



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

OCT 29 2002

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 a copy of the final report of the Food Safety and Inspection Service (FSIS) February 27 through March 28, 2002, audit of Australia's meat inspection system. We recently received your August 21, 2002, letter regarding comments on the draft final report of the same audit. We have incorporated this letter into the final report as Attachment "G."

During this audit, the FSIS auditor reported several concerns about the Australian meat inspection system including product contamination and inadequate implementation of Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis Critical Control Point (HACCP) system. In reviewing your August 21 letter and attached AQIS notices that were circulated to the Australian exporting establishments, FSIS acknowledges the actions taken by the Australian government to correct and prevent future occurrences of these deficiencies. These actions, combined with your May 8, 2002, response concerning corrective actions taken at several exporting establishments cited with "30-day" letters for inadequate HACCP implementation, give FSIS confidence that AQIS is committed to maintaining an equivalent meat inspection system.

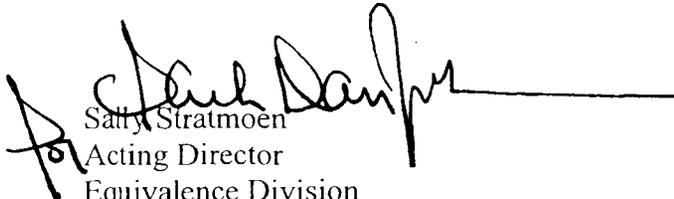
In regard to the AQIS postmortem inspection procedure of not incising the lymph nodes of the heads of cattle raised and slaughtered in the state of Tasmania, we have carefully considered your proposal to continue this practice while your agency prepares a position paper demonstrating how the alternative sanitary measure of not incising lymph nodes would continually provide the same level of public health protection as is provided in the U.S. meat inspection system. However, we must decline your proposal and request that AQIS immediately commence with the incision and examination of the parotid, retropharyngeal, and submaxillary lymph nodes of the heads of all cattle slaughtered from which meat is obtained for export to the United States.

It is our understanding that AQIS' rationale for not incising the lymph nodes is an assertion that Tasmania is biologically free of bovine tuberculosis (TB). Your equivalence proposal should provide scientific documentation of that claim and evidence that not incising the lymph nodes poses no risk of failure to detect other bovine pathological conditions that would, under FSIS postmortem inspection standards, result in condemnation for use as human food.

Notwithstanding our current stance in the U.S. meat inspection system to incise the lymph nodes as part of our routine postmortem inspection of cattle, FSIS will thoroughly consider AQIS' scientific position of an alternative postmortem inspection procedure regarding the inspection of heads. FSIS is committed to expedite the equivalence review upon receiving AQIS' position paper.

If I can provide you further assistance regarding the FSIS audit or other matters discussed in this letter, please contact me at telephone number 202-720-3781, facsimile number 202-690-4040, or email address (sally.stratmoen@fsis.usda.gov).

Sincerely,


Sally Stratmoen
Acting Director
Equivalence Division
Office of International Affairs

Enclosure

Mr. Greg Read

cc: Philip Corrigan, Agr. Counselor, Embassy of Australia, Wash. DC
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Country File (Australia Audit File - FY 2002)



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Food Safety
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AUDIT REPORT FOR AUSTRALIA

FEBRUARY 27 THROUGH MARCH 28, 2002

INTRODUCTION

Background

This report reflects information that was obtained during an audit of Australia's meat inspection system from February 27 through March 28, 2002. Thirteen of the 101 establishments certified to export meat to the United States were audited. Twelve of these were slaughter establishments; the other one was conducting processing operations. Included in this group were two establishments that slaughter ratites.

The last audit of the Australian meat inspection system was conducted in August 2001. Fourteen establishments were audited. The auditor found serious deficiencies in two establishments (Ests. 224 and 716) that were then designated as marginal/re-review at the next audit. Establishment 520, which was part of the records only review group was delisted because of the non-existence of SSOP and HACCP programs. One major concern was reported at that time: HACCP-implementation was deficient in several criteria in two establishments (Ests. 224 and 716), and a few criteria in five of the establishments visited (Ests. 008, 359, 648, 2346 and 3458).

At the time of this audit, Australia was eligible to export fresh and frozen processed beef, lamb, mutton and goat products to the United States.

During calendar year 2001 and the first two months of 2002, Australian establishments exported over 1.1 billion pounds of meat products to the U.S. Port-of-entry (POE) rejections were 2.76 million pounds or 0.25 % of the total import for various defects.

PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with Australian meat inspection officials to discuss oversight programs and practices, including enforcement activities. The second entailed an audit of a selection of records in the meat inspection headquarters facilities and at other sites. The third was conducted by on-site visits to establishments. The fourth was a visit to two laboratories, one performing analytical testing of field samples for the national residue testing program, and the other culturing field samples for the presence of microbiological contamination with *Salmonella* and generic *Escherichia coli* (*E. coli*).

Establishments for this audit were randomly selected as a group of 24 drawn from the list of 101 establishments certified by Australia to export to the United States. From that group of 24 establishments, a group of 10 were randomly selected for on-site visits and the balance were designated for records only audits. Added to the on-site list were three ratite slaughter establishments and one establishment for re-review (Est. 224) that was not on the random selected list. The other establishment (Est. 716) slated for re-review was among the randomly selected establishments. In addition one of the establishments (Est. 1980) selected for an on-site audit was not operating on the day of the audit so the audit was converted to a records only audit. These actions resulted in 13 on-site audits and 15 records only audits as the final count. One establishment (Est. 520) deemed unacceptable in last year's audit was not put back on the list so it was not audited this year.

Australia's program effectiveness was assessed by evaluating five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOPs), (2) animal disease controls, (3) residue controls, (4) slaughter/ processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point (HACCP) systems and the *E. coli* testing program, and (5) enforcement controls, including the testing program for *Salmonella* species.

During all on-site establishment visits, the auditor evaluated the nature, extent, and degree to which findings impacted on food safety and public health, as well as overall program delivery. The auditor also determined if establishment and inspection system controls were in place. Establishments that do not have effective controls in place to prevent, detect and eliminate product contamination/adulteration are considered unacceptable and therefore ineligible to export products to the U.S., and are delisted accordingly by the country's meat inspection officials.

RESULTS AND DISCUSSION

Summary

Effective inspection system controls were found to be in place in all of the 13 establishments audited. Details of audit findings, including compliance with HACCP, SSOPs, and testing programs for *Salmonella* and generic *E. coli*, are discussed later in this report.

