



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

MAR 9 2004

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3/15/04

Dr. Jorge Amaya
Presidente
Servicio Nacional de Sanidad y Calidad Agroalimentaria
Secretaria de Agricultura, Ganaderia, Pesca y Alimentacion
Paseo Colon 367-Piso 9
1063 Buenos Aires
Argentina

Dear Dr. Amaya:

The Food Safety and Inspection Service has completed an enforcement audit of Argentina's meat inspection system. The audit was conducted from October 10 through November 7, 2003. Comments from Argentina have been included in the final report. Enclosed is a copy of the final audit report.

If you have any questions regarding the audit or need additional information, please contact me by telephone at 202-720-3781, by facsimile at 202-690-4040, or by email at sally.stratmoen@fsis.usda.gov.

Sincerely,

Sally Stratmoen
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc: Robert Hoff, Counselor, U.S. Embassy, Buenos Aires
Jose Molina, Agricultural Attaché, Embassy of Argentina
Linda Swacina, Deputy Administrator, FSIS
Jeanne Bailey, FAS Area Officer
David Young, ITP, FAS
Sally Stratmoen, Director, IES, OIA
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Amy Winton, State Department
Country File-Argentina (Audit Oct03)

FINAL

MAR 3 2004

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

October 10 through November 7, 2003

Food Safety and Inspection Service
United States Department of Agriculture

TABLE OF CONTENTS

1. INTRODUCTION
2. OBJECTIVE OF THE AUDIT
3. PROTOCOL
4. LEGAL BASIS FOR THE AUDIT
5. SUMMARY OF PREVIOUS AUDITS
6. MAIN FINDINGS
 - 6.1 Government Oversight
 - 6.2 Headquarters Audit
7. ESTABLISHMENT AUDITS
8. LABORATORY AUDITS
9. SANITATION CONTROLS
 - 9.1 SSOP
 - 9.2 Sanitation
10. ANIMAL DISEASE CONTROLS
11. SLAUGHTER/PROCESSING CONTROLS
 - 11.1 Humane Handling and Slaughter
 - 11.2 HACCP Implementation
 - 11.3 Testing for Generic *Escherichia coli*
 - 11.4 Testing for *Listeria Monocytogenes*
12. RESIDUE CONTROLS
13. ENFORCEMENT CONTROLS
 - 13.1 Daily Inspection
 - 13.2 Testing for *Salmonella*
 - 13.3 Species Verification
 - 13.4 Monthly Reviews
 - 13.5 Inspection System Controls
14. CLOSING MEETING
15. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

| | |
|-------------------|---|
| CCA | Central Competent Authority – Servicio Nacional de Sanidad y Calidad Agroalimentaria (SENASA) |
| DNFA | Dirección Nacional de Fiscalización Agroalimentaria |
| FSIS | Food Safety and Inspection Service |
| PR/HACCP | Pathogen Reduction/Hazard Analysis and Critical Control Point Systems |
| SSOP | Sanitation Standard Operating Procedures |
| <i>E. coli</i> | <i>Escherichia coli</i> |
| <i>Salmonella</i> | <i>Salmonella</i> species |
| NOID | Notice of Intent to Delist |

1. INTRODUCTION

The audit took place in Argentina from October 10 to November 7, 2003.

An opening meeting was held on October 10 in Buenos Aires with the Central Competent Authority (CCA). At this meeting, the lead auditor confirmed the objective and scope of the audit, the auditors' itinerary, and requested additional information needed to complete the audit of Argentina's meat inspection system.

The auditors were accompanied during the entire audit by representatives from the Servicio Nacional de Sanidad y Calidad Agroalimentaria (SENASA), a provincial area veterinarian, a representative from the U.S. embassy and/or a professional interpreter.

2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: All offices in the headquarters of SENASA with responsibilities related to the implementation of Argentina's meat inspection system, seven laboratories performing analytical testing on United States-destined product, and 24 beef slaughter, processing and cold storage establishments. In addition, the following individuals were interviewed: five provincial area veterinarians with oversight over establishments certified to export to the United States.

| | | | |
|--|------------------------------|----|--|
| SENASA Visits | Central | 10 | |
| | Provincial Area Veterinarian | 5 | |
| Residue Laboratories | | 7 | |
| Meat Slaughter and Processing Establishments | | 16 | |
| Meat Processing Establishments | | 5 | |
| Cold Storage Establishments | | 3 | |

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of the responsibilities and functions of five provincial area veterinarians in the provinces with establishments certified to export to the United States. The third part involved on-site visits to 24 establishments: 16

slaughter/processing establishments, five processing establishments, and three cold storage facilities. The fourth part involved visits to seven government and private laboratories conducting analyses of field samples for Argentina's national residue control program. No microbiological laboratories were visited during this audit.

Program effectiveness determinations of Argentina's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP), (2) animal disease controls, including humane handling and slaughter, (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point (HACCP) programs and a testing program for generic *Escherichia coli* (*E. coli*), (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Argentina's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditors evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditors also assessed how inspection services are carried out by Argentina and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

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

FSIS has not made any equivalence determinations for Argentina.

4. LEGAL BASIS FOR THE AUDIT

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

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

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at www.fsis.usda.gov/fo/tsc.

The following deficiencies, which were observed during the audit of the Argentine meat inspection system conducted in May 2002, were found to have been corrected by the time of the audit in March 2003:

- The HACCP plans had no critical control point (CCP) regarding fecal zero tolerance in seven of the audited establishments.
- Cross contamination was observed in five establishments.
- In five establishments, the hazard analysis in the HACCP plan was incomplete and there were no pre-shipment review records.
- In one establishment, there was no one trained in HACCP.

The following deficiencies, which were observed during the audit of the Argentine meat inspection system conducted in March 2003, were found to have been corrected by the time of this audit in October 2003:

- In 14 of 17 establishments audited, establishment-paid inspectors were performing inspection duties.
- In 14 out of 17 establishments, formal training regarding Pathogen Reduction and HACCP was lacking.
- In all 17 establishments, the government inspectors did not understand HACCP verification requirements.
- Five establishments were delisted for inhumane slaughter.
- Two establishments received a Notice of Intent to Delist (NOID) for inadequate implementation of HACCP.
- In two establishments, rain leakage in production and storage areas was observed. No product was affected.
- In four establishments, excessive condensation was observed. No product was affected.
- In five establishments, SSOPs were not adequately implemented.
- In those 15 establishments that had HACCP implementation deficiencies, records of verification activities by SENASA and records of validation of HACCP plans by the establishments were lacking.
- Argentina had ineffective enforcement controls over its certified establishments.

