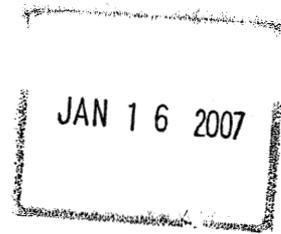




United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250



Mr. Greg Read  
Executive Manager, Exports and Food Policy  
Australian Quarantine and Inspection Service (AQIS)  
Edmund Barton Building  
GPO Box 858  
Canberra ACT 2601  
Australia

Dear Mr. Read:

Enclosed is the final report of the Food Safety and Inspection Service (FSIS) audit of Australia's meat inspection system conducted August 10 through August 30, 2006.

Comments from the government of Australia have been included as an attachment to the final report. We appreciate clarification regarding AQIS oversight of *Salmonella* testing at certified establishments and recognize FSIS' previous equivalence ruling of allowing random observation by AQIS inspectors. Accordingly, we have corrected the FSIS audit report by removing the finding that daily oversight of *Salmonella* testing was not being performed by AQIS.

If you have questions regarding the audit or audit report, please contact me by telephone at 202-720-3781, by facsimile at 202-690-4040, or by e-mail at [sally.white@fsis.usda.gov](mailto:sally.white@fsis.usda.gov).

Sincerely,

Sally White  
Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

**FINAL**

JAN 16 2007

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

August 10 through August 30, 2006

Food Safety and Inspection Service  
United States Department of Agriculture

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## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

ATM	Area Technical Manager
AQIS	Australian Quarantine & Inspection Service
CCA	Central Competent Authority – (AQIS for this report)
CCP	Critical Control Point
CFR	U.S. Code of Federal Regulations
<i>E. coli</i>	<i>Escherichia coli</i>
ELMER	E-Legislation Manuals and Essential References
FOM	Field Operations Manager
FSIS	Food Safety and Inspection Service
MOU	Memorandum of Understanding
MSQA	Meat Safety Quality Assurance
NATA	National Association of Testing Authorities
NOID	Notice of Intent to Delist
OPV	On-Plant Veterinarian
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
RTE	Ready-to-Eat
<i>Salmonella</i>	<i>Salmonella</i> species
SSOP	Sanitation Standard Operating Procedures

## 1. INTRODUCTION

The Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture conducted an audit of the Australian meat inspection system August 10 through August 30, 2006.

An opening meeting was held on August 10, 2006, in Canberra with the Central Competent Authority (CCA) – Australia Quarantine Inspection Service (AQIS). At this meeting, the audit team confirmed the objective and scope of the audit, the auditors' itineraries, and requested additional information needed to complete the audit of Australia's meat inspection system.

Representatives from AQIS' headquarters and/or representatives from AQIS' regional and local inspection offices accompanied each auditor during the reviews.

## 2. OBJECTIVE OF THE AUDIT

The objective was to (1) determine whether the concerns identified during the 2005 audit had been appropriately addressed, and (2) evaluate the performance of AQIS with respect to government oversight and enforcement of the AQIS and FSIS regulatory requirements relative to maintaining an inspection system equivalent to that of the United States. This included special emphasis regarding government oversight of CCA's microbiological laboratory program and cold store facilities used for freezing and storing meat products destined for the United States, and knowledge and application of the FSIS regulatory requirements.

In pursuit of the objective, the following localities were visited:

<b>Competent Authority Visits</b>			<b>Comments</b>
Competent Authority (Interviews with AQIS Officials)	Central	1	Canberra
	Regional Office	3	New South Wales, Queensland and Victoria
	Local Office	10	Establishments/Cold Storage Facility
Laboratories (Microbiology)		4	
Meat Slaughter / Processing Establishments		9	
Cold Storage Facilities		1	

## 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with AQIS officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records and personnel interviews in the country's inspection headquarters and regional offices. The third part involved on-site visits to 10 establishments: nine slaughter and processing establishments and one cold storage facility (ID

Warehouse). The fourth part involved visits to four private laboratories certified by AQIS to conduct microbiological testing of meat products destined for the United States. Program effectiveness determinations of Australia's inspection system focused on five areas of government controls and oversight and five areas of risk: (1) sanitation controls, including the implementation and operation of SSOP, (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 testing program for *Salmonella*.

