



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

MAR 2 2005

Dr. Nelmon Oliveira da Costa
Director, Department of Inspection for
Products of Animal Origin/SDA
Pecuaria e Abastecimento (MAPA)
Ministry of Agriculture
Block D, 4th Floor, Room 407
70043-900 Brasilia DF
Brazil

Dear Dr. Costa:

The Food Safety and Inspection Service has completed an on-site audit of Brazil's meat inspection system. The audit was conducted from August 26 through September 28, 2004. Comments from Brazil have been included as an attachment to the final report. Enclosed is a copy of the final 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.white@fsis.usda.gov.

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

Cc: William Westman, Agricultural Counselor, U.S. Embassy, Brasilia
Colleen Magro, Trade Specialist, Embassy of Brazil, Washington, DC
Jeanne Bailey, FAS Area Officer
Donald Smart, Director, Review Staff, OPEER
Karen Stuck, Assistant Administrator, OIA
William James, Deputy Asst. Administrator, OIA
Sally White, Director, IES, OIA
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Country File—Brazil-final to CVO aug04

FINAL

FEB 22 2005

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

August 26 through September 28, 2004

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
 - 6.3 Regional and Local Inspection Offices
7. ESTABLISHMENT AUDITS
8. LABORATORY AUDITS
9. SANITATION CONTROLS
 - 9.1 SSOP
 - 9.2 Sanitation Performance Standards
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 (Department of Inspection for Products of Animal Origin)
DIPOA	Department of Inspection for Products of Animal Origin
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species

1. INTRODUCTION

The audit took place in Brazil from August 26 through September 28, 2004.

An opening meeting was held on August 26, 2004, in Brasilia with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Brazil's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Department of Inspection for Products of Animal Origin, and/or representatives from the regional and local inspection offices.

2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: two regional inspection offices, three laboratories performing residue analytical testing on United States-destined product, one microbiology laboratory, five cold storage facilities, two meat processing establishments, and six slaughter establishments.

Competent Authority Visits			Comments
	Regional	2	
	Local	13	Establishment level
Laboratories		4	
Meat Slaughter Establishments		5	
Meat Processing Establishments		2	
Cold Storage Facilities		5	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's regional inspection offices. The third part involved on-site visits to 13 establishments: six beef slaughter establishments, two beef processing establishments, and five cold storage facilities. The fourth part involved visits to two government residue laboratories, one University-operated residue laboratory, and one private microbiology laboratory. The private microbiology laboratory in Araputanga was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The government residue laboratories in Pedro Leopoldo, Porto Alegre, and the University-operated residue

laboratories were conducting analyses of field samples for Brazil's national residue control program.

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

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

At the opening meeting, the auditor explained that Brazil's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Brazil. 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*.

Equivalence determinations are those that have been made by FSIS for Brazil under provisions of the Sanitary/Phytosanitary Agreement. Brazil has adopted the FSIS regulatory requirement for *Salmonella* testing with the exception of the following equivalent measures:

1. Establishment employees collect samples.
2. Private laboratories analyze samples.
3. An establishment is suspended the first time it fails to meet a *Salmonella* performance standard.

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 the following address:
http://www.fsis.gov/Regulations_&Policies/Foreign_Audit_Reports/index.asp

The following deficiencies were identified during the October 2002 audit:

Sanitation Controls

- Written SSOP was deficient in nine establishments.
- SSOP document implementation was deficient in three establishments.
- SSOP was not signed or dated in one establishment.
- SSOP implementation, including monitoring in one establishment, was deficient.
- Sanitary operations were not carried out in five establishments.
- There were irregular surfaces (indentations) in the deboning room floor in one establishment.
- Employees were not observing good hygienic work habits to prevent direct product contamination in one establishment.
- In three establishments, doors were not sealed to prevent the entry of rodents.

Slaughter/Processing Controls

- HACCP contents were deficient in three establishments.
- HACCP records documenting implementation were deficient in four establishments.
- HACCP verification/validation was deficient in one establishment.