6. MAIN FINDINGS

6.1 Government Oversight

The Dirección Nacional de Fiscalización Agroalimentaria (DNFA) is the organizational unit within SENASA responsible for oversight of establishments that produce food products for both domestic consumption and for export. Within DNFA is the Dirección Fiscalización de Productos de Origen Animal (DFPOA), which has responsibility for food products of animal origin. Within DFPOA the responsibilities are organized under five major areas:

- Poultry
- Fisheries
- Red Meat Slaughter

- Processing
- Dairy and Honey

Each area has an individual assigned as “coordinator” with responsibility for overseeing all functions and activities related to that area. Establishments certified to export meat products to the United States are the responsibility of the coordinator for red meat slaughter or the coordinator for processing, depending upon the type of establishment involved. Processing includes cold storage facilities and warehouses. However, if a slaughter establishment includes processing operations in the same facility, it falls under the oversight of the red meat slaughter coordinator. The coordinators report to the Director of DFPOA. Under each coordinator, there are supervisors and provincial veterinarians. There is also a special assistant to the Director of DFPOA who oversees all activities involving establishments certified to export to the United States. This special assistant does not have any direct supervisory authority, but does work directly with the coordinators, supervisors, provincial area veterinarians, and inspectors-in-charge to ensure that all United States requirements are being properly implemented.

All supervisors are stationed in SENASA headquarters in Buenos Aires and have responsibility for oversight of inspectors in establishments in the State of Buenos Aires. There are five red meat slaughter supervisors, each of which has oversight over at least one establishment certified to export to the United States. There are 16 processing establishment supervisors, seven of which have oversight over at least one establishment certified to export to the United States.

The provincial area veterinarians have oversight over all establishments (poultry, fisheries, red meat slaughter, processing, and dairy and honey) that produce food of animal origin within their assigned geographic area. There are 14 provincial veterinarians that have red meat slaughter or processing facilities within their geographic area of responsibility. Five of these 14 have oversight over establishments that export meat products to the United States.

At the establishment level, there is a veterinary inspector-in-charge who has responsibility for overall inspection activities at that establishment. Under the veterinary inspector-in-charge are additional veterinary inspectors and auxiliary (lay) inspectors.

6.1.1 CCA Control Systems

6.1.2 Ultimate Control and Supervision

Control in both slaughter and processing establishments is accomplished by the veterinary inspector-in-charge. The veterinary-in-charge supervises additional veterinary inspectors and auxiliary (lay) inspectors.

The veterinary inspector-in-charge reports directly to a supervisor in Buenos Aires or provincial area veterinarian depending upon the geographic location of the establishment. Supervisors or provincial area veterinarians conduct the monthly supervisory reviews at each establishment certified to export to the United States.

6.1.3 Assignment of Competent, Qualified Inspectors

It is the responsibility of SENASA to ensure that all veterinary inspectors and auxiliary inspectors are employed and paid by DNFA. The auditors checked personnel and finance records at SENASA headquarters and staffing records at each establishment that was audited and verified all inspection personnel are employees of and paid by DNFA.

The Director of DNFA provided a complete history of the actions taken by SENASA to assure that all inspection in establishments certified to export meat products to the United States was conducted by government inspectors. During the April 2003 audit, the auditors found that in some slaughter establishments, establishment paid personnel were performing some auxiliary (lay) inspection duties. SENASA was informed that this was a violation of United States regulations and they were to immediately correct the problem or decertify any establishments in which this practice was being conducted. The situation was immediately corrected in all but two establishments. In one establishment, establishment paid personnel continued to perform auxiliary inspection duties until sometime in May 2003 and in the second establishment until sometime in June 2003.

The Director explained that at all times, all of the coordinators, supervisors, veterinary inspectors-in-charge, and veterinary inspectors were SENASA employees. He said the situation with establishments providing auxiliary inspectors only occurred in slaughter establishments and never in processing or cold storage facilities. Also, auxiliary inspectors do not make decisions on the disposition of product and they work under the direct supervision of a veterinary inspector. The Director said that as a result of this audit finding, as of September 26, all inspection staff in all establishments (domestic and export) are now paid by the government.

6.1.4 Authority and Responsibility to Enforce the Laws

SENASA has the legal authority and responsibility to enforce United States requirements. Each supervisor, provincial area veterinarian, veterinary inspector-in-charge, and establishment has copies of the regulations, circulars, and service orders which define the requirements, including United States requirements, they must meet.

Two of the 24 establishments received a NOID for SSOP and HACCP deficiencies.

6.1.5 Adequate Administrative and Technical Support

Argentina has adequate administrative and technical resources to support its meat inspection program.

6.2 Headquarters Audit

The auditors conducted a review of inspection system documents at SENASA headquarters in Buenos Aires and in the offices of Area Veterinarians for those provinces which have establishments certified to export meat products to the United States. The records review focused supervisory controls, training of staff, and enforcement actions and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States.
- Training records for inspectors and laboratory personnel.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sanitation, slaughter and processing inspection procedures and standards.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of criminal prosecution, consumer complaints, recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

No concerns arose as a result the examination of these documents. The auditors determined that Argentina had adequate oversight programs and practices, including enforcement capabilities, to ensure that United States meat inspection requirements were being implemented.

6.3.1 Audit of Regional and Local Inspection Sites

The Area Veterinarians for the following locations were interviewed and their inspection activities were audited.

- Santa Fe; Santa Fe Province (North)
- Rosario; Santa Fe Province (South)
- Santa Rosa ; La Pampa Province
- Cordoba; Cordoba Province
- Mendoza; Mendoza, San Juan and San Luis Provinces

The auditors determined that Argentina had adequate oversight programs and practices, including enforcement capability, to ensure that United States meat inspection requirements were being implemented.

7. ESTABLISHMENT AUDITS

The FSIS auditors visited a total of 24 establishments. Sixteen slaughter/processing establishments, five processing establishments and three cold storage establishments. No establishments were delisted by Argentine officials. Two establishments received a notice of intent to de-certify the establishment (NOID) for inadequate implementation of SSOP and HACCP requirements. These establishments may retain their certification for export to the United States provided that they correct all deficiencies noted during the audit within 30 days of the date the establishment was reviewed.

One cold storage establishment was required to take immediate corrective action to repair broken and loose wall panels in the shipping and receiving area.

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

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States requirements.

No microbiology laboratories were audited.

Residue laboratory audits focus on sample handling, sampling frequency, timely analysis data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and corrective actions.