During the 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 activities are carried out by AQIS and determined if controls were in place to ensure that the production of meat and meat products were safe, unadulterated and properly labeled.

At the opening meeting, the audit team explained that Australia's meat inspection system would be audited against the following standards: (1) FSIS regulatory requirements, as applicable, (2) AQIS requirements specific to exporting meat and meat products to the United States, and (3) FSIS equivalence determinations specific to Australia. FSIS requirements include, among other things, daily inspection in all applicable 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 thereof, 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*, *Salmonella*, and *Listeria monocytogenes (Lm)*.

The FSIS equivalence determinations were made under the provisions of the World Trade Organization Sanitary/Phytosanitary Agreement, and are:

1. Establishment employees collect carcass samples for *Salmonella* testing monitored by AQIS on a random basis, and private laboratories analyze *Salmonella* samples.
2. Slaughtering equines for Australia's domestic market in the same establishment (Est. # 3416) where bovines are slaughtered for export to the United States.
3. Allow the use of the MPSC rinse and chill technique on bovines slaughtered in establishments certified to export to the United States
4. Allow Australia to export meat to the United States from sheep and swine carcasses whereby post-mortem inspection would be conducted without examination of the heads. This is permitted only when tissue from the heads was not saved for human consumption.
5. The following laboratory testing methods for the detection of generic *E. coli*:  
AOAC 998.08, AOAC 991.14, and AS 5013.15-2004
6. The following laboratory testing methods for the detection of *E. coli* O157:H7:  
AOAC 2000.14, FDA BAM Chapter 4A (Sept 2002 protocol), *E. coli* O157:H7 BAX 0157:H7, AOAC 996.09, AOAC 996.10, AOAC 2000.13, and ISO 16654:2001.
7. The following laboratory testing methods for the detection of *Salmonella*:  
AOAC 978.24, AOAC 989.14, AOAC 992.11, AOAC 996.08, AOAC 998.09, AOAC 999.08, AOAC 999.09, AOAC 2000.07, AOAC 2001.07, AOAC 2001.08, AOAC 2001.09, AOAC OM 2003.09, and AOAC 5013.10-2004.
8. The following laboratory testing methods for the detection of *Lm*:

#### 4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of U.S. 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 PR/HACCP regulations.

#### 5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at:

[http://www.fsis.usda.gov/regulations/Foreign\\_Audit\\_Reports/index.asp](http://www.fsis.usda.gov/regulations/Foreign_Audit_Reports/index.asp).

Previous audits of Australia's inspection system have indicated repeated non-compliance with FSIS regulatory requirements regarding documentation and implementation of HACCP and SSOP. In addition, the following concerns were identified during the last two audits:

##### May 2005 Audit

- 1 establishment delisted for non-compliance with requirements for effective food safety and sanitation procedures, and history of non-compliance resulting from the 2004 audit. *This establishment was relisted following corrective actions.*
- 1 establishment received a Notice of Intent to Delist (NOID) for non-compliance with requirements for effective food safety and sanitation procedures. *Corrective actions were taken within thirty days of receiving the NOID.*
- Laboratories using non-FSIS approved testing methods for the detection of pathogens and residues.
- Incorrect sample size (25 grams) used for the detection of *Salmonella* in Ready-to-eat (RTE) products.
- Inadequate oversight by AQIS of laboratories conducting microbiological and chemical testing of meat products being exported to the United States.
- Inadequate frequency of inspection by AQIS regarding cold stores.

##### June 2004 Audit:

- 1 establishment delisted for failure to have daily inspection. *This establishment had never exported to the United States.*
- 3 establishments received an NOID for not complying with various FSIS regulatory requirements. *Corrective actions were taken within thirty days of receiving the NOID.*
- 2 establishments were cited for inadequate implementation of post-mortem inspection requirements, i.e., heads of slaughtered cattle were not clearly identified with the carcasses. *Corrective actions were taken immediately.*
- 8 of 14 establishments were cited for inadequate government oversight.