The following deficiencies were identified during the August 2003 audit:

Sanitation Controls

- In seven of the 11 establishments audited, SSOP were not effectively implemented.
- In the other four establishments, deficiencies were found regarding the SSOP requirements.
- In seven establishments, deficiencies were identified in sanitary operations.

Slaughter/Processing Controls

- In seven out of 11 establishments, the HACCP requirements were not effectively implemented.
- In the other four establishments, HACCP implementation deficiencies were observed.
- Generic *E. coli* testing was deficient in two slaughter establishments.
- Carcass brands were not legible on approximately 40% of the carcasses at one establishment.
- No provision for drinking water was available in the suspect pen at one establishment.

Residue Controls

- Brazil was not following their 2003 residue plan.
- No nitrofurazon was being analyzed.
- No ivermectine was being analyzed.
- No chloramphenicol was being analyzed.
- No sulfonamide samples had been collected for 6 months.
- No maintenance records for sample holding temperature were found.
- Recordkeeping in the Porto Alegre laboratory with respect to trace back to standards for TE was incomplete.
- Brazil is not using the FSIS method for DES analysis.
- Brazil is not using the appropriate method for antibiotic testing.

Enforcement Controls

- In more than half the establishments audited, DIPOA inspection personnel were not enforcing FSIS requirements.
- In August 2003, it was found that it was possible for DIPOA to use the services of establishment-paid inspection personnel in the "extreme" situation. In an extreme situation, employees paid by the establishments can be used for inspection purposes.

6. MAIN FINDINGS

6.1 Government Oversight

The control of Brazil's inspection service is under the Minister of Agriculture and Supply with the Department of Inspection for Products of Animal Origin specifically supervising the slaughter and inspection of meat products. Regional offices provide oversight of inspection in the regions with supervisors providing guidance for inspection activities. These supervisors audit the activities of establishments outside their own areas of responsibility.

6.1.1 CCA Control Systems

The organizational structure of DIPOA and the staffing in the establishments audited appeared to be adequate.

6.1.2 Ultimate Control and Supervision

DIPOA has the ultimate legal control over and supervision of the official activities of all employees in certified establishments.

6.1.3 Assignment of Competent, Qualified Inspectors

At the establishment level, the official veterinarians appeared to be adequately trained.

6.1.4 Authority and Responsibility to Enforce the Laws

DIPOA has the authority and responsibility to enforce the laws.

6.1.5 Adequate Administrative and Technical Support

DIPOA has adequate administrative and technical support had has the ability to support a third-party audit.

6.2 Headquarters Audit

The headquarters offices of DIPOA were not reviewed during this audit.

6.3. Audit of Regional and Local Inspection Sites

The following regional offices were audited:

Regional Office in Campo Grande, state of Mato Grasso do Sul
Regional Office in Cuiaba, State of Mato Grosso

The auditor conducted a review of inspection system documents at regional and local inspection offices at the audited establishments. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel.
- Label approval records such as generic labels and animal raising claims.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- 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 of these visits.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 13 establishments; six beef slaughter establishments, two beef processing establishments, and five cold storage facilities. One establishment was delisted by Brazil for failure to meet U.S. requirements.

Two additional establishments received a Notice of Intent to Delist (NOID) from the Brazil inspection service for SSOP/sanitation deficiencies.

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.

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.

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

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS PR/HACCP requirements.

The following laboratories were reviewed:

Two government residue laboratories and one University-operated residue laboratory were reviewed. In addition, one private microbiology laboratory in Araputanga was reviewed. The private microbiology laboratory was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The two government residue laboratories in Pedro Leopoldo and Porto Alegre, and the University-operated residue laboratory were conducting analyses of field samples for Brazil's national residue control program. See Section 12 of this report (Residue Controls) for a listing of deficiencies found during this audit.

No deficiencies were noted in the private microbiology laboratory.

