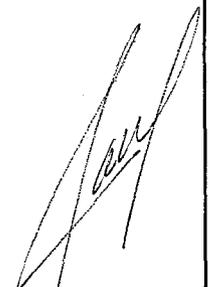
FIRMA Y SELLO DEL SUPERVISOR REGIONAL


 Med. Vet. MARCELO E. SCAGLIONE
 INSPECTOR VETERINARIO
 MAT. PROF. N° 764
 SENASA

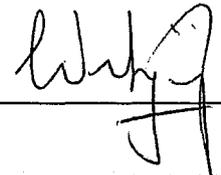
"CHECKSHEET ON OFFICIAL VERIFICATION OF FINDINGS / FOREIGN AUDITS OBSERVATIONS"

Company: SWIFT ARGENTINA SA
 Official Number: 13
 Address: AVDA. JUAN DOMINGO PERON S/N
 City / Province: VILLA GOBRNADOR GALVEZ
 Country: USA

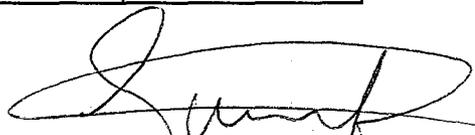
Activity: CYCLES I AND II - BOVINE
 Product requested: INTACT RAW BEEF
 Veterinary Inspector in Charge: JOSE SALINAS, DVM
 Regional Supervisor: MARCELO SCAGLIONE, DVM
 Fecha de Inspección: 12/03/2019

No.	FINDING / REMARKS	CORRECTIVE ACTION	PREVENTIVE MEASURES	DATE OF CORRECTION	DATE OF VERIFICATION	COMPLY	OFFICIAL VERIFICATION (Signature and stamp)
39/51	The FSIS auditors observed numerous gaps between the ceiling and protruding metal bars holding attached structures in the ceiling above exposed products and food contact surfaces in the production areas. The auditors did not observe any direct product contamination.	Verification of ceiling integrity was carried out. Gaps observed were covered. Completion date: 03/12/2019. See additional documentation attached Annex I.	Bimonthly Preventive Routine Ceiling Inspection Activities on deboning area was amended in order that panels integrity is checked and all the gaps observed are corrected. See additional documentation attached Annex II.	06/05/2019	12/03/19 y. 06/05/19.	YES.	 Dr. José R. SALINAS Jefe de Servicio. Est. N° Of. 13 Mt. Prof. N° 1114 - SENASA L.P.U. 21.921.685

COMPANY'S SIGNATURE AND STAMP


 EDUARDO SANJURJO
 DIRECTOR CALIDAD
 SWIFT ARGENTINA S.A.

REGIONAL SUPERVISOR'S SIGNATURE AND STAMP


 Med. Vet. MARCELO E. SCAGLIONE
 INSPECTOR VETERINARIO
 MAT. PROF. N° 764
 SENASA

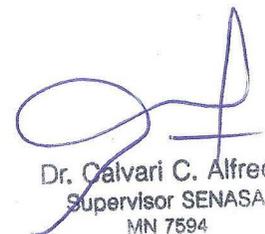
ANEXO I

“PLANILLA DE VERIFICACIÓN OFICIAL DE HALLAZGOS / OBSERVACIONES DE AUDITORÍAS EXTRANJERAS”

Razón social: **Frigorífico Rioplatense SAICIF**
Número oficial: **1920**
Dirección: **Av de los Constituyentes 2499.**
Ciudad/Provincia: **General Pacheco, Buenos Aires**
País: **Argentina**

Actividades: **Faena, despostada, CCC.**
Productos solicitados: **CCC, carne vacuna cruda sin hueso enfr o cong**
Jefe de Servicio de Inspección: **Dr Eduardo Silva**
Supervisión Regional: **Dr Carlos Alfredo Calvari**
Fecha de inspección: **26/02/2019**

Nº	HALLAZGO/ OBSERVACIÓN	ACCIÓN CORRECTIVA	MEDIDAS PREVEN- TIVAS	FECHA DE CORREC- CIÓN	FECHA DE VERIFICA- CIÓN	CUMPLE	VERIFICACIÓN OFICIAL (Firma y sello)
39/51	Hay agujeros y remanente de silicona colgando del techo en áreas de producto expuesta	Se procede a cubrir los agujeros en el techo y remover el exceso de silicona	En el plan de mantenimiento preventivo, se aumentó la frecuencia del control del estado del techo en aquellas áreas donde el producto está expuesto	26/02/2019	27/02/2019	SI	 Dr. Eduardo J. Silva Jefe de Servicio MP 6864 SENASA-EST. N° OF 1920


Dr. Calvari C. Alfredo
Supervisor SENASA
MN 7594


FRIGORÍFICO RIOPLATENSE S.A.
STANLEY HOGG
COO

ANNEXED I

“OFFICIAL VERIFICATION FORM OF FINDINGS / OBSERVATIONS OF FOREIGN AUDITS”

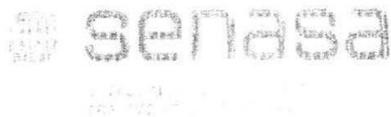
Razón social: **Frigorífico Rioplatense SAICIF**
Oficial Number: **1920**
Adress: **Av de los Constituyentes 2499.**
City/Province: **General Pacheco, Buenos Aires**
Country: **Argentina**

Activities: **Slauther, cutting, deboning, CCC.**
Products orderer: **CCC, raw beef chilled or frozen**
Inspection service manager: **Dr Eduardo Silva**
Regional Supervision: **Dr Carlos Alfredo Calvari**
Inspection date: **26/02/2019**

Nº	OBSERVATION	CORRECTIVE ACTION	PREVENTIVE MEASURES	CORRECTION DATE	VERIFICATION DATE	FULLFILLMENT	OFICIAL VERIFICATION (SIGNATURE AND STAMP)
39/51	There are holes and silicone remains hanging from the ceiling, on exposed product, in production areas	It proceeds to cover the holes in the ceiling, and remove traces of silicone	In the preventive maintenance plan, the frequency of ceiling control is increased in those sectors where the product is exposed.	26/02/2019	27/02/2019	yes	 Dr. Eduardo J. Silva Jefe de Servicio MP 8854 SENASA - EST. Nº OF 1920


 Dr. Calvari C. Alfredo
 Supervisor SENASA
 MN 7594


 FRIGORIFICO RIOPLATENSE S.A.
 STANLEY HOGG
 COO



Servicio Nacional de Sanidad y Calidad Agroalimentaria
 Dirección de Inocuidad de Productos de Origen Animal
 Paseo Colón 367, 6° piso, frente
 Ciudad Autónoma de Buenos Aires
 Tel./Fax: 4121 5290/5291
 dipoa@senasa.gov.ar

Circular 4234 - Anexo I

"PLANILLA DE VERIFICACIÓN OFICIAL DE HALLAZGOS / OBSERVACIONES DE AUDITORIAS ESTRANJERAS"

Razón social: FRIAR SA
 Número Oficial: 1970
 Dirección: H. YRIGOYEN N° 298
 Ciudad/Provincia: RECONQUISTA / SANTA FE
 País: ARGENTINA

Actividad: FAENA Y DESPOSTE DE BOVINOS
 Productos solicitados: CARNE VACUNA CRUDA INTACTA Y NO INTACTA.
 Jefe de Servicio de Inspección: Dr. WALTER GUILLERMO DELZOTTO
 Supervisor Regional: Dr. LUIS ALBERTO PAGANI
 Fecha de Inspección: FSIS / ESTADOS UNIDOS DE AMERICA - 11 / 03 / 2019