## 6. MAIN FINDINGS

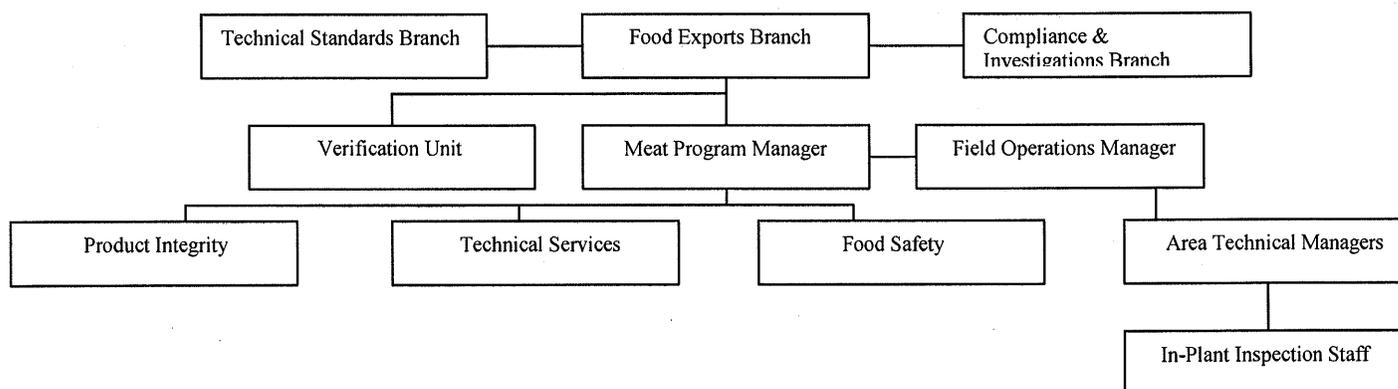
### 6.1 Government Oversight

All official veterinarians and inspectors assigned to establishments certified by AQIS to export meat and meat products to the United States are official Australian government employees, receiving no remuneration from either industry or establishment personnel.

AQIS utilizes various levels of government oversight as part of its role in managing its export meat program. In addition to the in-plant verification role by the AQIS inspection team, AQIS uses Area Technical Managers (ATM) to conduct routine supervisory audits and Field Operation Managers (FOM) to conduct in-depth audits as means to help assure compliance with importing country requirements. In addition, AQIS has instituted a verification unit, separate from daily inspection activities, to address specific non-compliance or potential non-compliance issues. This verification unit reports directly to the National Manager of AQIS' Food Exports Branch, which is the same governing body that oversees Australia's meat inspection program.

#### 6.1.1 CCA Control Systems

AQIS has the organizational structure and staffing to assure uniform implementation of the U.S. import inspection requirements.



AQIS utilizes an interactive computer program called ELMER 3 as an essential part in assisting inspection personnel including providing a list of the U.S. import inspection requirements. ELMER 3 is accessible by in-plant inspection staff in certified establishments and is managed by the Meat Program Manager and respective staff.

#### 6.1.2 Ultimate Control and Supervision

AQIS has the ultimate legal control over and supervision of the official activities associated with the exports of meat products to the United States. In regard to the 2005 FSIS audit issue concerning frequency of inspection at cold stores, AQIS has instituted the FSIS requirement of quarterly inspection at cold stores. In Australia, certified cold stores do not handle exposed product and, therefore, are required by FSIS to implement only sanitation performance standards and have a minimum inspection frequency of once every three months.

In regard to the 2005 audit issue concerning government oversight of laboratories conducting microbiological or chemical testing of meat products destined for the United States, the following has been instituted as the means of addressing the FSIS 2005 audit concerns.