The following residue laboratories were reviewed:

1. SENASA Reference Laboratory
Martinez (C.P. 1640)
Province: Buenos Aires

2. Laboratorio Central Services Analiticos
Universidad Nacional del Litoral
(3000) Santa Fe
Province: Santa Fe

3. Laboratorio Litoral S.A
Rosario
Province: Santa Fe

4. Food Science Laboratory
Buenos Aires
Province: Buenos Aires

5. Xenobiotics Laboratory
Buenos Aires
Province: Buenos Aires

6. Laboratorio Bioquimico Dres Fueyo
Casilda 2170
Province: Santa Fe

7. Lyca Laboratory
Buenos Aires
Province: Buenos Aires

No deficiencies were noted.

9. SANITATION CONTROLS

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

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

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

9.1 SSOP

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

In one establishment:

- Dripping condensate, from overhead exhaust system and ceilings that were not cleaned/sanitized daily, was falling onto edible product in the tripe cooking room.
- Several sanitizers were not maintained at the required temperature (82C) in the boning and slaughter rooms.

In a second establishment:

- The roof in several areas of the boning room had peeling and flaking paint, as well as small areas of rust. No product was affected.
- One work table that was declared ready for use had residue from the previous day's operation on the underside. No product was affected.

9.2 Sanitation

The following deficiencies were noted.

In one establishment:

- One outside door in the hallway leading to product coolers was not completely sealed and one live insect was observed in the hall way. No product was present in the area. The door had been scheduled for repair.
- The same establishment had a 1.5 PPM limit on the chlorination of water from of private wells. The colorimeter used to verify the concentration could

measure only up to 1.5PPM. It was not possible to measure the level of chlorine above 1.5 PPM.

In a second establishment:

- In the shipping and receiving area, there were a few wall panels that were loose and there were small holes through the wall to the outside area.
- In the same area, coverings were broken at numerous places and a build-up of dust or debris was observed in the open spaces between walls and broken coverings.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product.

The auditors determined that Argentina's inspection system had adequate controls in place. No deficiencies were noted.

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

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditors reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; post-mortem inspection and disposition procedures; ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

11.1 HACCP Implementation.

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

The HACCP programs were reviewed during the on-site audits of the 21 establishments required to implement HACCP. Nineteen establishments had adequately implemented the HACCP requirements. Two establishments had HACCP deficiencies related to monitoring, verification and validation, and documentation as follows.

In one establishment:

- The results of multiple CCPs were averaged to provide a single measurement of the CCPs. For example, during monitoring of CCPs in the carcass chiller, seven temperature readings were taken at different locations but an average temperature was noted.
- Records of the corrective actions taken in response to a deviation from a critical limit were not adequately documenting the preventive measures. For example, there were no records to indicate that the cause of the deviation was eliminated, that the CCP was brought under control after corrective action was taken, and that measures to prevent recurrence were established.

In a second establishment:

- The HACCP plan designated the presence of ingesta and feces on offal (livers, kidneys, tails, and tongues in the offal room) as a CCP. However, only liver checks were being recorded in the monitoring and verification logs. Offal check records for remaining offal were not being documented.
- The HACCP plan stated the verification frequency but did not define the sample size.
- The verification records for livers were not properly documented.

11.2 Testing for Generic *E. coli*

Argentina has adopted the FSIS regulatory requirements for generic *E. coli* testing.

Sixteen of the 24 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in all 16 of the slaughter establishments.

11.2 Testing for *Listeria monocytogenes*

None of the establishments audited were producing ready-to-eat products for export to the United States. Therefore, the HACCP plans in these establishments did not need to be reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditors reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

No deficiencies were noted.

Argentina's National Residue Testing Plan for 2003 was being followed and was on schedule.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

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

13.2 Testing for *Salmonella*

Argentina has adopted the FSIS regulatory requirements for testing for *Salmonella*.

Sixteen of the 24 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for *Salmonella* was properly conducted in all of the 16 establishments.

13.3 Species Verification

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

13.4 Monthly Reviews

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

13.5 Inspection System Controls

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

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

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

The following deficiencies were observed:

16. ATTACHMENTS

Individual Foreign Laboratory Audit Forms
Individual Foreign Establishment Audit Forms
Foreign Country Response to Draft Final Audit Report

FOREIGN COUNTRY LABORATORY REVIEW

CHEMICA ENGINEERING DEPT.
NATIONAL LITORAL UNIVERSITY

FOREIGN GOVT. AGENCY
SENASA
ARGENTINA

CITY & COUNTRY
SANTA FE
ARGENTINA

ADDRESS OF LABORATORY
SANTIAGO del ESTRO 2829

NAME OF REVIEWER

NAME OF FOREIGN OFFICIAL
DR. HORACIO BEL DOMINICO

| Residue Code/Name | | | 402 | 404 | 406 | | | | | | | | | |
|------------------------------|------------------------------|--------|-----|-----|-----|--|--|--|--|--|------|--|--|--|
| SAMPLING PROCEDURES | REVIEW ITEMS | ITEM # | | | | | | | | | | | | |
| | Sample Handling | 01 | A | A | A | | | | | | | | | |
| | Sampling Frequency | 02 | A | A | A | | | | | | | | | |
| | Timely Analyses | 03 | A | A | A | | | | | | | | | |
| | Compositing Procedure | 04 | N/A | N/A | N/A | | | | | | | | | |
| | Interpret Comp Data | 05 | A | A | A | | | | | | | | | |
| Data Reporting | 06 | A | A | A | | | | | | | | | | |
| ANALYTICAL PROCEDURES | Acceptable Method | 07 | A | A | A | | | | | | | | | |
| | Correct Tissue(s) | 08 | A | A | A | | | | | | | | | |
| | Equipment Operation | 09 | A | A | A | | | | | | | | | |
| | Instrument Printouts | 10 | A | A | A | | | | | | | | | |
| QUALITY ASSURANCE PROCEDURES | Minimum Detection Levels | 11 | A | A | A | | | | | | | | | |
| | Recovery Frequency | 12 | A | A | A | | | | | | | | | |
| | Percent Recovery | 13 | A | A | A | | | | | | | | | |
| | Check Sample Frequency | 14 | A | A | A | | | | | | | | | |
| | All analyst w/Check Samples | 15 | A | A | A | | | | | | | | | |
| | Corrective Actions | 16 | A | A | A | | | | | | | | | |
| International Check Samples | 17 | A | A | A | | | | | | | | | | |
| REVIEW | Corrected Prior Deficiencies | 18 | N/A | N/A | N/A | | | | | | | | | |
| OTHER REVIEW | | 19 | | | | | | | | | | | | |
| | | 20 | | | | | | | | | | | | |
| SIGNATURE OF REVIEWER | | | | | | | | | | | DATE | | | |