N°	HALLAZGO / OBSERVACIÓN	ACCIÓN CORRECTIVA	MEDIDA PREVENTIVA	FECHA DE CORRECCIÓN	FECHA DE VERIFICACIÓN	CUMPLE	VERIFICACIÓN OFICIAL (Firma y sello)
1.	22/51: The establishment's HACCP verification records for calibration of monitoring instruments did not include time.	The establishment modified the registry and instructed the placement of the time in said registry by the personnel of the laboratory that performed the verification.	Quality staff verifies that establishment records linked to HACCP comply with what has been observed.	12/03/2019	12/03/2019	Yes	Walter Guillermo DEL ZOTTO Insp. Veterinario- SENASA M.P. 1443- L.P.U. 21.721.60
	22/51: Los registros de verificación HACCP del establecimiento para la calibración de los instrumentos de monitoreo no incluyeron el tiempo.	El Establecimiento modificó el registro e instruyó a la colocación de la hora en dicho registro por parte del personal de laboratorio que realiza la verificación.	Personal de calidad verifica que los registros del establecimiento vinculados al HACCP cumplan con lo observado.	12/03/2019	12/03/2019	Si	Walter Guillermo DEL ZOTTO Insp. Veterinario- SENASA M.P. 1443- L.P.U. 21.721.60
2.	39/51: The FSIS auditors observed loose silicone on the ceiling over exposed products in the production areas. The auditors did not observe any direct product contamination.	Maintenance was informed and the immediate removal of the silicone hanging from the ceiling was instructed and the correct seal was made. A review of different production areas was carried out to verify that there are no similar situations.	Maintenance / production personnel are instructed in the correct sealing and immediate repair before a similar finding.	12/03/2019	12/03/2019	Yes	Walter Guillermo DEL ZOTTO Insp. Veterinario- SENASA M.P. 1443- L.P.U. 21.721.60
	39/51: Los auditores del FSIS observaron la presencia de silicona suelta en el techo sobre productos expuestos en las áreas de producción. Los auditores no observaron ninguna contaminación directa del producto.	Se informó a mantenimiento y se instruyó el inmediato retiro de la silicona que pendía del cielo raso y se realizó el correcto sellado. Se realizó una revisión de diferentes áreas de producción para verificar que no haya situaciones similares.	Se Instruye a personal de mantenimiento/producción del correcto sellado y la inmediata reparación ante un hallazgo similar.	12/03/2019	12/03/2019	Si	Walter Guillermo DEL ZOTTO Insp. Veterinario- SENASA M.P. 1443- L.P.U. 21.721.60

Firma y sello de la Empresa

Sergio J. Gigena
SERGIO J. GIGENA
 RESPONSABLE DE PRODUCCIÓN
 FRIAR S.A.

Firma y sello del Supervisor Regional

DR. LUIS ALBERTO PAGANI

DR. LUIS ALBERTO PAGANI
 Supervisor Santa Fe Centro Norte
 Coord. Reg. D.N.I.C.A.
 SENASA

PLANILLA DE VERIFICACIÓN OFICIAL DE HALLAZGOS/ OBSERVACIONES DE AUDITORÍAS EXTRANJERAS

Razón Social: Frigorífico Gorina SAIC	Actividad: Faena y Desposte de bovinos
Número oficial: 2025	Productos Solicitados: Carne fresca entera y trozada (enfriada o congelada) y trimming.
Dirección: Calle 501 e/156 y 157	Jefe del Servicio de Inspección: Dr. Ma. Dulce González
Ciudad/ Provincia: La Plata / Buenos Aires	Supervisor Regional: Dr. Leonardo Malvestiti
País: Argentina	Fecha de la Inspección: 13/03/2019

Nº	HALLAZGO/ OBSERVACIÓN	ACCIÓN CORRECTIVA	MEDIDA PREVENTIVA	FECHA DE CORRECCIÓN	FECHA DE VERIFICACIÓN	CUMPLE	VERIFICACIÓN OFICIAL (Firma y Sello)
22	Registros que documentan el plan HACCP escrito, el seguimiento de los requerimientos: Puntos críticos de control, fechas y horas de eventos específicos: Los registros de verificación del establecimiento no incluyeron el tiempo ni el resultado de la observación directa de sus actividades de verificación.	Se modificaron los formularios de verificación, incluyendo en cada campo el horario y el resultado de la observación directa de la confección del registro y de la operatividad realizada. La fecha de la nueva revisión es 10/06/2019. Se generan las siguientes revisiones de cada documento: - PLANILLA DE VERIFICACIÓN PCC Nº 1B, Revisión 18 del 10/06/2019 - PLANILLA DE VERIFICACIÓN PCC Nº 2B, Revisión 19 del 10/06/2019. - PLANILLA DE VERIFICACIÓN PCC Nº 3B, Revisión 19 del 10/06/2019. - PLANILLA DE VERIFICACIÓN PCC Nº 4B, Revisión 18 del 10/06/2019. - PLANILLA DE MONITOREO Y VERIFICACIÓN PCC Nº 5F, Revisión 23 del 10/06/2019. PLANILLA DE MONITOREO Y VERIFICACIÓN PCC Nº 6B, Revisión 01 del 10/06/2019.	Se realizó reunión del Equipo de HACCP el 10/06/2019 con el personal involucrado de los sectores en cuestión y tomaron conocimiento para realizar las verificaciones de los Puntos críticos de control.	10/06/2019	14/06/2019	Sí	 Dra. María Dulce González Matrícula 8985 Jefa de Servicio LPU 25.311.500

FIRMA Y SELLO DE LA EMPRESA:

Ing. Diego García
 Jefe Laboratorio
 Frigorífico Gorina SAIC

FIRMA Y SELLO DEL SUPERVISOR REGIONAL:

Dr. MALVESTITI LEONARDO
 SENASA
 LPU 22928430

PLANILLA DE VERIFICACIÓN OFICIAL DE HALLAZGOS/ OBSERVACIONES DE AUDITORÍAS EXTRANJERAS

Razón Social: Frigorífico Gorina SAIC	Actividad: Faena y Desposte de bovinos
Número oficial: 2025	Productos Solicitados: Carne fresca entera y trozada (enfriada o congelada) y trimming.
Dirección: Calle 501 e/156 y 157	Jefe del Servicio de Inspe: <u>González</u>
Ciudad/ Provincia: La Plata / Buenos Aires	Supervisor Regional: Dr. I
País: Argentina	Fecha de la Inspección: 13/03/2019

FIRMA Y SELLO DE LA EMPRESA:

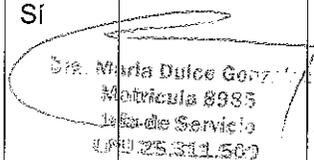
Ing. Diego Garcia
Jefe Laboratorio
Frigorífico Gorina SAIC

FIRMA Y SELLO DEL SUPERVISOR REGIONAL:

Dr. MALVESTITI LEONARDO
SENASA
LPU 22828830

PLANILLA DE VERIFICACIÓN OFICIAL DE HALLAZGOS/ OBSERVACIONES DE AUDITORÍAS EXTRANJERAS

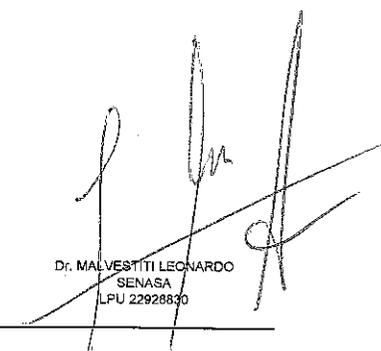
Razón Social: Frigorífico Gorina SAIC	Actividad: Faena y Desposte de bovinos
Número oficial: 2025	Productos Solicitados: Carne fresca entera y trozada (enfriada o congelada), y trimming.
Dirección: Calle 501 e/156 y 157	Jefe del Servicio de Inspección: Dr. Ma. Dulce González
Ciudad/ Provincia: La Plata / Buenos Aires	Supervisor Regional: Dr. Leonardo Malvestiti
País: Argentina	Fecha de la Inspección: 13/03/2019