- Residue Testing Program – A memorandum of understanding (MOU) between AQIS and the National Residue Survey, which is part of the Product Integrity Animal and Plant Health Division, was established since the last FSIS audit. Both parties are operating entities within the Australian Department of Agriculture, Fisheries and Forestry. This MOU gives AQIS increased oversight and involvement in the conduct of residue testing programs that support the export of meat products to the United States.
- Microbiology Testing Program – A program within Technical Services has been added to AQIS since the last FSIS audit. This program is designed to increase direct oversight and involvement in the conduct of the microbiology testing programs that support the export of meat products to the United States. The functions of this program include independent audits of AQIS certified microbiological laboratories, reviews of sampling and testing methods to assure compliance with the AQIS and FSIS requirements, and reviews of the NATA, which is an Australian company that has an MOU with AQIS to perform 3<sup>rd</sup> party audits of AQIS certified laboratories.

AQIS has satisfactorily addressed the FSIS 2005 audit concerns. However, during this audit, FSIS has identified the following issue and requested AQIS to address:

- For the *Listeria monocytogenes* and *E. coli O157:H7* testing programs, establishment personnel are sampling, packaging, and submitting samples to private laboratories. Since these are regulatory sampling programs, the functions shall be performed by AQIS inspection personnel and tested in government laboratories.

Although these non-compliance issues occurred, FSIS does not believe it lead to questionable sampling and testing results. FSIS requires AQIS to submit the alternative programs for equivalence evaluations.

### 6.1.3 Assignment of Competent, Qualified Inspectors

#### 6.1.3.1 Employment

Official veterinarians and inspectors are employed by AQIS either as permanent or contract employees. In either case, they are official government employees having the authority to carry out official AQIS inspection requirements.

#### 6.1.3.2 Training

AQIS has implemented various training programs for its inspection personnel, which include induction training for all newly hired veterinarians and meat inspectors and ongoing training for OPVs and senior meat inspectors. Induction training, which includes AQIS inspection requirements, must be successfully completed before trainees become authorized officers.

Ongoing training includes developmental seminars given in a class-room environment and in-plant (hands-on) training.

AQIS uses ELMER 3 as a tool to provide training modules and competency verification for the OPVs. Such training is required to be conducted within a specified time frame and is monitored by the ATMs.

#### 6.1.4 Authority and Responsibility to Enforce the Laws

The *Export Control Act of 1982* and applicable regulations give AQIS the authority and responsibility to enforce Australia's meat inspection laws including meat and meat products produced for export to the United States. From this law, AQIS has implemented regulations to enforce the FSIS inspection requirements.

During this audit, the following concerns were identified:

- One establishment received an NOID due to non-compliance with zero tolerance of foreign materials (i.e., several lamb carcasses, passed for boning, were contaminated with fecal matter, seeds, grease, and/or wool).
- In three other establishments, AQIS was not enforcing all of the U.S. regulatory requirements.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

#### 6.1.5 Adequate Administrative and Technical Support

As previously noted in this report, AQIS has implemented a program designed to increase direct oversight and involvement in the conduct of the microbiology testing programs that support the export of meat products to the United States. In addition, AQIS signed an MOU with the National Residue Survey as a means to increase oversight and involvement in the conduct of residue testing programs that support the export of meat products to the United States.

#### 6.2 Headquarters Audit

The auditors conducted a review of inspection system documents at headquarters, regional offices, and inspection offices of the 10 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
- Label approval records such as generic labels and animal raising claims.
- 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 deficiencies arose as a result the examination of these documents.

### 6.2.1 Audit of Regional and Local Inspection Sites

The FSIS auditors reviewed government oversight and enforcement activities at AQIS' regional offices of New South Wales, Queensland, and Victoria, and the inspection offices of the 10 audited establishments.