Only heavy metals 402 (Hg)
404 (Pb)
406 (Cd)

FOREIGN COUNTRY LABORATORY REVIEW

REVIEW DATE

10.16.03

NAME OF FOREIGN LABORATORY

LITORAL S.A
 LABORATORIO

FOREIGN GOVT AGENCY

GOVT. OF ARGENTINA
 SRNESA

CITY & COUNTRY

BAJADA SALADILLO S/N
 ROSARIO

ADDRESS OF LABORATORY

VILLA GOBERNADOR GALVEZ (2124)
 Dcia. de, SANTA FE

NAME OF REVIEWER

DR. B. P. Dey

NAME OF FOREIGN OFFICIAL

DR. FABIAN PIOTTO
 DIRECTOR

| Residue Code/Name | | | 100 | 200 | 500 | 600 | 800 | 900 | | | | | | |
|------------------------------|------------------------------|--------|-----|-----|-----|-----|-----|-----|--|--|--|--|--|--|
| SAMPLING PROCEDURES | REVIEW ITEMS | ITEM # | | | | | | | | | | | | |
| | Sample Handling | 01 | A | A | A | A | A | A | | | | | | |
| | Sampling Frequency | 02 | A | A | A | A | A | A | | | | | | |
| | Timely Analyses | 03 | A | A | A | A | A | A | | | | | | |
| | Compositing Procedure | 04 | N/A | N/A | N/A | N/A | N/A | N/A | | | | | | |
| | Interpret Comp Data | 05 | A | A | A | A | A | A | | | | | | |
| | Data Reporting | 06 | A | A | A | A | A | A | | | | | | |
| ANALYTICAL PROCEDURES | Acceptable Method | 07 | A | A | A | A | A | A | | | | | | |
| | Correct Tissue(s) | 08 | A | A | A | A | A | A | | | | | | |
| | Equipment Operation | 09 | A | A | A | A | A | A | | | | | | |
| | Instrument Printouts | 10 | A | A | A | A | A | A | | | | | | |
| QUALITY ASSURANCE PROCEDURES | Minimum Detection Levels | 11 | A | A | A | A | A | A | | | | | | |
| | Recovery Frequency | 12 | A | A | A | A | A | A | | | | | | |
| | Percent Recovery | 13 | A | A | A | A | A | A | | | | | | |
| | Check Sample Frequency | 14 | A | A | A | A | A | A | | | | | | |
| | All analyst w/Check Samples | 15 | A | A | A | A | A | A | | | | | | |
| | Corrective Actions | 16 | A | A | A | A | A | A | | | | | | |
| | International Check Samples | 17 | A | A | A | A | A | A | | | | | | |
| REVIEW | Corrected Prior Deficiencies | 18 | A | A | A | A | A | A | | | | | | |
| OTHER REVIEW | | 19 | A | A | A | A | A | A | | | | | | |
| | | 20 | | | | | | | | | | | | |

SIGNATURE OF REVIEWER

B. P. Dey

DATE

10/16/03

REVIEW DATE
 10.20.03

NAME OF FOREIGN LABORATORY
 FOOD SCIENCE LAB

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY
 SENASA
 ARGENTINA

CITY & COUNTRY
 BUENOS AIRES
 ARGENTINA

ADDRESS OF LABORATORY
 CONDARCO 1136

NAME OF REVIEWER
 DR. B.P. DEY

NAME OF FOREIGN OFFICIAL
 LIC. EDUARDO MATOS

| Residue Code/Name | | | 100 | 200 | 300 | 400 | 500 | 600 | 800 | 900 | | | | |
|------------------------------|------------------------------|--------|-----|-----|-----|-----|-----|-----|-----|-----|--|--|--|--|
| SAMPLING PROCEDURES | REVIEW ITEMS | ITEM # | | | | | | | | | | | | |
| | Sample Handling | 01 | A | A | A | A | A | A | A | A | | | | |
| | Sampling Frequency | 02 | A | A | A | A | A | A | A | A | | | | |
| | Timely Analyses | 03 | A | A | A | A | A | A | A | A | | | | |
| | Compositing Procedure | 04 | N/A | A | A | A | A | A | A | A | | | | |
| | Interpret Comp Data | 05 | A | A | A | A | A | A | A | A | | | | |
| | Data Reporting | 06 | A | A | A | A | A | A | A | A | | | | |
| ANALYTICAL PROCEDURES | Acceptable Method | 07 | A | A | A | A | A | A | A | A | | | | |
| | Correct Tissue(s) | 08 | A | A | A | A | A | A | A | A | | | | |
| | Equipment Operation | 09 | A | A | A | A | A | A | A | A | | | | |
| | Instrument Printouts | 10 | A | A | A | A | A | A | A | A | | | | |
| QUALITY ASSURANCE PROCEDURES | Minimum Detection Levels | 11 | A | A | A | A | A | A | A | A | | | | |
| | Recovery Frequency | 12 | A | A | A | A | A | A | A | A | | | | |
| | Percent Recovery | 13 | A | A | A | A | A | A | A | A | | | | |
| | Check Sample Frequency | 14 | A | A | A | A | A | A | A | A | | | | |
| | All analyst w/Check Samples | 15 | A | A | A | A | A | A | A | A | | | | |
| | Corrective Actions | 16 | A | A | A | A | A | A | A | A | | | | |
| | International Check Samples | 17 | A | A | A | A | A | A | A | A | | | | |
| REVIEW | Corrected Prior Deficiencies | 18 | A | A | A | A | A | A | A | A | | | | |
| OTHER REVIEW | | 19 | | | | | | | | | | | | |
| | | 20 | | | | | | | | | | | | |