Nº	HALLAZGO/ OBSERVACIÓN	ACCIÓN CORRECTIVA	MEDIDA PREVENTIVA	FECHA DE CORRECCIÓN	FECHA DE VERIFICACIÓN	CUMPLE	VERIFICACIÓN OFICIAL (Firma y Sello)
39	Construcción /mantenimiento del establecimiento: Los auditores del FSIS observaron presencia de condensación sobre el producto expuesto en las áreas de producción. Los auditores no observaron ninguna contaminación del producto.	Se realizó secado de superficie en forma inmediata y se revisó el producto, no se encontró producto afectado.	Se re capacitó al personal involucrado en relación al desvío. (Supervisores de cámaras, saneamiento y mantenimiento)	13/03/2019 Durante la auditoría. Y 14/03/2019	13/03/2019 Durante la auditoría Y 14/03/2019	Sí	 Dr. María Dulce González Matrícula 8985 Jefe de Servicio LPU 25.311.500

FIRMA Y SELLO DE LA EMPRESA:


Ing. Diego García
Jefe Laboratorio
Frigorífico Gorina SAIC

FIRMA Y SELLO DEL SUPERVISOR REGIONAL:


Dr. MALVESTITI LEONARDO
SENASA
LPU 22928830

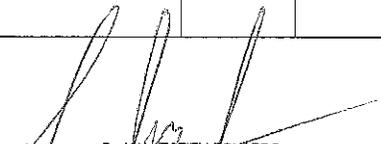
PLANILLA DE VERIFICACIÓN OFICIAL DE HALLAZGOS/ OBSERVACIONES DE AUDITORÍAS EXTRANJERAS

Razón Social: Frigorífico Gorina SAIC	Actividad: Faena y Desposte de bovinos
Número oficial: 2025	Productos Solicitados: chilled and / or frozen beef in individual cuts, blocks and offal's; vacuum packed
Dirección: Calle 501 e/156 y 157	Jefe del Servicio de Inspección: Dr. Ma. Dulce González
Ciudad/ Provincia: La Plata / Buenos Aires	Supervisor Regional: Dr. Leonardo Malvestiti
País: Argentina	Fecha de la Inspección: 13/03/2019

Nº	FINDING / OBSERVATION	CORRECTIVE ACTION	PREVENTIVE MEASURE	DATE OF CORRECTION	DATE CHECK	COMPLI MENT	OFFICIAL VERIFICATION (Signature and stamp)
22	The establishment's verification records did not include time or result of direct observation of its verification activities.	The verification forms were modified, including in each record the time and the result of the direct observation of the preparation of the record and the operation performed. The date of the new revision is 10/06/2019. The following revisions of each document were generated: .PCC VERIFICATION RECORD: N° 1B, Revision 18. Date of issue 10/06/2019. .PCC VERIFICATION RECORD: N° 2B, Revision 19. Date of issue 10/06/2019. .PCC VERIFICATION RECORD: N° 3B, Revision 19. Date of issue 10/06/2019. .PCC VERIFICATION RECORD: N° 4B, Revision 18. Date of issue 10/06/2019. .PCC MONITORING AND VERIFICATION RECORD: N° 5F, Revision 23. Date of issue 10/06/2019. .PCC MONITORING AND VERIFICATION RECORD: N° 6B, Revision 01. Date of issue 10/06/2019.	The HACCP team meeting was held on 06/10/2019 with the personnel involved in the sectors in question and they became aware of the verification of the critical control points.	06/10/2019	06/14/2019	Yes	 Dra. María Dulce González N° de Inscripción 8985 Jefe de Servicio LPU 25.311.509


 Ing. Diego Garcia
 Jefe Laboratorio
 Frigorífico Gorina SAIC

FIRMA Y SELLO DE LA EMPRESA:


 Dr. MALVESTITI LEONARDO
 SENASA
 LPU 2298830

FIRMA Y SELLO DEL SUPERVISOR REGIONAL:

PLANILLA DE VERIFICACIÓN OFICIAL DE HALLAZGOS/ OBSERVACIONES DE AUDITORÍAS EXTRANJERAS

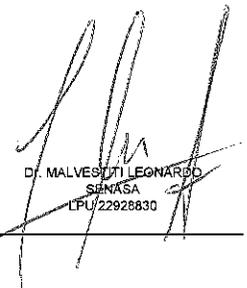
Razón Social: Frigorífico Gorina SAIC	Actividad: Faena y Desposte de bovinos
Número oficial: 2025	Productos Solicitados: chilled and / or frozen beef in individual cuts, blocks and offal's; vacuum packed
Dirección: Calle 501 e/156 y 157	Jefe del Servicio de Inspección: Dr. Ma. Dulce González
Ciudad/ Provincia: La Plata / Buenos Aires	Supervisor Regional: Dr. Leonardo Malvestiti
País: Argentina	Fecha de la Inspección: 13/03/2019

Nº	FINDING / OBSERVATION	CORRECTIVE ACTION	PREVENTIVE MEASURE	DATE OF CORRECTION	DATE CHECK	COMPLI MENT	OFFICIAL VERIFICATION (Signature and stamp)
39	The FSIS auditors observed beaded condensate over exposed product in the production areas. The auditors did not observe any direct product contamination.	Surface drying was carried out immediately and the product was checked, no affected product was found	The personnel involved were trained in relation to the detour. (Supervisors of cameras, sanitation and maintenance).	03/13/2019 (During the Audit) & 03/14/2019	03/13/2019 (During the Audit) & 03/14/2019	Yes	 Dra. María Dulce González Matricula 8935 Jefa de Servicio LPU 25.311.509



Ing. Diego Garcia
 Jefe Laboratorio
 Frigorífico Gorina SAIC

FIRMA Y SELLO DE LA EMPRESA:



Dr. MALVESTITI LEONARDO
 SENASA
 LPU/22928830

FIRMA Y SELLO DEL SUPERVISOR REGIONAL:



PLANILLA CAPACITACIÓN DEL PERSONAL

PR-07- R02

Revisión 8

Página 1 de 1

Fecha emisión: 18/02/2019

TEMA: Modificación de formularios de verificación de Puntos críticos de control.		NIVEL: Personal encargado del Monitoreo y verificación de los Puntos críticos de control.	
MATERIAL EDUCATIVO ENTREGADO: Se entregaron los formularios impresos con los cambios establecidos y se pusieron en vigencia.			
LUGAR: Sala de reuniones		HORARIO: 10:00 hs	FECHA: 10/06/2019
MODALIDAD: Presencial			
OBJETIVO DE LA CAPACITACIÓN: revisión en las modificaciones realizadas en los formularios de monitoreo y verificación.			
INSTRUCTOR: Héctor Gariglio		TIEMPO DE CAPACITACIÓN: 1 hora	
Nº	APELLIDO Y NOMBRE	FIRMA	
1	Marcelo Fiol		
2	Facundo Farfallini		
3	Diego García		
4	Abel Zumárraga		
5	Marcelo Buffoni		
6	Mariana Khouri		
7	Blanca Díaz		
8	Alejandro Estive		
9	Daniel Leguizamón		
10			
Firma Instructor/es:			
METODOLOGÍA DE EVALUACIÓN:			
<input type="checkbox"/> Auditoría interna:			
<input type="checkbox"/> Evaluación escrita:			
<input type="checkbox"/> Seguimiento en el puesto de trabajo. Se realiza seguimiento en el puesto de trabajo. Se revisan los registros y control de operaciones.			
EFICACIA DE LA CAPACITACIÓN:			

Dra. María D. González
Matrícula 8905
Jefa de Servicio
LPIJ 25.311.509

REVISIÓN PLAN HACCP REVISIÓN DE PRE REQUISITOS BPM Y POES

Fecha: 10/06/2019

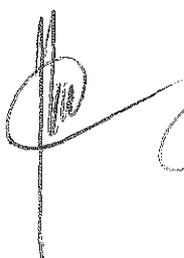
Motivo de la revisión:

Revisión del Plan HACCP y sus requisitos.