As previously stated above, one major concern had been identified during the last audit of the Australian meat inspection system conducted in August 2001. Accordingly, HACCP-implementation deficiencies had been found in two of the 14 establishments visited (Ests. 224 and 716) and to a lesser degree in six establishments (Ests. 008, 359, 648, 2346, 3416, and 3458). During this new audit, implementation of the required HACCP programs was again found to be deficient in six establishments (Ests. 558, 3416, 790, 389, 572 and 533). This was a repeat finding. Similar deficiencies were seen in the records only audits of nine establishments (Ests. 007, 656, 2309, 291, 3173, 612, 249, 100, and 1980). Details are provided in the Slaughter/ Processing Controls section later in this report. Another area of

major concern, identified during this new audit, is the recording of preventive action in the SSOP and HACCP program.

Entrance Meeting

On February 27, an entrance meeting was held in the Canberra offices of the Australian Quarantine Inspection Service (AQIS), and was attended by Dr. John Dorian, Program Manager Meat; Dr. Bill Turner, Principal Veterinary Officer; Dr. Steve Tidswell, Area Technical Manager Canberra; Dr. Albert Cobb, Coordinator Verification Unit; Mr. Neville Spencer, Technical Service Unit; Mr. Paul Smith, Meat Technical Database Administrator; Mr. Stephen Richardson, Technical Unit; Ms. Kerren McDonald, Technical Service Unit; Ms. Robyn Finn, Technical Service Unit; Dr. Bill Matthews, Market Maintenance; Mr. Gary Cullen, Market Maintenance; Mr. Randy Zeitner, Agriculture Counsellor U. S. Embassy; and Dr. M. Douglas Parks, International Audit Staff Officer, FSIS, USDA. Topics of discussion included the following:

1. Finalization of the audit itinerary.
2. AQIS response to recent FSIS audits.
3. Urine spillage in sheep slaughter.
4. Inspection of ratite slaughter.
5. Changes in structure of AQIS (new Executive Manager). Proposed verification unit.

Headquarters Audit

There had been some changes in the organizational structure or upper levels of inspection staffing since the last U.S. audit of the inspection system in August 2001. A new Executive Manager for Exports, Mr. Greg Read, is now in place and a new proposed Verification Unit is presently in place and is chaired by Dr. Albert Cobb. It is envisioned that this unit will encompass the seven areas of responsibility of AQIS, one of which is meat.

To gain an accurate overview of the effectiveness of inspection controls, FSIS requested that the audits of the individual establishments be led by the inspection officials who normally conduct the periodic reviews for compliance with U.S. specifications. The FSIS auditor (hereinafter called “the auditor”) observed and evaluated the process.

The auditor conducted a review of inspection system documents pertaining to the establishments listed for records review. This records review was conducted at the headquarters, the inspection service, or the district or regional office. 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 U.S.
- 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.
- Pathogen reduction and other food safety initiatives such as SSOPs, and HACCP programs, generic *E. coli* testing and *Salmonella* testing.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- 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.

Concerns that arose as a result the examination of these documents are addressed in the body of this report.

Government Oversight

All inspection veterinarians and inspectors in establishments certified by Australia as eligible to export meat products to the United States were full-time AQIS employees, receiving no remuneration from either industry or establishment personnel.

Establishment Audits

One hundred and one establishments were certified to export meat products to the United States at the time this audit was conducted. Thirteen establishments were visited for on-site audits. In all establishments visited, both AQIS inspection system controls and establishment system controls were in place to prevent, detect and control contamination and adulteration of products.

Laboratory Audits

During the laboratory audits, emphasis was placed on the application of procedures and standards that were equivalent to U.S. requirements. Information was also collected about the risk areas of government oversight of accredited, approved, and private laboratories; intra-laboratory quality assurance procedures, including sample handling; and methodology.

The Symbio Alliance, a private laboratory in Brisbane, was audited on March 6, 2002. Except as noted below, effective controls were in place for sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and Print-outs, minimum detection levels, recovery frequency, percent recoveries, and corrective actions. The methods used for the analyses were acceptable. No compositing of samples was done. The check sample program did meet FSIS requirements.

1. Some of the containers of working solutions and mother solutions were not marked with preparation dates and expiration dates.

Australia's microbiological testing for *Salmonella* and *E. coli* was being performed in private laboratories. One of these, the Institute of Medical and Veterinary Science in Adelaide was audited. The auditor determined that the system met the criteria established for the use of private laboratories under FSIS's Pathogen Reduction/HACCP rule. These criteria are:

1. The laboratories have been accredited/approved by the government, accredited by third party accrediting organization with oversight by the government, or a government contract laboratory.
2. The laboratories have properly trained personnel, suitable facilities and equipment, a written quality assurance program, and reporting and record-keeping capabilities.
3. Results of analyses are being reported to the government or simultaneously to the government and the establishment.

The Freestone Feedlot Tatong at Warwick, Queensland was audited on March 11, 2002. All audit findings were positive with one exception:

1. Grains treated with insecticide were not held under security until the withholding period had passed.

Establishment Operations by Establishment Number

The following operations were being conducted in the 13 establishments:

Beef slaughter and boning - seven establishments (Ests. 154, 194, 224, 239, 558, 716, and 790)

Beef and sheep slaughter and boning – one establishment (Est. 533)

Sheep and goat slaughter and boning – two establishments (Ests. 101 and 572)

Horse, ratite, swine, deer and camel slaughter and boning – one establishment (Est. 3416)

Goat, deer, sheep and ratite slaughter and boning – one establishment (Est. 2346)

Sheep processing only – one establishment (Est. 389)

SANITATION CONTROLS

Based on the on-site audits of establishments, Australia's inspection system had controls in place for basic establishment facilities, condition of facilities and equipment and product protection and handling and establishment sanitation program except as noted below.

- In Establishment 194, the procedure for pre-operative inspection did not stipulate the frequency for the inspection.
- In Establishment 389, there was no written procedure for pre-operative inspection but it was being done.

These deficiencies in the written programs were to be written into the programs as soon as possible.

Sanitation Standard Operating Procedures (SSOPs)

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOPs were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment A).

The SSOPs were found to meet the basic FSIS regulatory requirements, with some variations. Preventative action was not recorded in seven of the establishments visited (Ests. 194, 558, 101, 154, 2346, 224 and 389) and they were not recorded in 11 of the establishments with records only audits (Est. 007, 847, 7170, 656, 2309, 291, 3173, 249, 234, 100, and 1980).

Cross-Contamination

1. The dropped meat procedure was not properly followed in Est. 194
2. The plastic cover on the dropped meat table, ready for use, had residues at two stations in Est. 558.
3. The cords of wizzard knives of carcass trimmers were touching their boots and could also touch the exposed carcass in Est. 790.
4. An employee wiped condensate from overhead structures without removing open cartons to be used for product located under the condensate in Est. 389.
5. Open boxes of exposed product were in the offal packing room during a floor clean up with a high-pressure hose resulting in aerosol from the floor.
6. The moving visera table was not cleaned adequately between uses in Ests. 558, 224 and 101.
7. Ingesta was found in the buccal cavity of cattle after inspection in Est. 533.
8. Tools for handling edible and inedible product were co-mingled in Est.790.