SIGNATURE OF REVIEWER

DATE

REVIEW DATE

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

LYCA

FOREIGN GOV'T AGENCY
 SENESA
 ARGENTINA

CITY & COUNTRY
 BUENOS AIRES
 ARGENTINA

ADDRESS OF LABORATORY
 NIZA 1769
 BUENOS AIRES, ARGENTINA

NAME OF REVIEWER
 B. P. Dey

NAME OF FOREIGN OFFICIAL
 Lic. NORA LAVALLE, DIRECTOR TECNICA

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

SIGNATURE OF REVIEWER

B. P. Dey

DATE

10/22/03

REVIEW DATE
 10.21.03
 10.22.03

NAME OF FOREIGN LABORATORY
 XENOBIOTICS

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 SENASA
 ARGENTINA

CITY & COUNTRY
 BUENOS AIRES
 ARGENTINA

ADDRESS OF LABORATORY
 ALBARELLOS 2627
 CAPITAL FEDERAL

NAME OF REVIEWER

NAME OF FOREIGN OFFICIAL

| Residue Code/Name | | | 100 | 200 | 300 | 400 | 500 | 600 | 700 | 800 | 900 | | | | |
|------------------------------|------------------------------|--------|-----------------|--------|-----|-----|-----|-----|-----|-----|-----|---|--|--|--|
| SAMPLING PROCEDURES | REVIEW ITEMS | ITEM # | EVALUATION CODE | | | | | | | | | | | | |
| | Sample Handling | 01 | A | A | A | A | A | A | A | A | A | A | | | |
| | Sampling Frequency | 02 | A | A | A | A | A | A | A | A | A | A | | | |
| | Timely Analyses | 03 | A | A | A | A | A | A | A | A | A | A | | | |
| | Compositing Procedure | 04 | N/A | A | A | A | A | A | A | A | A | A | | | |
| | Interpret Comp Data | 05 | A | A | A | A | A | A | A | A | A | A | | | |
| | Data Reporting | 06 | A | A | A | A | A | A | A | A | A | | | | |
| ANALYTICAL PROCEDURES | Acceptable Method | 07 | A | A | A | A | A | A | A | A | A | | | | |
| | Correct Tissue(s) | 08 | A | A | A | A | A | A | A | A | A | | | | |
| | Equipment Operation | 09 | A | A | A | A | A | A | A | A | A | | | | |
| | Instrument Printouts | 10 | A | A | A | A | A | A | A | A | A | | | | |
| QUALITY ASSURANCE PROCEDURES | Minimum Detection Levels | 11 | A | A | A | A | A | A | A | A | A | | | | |
| | Recovery Frequency | 12 | A | A | A | A | A | A | A | A | A | | | | |
| | Percent Recovery | 13 | A | A | A | A | A | A | A | A | A | | | | |
| | Check Sample Frequency | 14 | A | A | A | A | A | A | A | A | A | | | | |
| | All analyst w/Check Samples | 15 | A | A | A | A | A | A | A | A | A | X | | | |
| | Corrective Actions | 16 | A | A | A | A | A | A | A | A | A | A | | | |
| | International Check Samples | 17 | A | A | A | A | A | A | A | A | A | A | | | |
| REVIEW | Corrected Prior Deficiencies | 18 | N/A | —————→ | | | | | | | | | | | |
| OTHER REVIEW | | 19 | N/A | —————→ | | | | | | | | | | | |
| | | 20 | | | | | | | | | | | | | |

SIGNATURE OF REVIEWER

Porter 10/22/03

DATE

U.S. DEPARTMENT OF AGRICULTURE
 FOOD SAFETY AND INSPECTION SERVICE
 INTERNATIONAL PROGRAMS
FOREIGN COUNTRY LABORATORY REVIEW

REVIEW DATE
 10.25.03

NAME OF FOREIGN LABORATORY
 LABORATORIO BIOQUIMICO
 DRES. FUEYO
 SENASA NTO. 4017

FOREIGN GOV'T AGENCY
 SENASA
 ARGENTINA

CITY & COUNTRY
 CASILDA 2170
 ARGENTINA

ADDRESS OF LABORATORY
 R. de Escalado 2323

NAME OF REVIEWER
 DR. B. P. DEY

NAME OF FOREIGN OFFICIAL
 DR. HECTOR J. FUEYO

| Residue Code/Name | | Item # | EVALUATION CODE | 200 | | | | | | | | | | | | | | | | |
|------------------------------|------------------------------|--------|-----------------|-----|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
| SAMPLING PROCEDURES | REVIEW ITEMS | | | | | | | | | | | | | | | | | | | |
| | Sample Handling | 01 | A | | | | | | | | | | | | | | | | | |
| | Sampling Frequency | 02 | A | | | | | | | | | | | | | | | | | |
| | Timely Analyses | 03 | A | | | | | | | | | | | | | | | | | |
| | Compositing Procedure | 04 | N/A | | | | | | | | | | | | | | | | | |
| | Interpret Comp Data | 05 | N/A | | | | | | | | | | | | | | | | | |
| Data Reporting | 06 | A | | | | | | | | | | | | | | | | | | |
| ANALYTICAL PROCEDURES | Acceptable Method | 07 | A | | | | | | | | | | | | | | | | | |
| | Correct Tissue(s) | 08 | A | | | | | | | | | | | | | | | | | |
| | Equipment Operation | 09 | A | | | | | | | | | | | | | | | | | |
| | Instrument Printouts | 10 | A | | | | | | | | | | | | | | | | | |
| QUALITY ASSURANCE PROCEDURES | Minimum Detection Levels | 11 | A | | | | | | | | | | | | | | | | | |
| | Recovery Frequency | 12 | A | | | | | | | | | | | | | | | | | |
| | Percent Recovery | 13 | N/A * | | | | | | | | | | | | | | | | | |
| | Check Sample Frequency | 14 | A | | | | | | | | | | | | | | | | | |
| | All analyst w/Check Samples | 15 | A | | | | | | | | | | | | | | | | | |
| | Corrective Actions | 16 | A | | | | | | | | | | | | | | | | | |
| | International Check Samples | 17 | N/A | | | | | | | | | | | | | | | | | |
| REVIEW | Corrected Prior Deficiencies | 18 | | | | | | | | | | | | | | | | | | |
| OTHER REVIEW | | 19 | | | | | | | | | | | | | | | | | | |
| | | 20 | | | | | | | | | | | | | | | | | | |

SIGNATURE OF REVIEWER

DATE

* Screen Test. Not applicable

REVIEW DATE

10/14/03

NAME OF FOREIGN LABORATORY

SENASA
 REFERENCE LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY
 SECRETARIA DE AGRICULTURA
 SENASA

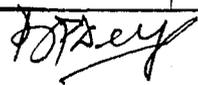
CITY & COUNTRY
 MARTINEZ
 ARGENTINA

ADDRESS OF LABORATORY
 SR A. FLEMING 1653
 MARTINEZ (CP 1640)