Se concreta reunión del Equipo HACCP de Seguridad Alimentaria para efectuar una revisión de los formularios del Plan HACCP vigente.

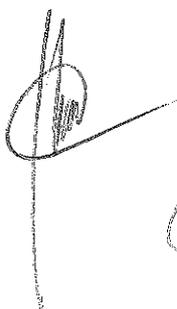
Descripción de tareas a realizar:

1. Revisión de Manuales del Plan HACCP.
2. Revisión de formularios involucrados en cada una de las etapas del proceso.
3. Revisión de diagramas de flujo: Corrales, Playa de faena, Despostada, Cámaras y menudencias.
4. Verificación en las líneas de elaboración de las actividades de monitoreo y verificación de cada PCC.


Dra. María Dulce Sosa
Matrícula 899
Jefa de Servicio
LPU 25.311.500

Sección/ Ítem	Puntos a Evaluar
Documentos HACCP	1. Revisión del manual, revisión de etapas y de registros asociados al plan.

Sección	Registros a Verificar
Playa de faena	<ol style="list-style-type: none"> 1. Registros de Monitoreo PCC N° 1B; 2. Registros de Verificación PCC N° 1B; 3. Informe de Auditoría de Estados Unidos; 4. Registros de Monitoreo y verificación de PCC N° 6B; 5. Revisión de hoja maestra y cumplimiento.
Menudencia	<ol style="list-style-type: none"> 1. Registros de Monitoreo PCC N° 4B; 2. Registros de Verificación PCC N° 4B; 3. Informe de Auditoría de Estados Unidos.
Cámaras	<ol style="list-style-type: none"> 1. Registros de Monitoreo PCC N° 2B; 2. Registros de Verificación PCC N° 2B; 3. Informe de Auditoría de Estados Unidos.
Despostada	<ol style="list-style-type: none"> 1. Registros de Monitoreo PCC N° 3B; 2. Registros de Verificación PCC N° 3B; 3. Registros de Monitoreo y verificación de PCC N°5F, "Control de Detector de Metales".



Dra. María Dulce G. Azaloz
 Matrícula 6015
 Jefe de Servicio
 LFI 25.312.509

REUNIÓN DE REVISIÓN INFORME FINAL

Fecha: 10/06/2019

Se concreta reunión del Equipo HACCP para comunicar las decisiones y conclusiones finales que determinan la vigencia del Plan HACCP vigente:

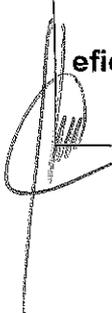
Sección	Conclusiones finales
Documentos HACCP	<ul style="list-style-type: none"> • Se realizó la revisión de los formularios de monitoreo y verificación del plan HACCP y se agregaron en el formulario los campos detallados para la realización de cada control. • Se emiten los siguientes formularios modificados: <ul style="list-style-type: none"> .Formulario de verificación PCC N° 2B. HACCP-CA-V PCC 2B. Revisión 19. .Formulario de monitoreo y verificación PCC N° 6B. HACCP-PF-MVPCC N°6B. Revisión 01. . Monitoreo y verificación: Control de detector de metales. HACCP-DP-R05. Revisión 23. . Formulario de verificación PCC N°1B. HACCP-PF-VPCC N°1B. Revisión 18. .Formulario planilla de verificación PCC N°3B. HACCP-DP-VPCC 3B. Revisión 19. .Formulario de verificación PCC N°4B. HACCP-ME- VPCC4B. Revisión 18.

Evaluación general del cumplimiento del Sistema HACCP y Conclusiones

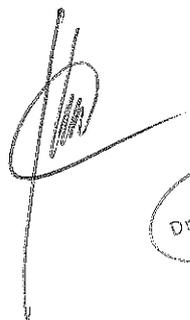
Considerando que:

1. Los programas de pre-requisitos (BPM y POES) han sido reevaluados y revisados, reflejando las tareas realizadas. Concluyendo las actividades, se puede concluir que continúan siendo efectivos tal como lo indican los resultados de laboratorio.
2. El análisis de peligros y la evaluación de los riesgos se considera adecuado y bajo control.
3. Se realizó modificación de los formularios de monitoreo y verificación. Se realiza capacitación del personal involucrado y se ponen en vigencia los mismos.

Concluimos que el sistema en vigencia se encuentra activo y ha sido eficientemente evaluado. El nuevo análisis de peligro queda validado habiendo sido efectivo y no encontrando desvíos que demostrarán lo contrario.


 Dra. María Encarnación González
 Matrícula 8385
 Jefa de Servicio
 LPU 25.07.1.509

Nombre y Apellido	Responsabilidad
Dr. Héctor Gariglio	Coordinador Equipo HACCP / Gerente Aseg. de la Calidad
Sr. Marcelo Fiol	Gerente de Planta
Ing. Facundo Farfallini	Sub Gerente de Planta
Dr. Rodolfo Acerbi	Responsable Bienestar Animal/ Asesor de la Dirección
Sr. Marcelo Vélez	Gerente de Recursos Humanos
Ing. Diego R García	Jefe de Aseguramiento de la Calidad y Laboratorio
Lic. Nicolás Vorro	Jefe de Compras
Dr. Abel Zumárraga	Supervisor Plan HACCP (Verificación de PCC's)
Ing. Mariana Khouri	Supervisor Plan HACCP (Verificación de PCC's)
Dr. Alejandro Estive	Supervisor Plan HACCP (Verificación de PCC's)
Sr. Jorge Caballero	Operario entrenado - Monitoreo PCC N° 1B Jefe de Playa de Faena
Sr. Gabriel Teves	Operario entrenado - Monitoreo PCC N° 1B
Lic. Javier Damiani	Supervisor de Saneamiento
Ing. Pol Puigjaner	Jefe de Mantenimiento
Sr. Daniel Leguizamón	Jefe Menudencias - Verificación PCC N° 4B -
Sr. Cristóbal Ugarte	Jefe de Despostada - Monitoreo PCC N° 3B -
Sra. María del Valle Romano	Jefe de Despostada - Monitoreo PCC N° 3B -
Sr. Daniel Valenzuela	Operario entrenado - Monitoreo PCC N° 3B
Sr. Marcelo Zalazar	Jefe de Cámaras - Monitoreo PCC N° 2B -
Sr. Germán Sica	Monitoreo PCC N° 2B -
Dr. Marcelo Buffoni	Supervisor Plan HACCP (Verificación de PCC's)



Dra. María Dulce González
Matrícula 8905
Jefa de Servicio
LPU 25.331.509



Coordinador Equipo HACCP
Dr. Héctor Gariglio

CONTROL DE CONCENTRACIÓN DE ÁCIDO LÁCTICO PARA LA ASPERSIÓN DE MEDIAS RESES

Fecha:

Qué: Concentración de ácido láctico.

Quién: Operario entrenado integrante del Equipo HACCP.