9. SANITATION CONTROLS

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

Based on the on-site audits of establishments, and except as noted below, Brazil's inspection system had controls in place for SSOP programs, all aspects of good personal hygiene practices.

In addition, Brazil'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 seven of the 13 establishments were found to meet the basic FSIS regulatory requirements. In the remaining six establishments, implementation of SSOP was deficient with the following observations:

- In one establishment, several small pieces of rail dust on two carcasses were observed by the auditor at the final trim in the boning room.
- In two establishments, boxed product had holes punctured in it from a forklift. The product inside had been contaminated.
- In one establishment, product was contacting the floor in the restricted area of the frozen cooked beef cooler.
- In one establishment, heavily beaded, dripping condensate from the refrigeration unit was observed over partially covered product in the cooler.

- In one establishment, the equipment used for edible product (shovel) was contacting the floor in the processing area.
- In one establishment, plastic bags with edible product had a hole punctured in it from a forklift. The product inside had been contaminated. There was not a process in place to control the product.
- In one establishment, an employee who was assigned to work with edible product was contaminating carcasses by handling product that had been in contact with the floor and with an inedible product container without washing his hands.

9.2 Sanitation Performance Standards

The following deficiencies were noted:

- In one establishment, some of walls within the facility were damaged or had holes in them from forklifts.
- In three establishments, boxed product within the facility was covered with frozen condensate or ice.
- In one establishment, unidentified plastic wrapped poultry product was stored on top of boxes.
- In one establishment, heavily beaded condensate was observed over boxed product way.
- In one establishment, no sanitizers were available in the inspection room to sanitize the knife or saw used for inspection.
- In two establishments, gaps were observed at the bottoms and sides of doors in the shipping room.

10. ANIMAL DISEASE CONTROLS

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

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviews is Slaughter/Processing Controls. The controls include the following areas: humane handling and slaughter of animals, ante-mortem inspection procedures; ante-mortem disposition; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of

restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

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

11.1 Humane Handling and Slaughter

No deficiencies were observed.

11.2 HACCP Implementation.

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

The HACCP programs were reviewed during the on-site audits of the eight establishments. All eight establishments had adequately implemented the HACCP requirements. The five cold storage facilities reviewed were not required to implement HACCP systems.

11.3 Testing for Generic *E. coli*

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

Six of the 13 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 six slaughter establishments.

11.4 Testing for *Listeria monocytogenes*

Three of the establishments audited were producing ready-to-eat products for export to the United States. Two of the three were producing commercially sterile products, which are not subject to the testing requirements for *Listeria monocytogenes*. The third establishment was producing a dried meat product, which is subject to the testing requirements for *Listeria monocytogenes*. No deficiencies were noted.

12. RESIDUE CONTROLS

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

Two government residue laboratories and one University-operated residue laboratory were audited. Both government residue laboratories in Pedro Leopoldo and Porto Alegre,

and the University-operated residue laboratory were conducting analyses of field samples for Brazil's national residue control program.

The following deficiencies were noted:

- In both government laboratories, there was no calibration of equipment and no inter-laboratory check sample program.
- The method for analysis of DES is still performed by a method other than that approved by FSIS.

Deficiencies noted during the August 2003 audit with respect to Brazil's National Residue Program were found to be corrected.

Brazil's National Residue Testing Plan for 2004 was being followed and was on schedule.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

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

13.2 Testing for *Salmonella*

Brazil has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measures:

- Establishment employees collect *Salmonella* samples.
- Samples are analyzed in private laboratories.
- Brazil suspends an establishment the first time it fails to meet a *Salmonella* performance standard.

Six of 13 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 six establishments.

13.3 Species Verification

Brazil is exempt from species verification testing and is following all controls to maintain the exemption.