## 7. ESTABLISHMENT AUDITS

Ten establishments certified by the government of Australia were audited. This included nine slaughter and/or processing establishments and one cold storage facility (ID Warehouse). One establishment was issued an NOID by AQIS due to non-compliance with zero tolerance of foreign material (i.e., several lamb carcasses, passed for boning, were contaminated with fecal matter, seeds, grease, and/or wool). This establishment was able to retain its certification for export to the United States as the establishment corrected all deficiencies within 30 days of the date the establishment was reviewed, and AQIS verified the corrective actions.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

No residue laboratories were audited. The audit of laboratories conducting microbiological testing was limited to verification of testing methods used by laboratories and oversight by the AQIS. The following four microbiology laboratories were visited:

- Est. 555 (EG Green @ Sons PTY LTD) – North Dandalup
- Est. 235 (Dinmore Laboratory) – Brisbane
- EML Consulting Services Laboratory – Melbourne
- Silliker Microtech Laboratory – Sydney

## 9. SANITATION CONTROLS

As stated earlier, the FSIS auditors focused on five areas of risk to assess Australia'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, Australia'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, Australia'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 U.S. domestic inspection program. The SSOP in all establishments was found to meet the basic FSIS regulatory requirements with the exception of the following:

- 3 of 10 establishments were cited for SSOP deficiencies. Examples of deficiencies included:
  - Fecal contamination, seeds, hair and fecal speck were observed on several carcasses ready for boning. The carcasses were immediately trimmed.
  - The conveyor belt used for handling edible product in a mutton boning room was observed with numerous deep cuts. Establishment was scheduled to replace belt.
  - Several boxes in freezer were damaged by forklift and product inside boxes was compromised. The establishment officials took immediate corrective action.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

## 9.2 Sanitation

There were no major concerns in this area. Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

## 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, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Australia's inspection system had adequate controls in place with exception of the following issue:

- In one establishment, spinal cord removal occurred after final carcass inspection by the inspection official and verification by company employee.

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 auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: 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 included the implementation of HACCP systems in 9 of 10 establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

### 11.1 Humane Handling and Slaughter

There were no observed deficiencies in this area.

### 11.2 HACCP Implementation

All slaughter and processing establishments certified to export meat products to the United States are required to have developed and adequately implement a HACCP program. Each of these programs was evaluated according to the criteria employed in the U.S. domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the nine slaughter and processing establishments. The one cold store reviewed was not required to implement a HACCP program.

All nine establishments had adequately implemented the HACCP requirements with the exception of the following issue:

- In two establishments, there was a deviation from CCP 1 for fecal contamination.

Specific deficiencies are noted in the attached individual foreign establishment audit checklists.

### 11.3 Testing for Generic *E. coli*

Australia has adopted the generic *E. coli* testing methods that met the PR/HACCP criteria.

Nine of 10 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 U.S. domestic inspection program.

There were no observed deficiencies in this area.

### 11.4 Testing for *Listeria monocytogenes*

RTE meat products sampled for the detection of *Lm* are being collected by establishment employees and are being tested in private laboratories. *Lm* testing is a regulatory program and samples should be collected by AQIS and analyzed in government laboratories.

## 12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Control records. Australia's residue program is controlled by the government's National Residue Survey, which is part of the Ministry of Agriculture, Fisheries, and Forestry, and separate from AQIS.

As previously mentioned in this report, AQIS signed an MOU with the National Residue Survey as a means to increase oversight and involvement in the conduct of residue testing programs that support the export of meat products to the United States. This was established in response to a 2005 FSIS audit issue.

## 13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls included the enforcement of inspection requirements such as required inspection coverage and the testing program for *Salmonella* and species verification.

### 13.1 Daily Inspection in Establishments

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

In regard to the one cold store facility audited, AQIS had inspection coverage of once every three months. Cold stores were operating under AQIS' Meat Safety Quality Assurance (MSQA) validation program and only handle non-exposed product. The operation at these cold stores is similar to establishments operating in the United States as ID Warehouses.

### 13.2 Testing for *Salmonella*

Australia has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measure(s).

- Establishment employees collect samples monitored by AQIS plant management team on a random basis.
- Private laboratories analyze samples.

Nine of the 10 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the U.S. domestic inspection program.

Testing for *Salmonella* was properly conducted in all nine 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. The only exception was inspection at the one cold storage facility. This establishment operates under the Australian MSQA program and inspection personnel were performing quarterly inspection coverage of these facilities.