Cuando: Al inicio y cada 100 animales faenados (\pm 10 animales) y al final de la faena, se deberá controlar en la última carcasa que pase.

Cómo: Medir concentración de ácido láctico de forma indirecta por lectura de conductividad del equipo.

Completar la Planilla de Monitoreo PCC N° 6B.

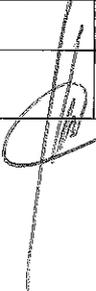
Límite crítico: Concentración de ácido láctico entre 2 % (2,30 ms) al 5 % (3,50 ms). Concentración de trabajo de 2,5 % (2,50 ms). Ver tabla con equivalencias Conductividad – Concentración.

Acción correctiva: Ante una concentración fuera de rango: 1- Detener la faena; 2- Llevar la concentración de ácido láctico al rango de 2 a 5%; 3- Reanudar la faena; 4- Intervenir las medias reses en cámara hasta el último control con concentración correcta; 5- Rociar las medias reses intervenidas manualmente con ácido láctico al 2,5% (con concentración verificada) 6- Comprobar que el PCC fue puesto nuevamente bajo control y garantizar que ningún producto adulterado integre la cadena comercial.

Medidas Preventivas: Mantenimiento preventivo del equipo. Adiestramiento del personal. Correcto Cumplimiento del POE. Calibración del conductímetro.

Verificación: Verificar por titulación la concentración inicial de ácido láctico. Dos veces al día, con una diferencia de entre 500 animales, al menos, entre ambas verificaciones, comprobar que los pasos del monitoreo se cumplen correctamente, se considera que se CUMPLE si se realiza cada una de las instancias del monitoreo en forma adecuada, caso contrario se considera NO CUMPLE. Controlar la concentración de ácido láctico. Verificar la correcta confección del registro, considerando que se CUMPLE si se completan todos los campos del formulario con la información solicitada, en caso contrario se considera NO CUMPLE. Verificar y registrar, ante un desvío, la correcta implementación de las acciones correctivas y medidas preventivas en el presente documento y en el formulario de No conformidades.

Hora	Garrón	Conductividad (ms)	Concentración Ac. Láctico (%)	Temp. (°C) < 55 °C	Aspersión correcta		Firma Monitoreo	Confección de Registro		Operatividad	Firma Verificación
					Sí	No		Cumple	No cumple		
Inicio	X				Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
					Sí	No		Cumple No cumple	Cumple No cumple		
Fin					Sí	No		Cumple No cumple	Cumple No cumple		


 Dra. María Dulce González
 Matrícula 8925
 Jefa de Servicio
 IPI 25.311.509

 Monitoreo

Verificación

CONTROL DE CERO PRESENCIA VISUAL DE MATERIA FECAL, INGESTA O LECHE EN PLAYA DE FAENA

Fecha:

Verificación:

- 1) Verificar la operatividad del responsable del monitoreo, se considera que se CUMPLE si se realiza cada una de las instancias del monitoreo en forma adecuada, caso contrario se considera NO CUMPLE.
- 2) Constatar en forma visual (de arriba hacia abajo y cara externa e interna) la cero presencia de materia fecal, ingesta y leche en 20 medias reses cada 4 horas de faena (± 15 minutos). SE DEBERÁ CONTROLAR LA ÚLTIMA CARCASA DE LA FAENA DEL DÍA.
- 3) Verificar y registrar, ante un desvío en el formulario de monitoreo y verificación y en el formulario de No conformidades la correcta implementación del tratamiento, acciones correctivas y medidas preventivas.
- 4) Verificar en cada control la confección del registro, considerando que se CUMPLE con la confección del mismo si se completan todos los campos del formulario con la información solicitada, en caso contrario se considera NO CUMPLE.

Límite crítico: Cero presencia visual de materia fecal, ingesta y leche.

Acción correctiva: 1- Detener la faena; eliminar el contaminante con gancho y cuchillo. 2- Controlar en cámara hasta la última media res monitoreada, de hallarse desvío, retirar el contaminante con gancho y cuchillo. 3- Comprobar que el PCC fue puesto nuevamente bajo control y garantizar que ningún producto adulterado integre la cadena comercial.

Medidas Preventivas: Procedimiento de control visual y dressing de las medias reses, correcto cumplimiento de POE, adiestramiento del personal: corregir operatividad en el origen de la desviación; rotar; agregar o cambiar operario.

Hora	Garrón N°	Resultado	Operatividad	Hora	Garrón N°	Media res	Operatividad
			Cumple				Cumple
			No cumple				No cumple
			Conf. de Registro				Conf. de Registro
			Cumple				Cumple
			No cumple				No cumple

Hora	Garrón N°	Resultado	Operatividad	Hora	Garrón N°	Media res	Operatividad
			Cumple				Cumple
			No cumple				No cumple
			Conf. de Registro				Conf. de Registro
			Cumple				Cumple
			No cumple				No cumple

0 = Ningún defecto

1 = Presencia de defectos

ULTIMA CARCASA DE LA FAENA DEL DÍA	
N° DE GARRÓN	RESULTADO

(Handwritten signature)

Dra. María Dulce González
 Identificación 8045
 Jefe de Servicio
 EPU 25.11.19

Verificó



PLANILLA DE VERIFICACIÓN PCC N° 2B

HACCP - CA - V PCC 2B
 Revisión 19
 Página 1 de 1
 Fecha emisión: 10/06/2019

CONTROL DE TEMPERATURA SUPERFICIAL DE MEDIAS RESES EN CÁMARA

Fecha: _____

Verificación:

- 1) 1) Verificar la operatividad del responsable del monitoreo y controlar la temperatura superficial de las medias reses a las 26 horas (± 15 minutos) del ingreso de la última media res a cámara. Esta operatoria se realiza una vez al día, en una cámara, sobre la última media res ingresada, apoyando perpendicularmente el termómetro de superficie sobre la zona correspondiente al cuadril. Se considera que se CUMPLE si se realiza cada una de las instancias del monitoreo en forma adecuada, caso contrario se considera NO CUMPLE.
- 2) Verificar y registrar en el formulario de no conformidades, ante un desvío, la correcta implementación de las acciones correctivas y medidas preventivas, además de dejar constancia en los formularios de monitoreo y verificación.
- 3) Realizar durante la verificación el control de los registros. Considerando que se CUMPLE si se completan todos los campos del formulario con la información solicitada, en caso contrario se considera NO CUMPLE.
- 4) Realizar calibración de termómetros.

Límite crítico: Temperatura superficial: máximo 7°C. a las 26 horas de ingresada la última media res.

Acción correctiva: 1- Dar aviso al responsable de mantenimiento de cámaras quién implementará POE según el origen del desvío. 2- Tomar temperatura a todas las medias reses de la cámara. Aquellas que superen los 7°C se intervendrán para realizar análisis de *Detección de verotoxinasSTX+ EAE+, E coli O157 y Big Six*, si el resultado es negativo: se liberan, y si es positivo, el producto se destinará a termoproceso. 3- Comprobar que el PCC fue puesto nuevamente bajo control y garantizar que ningún producto adulterado integre la cadena comercial.

Medida preventiva: Correcto cumplimiento de POE, adiestramiento del personal, programa de mantenimiento de cámaras. Control de T° superficial de las medias reses; control de temperatura ambiente de cámaras.

Control Calibración Termómetro:

Hora	Número de termómetro	Temperatura termómetro Patrón (°C)	Temperatura termómetro Personal (°C)	Diferencia (°C)

N° de Cámara	Hora	Tropa	N° de garrón	Temperatura °C	Confección de Registro	Operatividad
					Cumple	Cumple
					No cumple	No cumple

Observaciones:

.....