13.4 Monthly Reviews

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

13.5 Inspection System Controls

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

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

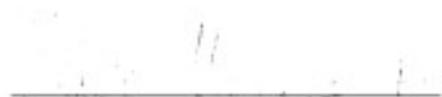
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

14. CLOSING MEETING

A closing meeting was held on September 28, 2004, in Brasilia with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Dr. Oto Urban
International Audit Staff Officer



15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

Individual Foreign Laboratory Reports

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

FOREIGN COUNTRY LABORATORY REVIEW

9-21-04

LARA, Porto Alegre

FOREIGN GOV'T AGENCY
 DIPOA

CITY & COUNTRY
 Porto Alegre, Brazil

ADDRESS OF LABORATORY
 Porto Alegre, Rio Grande da Sul, Brazil

NAME OF REVIEWER
 Dr. Oto Urban

NAME OF FOREIGN OFFICIAL
 Dr. Djalma Atanasio Santos da Silva

		Residue Code/Name	200	203	800	900	400						
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #											
	Sample Handling	01	A	A	A	A	A						
	Sampling Frequency	02	A	A	A	A	A						
	Timely Analyses	03	A	A	A	A	A						
	Compositing Procedure	04	O	O	O	O	O						
	Interpret Comp Data	05	O	O	O	O	O						
	Data Reporting	06	A	A	A	A	A						
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A						
	Correct Tissue(s)	08	A	A	A	A	A						
	Equipment Operation	09	A*	A*	A*	A*	A*						
	Instrument Printouts	10	A	A	A	A	A						
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A						
	Recovery Frequency	12	A	A	A	A	A						
	Percent Recovery	13	A	A	A	A	A						
	Check Sample Frequency	14	C	C	C	C	C						
	All analyst w/Check Samples	15	A	A	A	A	A						
	Corrective Actions	16	A	A	A	A	A						
	International Check Samples	17	O	O	O	O	A						
REVIEW	Corrected Prior Deficiencies	18	A	A	A	A	A						
OTHER REVIEW		19											
		20											

SIGNATURE OF REVIEWER

DATE

Dr. Oto Urban

9-21-04

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

9-21-04

NAME OF FOREIGN LABORATORY

LARA, Porto Alegre

FOREIGN GOV'T AGENCY
DIPOA

CITY & COUNTRY
Porto Alegre, Brazil

ADDRESS OF LABORATORY
Porto Alegre, Rio Grande da Sul, Brazil

NAME OF REVIEWER
Dr. Oto Urban

NAME OF FOREIGN OFFICIAL
Dr. Djalma Atanasio Santos da Silva

RESIDUE ITEM NO.

COMMENTS

14 ALL There was no inter-laboratory check sample program established.

* ALL There was no frequency for calibration of the laboratory equipment used for residue analysis.

9-14-04

LARA, Pedro Leopoldo

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 DIPOA

CITY & COUNTRY
 Pedro Leopoldo, Brazil

ADDRESS OF LABORATORY
 Pedro Leopoldo, Minas Gerais, Brazil

NAME OF REVIEWER
 Dr. Oto Urban

NAME OF FOREIGN OFFICIAL
 Dr. Djalma Atanasio Santos da Silva

		Residue Code/Name	400	500	800	941
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE			
	Sample Handling	01	A	A	A	A
	Sampling Frequency	02	A	A	A	A
	Timely Analyses	03	A	A	A	A
	Compositing Procedure	04	O	O	O	O
	Interpret Comp Data	05	O	O	O	O
	Data Reporting	06	A	A	A	A
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A
	Correct Tissue(s)	08	A	A	A	A
	Equipment Operation	09	A*	A*	A*	A*
	Instrument Printouts	10	A	A	A	A
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A
	Recovery Frequency	12	A	A	A	A
	Percent Recovery	13	A	A	A	A
	Check Sample Frequency	14	C	C	C	C
	All analyst w/Check Samples	15	A	A	A	A
	Corrective Actions	16	A	A	A	A
	International Check Samples	17	O	O	O	O
REVIEW	Corrected Prior Deficiencies	18	A	A	A	A
OTHER REVIEW		19				
		20				