Product Handling and Storage

During a records only audit it was revealed that mouse infestations in the carton storage building were not handled as per the Standard Operating Procedure (SOP) on file in the rodent control program of Est. 249. This SOP was immediately brought into action and monitored by the responsible ATM to his satisfaction. The establishment voluntarily recalled product in Australia and diverted all of their product in Australia to other markets.

Personnel Hygiene and Practices

1. Employee hand processing equipment was being washed in a hand washing sinks in Ests.101 and 2346.
2. An employee equipment sanitizer was at 79.2° C. when 82° C. is required at the pre-trim station in the boning room.
3. The sheep skinning flanker was backing into the skinned carcass next to his position and touching it with his clothes in Est. 572.
4. The employee that was removing the bung was not sterilizing his knife nor was he using the two knife method resulting in possible contamination.

All of these deficiencies in sanitation, cross contamination and personal hygiene were corrected immediately to the satisfaction of the auditor.

ANIMAL DISEASE CONTROLS

Australia's inspection system had controls in place to ensure adequate animal identification, ante-mortem and post-mortem inspection procedures and dispositions, condemned and restricted product control, and procedures for sanitary handling of returned and rework product.

Two southern Queensland properties have been quarantined, during 2001, following the death of 10 head of cattle due to anthrax. These properties with reported cases of anthrax are automatically placed under quarantine, thus ensuring no animals can leave the affected property. Dead animals were carefully disposed of through incineration and vaccination of at-risk livestock prevents the infection from spreading. Anthrax in animals rarely occurs in Australia. When it occurs it is a notifiable disease and the affected property is placed under immediate quarantine with strict animal movement restrictions imposed by the Government. Anthrax is a livestock management issue that confronts producers from time to time during hot summer months. It is not a meat issue, as infected animals do not enter the food chain.

RESIDUE CONTROLS

Australia's National Residue Testing Plan for 2002 was being followed, and was on schedule. The Australian inspection system had adequate controls in place to ensure compliance with sampling and reporting procedures and storage and use of chemicals.

SLAUGHTER/PROCESSING CONTROLS

The Australian inspection system had controls in place to ensure adequate ante-and post-mortem inspection procedures and dispositions, control and disposition of dead, dying, diseased or disabled animals, humane handling and slaughter, processed product controls including ingredients, formulations and packaging materials.

HACCP Implementation

All establishments approved to export meat products to the U.S. are required to have developed and implemented a Hazard Analysis Critical Control Point (HACCP) system. Each of these systems was evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment B).

The HACCP programs were found to meet the basic FSIS regulatory requirements. There were several establishments with HACCP implementation problems. The most prominent of these was an incomplete hazard analysis in five establishments (Ests. 558, 790, 389, 572 and 533). A similar problem was found in five establishments that had records only audits. These were Establishments 656, 2309, 3173, 100 and 1980. Other problems were as follows:

1. No CCP for zero tolerance in Est. 3416.
2. Corrective actions not adequately described in Est. 533.
3. No pre-shipment review in Est. 3416.

HACCP implementation deficiencies were also observed in records only audits.

1. Incomplete flow diagrams in Ests. 291 and 249.
2. Inadequate documentation of corrective action in Est. 007.
3. No pre-shipment review in Ests. 2309, 291, 3173 and 612.

Any establishment with HACCP implementation deficiencies were issued letters by AQIS giving the establishment 30 days to make necessary corrections.

Testing for Generic *E. coli*

Australia has adopted the FSIS regulatory requirements for *E. coli* testing in cattle but not in sheep and goats. Australia has requested an equivalence determination from FSIS regarding the generic *E. coli* testing requirements for sheep and goats.

Twelve of the establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing, and were audited and evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment C).

There were some problems with the written procedures for *E. coli* testing as follows:

1. The procedure did not designate the employee responsible for sampling in Ests 558, 2346 and 572. This same deficiency was noted during records only audits in Ests. 007, 7170, 656, 2309, 291, 3173, 612, and 1980.
2. The procedure did not designate the establishment location for sample collecting in Ests.194, 239, 154, 2346, 716, and 790. Similarly this deficiency was found in records only audits of Ests. 656, 7170, 291, 3173, 249, 234 and 1980.

These deficiencies in the written programs were to be written into the programs as soon as possible.

Additionally, establishments had adequate controls in place to prevent meat products intended for Australian domestic consumption from being commingled with products eligible for export to the U.S.

ENFORCEMENT CONTROLS

Inspection System Controls

The AQIS inspection system controls [control of restricted product and inspection samples, boneless meat re-inspection, shipment security, including shipment between establishments, prevention of commingling of product intended for export to the United States with domestic product, monitoring and verification of establishment programs and controls (including the taking and documentation of corrective actions under HACCP plans), inspection supervision and documentation, the importation of only eligible livestock or poultry from other countries (i.e., only from eligible countries and certified establishments within those countries), and the importation of only eligible meat or poultry products from other counties for further processing] were in place and effective in ensuring that products produced by the establishment were wholesome, unadulterated, and properly labeled. In addition, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

Testing for *Salmonella* Species

Eleven of the 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. The data collection instrument used accompanies this report (Attachment D).

Australia has adopted the FSIS regulatory requirements for *Salmonella* testing for cattle. There are no FSIS requirements for testing *Salmonella* in sheep and goats. Australia is not testing for *Salmonella* in ratites.

The *Salmonella* testing programs were found to meet the basic FSIS regulatory requirements.

Species Verification Testing

At the time of this audit, Australia was not exempt from the species verification testing requirement. The auditor verified that species verification testing was being conducted in accordance with FSIS requirements.

Monthly Reviews

These reviews were being performed by the Australian equivalent of Area Supervisors. They are titled Area Technical Managers (ATM) and they review each export facility every month. All were veterinarians with several years of experience.

The internal review program was not applied equally to both export and non-export establishments. Establishments for domestic production are not always reviewed monthly by ATMs. Internal review visits were not always announced in advance and were conducted, at times by individuals and at other times by a team of reviewers, at least once monthly, and sometimes two or three times within a month. The records of audited establishments were kept in the inspection offices of the individual establishments, and copies were also kept in the central AQIS offices in Canberra, and were routinely maintained on file for a minimum of three years.

In the event that an establishment is found, during AQIS monthly reviews to be out of compliance with U.S. requirements, and is delisted for U.S. export, before it may again qualify for eligibility and be reinstated, the establishment operator draws up a Corrective Action Plan (CAP) addressing necessary corrective and preventive action. The CAP is then desk audited, followed by an on-site compliance audit conducted by AQIS On Plant Veterinary Officer and the AQIS Area Technical Manager. An in-depth group review is then carried out with the lead auditor being a representative of the AQIS Verification Unit.