[Handwritten Signature]
 Dra. María Swico González
 Matrícula 8388
 Área de Servicio
 LPU 25.311.509

.....
 Verificó

PLANILLA DE MONITOREO y VERIFICACIÓN DE PCC 5F DETECTOR DE METALES CONTROL DEL FUNCIONAMIENTO DEL DETECTOR DE METALES

Fecha:

Monitoreo:

Qué: Control del funcionamiento del detector de metales.

Quién: Personal entrenado de mantenimiento, integrante del Equipo HACCP.

Cuándo: Cada 2 horas (±15 minutos) y al inicio y final del turno. Completar la Planilla de Monitoreo Detector de Metales

Cómo: Con probeta testigo de acero inoxidable, metal ferroso y no ferroso de 7,0 mm.

Límite crítico: Partículas metálicas: Ferroso 7,0 mm, No Ferroso 7,0 mm, Acero Inoxidable 7,0 mm

Acción correctiva:

1. Detener el equipo detector de metales.
2. Determinar la causa del desvío y reparar el equipo de ser necesario.
3. Chequear el correcto funcionamiento del detector antes de volver a utilizarlo.
4. Intervenir el producto elaborado entre el control fallido y el último control correcto (2 horas ±15 minutos de elaboración). Con el detector funcionando correctamente, el producto retenido debe hacerse monitorear por el equipo nuevamente para determinar la ausencia o no de metales mayores a 7 mm.
5. Asegurarse que ningún producto adulterado integre la cadena comercial y comprobar que el PCC fue puesto bajo control.

Medida preventiva: Realizar diariamente el "Control de Funcionamiento del Detector de Metales"; ajustar el equipo antes del inicio de las operaciones; monitorear el funcionamiento del equipo utilizando probeta testigo de acero inoxidable, metal ferroso y no ferroso, cada 2 horas (±15 minutos); entrenar operario.

Registro ante desvío: En caso de desvío del PCC se realiza tratamiento en el formulario de No conformidades y se deja constancia en el presente formulario de Monitoreo y verificación

Verificación: Dos veces al día comprobar que los pasos del monitoreo (operatividad) se cumplen correctamente, se considera que se CUMPLE si se realiza cada una de las instancias del monitoreo en forma adecuada, caso contrario se considera NO CUMPLE. Verificar la correcta confección del registro, considerando que se CUMPLE si se completan todos los campos del formulario con la información solicitada, en caso contrario se considera NO CUMPLE. Verificar y registrar, ante un desvío, la correcta implementación de las acciones correctivas y medidas preventivas en el presente documento y en el formulario de No conformidades.

Control	7,0 mm Ferroso				7,0 mm No Ferroso				7,0 mm A° Inoxidable				Verificó		
	Display OK		Rechazo Prod. Funciona		Display OK		Rechazo Prod. Funciona		Display OK		Rechazo Prod. Funciona		Confección del registro	Operatividad	Hora/Firma
	SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	Cumple	No cumple			
Inicial:													Cumple No cumple	Cumple No cumple	
													Cumple No cumple	Cumple No cumple	
													Cumple No cumple	Cumple No cumple	
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													Cumple No cumple	Cumple No cumple	
													Cumple No cumple	Cumple No cumple	
Final:													Cumple No cumple	Cumple No cumple	

Colocar una X en la celda que corresponda

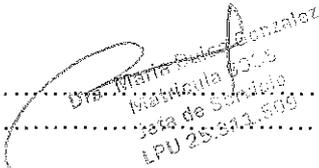
Observaciones:

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.....

.....

Realizó Verificó


 Dra. María Inés González
 Matriculada 6515
 Junta de Supervisores
 LPU 25.344.509



GORINA

PLANILLA DE VERIFICACIÓN PCC N° 3B

HACCP - DP - V PCC 3B

Revisión 19

Página 1 de 1

Fecha emisión: 10/06/2019

CONTROL DE TEMPERATURA DE RECORTE DE DESPOSTADA (TRIMMING) EN DESPOSTADA

Fecha:

Verificación:

- 1) Verificar la operatividad del responsable del monitoreo, se considera que se CUMPLE si se realiza cada una de las instancias del monitoreo en forma adecuada, caso contrario se considera NO CUMPLE.
- 2) Controlar de temperatura del trimming (cada 3 horas (\pm 15 minutos), 1 determinación) introduciendo el termómetro pincha-carne en la profundidad de la bolsa de recortes.
- 3) Verificar y registrar, ante un desvío en el formulario de monitoreo y verificación y en el formulario de No conformidades la correcta implementación del tratamiento, acciones correctivas y medidas preventivas.
- 4) Verificar en cada control la confección del registro, considerando que se CUMPLE con la confección del mismo si se completan todos los campos del formulario con la información solicitada, en caso contrario se considera NO CUMPLE.
- 5) Realizar calibración de termómetros.

Límite crítico: Temperatura profunda: máximo 7°C.

Acción correctiva: Realizar análisis de *Detección de verotoxinas STX+ EAE+, E coli O157, Big Six y Salmonella spp* al bonel problema y a todos los boneles producidos hasta el último monitoreado. Retener producto hasta obtener resultado de laboratorio. Si el resultado es negativo: se libera, y si es positivo, el producto se destinará a termoproceso. Comprobar que el PCC fue puesto nuevamente bajo control y garantizar que ningún producto adulterado integre la cadena comercial.

Registro ante desvío: En caso de desvío del PCC se realiza tratamiento en el formulario de No conformidades y se deja constancia en el formulario de Monitoreo y verificación.

Medida preventiva: Correcto cumplimiento de BPM y POE. Adiestramiento del personal. Ingreso de producto a sala de desposte con temperatura máxima de 6°C. No acumular producto. Control de T° de trimming de acuerdo a POE. Control de T° de la sala de despostada.

Control Calibración Termómetro:

Hora	Número de Termómetro	Temperatura termómetro Patrón (°C)	Temperatura termómetro Personal (°C)	Diferencia (°C)

Hora control	Temperatura producto (°C)	Confección del registro	Operatividad
		Cumple - No cumple	Cumple - No cumple
		Cumple - No cumple	Cumple - No cumple
		Cumple - No cumple	Cumple - No cumple
		Cumple - No cumple	Cumple - No cumple
		Cumple - No cumple	Cumple - No cumple
Última bolsa del día Hora:		Cumple - No cumple	Cumple - No cumple

Cumplimiento del muestreo

SI

NO

Tachar lo que NO corresponda

Observaciones:

.....

.....



Dra. María Guisela González
Matriculada 8905
Jefe de Servicio
LPI 25.311.509

Verificó

"PLANILLA DE VERIFICACION OFICIAL DE HALLAZGOS / OBSERVACIONES DE AUDITORIAS EXTRANJERAS"

Razón social: ARREBEEF SA

Número oficial: 2082

Dirección: Rio Paraná 901

Ciudad/Provincia: Perez Millán / Ramallo / Buenos Aires

País: Argentina

Actividad: Ciclo I + II + Depósito dador de frio.