SIGNATURE OF REVIEWER

DATE

Dr. Oto Urban

9-14-04

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

9-14-04

NAME OF FOREIGN LABORATORY

LARA, Pedro Leopoldo

FOREIGN GOV'T AGENCY
DIPOA

CITY & COUNTRY
Pedro Leopoldo, Brazil

ADDRESS OF LABORATORY
Pedro Leopoldo, Minas Gerais, Brazil

NAME OF REVIEWER
Dr. Oto Urban

NAME OF FOREIGN OFFICIAL
Dr. Djalma Atanasio Santos da Silva

RESIDUE	ITEM NO.	COMMENTS
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14	ALL	There was no inter-laboratory check sample program established.
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*	ALL	There was no frequency for calibration of the laboratory equipment used for residue analysis.
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FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY: DIPOA
 CITY & COUNTRY: Araputanga, Brazil
 ADDRESS OF LABORATORY: Araputanga, Mato Grosso, Brazil

NAME OF REVIEWER: Dr. Odo Urban
 NAME OF FOREIGN OFFICIAL: Dr. Djalma Atanasio Santos da Silva

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

SIGNATURE OF REVIEWER: _____ DATE: _____

Dr. Odo Urban

9-22-04

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

9-22-04

NAME OF FOREIGN LABORATORY

FRIBOI, ARAPUTANGA (Private lab)

FOREIGN GOV'T AGENCY
DIPOA

CITY & COUNTRY
Araputanga, Brazil

ADDRESS OF LABORATORY
Araputanga, Mato Grosso, Brazil

NAME OF REVIEWER
Dr. Oto Urban

NAME OF FOREIGN OFFICIAL
Dr. Djalma Atanasio Santos da Silva

RESIDUE ITEM NO.

COMMENTS

FOREIGN COUNTRY LABORATORY REVIEW

8-31-04

LADATEC/LAB

FOREIGN GOV'T AGENCY
 DIPOA

CITY & COUNTRY
 Rio de Janeiro, Brazil

ADDRESS OF LABORATORY
 University of Rio de Janeiro, Rio de Janeiro

NAME OF REVIEWER
 Dr. Oto Urban

NAME OF FOREIGN OFFICIAL
 Dr. Djalma Atanasio Santos da Silva

Residue Code/Name		203	903	501	506	510	902							
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE											
	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	O	O	O	O	O	O						
	Interpret Comp Data	05	O	O	O	O	O	O						
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	O	O	O	O	O	O						
OTHER REVIEW		19												
		20												

SIGNATURE OF REVIEWER

Dr. Oto Urban

DATE

8-31-04

FOREIGN COUNTRY LABORATORY REVIEW

(Comment Sheet)

REVIEW DATE

8-31-04

NAME OF FOREIGN LABORATORY

LADATEC/LAB

FOREIGN GOV'T AGENCY
DIPOA

CITY & COUNTRY
Rio de Janeiro, Brazil

ADDRESS OF LABORATORY
University of Rio de Janeiro, Rio de Janeiro

NAME OF REVIEWER
Dr. Oso Urban

NAME OF FOREIGN OFFICIAL
Dr. Djalma Atanasio Santos da Silva

RESIDUE ITEM NO.