Enforcement Activities

The following information was obtained from AQIS Compliance and Investigation. AQIS Compliance and Investigation seeks to warrant the integrity of AQIS export and quarantine systems by delivering an investigation and monitoring service designed to encourage industry compliance with the legislative requirements for the movement of product into or out of Australia. The following statistics deal with the meat related issues during January 2001 through February 2002.

Founded prosecutions for meat related issues—0

Prosecutions pending—1

This concerns a forgery of AQIS certification concerning exports to Asia.

Letters of warning—3

These letters relate to security breaches following urgent maintenance at export establishments and a minor problem with official mark regulations. These were resolved by consultation.

Meat matters referred to other agencies—14

These matters deal with breaches of State legislation, Police, and animal welfare issues and most were handled by State Departments.

Meat related incidents discussed with management—31

Various matters included procedure/operations breaches, security breaches, export certification issues, obstruction of authorized officers, entry of ineligible product into the export chain, breaches of approved programs, incorrect trade descriptions and regulations relating to official marks. In these cases, no evidence of criminal intent was identified.

Exit Meeting

An exit meeting was conducted in Canberra on March 28, 2002. The Australian participants were Ms. Meryl Stanton, AQIS Executive Director; Mr. Greg Read, AQIS Executive Manager Exports; Dr. John Dorian, AQIS Meat Inspection Manager; Dr. Albert Cobb, Program Verification Unit; Dr. Stephen Tidswell, AQIS ATM Canberra; Dr. John Langbridge, Senior ATM Queensland; Dr. Roger Turner, Senior ATM NSW; Dr. Charles Bosgra, Senior ATM Melbourne; Dr. Peter McGregor, ATM Sydney; Dr. Kiran Johar, Veterinary Officer Meat Program; Dr. Peter Miller, National Residue Scheme (NRS); Ms Christine Coulson, NRS Animal Programs; Dr. Ann McDonald, General Manager Market Maintenance; Dr. Don Leelawardana, Market Maintenance; Dr. Bill Mathews, PVO Market Maintenance; Mr. Neville Spencer, Technical Services Unit; Mr. Stephen Richardson, Technical Services Unit, Ms. Kerren McDonald, Technical Services Unit; Ms. Robyn Finn, Technical Services Unit; Mr. Russ Smith, AQIS Compliance; Mr. Barry Shirley, AQIS Compliance; Mr. Paul Smith, Meatech Database and Dr. M. Douglas Parks, International Audit Staff Officer, FSIS, USDA. The following topics were discussed:

1. Pre-shipment reviews were discussed and officials said that they going to issue an AQIS Notice to clarify the U.S. requirements.
2. Zero tolerance CCPs, also an AQIS Notice would be issued to make known U.S. standards.
3. Operational sanitation requirements would be consolidated into a single place in the SSOP programs of establishments.

4. Meat Hygiene Assessment (MHA), an AQIS Notice will be issued to make sure all establishments have the same interpretations, There are several different ideas on this plan presently.
5. Discussion of labeling requirements for “natural” or “organic” claims.
6. All of the lymph glands of beef heads are not being incised in Tasmania due to AQIS evaluation of TB free status in that state. They have no record of FSIS permission to stop this procedure.
7. Preventive action not being recorded in SSOP and HACCP was discussed and AQIS will issue a Notice to make sure all establishments understand these requirements.
8. A discussion of “30 day letters” and delistment policies ensued to help them understand the new procedures.
9. Urine spillage was discussed and noted that good progress has been made since this issue was first raised two years ago.
10. Incomplete hazard analysis data charts were noted in many establishments and AQIS Officials said that this requirement would be conveyed to all establishments.
11. There was a commitment from AQIS Officials to put all of these issues into their monthly audits of export establishments and make sure that they are corrected.

CONCLUSION

The inspection system of Australia was found to have effective controls to ensure that product destined for export to the United States was produced under conditions equivalent to those which FSIS requires in domestic establishments. Major concerns found and discussed and as reported earlier in this report are: HACCP implementation deficiencies; preventive action not recorded in SSOP and HACCP programs; various cross contamination findings and some personal hygiene deficiencies. Thirteen establishments were audited and all were left on the U. S. export eligibility list. The deficiencies encountered during the on-site establishment audits and records only audits were adequately addressed to the auditor’s satisfaction.

Dr. M. Douglas Parks
International Audit Staff Officer

(signed) Dr. M. Douglas Parks

ATTACHMENTS

- A. Data collection instrument for SSOPs
- B. Data collection instrument for HACCP programs
- C. Data collection instrument for *E. coli* testing
- D. Data collection instrument for *Salmonella* testing
- E. Laboratory Audit Form
- F. Individual Foreign Establishment Audit Forms
- G. Written Foreign Country's Response to the Draft Final Audit Report

Data Collection Instrument for SSOPs

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOPs were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

1. The establishment has a written SSOP program.
2. The procedure addresses pre-operational sanitation.
3. The procedure addresses operational sanitation.
4. The pre-operational procedures address (at a minimum) the cleaning of food-contact surfaces of facilities, equipment, and utensils.
5. The procedure indicates the frequency of the tasks.
6. The procedure identifies the individuals responsible for implementing and maintaining the activities.
7. The records of these procedures and any corrective action taken are being maintained on a daily basis.
8. The procedure is dated and signed by the person with overall on-site authority.

The results of these evaluations were as follows:

Est. #	1. Written program addressed	2. Pre-op sanitation addressed	3. Oper. sanitation addressed	4. Contact surfaces addressed	5. Frequency addressed	6. Responsible indiv. identified	7. Documentation done daily	8. Dated and signed
194	√	√	√	√	no	√	√	√
558	√	√	√	√	√	√	√	√
3416	√	√	√	√	√	√	√	√
101	√	√	√	√	√	√	√	√
239	√	√	√	√	√	√	√	√
154	√	√	√	√	√	√	√	√
2346	√	√	√	√	√	√	√	√
716	√	√	√	√	√	√	√	√
790	√	√	√	√	√	√	√	√
224	√	√	√	√	√	√	√	√
389	√	no	√	√	√	√	√	√
572	√	√	√	√	√	√	√	√
533	√	√	√	√	√	√	√	√

Documentation was also audited from the following establishments that were not visited on-site, during the centralized document audit:

235	√	√	√	√	√	√	√	√
007	√	√	√	√	√	√	√	√
203	√	√	√	√	√	no	√	√
847	√	√	√	√	√	√	√	√
654	√	√	√	√	√	√	√	√
7170	√	√	√	√	√	√	√	no
656	√	√	√	√	√	√	√	√
2309	√	√	√	√	√	√	√	√
291	√	√	√	√	√	√	√	√
3173	no	√	√	√	√	√	√	√
612	√	√	√	√	√	√	√	√
249	√	√	√	√	√	√	√	√
234	√	√	√	√	√	√	√	√
100	√	√	√	√	√	√	√	√
1980	√	√	√	√	√	√	√	√