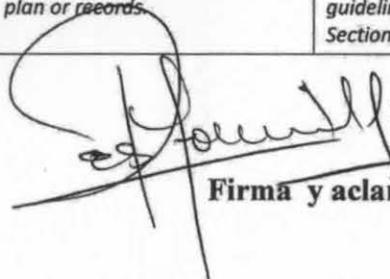
Productos solicitados: Carne bovina sin hueso enfriada y/o congelada

Jefe de servicio de inspección: Dr. Oscar D'Amico

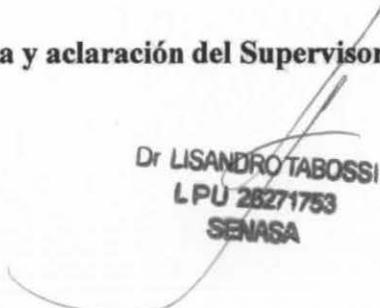
Supervisor Regional: Dr. Lisandro Tabossi

Fecha de Inspección: 28.02.2019

Nº	HALLAZGO / OBSERVACION	ACCIÓN CORRECTIVA	MEDIDAS PREVENTIVA	FECHA DE CORRECCIÓN	FECHA DE VERIFICACIÓN	CUMPLE	VERIFICACION OFICIAL (nombre, Firma y sello)
1	El establecimiento no abordó las medidas preventivas como parte de su acción correctiva en su plan o registros POES. <i>The establishment didn't address the preventive measures as part of its corrective action in its SSOP plan or records.</i>	Se realiza revisión del Manual POES's incluyendo en detalle las acciones a tomar según los lineamientos del CRF Capítulo 9. Sección 416.15. <i>The SSOP's Manual is reviewed, including in detail the actions to be taken according to the guidelines of the CFR Chapter 9. Section 416.15.</i>	Posteriormente se realizará re-capacitación a la supervisión de Calidad, Producción y Limpieza Industrial según el cambio. <i>Subsequently re-training will be carried out to the supervision of Quality, Production and Industrial Cleaning according to the change.</i>	AC: 03/2019 MP: 04/2019 CA: 03/2019 PM: 04/2019	15/03/2019	SI	Dr. Oscar A. D'Amico Jefe de Servicio Matrícula 5428 L.P.U 12295584


ArreBeef S.A.
Dra. Viviana B. Restovich
Gerencia de Calidad
Bioquímica - 4594
Firma y aclaración de la empresa

Firma y aclaración del Supervisor Regional


Dr LISANDRO TABOSSI
LPU 28271753
SENASA

"OFFICIAL VERIFICATION FORM OF FINDINGS / OBSERVATIONS OF FOREIGN AUDITS"

COMPANY: Exportaciones Agroindustriales Argentins S.A.

OFICIAL NUMBER: 2520

ADDRESS: Ruta Nac. N° 5, Km 598,2

CITY/PROVINCE: Santa Rosa / La Pampa

COUNTRY: Argentina

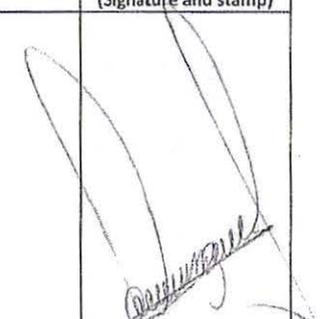
ACTIVITY: Ciclo I y Ciclo II.

PRODUCTS: Chilled and Frozen
Boneless Beef

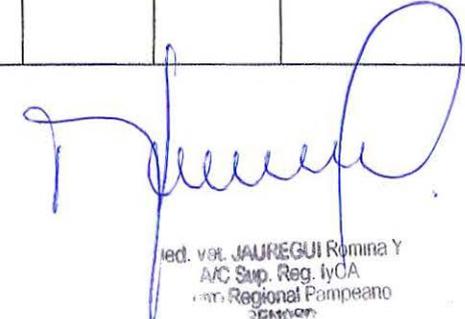
INSPECCION SERVICE CHIEF: M.V.
Nicolas Manzanel

REGIONAL SUPERVISOR: M.V. Romina
JAUREGUI

DATE: 07/03/2019

N°	FINDING / OBSERVATION	CORRECTIVE ACTION	PREVENTIVE ACTIONS	DATE OF CORRECTION	DATE OF VERIFICATION	FULFILLMENT	OFICIAL VERIFICATION (Signature and stamp)
41/51	The FSIS auditors observed beaded condensate over exposed product in the production areas. The auditors did not observe any direct product contamination.	The difference in temperature that occurs when warm and freshly washed cattle enter the oreo sector with a T ° of 5 ° C, produces a thermal imbalance that generates steam. Corrective measures were taken covering the equipment of the oreo and lung lung sector with prfv material generating a collection area of the possible excess of condensation coming from the refrigeration equipment. Air extractors will be placed in the pre-chilling area to help remove any ambient humidity. Water pipes was covered in clean zone of the slaughter area. Air extractors will be placed in the clean zone of the slaughter area to help remove any eventual humidity. Servicio Inpeccion Veterinaria (SIV): SIV verified that the establishment evaluate the causes of the condensation and has taken appropriate corrective actions to prevent it. SIV verified that the establishment maintains the surfaces where it is likely to condense, under sanitary conditions, as those surfaces that are in contact with the product, indicating to the establishment to include them in the sampling plan of hygiene indicators.	A change was made in the operation of the cooling equipment by shortening the periods of defrosting of the evaporator equipment, which facilitates the removal of moisture from the sector.	6/28/2019	6/28/2019	YES	 M.V. NICOLAS MANZANEL Veterinario - Jefe de Servicio M.P. 1072 LPU 31.482.096


M.V. GONZALO J. OCHOA
GERENTE DE
ASEGURAMIENTO DE LA CALIDAD
SOCIEDAD ANONIMA CARNES PAMPEANAS S.A.


M.V. ROMINA JAUREGUI
A/C Sup. Reg. IyCA
Regional Pampeano

"PLANILLA DE VERIFICACION OFICIAL DE HALLAZGOS / OBSERVACIONES DE AUDITORIAS EXTRANJERAS"

RAZON SOCIAL: Exportaciones Agroindustriales Argentins S.A.

NUMERO OFICIAL: 2520

DIRECCION: Ruta Nac. N° 5, Km 598,2

CIUDAD/PROVINCIA: Santa Rosa / La Pampa

PAIS: Argentina

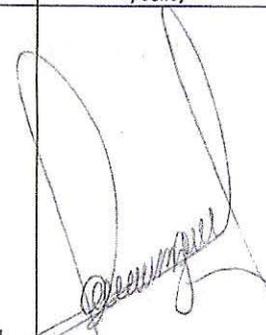
ACTIVIDAD: Ciclo I y Ciclo II.

PRODUCTOS SOLICITADOS: Carne Vacuna deshuesada refrigerada y/o congelada.

JEFE DE SERVICIO DE INSPECCION:
M.V. Nicolas Manzanel

SUPERVISOR REGIONAL: M.V. Romina JAUREGUI

FECHA DE INSPECCION: 07/03/2019

N°	HALLAZGO / OBSERVACION	ACCION CORRECTIVA	MEDIDAS PREVENTIVAS	FECHA DE CORRECCION	FECHA DE VERIFICACION	CUMPLE	VERIFICACION OFICIAL (Firma y Sello)
41/51	Los auditores del FSIS observaron gotas de condensación sobre el producto expuesto en las áreas de producción. Los auditores no observaron ninguna contaminación directa del producto.	La diferencia de temperatura que se produce cuando ingresan las reses calientes y recientemente lavadas, al sector de oreo con una T° de 9° C, produce un desbalance térmico que genera vapor. -Se tomaron medidas correctivas recubriendo los equipos del sector de oreo y pulmón de oreo con material de priv generando un área de recolección del eventual exceso de condensación proveniente de los equipos de refrigeración. -Se colocaran extractores de aire en la zona de oreo para ayudar retirar la eventual humedad ambiente. -Se recubrió cañería de agua en zona limpia de la sala de faena. Se colocaran extractores de aire en la zona de limpia de sala e faena para ayudar retirar la eventual humedad ambiente.	Se realizó un cambio en la operación de los equipos de enfriamiento al acortar los periodos de descongelado de serpentinas de los equipos evaporadores lo que facilita el retiro de humedad del sector.	28/06/2019	28/06/2019	SI	 M.V. NICOLAS MANZANEL Veterinario - Jefe de Servicio M.P. 1072 L.P.U 31.482.096