COMMENTS

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION BRASCARNE COMERCIO e ARMAZENS GERAIS LTDA. Itajai, Santa Catarina, Brazil	2. AUDIT DATE 09 - 08 - 04	3. ESTABLISHMENT NO. 412	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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		Part D - Continued Economic Sampling	
	Audit Results		Audit Results
7. Written SSOP		33. Scheduled Sample	<input type="checkbox"/>
8. Records documenting implementation		34. Species Testing	<input type="checkbox"/>
9. Signed and dated SSOP, by on-site or overall authority		35. Residue	<input type="checkbox"/>
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	
13. Daily records document items 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	<input type="checkbox"/>	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions	<input type="checkbox"/>	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan	<input type="checkbox"/>	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual	<input type="checkbox"/>	44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan	<input type="checkbox"/>	46. Sanitary Operations	X
19. Verification and validation of HACCP plan	<input type="checkbox"/>	47. Employee Hygiene	
20. Corrective action written in HACCP plan	<input type="checkbox"/>	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan	<input type="checkbox"/>	Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences	<input type="checkbox"/>	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	<input type="checkbox"/>
25. General Labeling		53. Animal Identification	<input type="checkbox"/>
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	<input type="checkbox"/>
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	<input type="checkbox"/>
27. Written Procedures	<input type="checkbox"/>	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	<input type="checkbox"/>	56. European Community Directives	<input type="checkbox"/>
29. Records	<input type="checkbox"/>	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	<input type="checkbox"/>	59.	
31. Reassessment	<input type="checkbox"/>		
32. Written Assurance	<input type="checkbox"/>		

60. Observation of the Establishment

Brazil, Est. 412 09-08-04

10/51 One boxed product had a hole punctured in it from a forklift. The product inside had been contaminated. There was not a process in place to control the product (9 CFR 416.13).

39/51 Some of walls within the facility were damaged or had holes in them from forklifts (9 CFR 416.2b).

46/51 All boxed product with in the facility were covered with frozen condensate or ice. No corrective action was performed or scheduled during the auditor presence at the facility (9 CFR 416.4d).

46/51 Unidentified plastic wrapped poultry product stored on top of boxes. Corrective action was taken by the inspection personnel when the deficiency was pointed out by the auditor (9 CFR 416.4d).

46 Heavily beaded condensate was observed over boxed product way. This deficiency was neither corrected nor scheduled for corrective action (9 CFR 416.4b).

46/51 No sanitizers available in the inspection room to sanitize the knife or saw used for inspection. Corrective action was scheduled by the DIPOA representative from headquarter (9 CFR 416.4a).

51 The lead inspection personnel did not conduct reviews of rodent control, documentation, or locker rooms when asked to by the Auditor.

* This establishment was delisted by the Brazilian inspection service.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

Oto Urban 9/9/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION BERTIN S/A, Mozarlandia, Goias, Brazil	2. AUDIT DATE 09 - 24 - 04	3. ESTABLISHMENT NO. 4507	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	O
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			

60. Observer of the Establishment

Brazil, Est. 4507 09-24-04

No comments.

61. NAME OF AUDITOR

Dr. Otto Urban

62. AUDITOR SIGNATURE AND DATE

Dr. Otto Urban 9/25/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION ARFRIO S/A ARMAZENS GERAIS FRIGORIFICOS, Itajai, Santa Catarina, Brazil	2. AUDIT DATE 09 - 08 - 04	3. ESTABLISHMENT NO. 1793	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	X
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		51. Enforcement	X
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		

60. Observation of the Establishment

Brazil, Est. 1793 09-08-04

39/51 Two doors from freezers to the corridor were not sealed properly. This deficiency was scheduled for correction by the inspection service and establishment officials (9 CFR 416.1b).

38/51 Several doors from the corridor to the outside were not sealed properly to prevent rodent or other pest entry. This deficiency was scheduled for correction by the inspection service and establishment officials (9 CFR 416.3a).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

Oto Urban 9/9/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION BRASFRIGO S/A, Itajai, Santa Catarina, Brazil	2. AUDIT DATE 09 - 06 - 04	3. ESTABLISHMENT NO. 2427	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	<input type="checkbox"/>
8. Records documenting implementation		34. Species Testing	<input type="checkbox"/>
9. Signed and dated SSOP, by on-site or overall authority		35. Residue	<input type="checkbox"/>
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	<input type="checkbox"/>	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions	<input type="checkbox"/>	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan	<input type="checkbox"/>	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual	<input type="checkbox"/>	44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan	<input type="checkbox"/>	46. Sanitary Operations	
19. Verification and validation of HACCP plan	<input type="checkbox"/>	47. Employee Hygiene	
20. Corrective action written in HACCP plan	<input type="checkbox"/>	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan	<input type="checkbox"/>	Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences	<input type="checkbox"/>	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	<input type="checkbox"/>	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	<input type="checkbox"/>	56. European Community Directives	<input type="checkbox"/>
29. Records	<input type="checkbox"/>	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	<input type="checkbox"/>	59.	
31. Reassessment	<input type="checkbox"/>		
32. Written Assurance	<input type="checkbox"/>		