### 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.

Areas of concern were:

- 4 of 10 establishments audited had deficiencies regarding enforcement of some aspects of FSIS regulatory requirements.

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 August 30, 2006, in Canberra with the CCA. At this meeting, the primary findings were presented by the lead auditor.

The CCA understood and accepted the findings.

Mr. Steven A. McDermott  
Lead Auditor

A handwritten signature in black ink, appearing to read "Steven McDermott", with a large, stylized flourish extending to the right.

## 15. ATTACHMENTS

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

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Teys Bros Pty Ltd, Rockhampton, Queensland, Australia	2. AUDIT DATE 8-25-06	3. ESTABLISHMENT NO. 007	4. NAME OF COUNTRY Australia
	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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. # 007, Tey Bros PTY LTD, Rockhampton – Queensland, 8 -25 -06, Slaughter/Bovine

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

61. NAME OF AUDITOR

Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban*

10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Cargiill Meat Processors, Tamwoth, NSW, Australia	2. AUDIT DATE 8-24-06	3. ESTABLISHMENT NO. 249	4. NAME OF COUNTRY Australia
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	
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9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. # 249, Cargill Meat Processors PTY LTD, Tamworth – New South Wales, 8-24-06, Slaughter/Boning/Processing

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

61. NAME OF AUDITOR  
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ralphs Meat Company PTY LTD, Seymour, Victoria, Australia	2. AUDIT DATE 8-17-06	3. ESTABLISHMENT NO. 260	4. NAME OF COUNTRY Australia
	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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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 SSOPs 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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	X	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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	X
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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

Est. # 260, Ralphs Meat Company PTY LTD, Seymour – Victoria, 8-17-06, Slaughter/Boning

10/18/51 Seeds, hair and fecal speck <sup>were</sup> ~~was~~ observed on 2 carcasses out of approximately 40 in cooler # 5. This was a deviation from CCP 1 for fecal contamination. The two carcasses were immediately trimmed. Additional corrective action included: (1) establishment officials immediately stopping slaughter line and re-inspecting all carcasses and retraining establishment trimmers, (2) all carcasses between cooler and boning room were reexamined by establishment – no findings, and (3) AQIS officials discussed findings with veterinarian-in-charge. FSIS regulation: 9 CFR 416.13c and 417.4(2).

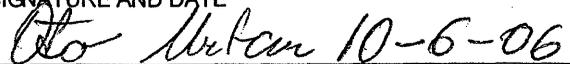
Establishment has procedure whereby carcasses are reexamined for zero tolerance requirements (feces, ingesta, hair, etc) before entering the boning room.

38 Several gaps under two receiving doors in the product loading area were observed creating the possibility of entrance by pests. Gap under one door was probably due to door not being completely closed. Establishment took immediate corrective action including scheduling maintenance repair for one door. FSIS regulation: 9 CFR 416.2(a).

61. NAME OF AUDITOR

Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Western Australian Meat Marketing Cooperarative Limited, Katanning, Western Australia	2. AUDIT DATE 8-14-06	3. ESTABLISHMENT NO. 572	4. NAME OF COUNTRY Australia
	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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

Est. # 572, Western Australian Meat Marketing Cooperative LTM, Katanning – Western Australia, Slaughter/Boning

10/51 Conveyor belt used for handling edible product in mutton boning room was observed with numerous deep cuts. There was a potential to contaminate edible product. Establishment was scheduled to replace belt 9 CFR 416.13(c).

10/51 Several boxes in freezer were damaged by forklift and product inside boxes was compromised. Immediate corrective action was taken by the establishment officials 9 CFR 416.13(c).

61. NAME OF AUDITOR

Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Tasmangroup, Brooklyn, Victoria, Australia	2. AUDIT DATE 8-18-06	3. ESTABLISHMENT NO. 688	4. NAME OF COUNTRY Australia
	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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. BSE	X
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

Est. # 688, Tasman Group Services PTY LTD, Brooklyn – Victoria, 8-18-06, Slaughter/Boning

58 Establishment was removing spinal cords after the final carcass inspection station. Establishment officials performed immediate corrective action by relocating spinal cord removal to a place prior to the final carcass inspection station. No carcasses in coolers or in boning room were observed with spinal cord. FSIS regulation: 9 CFR 310.22(d)3.