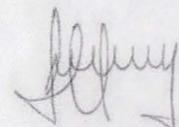
M.V. GONZALO J. OCHOA
GERENTE DE
ASEGURAMIENTO DE LA CALIDAD
SOCIEDAD ANONIMA CARNES PAMPEANAS S.A.

led. rol. JAUREGUI Romina Y
AC Sup. Reg. IyCA
Pro Regional Pampeano
SENASA

“PLANILLA DE VERIFICACION OFICIAL DE HALLAZGOS / OBSERVACIONES DE AUDITORIAS EXTRANJERAS”

Razón Social: s SAIEP S.A
Número Oficial: 4555
Dirección: 101 Km 70
Ciudad/Provincia: Speluzzi/La Pampa
País: Argentina

Actividad: I-A/LI-A/LI-E/XII/XXXIII/LIH20A/II/LI-G/LXIV
Productos Solicitados: Carne Bovina sin hueso Congelada/Enfriada
Jefe de Servicio de Inspección: Dra. Belen Schiaffino
Supervisor Regional: Dra Romina Jauregui
Fecha de Inspección: 06/03/19

N°	HALLAZGOS/ OBSERVACION	ACCION CORRECTIVA	MEDIDAS PREVENTIVAS	F. DE CORRECCION	F. DE VERIFICACION	CUMPLE	VERIFICACION OFICIAL (Firma y Sello)
39/51	Se observaron orificios en el techo que se encuentran sobre los productos expuestos y las superficies en contacto con los alimentos en las áreas de producción. Los auditores no observaron ninguna contaminación directa del producto.	Se retiraron los caños fuera de uso y se comenzaron a tapar los agujeros sin sellar (cañerías) y se taparon orificios de caños colocados el día 15/03/19. Se repasaron todas las perforaciones pequeñas que se encontraban en paneles, fecha de finalización 30/04/2019.	Se comenzó a realizar control de superficies de paneles y techo en el monitoreo preoperacional.	30/04/19	10/05/2019	SI Se realizó el seguimiento del cumplimiento de la empresa	 SENASA Vet. Cecilia Belén Schiaffino M.R. 0938 Jefe de Servicio

FEDERICO MUÑIZ
 GERENTE DE PLANTA
 S.A.I.E.P.

Firma y Sello de La Empresa

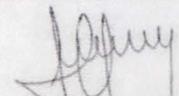
Vet. Vet. JAUREGUI Romina y
 A/C Sup. Reg. IyCA
 Centro Regional Pampeano
 SENASA

Firma y Sello del Supervisor Regional

“OFFICIAL VERIFICATION FORM OF FINDINGS / OBSERVATIONS OF FOREIGN AUDITS”

Company: SAIEP S.A.
Official Number: 4555
Address: 101 Km 70
City/Province: Speluzzi/La Pampa
Country: Argentina

Activity: I-A/LI-A/LI-E/XII/XXXIII/LIH20A/II/LI-G/LXIV
Products: Chilled and Frozen Boneless Beef
Inspection service chief: Dra. Belen Schiaffino
Supervisor Regional Supervisor: Dra Romina Jauregui
Inspection Date: 06/03/19

N°	HALLAZGOS/ OBSERVACION	ACCION CORRECTIVA	MEDIDAS PREVENTIVAS	F. DE CORRECCION	F. DE VERIFICACION	CUMPLE	VERIFICACION OFICIAL (Firma y Sello)
39/51	The FSIS auditors observed numerous gaps between the ceiling and protruding metal bars holding attached structures in the ceiling above exposed products and food contact surfaces in the production areas. The auditors did not observe any direct product contamination	The bars were removed out of use and began to cover the unsealed holes (pipes) and holes of pipes placed on 03/15/19. All small perforations that were in panels were reviewed, ending date 04/30/19.	Control of panel and roof surfaces began in pre-operational monitoring.	04/30/19	05/10/2019	YES The compliance was monitored in detail	 SENASA Vet. Cecilia Belén Schiaffino M.P. 0938 Jefe de Servicio

FEDERICO MUÑOZ
 GERENTE DE PLANTA
 S.A.I.E.P.

Firma y Sello de La Empresa


 Vet. Romina Jauregui
 A/C Sup. Reg. IyCA
 Centro Regional Pampeano

Firma y Sello del Supervisor Regional



Argentine Republic - National Executive Power
2019 – Year of Exportation

Memorandum

Number: ME-2019-78504178-APN-DIYCPOA#SENASA

CITY OF BUENOS AIRES

Friday, August 30 2019

Reference: Service Order 01/2019 – Clarifying information for USA

TO: Rodrigo Lencina (DCRNOA#SENASA), Alfredo Hernan Isequilla (DCRP#SENASA), Marcelo Andrés Gorgo (DCRNEA#SENASA), Eduardo Ernesto Clapera (DCRPA#SENASA), Maria Valeria Vigliani (DCRCU#SENASA), Guillermo Raul Osmer (DCRM#SENASA), Oscar Ignacio Antille (DCRC#SENASA),

With copy to: Rosana Noemi Roller (DNIYCA#SENASA), Gustavo Adolfo Soto Kruse (DIYCPOA#SENASA), Flavia Ghigliazza (DIYCPOA#SENASA), Francisco Teodoro Guillermo Vinelli (DIYCPOA#SENASA),

To whom it may concern,

The following communication is issued to inform, through you, to the Veterinary Inspection Services (SIV), Area Supervisors, companies and establishments operators, and all those who request or are eligible to export products destined to United States that: *No company's personnel can perform any Official Inspection task.*

Yours sincerely,

Gustavo Adolfo Soto Kruse
Professional technician
Directorate for Safety and Quality of Products of Animal Origin
National Service for Agri-Food Health and Quality



Argentine Republic - National Executive Power
2019 – Year of Exportation

Letter

Number: NO-2019-79310921-APN-DNIYCA#SENASA

CITY OF BUENOS AIRES
Monday, September 2nd, 2019

Reference: NOTE TO FSIS-1. DNICA-1

TO: Miguel Donatelli (PRES#SENASA),

Copy to: Rosana Noemi Roller (DNIYCA#SENASA), Flavia Ghigliazza (DIYCPOA#SENASA),
Maria Florencia Venticinque (PRES#SENASA), Francisco Teodoro Guillermo Vinelli
(DIYCPOA#SENASA), Román Albanese (DIYCPOA#SENASA),

To whom it may concern,

I am pleased to contact you with information regarding the videoconference held on August 30, 2019 with FSIS/USDA officials to provide clarifications and additional information regarding the corrective measures sent by SENASA - Argentina on the official personnel hiring in establishments certified to export raw beef to the United States.

SENASA confirms that the 10 establishments that are currently certified to export to the United States have the necessary official staffing to guarantee inspection activities during the slaughter and processing of meat products.

In addition, we want to clarify that no personnel hired by the establishments will participate in any official inspection activity. Attached is SENASA's MEMORANDUM with this communication (ME-2019- 78504178-APN-DIYCPOA # SENASA).

Finally, this Agency guarantees that all establishments that request to be certified to export products to the United States, will be communicated to FSIS only when their official personnel staffing meets FSIS/USDA equivalence requirements.

Yours sincerely,

Gustavo Adolfo Soto Kruse
Professional technician
Directorate for Safety and Quality of Products of Animal Origin
National Service for Agri-Food Health and Quality

Jorge Dal Bianco
National Director
National Directorate for Agri -food Health and Quality
National Service for Agri-Food Health and Quality