60. Observation of the Establishment

Brazil, Est. 2427 09-06-04

No comments.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

Oto Urban 9/7/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION ARFRIO S/A ARMAZENS GERAIS FRIGORIFICOS, Sao Francisco, Santa Catarina, Brazil	2. AUDIT DATE 09 - 09 - 04	3. ESTABLISHMENT NO. 3562	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	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.	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	X
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		

60. Observation of the Establishment

Brazil, Est. 3562 09-09-04

38.51 Several doors to the outside were not sealed properly to prevent rodent or other pest entry. This deficiency was scheduled for correction by the inspection service and establishment officials (9 CFR 416.2a,b).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

Oto Urban 9/11/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION FRIBOY LTDA, Presidente Epitacio, Sao Paulo, Brazil	2. AUDIT DATE 08-27-04	3. ESTABLISHMENT NO. 458	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	
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			

60 Observation of the Establishment

Brazil, Est. 458 08-27-04

- 10 Several small pieces of rail dust on two carcasses were observed by the auditor at the final trim in the boning room. This deficiency was corrected by the inspection service and establishment official when pointed out by the auditor (9 CFR 416.13).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

Oto Urban 8/29/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION FRIBOI LTDA, Campo Grange, Mato Grosso do Sul, Brazil	2. AUDIT DATE 09 - 17 - 04	3. ESTABLISHMENT NO. 1662	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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		O
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		
13. Daily records document item 10, 11 and 12 above			39. Establishment Construction/Maintenance		X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection		
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		
27. Written Procedures			Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis			56. European Community Directives		O
29. Records			57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

60. Observation of the Establishment

Brazil, Est. 1662 09-17-04

- 10 One boxed product had a hole punctured in it. There was a process in place to control the product immediately (9 CFR 416.13).

39/51 Gaps were observed at the bottoms and sides of doors in the shipping room. This deficiency was scheduled for immediate corrective action by the establishment management (9 CFR 416.2a,b).

61. NAME OF AUDITOR

Dr. Oto Urhan

62. AUDITOR SIGNATURE AND DATE

Oto Urhan 9/20/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION SADIA S.A. Varzea Grande, Mato Grosso, Brazil	2. AUDIT DATE 09 - 23 - 04 2015	3. ESTABLISHMENT NO. 2015	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	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	
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	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	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		

60. Observation of the Establishment

Brazil, Est. 2015 09-23-04

10 Product was contacting the floor in the restricted area of the frozen cooked beef cooler. This deficiency was corrected by the establishment management (9 CFR 416.13).

10 Heavily beaded, dripping condensate from the refrigeration unit was observed over partially covered product in the cooler. This deficiency was not properly corrected by the establishment during the Auditor visit (9 CFR 416.13).

46/51 Several boxed product with in the facility were covered with frozen condensate or ice. Some boxes were damaged and no corrective action was taken or scheduled during the Auditor presence at the facility (9 CFR 416.4d).

46 Heavily beaded condensate was observed over product way in the product mixing room. This deficiency was ordered to be corrected by the Inspection Service but it was not corrected by the establishment during the Auditor visit (9 CFR 416.4b).