Data Collection Instrument for HACCP Programs

Each of the establishments approved to export meat products to the U.S. (except Est. 12, which was a cold-storage facility) was required to have developed and implemented a Hazard Analysis – Critical Control Point (HACCP) system. Each of these systems was evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument included the following statements:

1. The establishment has a flow chart that describes the process steps and product flow.
2. The establishment has conducted a hazard analysis that includes food safety hazards likely to occur.
3. The analysis includes the intended use of or the consumers of the finished product(s).
4. There is a written HACCP plan for each product where the hazard analysis revealed one or more food safety hazard(s) reasonably likely to occur.
5. All hazards identified in the analysis are included in the HACCP plan; the plan lists a CCP for each food safety hazard identified.
6. The HACCP plan specifies critical limits, monitoring procedures, and the monitoring frequency performed for each CCP.
7. The plan describes corrective actions taken when a critical limit is exceeded.
8. The HACCP plan was validated using multiple monitoring results.
9. The HACCP plan lists the establishment's procedures to verify that the plan is being effectively implemented and functioning and the frequency for these procedures.
10. The HACCP plan's record-keeping system documents the monitoring of CCPs and/or includes records with actual values and observations.
11. The HACCP plan is dated and signed by a responsible establishment official.
12. The establishment is performing routine pre-shipment document reviews.

The results of these evaluations were as follows:

Est. #	1. Flow diagram	2. Hazard analysis conducted	3. Use & users included	4. Plan for each hazard	5. CCPs for all hazards	6. Monitoring is specified	7. Corr. actions are described	8. Plan validated	9. Adequate verific. procedures	10. Adequate documentation	11. Dated and signed	12. Pre-shipment doc. review
194	√	√	√	√	√	√	√	√	√	√	√	√
558	√	no	√	√	√	√	√	√	√	√	√	no
3416	√	√	√	√	no	√	√	√	√	√	√	√
101	√	√	√	√	√	√	√	√	√	√	√	√
239	√	√	√	√	√	√	√	√	√	√	√	√
154	√	√	√	√	√	√	√	√	√	√	√	√
2346	√	√	√	√	√	√	√	√	√	√	√	√
716	√	√	√	√	√	√	√	√	√	√	√	√
790	√	no	√	√	√	√	√	√	√	√	√	√
224	√	√	√	√	√	√	√	√	√	√	√	√
389	√	no	√	√	√	√	√	√	√	√	√	√
572	√	no	√	√	√	√	√	√	√	√	√	√
533	√	no	√	√	√	√	no	√	√	√	√	√

AQIS issued 30-day compliance letters for all plants with a “no” in their HACCP implementation. (6 establishments)

Documentation was also audited from the following establishments that were not visited on-site, during the centralized document audit:

235	√	√	√	√	√	√	√	√	√	√	√	√
007	√	√	√	√	√	√	√	√	√	no	√	√
203	√	√	√	√	√	√	√	√	√	√	√	√
847	√	√	√	√	√	√	√	√	√	√	√	√
654	√	√	√	√	√	√	√	√	√	√	√	√
7170	√	√	√	√	√	√	√	√	√	√	√	√
656	√	no	√	√	√	√	√	√	√	√	√	√
2309	√	no	√	√	√	√	√	√	√	√	√	no
291	no	√	√	√	√	√	√	√	√	√	√	no
3173	√	no	√	√	√	√	√	√	√	√	√	no
612	√	√	√	√	√	√	√	√	√	√	√	no
249	no	√	√	√	√	√	√	√	√	√	√	√
234	√	√	√	√	√	√	√	√	√	√	√	√
100	√	no	√	√	√	√	√	√	√	√	√	√
1980	√	no	√	√	√	√	√	√	√	√	√	√

AQIS issued a 30-day compliance letter for all plants with a “no” in their HACCP implementation. (9 establishments)

Data Collection Instrument for Generic *E. coli* Testing

Each establishment (except Est.3416 which is slaughtering ratites and there is no standard for this species and Est. 389 which is processing only) was evaluated to determine if the basic FSIS regulatory requirements for generic *E. coli* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

1. The establishment has a written procedure for testing for generic *E. coli*.
2. The procedure designates the employee(s) responsible to collect the samples.
3. The procedure designates the establishment location for sample collecting.
4. The sample collection is done on the predominant species being slaughtered.
5. The sampling is done at the frequency specified in the procedure.
6. The proper carcass site(s) and/or collection methodology (sponge or excision) is/are being used for sampling.
7. The carcass selection is following the random method specified in the procedure or is being taken randomly.
8. The laboratory is analyzing the sample using an AOAC Official Method or an equivalent method.
9. The results of the tests are being recorded on a process control chart showing the most recent test results.
10. The test results are being maintained for at least 12 months.

Est. #	1. Written procedure	2. Sampler designated	3. Sampling location given	4. Predomin. species sampled	5. Sampling at the req'd freq.	6. Proper site or method	7. Sampling is random	8. Using AOAC method	9. Chart or graph of results	10. Results are kept at least 1 yr
194	√	√	no	√	√	√	√	√	√	√
558	√	no	√	√	√	√	√	√	√	√
3416	ratites	only								
101	√	√	√	√	√	√	√	√	√	√
239	√	√	no	√	√	√	√	√	√	√
154	√	√	no	√	√	√	√	√	√	√
2346	√	no	no	√	√	√	√	√	√	√
716	√	√	no	√	√	√	√	√	√	√
790	√	√	no	√	√	√	√	√	√	√
224	√	no	√	√	√	√	√	√	√	√
389	Processing only									
572	√	no	√	√	√	√	√	√	√	√
533	√	√	√	√	√	√	√	√	√	√

Documentation was also audited from the following establishments that were not visited on-site, during the centralized document audit.

Each establishment (except Est. 847, Est. 654 and Est. 100, which are processing only) was evaluated to determine if the basic FSIS regulatory requirements for generic *E. coli* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

235	√	√	√	√	√	√	√	√	√	√
007	√	no	√	√	√	√	√	√	√	√
203	√	√	√	√	√	√	√	√	√	√
847	Pro-	cessing	only							
654	Pro-	cessing	only							
7170	√	no	no	√	√	√	√	√	√	√
656	√	no	no	√	√	√	√	√	√	√
2309	√	no	√	√	√	√	√	√	√	√
291	√	no	no	√	√	√	√	√	√	√
3173	√	no	no	√	√	√	√	√	√	√
612	√	no	√	√	√	√	√	√	√	√
249	√	√	no	√	√	√	√	√	√	√
234	√	√	no	√	√	√	√	√	√	√
100	Pro-	cessing	only							
1980	√	no	no	√	√	√	√	√	√	√

Data Collection Instrument for *Salmonella* testing

Each slaughter establishment (except Est.3416 which is slaughtering ratites and there is no standard for this species and Est. 389 which is processing only) was evaluated to determine if the basic FSIS regulatory requirements for *Salmonella* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument included the following statements:

1. *Salmonella* testing is being done in this establishment.
2. Carcasses are being sampled.
3. Ground product is being sampled.
4. The samples are being taken randomly.
5. The proper carcass site(s) and/or collection of proper product (carcass or ground) is being used for sampling.
6. Establishments in violation are not being allowed to continue operations.