NAME OF REVIEWER
 DR. B. P. DEY

NAME OF FOREIGN OFFICIAL
 DR. VERONICA MARIA TORRES LEEDHAM, DIRECTOR

| Residue Code/Name | | | 100 | 200 | 300 | 400 | 500 | 600 | 800 | 900 | |
|------------------------------|------------------------------|--------|-------|-----|-----|-----|-----|-----|-----|-----|--|
| SAMPLING PROCEDURES | REVIEW ITEMS | ITEM # | | | | | | | | | |
| | Sample Handling | 01 | A | A | A | A | A | A | A | A | |
| | Sampling Frequency | 02 | A | A | A | A | A | A | A | A | |
| | Timely Analyses | 03 | A | A | A | A | A | A | A | N | |
| | Compositing Procedure | 04 | N/A → | | | | | | | | |
| | Interpret Comp Data | 05 | A | A | A | A | A | A | A | A | |
| | Data Reporting | 06 | A | A | A | A | A | A | A | A | |
| ANALYTICAL PROCEDURES | ACCEPTABLE METHOD | 07 | A | A | A | A | A | A | A | A | |
| | Correct Tissue(s) | 08 | A | A | A | A | A | A | A | A | |
| | Equipment Operation | 09 | A | A | A | A | A | A | A | A | |
| | Instrument Printouts | 10 | A | A | A | A | A | A | A | A | |
| QUALITY ASSURANCE PROCEDURES | Minimum Detection Levels | 11 | A | A | A | A | A | A | A | A | |
| | Recovery Frequency | 12 | A | A | A | A | A | A | A | A | |
| | Percent Recovery | 13 | A | A | A | A | A | A | A | A | |
| | Check Sample Frequency | 14 | A | A | A | A | A | A | A | A | |
| | All analyst w/Check Samples | 15 | A | A | A | A | A | A | A | A | |
| | Corrective Actions | 16 | A | A | A | A | A | A | A | A | |
| | International Check Samples | 17 | A | A | A | A | A | A | A | A | |
| REVIEW | Corrected Prior Deficiencies | 18 | N/A → | | | | | | | | |
| OTHER REVIEW | | 19 | | | | | | | | | |
| | | 20 | | | | | | | | | |

SIGNATURE OF REVIEWER


DATE
 10/14/03

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|---|--|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Swift Armour S.A. Rosario, Santa Fe | 2. AUDIT DATE 10/21/03 | 3. ESTABLISHMENT NO. 13 | 4. NAME OF COUNTRY ARGENTINA |
| | 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation. | | 36. Export | |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | |
| 13. Daily records document item 10, 11 and 12 above. | | 39. Establishment Construction/Maintenance | |
| 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/AQU/Park Skins/Moisture) | | 54. Ante Mortem Inspection | |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | |
| 27. Written Procedures | | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | | 56. European Community Directives | O |
| 29. Records | | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|---|---------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Swift Armour S.A. Pilar, Buenos Aires | 2. AUDIT DATE 11/03/03 | 3. ESTABLISHMENT NO. 152 | 4. NAME OF COUNTRY ARGENTINA |
| 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

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

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|--|---------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Finexcor S.A. Nelson, Santa Fe | 2. AUDIT DATE 10/22/03 | 3. ESTABLISHMENT NO. 249 | 4. NAME OF COUNTRY ARGENTINA |
| 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|--|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | X |
| 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. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

Foreign Establishment Audit Checklist

| | | | |
|---|---------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION FRIAR S.A. Desvio Arijan Santa Fe | 2. AUDIT DATE 10/23/03 | 3. ESTABLISHMENT NO. 267 | 4. NAME OF COUNTRY ARGENTINA |
| 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | O |
| 8. Records documenting implementation. | | 34. Species Testing | O |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | O |
| 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 . | O | 41. Ventilation | |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions. | O | 42. Plumbing and Sewage | |
| 16. Records documenting implementation and monitoring of the HACCP plan. | O | 43. Water Supply | |
| 17. The HACCP plan is signed and dated by the responsible establishment individual. | O | 44. Dressing Rooms/Lavatories | |
| Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements | | 45. Equipment and Utensils | |
| 18. Monitoring of HACCP plan. | O | 46. Sanitary Operations | |
| 19. Verification and validation of HACCP plan. | O | 47. Employee Hygiene | |
| 20. Corrective action written in HACCP plan. | O | 48. Condemned Product Control | |
| 21. Reassessed adequacy of the HACCP plan. | O | Part F - Inspection Requirements | |
| 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. | O | 49. Government Staffing | |
| Part C - Economic / Wholesomeness | | 50. Daily Inspection Coverage | |
| 23. Labeling - Product Standards | O | 51. Enforcement | |
| 24. Labeling - Net Weights | | 52. Humane Handling | O |
| 25. General Labeling | | 53. Animal Identification | O |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture) | O | 54. Ante Mortem Inspection | O |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | O |
| 27. Written Procedures | O | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | O | 56. European Community Directives | O |
| 29. Records | O | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | O | 59. | |
| 31. Reassessment | O | | |
| 32. Written Assurance | O | | |

Foreign Establishment Audit Checklist

| | | | |
|--|---------------------------|--|---|
| 1. ESTABLISHMENT NAME AND LOCATION Friar S.A. Santa Fe | 2. AUDIT DATE 10/28/03 | 3. ESTABLISHMENT NO. 1311 | 4. NAME OF COUNTRY ARGENTINA |
| | | 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | O |
| 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 | O |
| 25. General Labeling | | 53. Animal Identification | O |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture) | | 54. Ante Mortem Inspection | O |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | O |
| 27. Written Procedures | O | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | O | 56. European Community Directives | O |
| 29. Records | O | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | O | 59. | |
| 31. Reassessment | O | | |
| 32. Written Assurance | O | | |

Foreign Establishment Audit Checklist

| | | | |
|--|---------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Cepa S.A. Venado Tuerto Santa Fe | 2. AUDIT DATE 10/16/03 | 3. ESTABLISHMENT NO. 1373 | 4. NAME OF COUNTRY ARGENTINA |
| 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation. | | 36. Export | |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | |
| 13. Daily records document item 10, 11 and 12 above. | | 39. Establishment Construction/Maintenance | |
| 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. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|--|--|------------------------------|---|
| 1. ESTABLISHMENT NAME AND LOCATION Rioplátense General Pacheco Buenos Aires | 2. AUDIT DATE 10/15/03 | 3. ESTABLISHMENT NO. 1920 | 4. NAME OF COUNTRY ARGENTINA |
| | 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation. | | 36. Export | |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | |
| 13. Daily records document item 10, 11 and 12 above. | | 39. Establishment Construction/Maintenance | |
| 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/Park Skins/Moisture) | | 54. Ante Mortem Inspection | |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | |
| 27. Written Procedures | | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | | 56. European Community Directives | O |
| 29. Records | | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

Foreign Establishment Audit Checklist

| | | | |
|--|---------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Friar S.A. Reconquista, Santa Fe | 2. AUDIT DATE 10/30/03 | 3. ESTABLISHMENT NO. 1970 | 4. NAME OF COUNTRY ARGENTINA |
| 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