* This establishment was issued an NOID due to SSOP/Sanitation deficiencies.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

Oto Urban 9/25/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION FRIBOI LTDA, Araputanga, Mato Grosso, Brazil	2. AUDIT DATE 09 - 22 - 04	3. ESTABLISHMENT NO. 2979	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	X
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			

60. Observation of the Establishment

Brazil, Est. 2979 09-22-04

39/51 Gaps were observed at the bottoms and sides of doors in the shipping room. This deficiency was scheduled for immediate corrective action by the establishment management (9 CFR 416.2a & b).

46/51 Some boxed product with in the freezer was covered with frozen condensate or ice. Corrective action was scheduled during the auditor presence at the facility (9 CFR 416.4d).

55/51 One carcass had been contaminated with bile and it was not detected either by the inspection service or by the establishment operators. After this deficiency was pointed by the Auditor, this contamination was promptly removed in the satisfactory manner by the establishment employees (9 CFR 310.18).

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

Oto Urban 9/23/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION LOCALFRIO S/A – ARMAZENS GERAIS FRIGORIFICOS. Guaruja, Sao Paulo, Brazil	2. AUDIT DATE 08 – 30 – 04	3. ESTABLISHMENT NO. 3155	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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			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			

60. Observation of the Establishment

Brazil, Est.3155 08-30-04

No comments.

61. NAME OF AUDITOR

Dr. Otto Urban

62. AUDITOR SIGNATURE AND DATE

Otto Urban 9/2/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION PAMPEANO ALIMENTOS S.A. Hulha Negra, Rio Grande do Sul, Brazil	2. AUDIT DATE 09-20-04	3. ESTABLISHMENT NO. 226	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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.	10	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	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	○
25. General Labeling		53. Animal Identification	○
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	○
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	○
27. Written Procedures	○	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	○	56. European Community Directives	○
29. Records	○	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	○	59.	
31. Reassessment	○		
32. Written Assurance	○		

60. Observation of the Establishment

Brazil, Est. 226 09-20-04

10 The equipment used for edible product (shovel) was contacting floor in the processing area (9 CFR 416.13).

10/51 Plastic bags with edible product had a hole punctured in it from a forklift. The product inside had been contaminated. There was not a process in place to control the product (9 CFR 416.13).

45 Containers ready for edible product use were dirty. There was immediate corrective action by the inspection service and establishment management (9 CFR 416.3a).

46 Liners used for edible product was contacting inedible metal container. Establishment management took immediate corrective action (9 CFR 416.4d).

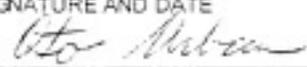
46/51 Over product flaking paint was observed in the areas of cooler (product covered), meat grinding (exposed product) and processing/cooking (exposed product). This deficiency was partly corrected immediately and partly scheduled for corrective action (9 CFR 416.4d).

- This establishment was issued an NOID for SSOP/Sanitary deficiencies.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 9/23/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION FRIGORIFICO EXTREMO do SUL Capao do Leao, Rio Grande do Sul, Brazil	2. AUDIT DATE 09 - 20 - 04	3. ESTABLISHMENT NO. 1651	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	O
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	
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			

60. Observation of the Establishment

Brazil, Est. 1651 09-20-04

10 The carcass contamination was observed by the employee assign to work with edible product, by contacting the floor and inedible product container, not washing his hands and contacting carcass with his contaminated hands in the slaughter house (9 CFR 416.13). This employee was instructed to wash his hands by the establishment official.

61. NAME OF AUDITOR

Dr. Otto Urban

62. AUDITOR SIGNATURE AND DATE

Otto Urban 9/22/04

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION FERREIRA INTERNATIONAL LTDA, Tres Rios, Rio de Janeiro, Brazil	2. AUDIT DATE 09 - 01 - 04	3. ESTABLISHMENT NO. 13	4. NAME OF COUNTRY Brazil
5. NAME OF AUDITOR(S) Dr. Oto Urban		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	
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	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		

60. Observation of the Establishment

Brazil, Est. 13 09-01-04

No comments.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

Oto Urban 9/4/04