The results of these evaluations were as follows:

Est. #	1. Testing as required	2. Carcasses are sampled	3. Ground product is sampled	4. Samples are taken randomly	5. Proper site and/or proper prod.	6. Violative est's stop operations
194	√	√	N/A	√	√	√
558	√	√	N/A	√	√	√
3416	Ratites only					
101	√	√	N/A	√	√	√
239	√	√	N/A	√	√	√
154	√	√	N/A	√	√	√
2346	√	√	N/A	√	√	√
716	√	√	N/A	√	√	√
790	√	√	N/A	√	√	√
224	√	√	N/A	√	√	√
389	Processing	only				
572	√	√	N/A	√	√	√
533	√	√	N/A	√	√	√

Documentation was also audited from the following establishments (except Est. 847, Est. 654 and Est. 100, which are processing only) that were not visited on-site, during the centralized document audit:

235	√	√	N/A	√	√	√
007	√	√	N/A	√	√	√
203	√	√	N/A	√	√	√
847	Processing	only				
654	Processing	only				
7170	√	√	N/A	√	√	√
656	√	√	N/A	√	√	√
2309	√	√	N/A	√	√	√
291	√	√	N/A	√	√	√
3173	√	√	N/A	√	√	√
612	√	√	N/A	√	√	√
249	√	√	N/A	√	√	√
234	√	√	N/A	√	√	√
100	Processing	only				
1980	√	√	N/A	√	√	√

U.S. DEPARTMENT OF AGRICULTURE
 FOOD SAFETY AND INSPECTION SERVICE
 INTERNATIONAL PROGRAMS

REVIEW DATE
 March 6, 2002

NAME OF FOREIGN LABORATORY
 Symbio Alliance

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 Australian Quarantine & Inspection Service

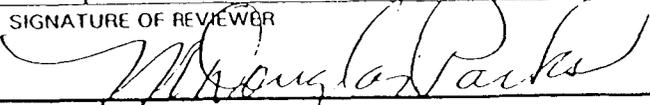
CITY & COUNTRY
 East Brisbane, Queensland
 Australia

ADDRESS OF LABORATORY
 47 Manilla Street
 East Brisbane, Qld, Australia 4169

NAME OF REVIEWER
 Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
 Dr. John Langbridge and Dr. Wolfgang Korth

Residue Code/Name		081	082	083	085	100	124	125	126	127	E. coli	Salmon
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE									
	Sample Handling	01	A	A	A	A	A	A	A	A	A	A
	Sampling Frequency	02	A	A	A	A	A	A	A	A	A	A
	Timely Analyses	03	A	A	A	A	A	A	A	A	A	A
	Compositing Procedure	04	O	O	O	O	O	O	O	O	O	O
	Interpret Comp Data	05	O	O	O	O	O	O	O	O	O	O
Data Reporting	06	A	A	A	A	A	A	A	A	A	A	
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A	A	A	A	A
	Correct Tissue(s)	08	A	A	A	A	A	A	A	A	A	A
	Equipment Operation	09	A	A	A	A	A	A	A	A	A	A
	Instrument Printouts	10	A	A	A	A	A	A	A	A	A	A
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A	A	A		
	Recovery Frequency	12	A	A	A	A	A	A	A	A		
	Percent Recovery	13	A	A	A	A	A	A	A	A		
	Check Sample Frequency	14	A	A	A	A	A	A	A	A		
	All analyst w/Check Samples	15	A	A	A	A	A	A	A	A		
	Corrective Actions	16	A	A	A	A	A	A	A	A		
	International Check Samples	17	A	A	A	A	A	A	A	A		
REVIEW PROCEDURES	Corrected Prior Deficiencies	18	O	O	O	O	O	O	O	O		
OTHER REVIEW		19	Residue samples are all sent to Canberra for analysis & sent to proper lab once a week									
		20	Stock solutions & mother solutions don't have expiration dates on them.									

SIGNATURE OF REVIEWER


DATE
 March 6, 2002

RESIDUE CODES

030	Aflatoxin	117	Heptachlorodibenzodioxin
050	Nitrosamines	118	Hexachlorodibenzodioxin
051	N-Nitrosodimethylamine	119	Tetrachlorodibenzodioxin
052	N-Nitrosodiethylamine	120	Dichlorophenol
053	N-Nitrosodipropylamine	121	Trichlorophenol
054	N-Nitrosodibutylamine	122	Tetrachlorophenol
055	N-Nitrosopiperidine	123	Pentachlorophenol
056	N-Nitrosopyrrolidine	✓ *124	P,P-DDT
057	N-Nitrosomorpholine	✓ *125	O,P-DDT
060	Cyanide	✓ *126	P,P-DDE
061	Styrene	✓ *127	O,P-DDE
080	Synthetic Pyrethrins	*128	P,P-TDE
✓ 081	Cypermethrin	*129	O,P-TDE
✓ 082	Deltamethrin	130's	Unidentified ret. rel. to 101
✓ 083	Fenvalerate	140's	Unidentified amt. rel. to 101
084	Flucythrinate	150	Kepon
✓ 085	Permethrin	161	Paradichlorobenzene
086	Natural Pyrethrins	162	Tetrachloroethylene
087	Pyrethrin I	181	Halowax
088	Pyrethrin II	191	PBB
089	Cinerin I	192	Ethylene dibromide
090	Cinerin II	193	Methylbromide
091	Jasmolin II		
092	Pipernyl Butoxide		
099	Other	**200	Antibiotics (for all compounds used in country reviewed)
*100	Halocarbon pesticides	201	Penicillin
✓ *101	Aldrin	202	Streptomycin
✓ *102	Benzene hexachloride	✓ 203	Chloramphenicol
✓ *103	Chlordane	204	Tetracycline
✓ *104	Dieldrin	205	Tylosin
✓ *105	DDT and Metabolites	206	Erythromycin
✓ *106	Endrin	207	Neomycin
✓ *107	Heptachlor and Metabolites	208	Oxytetracycline
✓ *108	Lindane	209	Chlortetracycline
✓ *109	Methoxychlor	210	UMI (Unidentified Microbial Inhibitor)
*110	Toxaphene	211	Gentamycin sulfate
*111	PCB's	212	Lincomycin
✓ *112	Hexachlorobenzene	213	Cloxacillin
✓ *113	Mirex	214	Apramycin
α/03/02 114	Strobane	215	Amoxicillin
115	Nonachlor	216	Novobiocin
116	Octachlorodibenzodioxin	217	Spectinomycin
		218	Virginiamycin

* Required Testing (as of 9/86)