61. NAME OF AUDITOR  
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Lobethal Australia, Lobethal, South Australia	2. AUDIT DATE 8-15-06	3. ESTABLISHMENT NO. 866	4. NAME OF COUNTRY Australia
	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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. # 866, Lobethal Australia PTY LMT, Lobethal – South Australia, 8-15-06, Slaughter/Boning

46/51 Establishment employee handling inedible product on the floor was observed to be in physical contact with the saw. Immediate corrective action was taken by establishment by re-cleaning product-contact areas of saw. FSIS regulation 9 CFR 416.4(a).

61. NAME OF AUDITOR  
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Tatiara Meat Company PTY LTD, Bordertown, South Australia	2. AUDIT DATE 8-16-06	3. ESTABLISHMENT NO. 1614	4. NAME OF COUNTRY Australia
	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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. # 1614, Tatiara Meat Company PTY LTD, Bordertown – South Australia, 8-16-06, Slaughter/Boning/Processing

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

61. NAME OF AUDITOR  
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> Australian Country Choice Pty Ltd, Brisbane, Murarrie, Queensland	<b>2. AUDIT DATE</b> 8-28-06	<b>3. ESTABLISHMENT NO.</b> 1620	<b>4. NAME OF COUNTRY</b> Australia
<b>5. NAME OF AUDITOR(S)</b> Dr. Oto Urban		<b>6. TYPE OF AUDIT</b> <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.

<b>Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements</b>	Audit Results	<b>Part D - Continued Economic Sampling</b>	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	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. # 1620, Australian Country Choice Production PTY LTD, Cannon Hill – Queensland, 8-28-06,  
Slaughter/Boning/Processing

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

61. NAME OF AUDITOR  
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> Fletcher International Exports, Dubbo, New South Wales	<b>2. AUDIT DATE</b> 8-23-06	<b>3. ESTABLISHMENT NO.</b> 2309	<b>4. NAME OF COUNTRY</b> Australia
<b>5. NAME OF AUDITOR(S)</b> Dr. Oto Urban		<b>6. TYPE OF AUDIT</b> <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.

<b>Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements</b>	Audit Results	<b>Part D - Continued Economic Sampling</b>	Audit Results
7. Written SSOP		33. Scheduled Sample	0
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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.	X	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		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	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	X	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.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		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)	0	54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	0
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. <span style="border: 1px solid black; padding: 2px;">NOID</span>	X
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

Est. # 2309, Fletcher International Exports, Dubbo – New South Wales, 8-23-06, Slaughter/Boning/Processing

10/18/51 Fecal contamination was observed on three carcasses in one of the carcass chillers. Two of these deficiencies were initially observed by the AQIS official performing the inspection and the third was observed by the FSIS auditor. This was a deviation from CCP 1 and its critical limit and there was no product check for fecal contamination before going into the boning room. Company documents from the previous night's operation did not indicate any fecal contamination during the verification process. Establishment performed immediate corrective action by trimming and checking carcasses on the AQIS request. FSIS regulation 9 CFR 416.13c and 417.4(2).

12 Direct product contamination of carcasses with seeds, wool, and grease were missed by establishment officials on the kill floor and boning room during the verification process. AQIS official and FSIS auditor pointed out these deficiencies. FSIS regulation 9 CFR 416.15a.