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

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|--|---------------------------|--|---|
| 1. ESTABLISHMENT NAME AND LOCATION Frigorifico Gorina S.A.I.C. Gorina, Buenos Aires | 2. AUDIT DATE 10/27/03 | 3. ESTABLISHMENT NO. 2025 | 4. NAME OF COUNTRY ARGENTINA |
| | | 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation. | | 36. Export | |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration. | 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. | X | 49. Government Staffing | |
| Part C - Economic / Wholesomeness | | 50. Daily Inspection Coverage | |
| 23. Labeling - Product Standards | | 51. Enforcement | X |
| 24. Labeling - Net Weights | | 52. Humane Handling | |
| 25. General Labeling | | 53. Animal Identification | |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture) | | 54. Ante Mortem Inspection | |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | |
| 27. Written Procedures | | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | | 56. European Community Directives | O |
| 29. Records | | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. Notice of Intent to Delist | X |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

Foreign Establishment Audit Checklist

| | | | |
|---|---------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Finexcor S.A. Bernal, Buenos Aires | 2. AUDIT DATE 10/14/03 | 3. ESTABLISHMENT NO. 2062 | 4. NAME OF COUNTRY ARGENTINA |
| 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation. | | 36. Export | |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | |
| 13. Daily records document item 10, 11 and 12 above. | | 39. Establishment Construction/Maintenance | |
| 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/Park Skins/Moisture) | | 54. Ante Mortem Inspection | |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | |
| 27. Written Procedures | | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | | 56. European Community Directives | O |
| 29. Records | | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

Foreign Establishment Audit Checklist

| | | | |
|--|--|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Exportaciones Agroindustriales Argentinas S.A. Santa Rosa, La Pampa | 2. AUDIT DATE 11/04/03 | 3. ESTABLISHMENT NO. 2520 | 4. NAME OF COUNTRY ARGENTINA |
| | 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation 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. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

Foreign Establishment Audit Checklist

| | | | |
|--|---------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Surmar S.A. Capital Federal Buenos Aires | 2. AUDIT DATE 11/05/03 | 3. ESTABLISHMENT NO. 2685 | 4. NAME OF COUNTRY ARGENTINA |
| 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|---|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | O |
| 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 | O |
| 25. General Labeling | | 53. Animal Identification | O |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) | O | 54. Ante Mortem Inspection | O |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | O |
| 27. Written Procedures | O | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | O | 56. European Community Directives | O |
| 29. Records | O | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | O | 59. | |
| 31. Reassessment | O | | |
| 32. Written Assurance | O | | |

Foreign Establishment Audit Checklist

| | | | |
|---|--|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Campos Del Pilar S.A. Celle 15 # 18 entre 9 y 5 Parque Industrial Pilar, Buenos Aires | 2. AUDIT DATE 10/20/03 | 3. ESTABLISHMENT NO. 3062 | 4. NAME OF COUNTRY ARGENTINA |
| | 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | | Audit Results | Part D - Continued Economic Sampling | | Audit Results |
|--|--|---------------|---|--|---------------|
| 7. Written SSOP | | | 33. Scheduled Sample | | |
| 8. Records documenting implementation. | | | 34. Species Testing | | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | | 35. Residue | | O |
| 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 | | O |
| 25. General Labeling | | | 53. Animal Identification | | O |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture) | | | 54. Ante Mortem Inspection | | O |
| Part D - Sampling Generic E. coli Testing | | | 55. Post Mortem Inspection | | O |
| 27. Written Procedures | | O | Part G - Other Regulatory Oversight Requirements | | |
| 28. Sample Collection/Analysis | | O | 56. European Community Directives | | O |
| 29. Records | | O | 57. Monthly Review | | |
| Salmonella Performance Standards - Basic Requirements | | | 58. | | |
| 30. Corrective Actions | | O | 59. | | |
| 31. Reassessment | | O | | | |
| 32. Written Assurance | | O | | | |

Foreign Establishment Audit Checklist

| | | | |
|--|---------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION CTNA S.R.I. Pueblo Esther, Santa Fe | 2. AUDIT DATE 10/28/03 | 3. ESTABLISHMENT NO. 3540 | 4. NAME OF COUNTRY ARGENTINA |
| 5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM. | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

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

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|---|--|----------------------------|---|
| 1. ESTABLISHMENT NAME AND LOCATION Quickfood, S.A. Buenos Aires | 2. AUDIT DATE Oct. 15, 2003 | 3. ESTABLISHMENT NO. 18 | 4. NAME OF COUNTRY Argentina |
| | 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 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 | O |
| 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 | O |
| 25. General Labeling | | 53. Animal Identification | O |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) | | 54. Ante Mortem Inspection | O |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | O |
| 27. Written Procedures | O | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | O | 56. European Community Directives | O |
| 29. Records | O | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|---|-------------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Quickfood S.A. San Jorge Santa Fe | 2. AUDIT DATE Nov. 4, 2003 | 3. ESTABLISHMENT NO. 1014 | 4. NAME OF COUNTRY Argentina |
| 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 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 | O |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | O |
| 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. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|--|-------------------------------|--|---|
| 1. ESTABLISHMENT NAME AND LOCATION Eco Mirab Pilar Buenos Aires | 2. AUDIT DATE Oct. 22 2003 | 3. ESTABLISHMENT NO. 1067 | 4. NAME OF COUNTRY Argentina |
| | | 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | 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 | O |
| 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 | O |
| 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 | O |
| 25. General Labeling | | 53. Animal Identification | O |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) | | 54. Ante Mortem Inspection | O |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | O |
| 27. Written Procedures | O | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | O | 56. European Community Directives | O |
| 29. Records | O | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | O | 59. | |
| 31. Reassessment | O | | |
| 32. Written Assurance | O | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|--|--|------------------------------|---|
| 1. ESTABLISHMENT NAME AND LOCATION Quickfood S.A. Villa Mercedes San Luis | 2. AUDIT DATE Oct. 28, 2003 | 3. ESTABLISHMENT NO. 1113 | 4. NAME OF COUNTRY Argentina |
| | 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 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 SSOPs, including monitoring of implementation. | | 36. Export | O |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | O |
| 12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | |
| 13. Daily records document item 10, 11 and 12 above. | | 39. Establishment Construction/Maintenance | |
| Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements | | 40. Light | |
| 14. Developed and implemented a written HACCP plan. | | 41. Ventilation | |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions. | | 42. Plumbing and Sewage | |
| 16. Records documenting implementation and monitoring of the HACCP plan. | | 43. Water Supply | |
| 17. The HACCP plan is signed and dated by the responsible establishment individual. | | 44. Dressing Rooms/Lavatories | |
| Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements | | 45. Equipment and Utensils | |
| 18. Monitoring of HACCP plan. | | 46. Sanitary Operations | |
| 19. Verification and validation of HACCP plan. | | 47. Employee Hygiene | |
| 20. Corrective action written in HACCP plan. | | 48. Condemned Product Control | |
| 21. Reassessed adequacy of the HACCP plan. | | Part F - Inspection Requirements | |
| 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. | | 49. Government Staffing | |
| Part C - Economic / Wholesomeness | | 50. Daily Inspection Coverage | |
| 23. Labeling - Product Standards | | 51. Enforcement | |
| 24. Labeling - Net Weights | | 52. Humane Handling | |
| 25. General Labeling | | 53. Animal Identification | |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) | | 54. Ante Mortem Inspection | |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | |
| 27. Written Procedures | | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | | 56. European Community Directives | O |
| 29. Records | | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|---|--|------------------------------|---|
| 1. ESTABLISHMENT NAME AND LOCATION Rafaela Alimentos S.A. Casiida Santa Fe | 2. AUDIT DATE Nov. 3, 2003 | 3. ESTABLISHMENT NO. 1399 | 4. NAME OF COUNTRY Argentina |
| | 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 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 | O |
| 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. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|--|--------------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Sadowa S.A. Mar Del Plata Buenos Aires | 2. AUDIT DATE Oct. 20, 2003 | 3. ESTABLISHMENT NO. 1921 | 4. NAME OF COUNTRY Argentina |
| 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 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.