** Microbiological Screening tests required

Guidelines for Completion of
Country Laboratory Review Forms

Element No. 6:

Compound	(LDL)		(MPL)	
	Lowest Detectable Level		Minimum Proficiency	
Chlorinated Hydrocarbons			LOD	
Aldrin	0.01	0.02 (ppm)	0.01	0.10 (ppm)
BHC	0.01	0.01	0.01	0.10
Chlordane	0.01	0.15	0.01	0.30
Dieldrin	0.01	0.01	0.01	0.10
DDT	0.01	0.04	0.02	0.15
DDE	0.01	0.02	0.02	0.10
DDE (DDD)	0.01	0.04	0.02	0.15
Endrin	0.01	0.03	—	0.10
Heptachlor	0.01	0.01	0.01	0.10
Hepta-Epoxide	0.01	0.01	0.01	0.10
Lindane	0.01	0.01	0.01	0.10
Methoxychlor		0.15	—	0.50
Toxaphene		0.50	—	1.00
HCB	<i>ij</i> <i>pw</i>	0.01	0.01	0.10
Mirex		0.04	—	0.10
Nonachlor		0.05	—	0.15
Strobane		0.50	—	1.00
PCB's		0.30	—	0.50
Trace Elements				
Mercury		<0.10		0.10
Arsenic		<0.10		0.10
Cadmium		<0.10		0.10
Lead		<0.10		0.10
Organo Phosphates		0.05		0.10
Chloramphenicol		10 ppb		30 ppb
DES Antibiotics Species		< 2 ppb 1/2 tolerance Not Applicable		2 ppb varies with compo Not Applicable

FOREIGN COUNTRY LABORATORY REVIEW

March 26,
2002

Institute of Medical and Veterinary Science

FOREIGN GOV'T AGENCY
 Australia Quarantine & Inspection Service

CITY & COUNTRY
 Adelaide, South Australia
 Australia

ADDRESS OF LABORATORY
 Frome Road
 Adelaide. S.A.

NAME OF REVIEWER
 Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
 Drs Albert Cobb & Tony Wigg

Residue Code/Name			<i>E.coli</i>	<i>Salmonella</i>						
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #								
	Sample Handling	01	A	A						
	Sampling Frequency	02	A	A						
	Timely Analyses	03	A	A						
	Compositing Procedure	04	0	0						
	Interpret Comp Data	05	A	A						
Data Reporting	06	A	A							
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A						
	Correct Tissue(s)	08	A	A						
	Equipment Operation	09	A	A						
	Instrument Printouts	10	A	A						
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11								
	Recovery Frequency	12								
	Percent Recovery	13								
	Check Sample Frequency	14								
	All analyst w/Check Samples	15								
	Corrective Actions	16								
International Check Samples	17									
REVIEW PROCEDURES	Corrected Prior Deficiencies	18								
OTHER REVIEW		19								
		20								

SIGNATURE OF REVIEWER

M. Douglas Parks

DATE

Mar 26, 2002

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE Feb 28, 2002	ESTABLISHMENT NO. AND NAME AFC Abattoirs Est 194	CITY Coominya, Qld COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. John Langbridge		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable

CODES (Give an appropriate code for each review item listed below)
 A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 U	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	Feb 28, 2002	AFC Abattoirs Est 194	Coominya, Qld
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. John Langbridge		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- 25--SOP--No preventative action recorded
- 29--foot clipper, horn clipper and carcass saw not cleaned properly between carcasses
- 28--Drop meat procedure not followed properly
- 31--specks of rail residues on meat on the boning table.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	March 1, 2002	Oakey Abattoir	Est 558	Oakey, Qld
FOREIGN PLANT REVIEW FORM				COUNTRY Australia
NAME OF REVIEWER Australia	NAME OF FOREIGN OFFICIAL Dr. M. Douglas Parks		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable	

NOTES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 U	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	March 1, 2002	Oakey Abattoir Est 558	Oakey, Qld
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Australia	Dr. M. Douglas Parks	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- SOP--Preventative action not recorded
- ACCP--Hazard analysis incomplete(the results all three categories of hazard considerations were not recorded) and pre-shipment review was inadequate. AQIS issued a 30 day compliance letter.
- E. coli testing--The procedure did not designate the employee responsible to collect the sample.
- 9--The moving visera table was not properly cleaned between uses.
- 9--The cutting boards, ready for use, had residues from previous uses.
- 17--The eviserating employee made a cut in the omasum and did not sanitize the knife nor was the carcass marked for examination and /or trimming.
- 28--The plastic covers , ready for use, on two meat drop trim stations had residues on them.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	March 4, 2002	Meramist	Est 3416	Caboolture, Qld
FOREIGN PLANT REVIEW FORM				COUNTRY Australia
NAME OF REVIEWER M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. John Langbridge		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable	

DES (Give an appropriate code for each review item listed below)
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand and washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Test --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Test control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Test control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	March 4, 2002	Meramist	Est 3416	Caboolturr, Qld
				COUNTRY
				Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION	
Dr. M. Douglas Parks	Dr. John Langbridge		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

HACCP--No CCP that address zero tolerance in plan. AQIS issued a 30 day compliance letter.

27 &31--Feces and feathers on carcasses in the carcass cooler.

27--The employee that was removing the bung was not using the two knife method resulting in possible contamination.

REVIEW DATE
March 6,
2002

ESTABLISHMENT NO. AND NAME
Western Exporters Est 101

CITY
Charleville, Qld
COUNTRY
Australia

FOREIGN PLANT REVIEW FORM

NAME OF REVIEWER
M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. John Langbridge

EVALUATION
 Acceptable Acceptable/
Re-review Unacceptable

KEY (Give an appropriate code for each review item listed below)
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Filters	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Buildings separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Test --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Test control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Test control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
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(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 M	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	March 6, 2002	Western Exporters Est 101	Charleville, Qld
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. John Langbridge	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- SSOP--No prevetattive action recorded.
- 19--The moving visera table was not cleaned properly between uses.
- 27--Improper use of bung hook resulting in possible contamination.
- 28--Equipment being washed in the hand wash sink.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	March 12, 2002	Northern Co-operative Meat Company Est 239		Casino, NSW
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks		Dr. John Langbridge		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

CODES (Give an appropriate code for each review item listed below)
 A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 M	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 AO
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
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Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	March 12, 2002	Northern Co-operative Meat Company	Est 239	Casino, NSW
				COUNTRY
				Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION	
Dr. M. Douglas Parks	Dr. John Langbridge		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

E. coli testing--The procedure does not designate the employee responsible to collect the samples.

19--The moving viscera table was not cleaned properly between uses.

28--The veal carcass saw hose was touching carcasses.

31--Grease particles from the rail was on carcasses at the quartering station.