58 AQIS officials issued an Notice of Intent to Delist to establishment.

61. NAME OF AUDITOR

Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 10-6-06

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Swire Cold Store PTY LTD, Palmyra, West Australia	2. AUDIT DATE 8-11-06	3. ESTABLISHMENT NO. 5253	4. NAME OF COUNTRY Australia
	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	0
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	0
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
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	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .	0	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	0	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	0	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	0	44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.	0	46. Sanitary Operations	
19. Verification and validation of HACCP plan.	0	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	0	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	0	<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	0	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	0
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	0
25. General Labeling		53. Animal Identification	0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	0	54. Ante Mortem Inspection	0
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	0
27. Written Procedures	0	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	0	56. European Community Directives	0
29. Records	0	57. Monthly Review	0
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	0	59.	
31. Reassessment	0		
32. Written Assurance	0		

60. Observation of the Establishment

Est. # 5253, Swire Cold Storage PTY LTD, Palmyra – Western Australia, 8-11-06, International Distribution Warehouse

45 Falling snow and ice from the freezing units were observed on several boxed product. Immediate corrective action was taken by AQIS and establishment officials by removing snow and ice from effected boxes and assuring product inside boxes was not affected. As an additional corrective action, product will not be held directly under the freezing units. Product affected was not going to the United States. FSIS regulation: 9 CFR 416.3a.

61. NAME OF AUDITOR  
Oto Urban. DVM

62. AUDITOR SIGNATURE AND DATE

*Oto Urban* 10-6-06



Australian Government

Australian Quarantine and Inspection Service

Ms Sally White  
Director  
International Equivalence Staff  
Office of International Affairs  
Food Safety and Inspection Service  
Washington, D.C. 20250

Dear Ms White

Thank you for your letter of 19 October 2006 accompanying the draft final report of the Food Safety and Inspection Service (FSIS) audit of Australia's meat inspection system from 10 August through 30 August 2006. The Australian Quarantine and Inspection Service (AQIS) values the constructive working relationship that exists between our two countries. We are pleased to note the comments of the US audit team at the exit meeting in relation to noted improvements in the Australian meat inspection system.

We note from section 6.1.3 of the audit report that FSIS has concerns regarding AQIS oversight of *Salmonella* testing. AQIS believes that it has received a favourable equivalence decision on this method of oversight and has enclosed a copy of the equivalence decision and the AQIS Notice to which that decision refers.

Section 6.1.3 also mentions pathogen testing programs for ready to eat meat and ground meat. AQIS proposes to enhance oversight of *Listeria monocytogenes* and *E. coli* 0157:H7 testing by ensuring AQIS inspection staff directly verify *Listeria monocytogenes* and *E. coli* 0157:H7 sampling during US destined production runs. This direct verification would include oversight of sampling, packaging and the submission of samples to government approved laboratories. This enhanced level of oversight is consistent with the approach taken with *Salmonella* testing. AQIS proposes to submit an application for equivalence to cover both *L. monocytogenes* and *E. coli* 0157:H7 testing. In addition AQIS will ensure that all establishments registered to produce ready to eat products review their environmental control program for *Listeria spp.* AQIS will continue to verify the effectiveness of these programs.

Deficiencies noted by the FSIS auditors in individual establishments have been addressed and the corrective actions verified by AQIS. One establishment received a Notice of Intention to Delist (NOID) and responded immediately to rectify all deficiencies within 30 days. AQIS has verified the corrective actions taken and provided a report to FSIS in a previous submission. Attached for your consideration is a summary of the corrective actions and preventative measures undertaken to address deficiencies identified at individual establishments.

AQIS continues to ensure the performance of establishment based staff is acceptable in relation to regulation and enforcement activities. AQIS is reviewing its verification systems to identify areas requiring improvement particularly at those establishments where the FSIS auditors identified issues.

In summary I would like to take this opportunity to thank you and the FSIS staff involved in the audit process. AQIS is appreciative of the opportunity to respond to this audit report and takes the findings seriously. AQIS is confident that FSIS will find that enhancements to the meat inspection system that are being implemented following the audit will address concerns raised during this audit. AQIS looks forward to the opportunity to demonstrate the results of these changes in subsequent audits.

Yours sincerely



Greg Read  
Executive Manager  
Exports and Animal Programs Division

21 December 2006

Attachments

1. FSIS Equivalence Evaluation of Pathogen Reduction/ HACCP Requirements
2. AQIS Meat Notice 96/46 referred to in the equivalence decision
3. Summary of corrective actions taken at individual establishments