| | Audit Results | | Audit Results |
|--|---------------|---|---------------|
| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | | Part D - Continued Economic Sampling | |
| 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 | O |
| 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. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

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|--|--------------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Swift Armour, S.A. San Jose Entre Rios | 2. AUDIT DATE Oct. 23, 2003 | 3. ESTABLISHMENT NO. 1930 | 4. NAME OF COUNTRY Argentina |
| 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 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 | O |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | O |
| 12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | |
| 13. Daily records document item 10, 11 and 12 above. | | 39. Establishment Construction/Maintenance | |
| Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements | | 40. Light | |
| 14. Developed and implemented a written HACCP plan. | | 41. Ventilation | |
| 15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions. | | 42. Plumbing and Sewage | |
| 16. Records documenting implementation and monitoring of the HACCP plan. | | 43. Water Supply | |
| 17. The HACCP plan is signed and dated by the responsible establishment individual. | | 44. Dressing Rooms/Lavatories | |
| Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements | | 45. Equipment and Utensils | |
| 18. Monitoring of HACCP plan. | | 46. Sanitary Operations | |
| 19. Verification and validation of HACCP plan. | | 47. Employee Hygiene | |
| 20. Corrective action written in HACCP plan. | | 48. Condemned Product Control | |
| 21. Reassessed adequacy of the HACCP plan. | | Part F - Inspection Requirements | |
| 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. | | 49. Government Staffing | |
| Part C - Economic / Wholesomeness | | 50. Daily Inspection Coverage | |
| 23. Labeling - Product Standards | | 51. Enforcement | |
| 24. Labeling - Net Weights | | 52. Humane Handling | |
| 25. General Labeling | | 53. Animal Identification | |
| 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) | | 54. Ante Mortem Inspection | |
| Part D - Sampling Generic E. coli Testing | | 55. Post Mortem Inspection | |
| 27. Written Procedures | | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | | 56. European Community Directives | O |
| 29. Records | | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | X |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

| | | | |
|--|--------------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Estancias Del Sur Unquillo Cordoba | 2. AUDIT DATE Oct. 29, 2003 | 3. ESTABLISHMENT NO. 2065 | 4. NAME OF COUNTRY Argentina |
| 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT | |

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

| Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements | Audit Results | Part D - Continued Economic Sampling | Audit Results |
|--|---------------|--|---------------|
| 7. Written SSOP | | 33. Scheduled Sample | |
| 8. Records documenting implementation. | | 34. Species Testing | |
| 9. Signed and dated SSOP, by on-site or overall authority. | | 35. Residue | |
| Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements | | Part E - Other Requirements | |
| 10. Implementation of SSOP's, including monitoring of implementation. | X | 36. Export | |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | |
| 12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration. | | 38. Establishment Grounds and Pest Control | X |
| 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 | X |
| 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. | X | 46. Sanitary Operations | |
| 19. Verification and validation of HACCP plan. | X | 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 <i>E. coli</i> Testing | | 55. Post Mortem Inspection | |
| 27. Written Procedures | | Part G - Other Regulatory Oversight Requirements | |
| 28. Sample Collection/Analysis | | 56. European Community Directives | O |
| 29. Records | | 57. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | X |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

Foreign Establishment Audit Checklist

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|--|--------------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Fco SEPA, S.A. PONTEVEDRA | 2. AUDIT DATE Oct. 16, 2003 | 3. ESTABLISHMENT NO. 2067 | 4. NAME OF COUNTRY Argentina |
| 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 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. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

Foreign Establishment Audit Checklist

| | | | |
|--|--------------------------------|---|---------------------------------|
| 1. ESTABLISHMENT NAME AND LOCATION Fco Arre Beef S.A. Perez Millan Buenos Aires | 2. AUDIT DATE Oct. 21, 2003 | 3. ESTABLISHMENT NO. 2082 | 4. NAME OF COUNTRY Argentina |
| 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal | | 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 | O |
| 11. Maintenance and evaluation of the effectiveness of SSOP's. | | 37. Import | O |
| 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. Monthly Review | |
| Salmonella Performance Standards - Basic Requirements | | 58. | |
| 30. Corrective Actions | | 59. | |
| 31. Reassessment | | | |
| 32. Written Assurance | | | |

[SEAL]

2004—Year of the Argentine Antarctic

Ministry of Economics and Production
Secretary of Agriculture, Livestock, Fisheries, and Food Products
National Service for Food Safety and Quality

Buenos Aires, 18 Feb 2004

Dear Director:

I am writing to respond to the report on the audit carried out by the Auditing team under your supervision between October 10 and November 7, 2003.

Said report has been submitted for the consideration of those staff members responsible for the audited area. They have not made any relevant comments for me to convey to you, but I would like to mention that all the staff of our agency have had nothing but praise for the professionalism and propriety with which the team of auditors sent by the FSIS has carried out their duties during their recent visit.

Best regards,

[SIGNATURE]
DR. JORGE [ILLEGIBLE]
President
Animal Health Agency
[ILLEGIBLE]

ACTING DIRECTOR
EQUIVALENCE DIVISION
OFFICE OF INTERNATIONAL AFFAIRS
DOCTOR SALLY STRATMOEN
S. / D.