REVIEW DATE

ESTABLISHMENT NO. AND NAME

CITY

March 13,
2002

Wingham Beef Exports Est 154

Wingham, NSW

FOREIGN PLANT REVIEW FORM

COUNTRY
Australia

NAME OF REVIEWER
M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Albert Cobb

EVALUATION
 Acceptable Acceptable/ Re-review Unacceptable

INSTRUCTIONS (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Check siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Test --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Test control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Test control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 U	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	March 13, 2002	Wingham Beef Exports Est 154	Winfham, NSW
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Albert Cobb	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

SSOP--Preventative action not recorded.

E. coli testing--The procedure does not designate the plant location for sampling.

17--Heavily beaded condensate, was on overhead structures not cleaned and sanitized daily, above exposed carcasses in cooler number one.

19--The dehorning clippers were not cleaned properly between uses.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM	REVIEW DATE March 18, 2002	ESTABLISHMENT NO. AND NAME Ozimeats Est 2346	CITY Pyramid Hill, Vic COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Charles Bosgra		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

CODES (Give an appropriate code for each review item listed below)
 A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL	Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES	Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	Operational sanitation	35 A	Processing records	63 O
Pest control program	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	Animal identification	37 A	Container closure exam	66 O
Lighting	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT	Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING	Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	Boneless meat reinspection	52 A		
Personal hygiene practices	Ingredients identification	53 A		
Sanitary dressing procedures	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	March 18, 2002	Ozimeats Est 2346	Pyramid Hill, Vic
			COUNTRY
			Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Charles Bosgra	<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

SSOP--Preventative action not recorded.

E.coli--The procedure does not designate the employee responsible to collect the sample nor the location in the plant for sample collecting.

28--The underside of an exposed product scale had a decomposing rubber-like substance in close proximity to product.

28--Employee equipment was being washed in the hand wash sink.

REVIEW DATE

ESTABLISHMENT NO. AND NAME

CITY
Smithton, Tas

FOREIGN PLANT REVIEW FORM

March
19,2002

Greenham Tasmania Est 716

COUNTRY
Australia

NAME OF REVIEWER
Mr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Charles Bosgra

EVALUATION

Acceptable Acceptable/
Re review Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 M	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 U	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	March 19,2002	Greenham Tasmania	Est 716	Smithton, Tas <hr/> COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Charles Bosgra		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 16--No provision for preventative action in the CCP.
- 17--E. coli testing-- the procedure does not designate the plant location for sample collecting.
- 19--The carcass split saw was not cleaned properly between uses.
- 28--On the trim stand the wizzard knife cords were touching the trimmer's boots and it is possible for the cords to come in contact with the exposed carcasses.
- 26--The floor cleaning person was climbing onto the trimmer's stand with a high probability of touching the exposed carcasses.
- 31--The trimmer's stand was so high it is very difficult for the trimmer to see the lower part of the quarters of beef.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

March 20,
2002

ESTABLISHMENT NO. AND NAME

SBA Foods Est 790

CITY

Currie, King Island

COUNTRY

Tasmania Australia

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Charles Bosgra

EVALUATION

Acceptable Acceptable/
Re-review Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 M	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 AO
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
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Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	March 20, 2002	SBA Foods Est 790	Currie, King Island
			COUNTRY
			Tasmania Australia
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Charles Bosgra		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable

COMMENTS:

HACCP--Incomplete hazard analysis (descions concerning the three areas of risk not recorded). AQIS issued a 30 day compliance letter.

E. coli testing--The procedure does not designate the plant location for sampling collecting.

27-- A hanging steel rod at the hide puller was a common touch area of hide off legs and hide on legs.

28--Tools for use with edible and inedible product handling were comingled.

31--Trimming of carcasses was not adequate.

REVIEW DATE
March 21,
2002

ESTABLISHMENT NO. AND NAME
Poowong Meat Packing Est 224

CITY
Poowong, Vic.
COUNTRY
Australia

FOREIGN PLANT REVIEW FORM

NAME OF REVIEWER
Mr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Charles Bosgra

EVALUATION
 Acceptable Acceptable/Re review Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
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FOREIGN PLANT REVIEW FORM
(reverse)

March 21,
2002

Poowong Meat Packing

Est 224

Poowong, Vic.

COUNTRY
Australia

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Charles Bosgra

EVALUATION

Acceptable Acceptable/
Re-review Unacceptable

COMMENTS:

SOP--Preventative action not recorded.

IACCP--Preventative action not recorded.

E. coli testing--The procedure does designate the employee responsible to collect samples.

19--The moving viscera table was not properly cleaned between uses.

19--The carcass split saw was not properly cleaned between uses.

REVIEW DATE

ESTABLISHMENT NO. AND NAME

CITY
Laverton North, Vic

FOREIGN PLANT REVIEW FORM

March 22,
2002

Tatiara Meat Est 389

COUNTRY
Australia

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Charles Bosgra

EVALUATION

Acceptable Acceptable/
Re-review Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE March 22, 2002	ESTABLISHMENT NO. AND NAME Tatiara Meat Est 389	CITY Laverton North, Vic COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Charles Bosgra		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable

COMMENTS:

Labeling--Final approval not on file for "Natural" lamb.

SOP--No written procedure for pre-operational sanitation.

SOP--Preventative action not recorded.

IACCP--Hazard analysis incomplete (decisions concerning the three areas of risk not recorded).

IACCP--Preventative action not included in CCP and not being recorded. AQIS issued a 30 day compliance letter dealing with these two matters.

7--Heavily beaded condensate on surfaces not cleaned and sanitized daily above open empty cartons to be used for product.

8--Employee wiped condensate from overhead structures without moving the open cartons located beneath this area.

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Barry Savage

EVALUATION

Acceptable Acceptable/
Re-review Unacceptable

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FOREIGN PLANT REVIEW FORM
(reverse)

March 25,
2002

Western Australia Marketing Co-op Est 572

Katanning, W A

COUNTRY
Australia

NAME OF REVIEWER
Mr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Barry Savage

EVALUATION

Acceptable Acceptable/
Re review Unacceptable

COMMENTS:

- 18--Hazard analysis incomplete (decisions concerning the three areas of risk not recorded). AQIS issued a 30 day compliance letter.
- 19--E. coli testing--The procedure does not designate the employee responsible for the collecting of samples.
- 20--There were residues of previous day's use on overhead cords above exposed product.
- 21--Employee scabbards and knives were subjected to floor cleaning overspray during the break.
- 22--There were open boxes of exposed product in the offal room during cleanup with a high pressure hose on the floor at break time.
- 23--The sheep skinning flanker was backing into the skinned carcass next to his position and touching it with his clothes.
- 24--The employee equipment sanitizer was at 79.2 degree C. where 82 degrees C is required at the pre-trim station in the boning room.

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Tony Wigg

EVALUATION

Acceptable Acceptable/
Re review Unacceptable

CODES (Give an appropriate code for each review item listed below)

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Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM
(reverse)

March 27,
2002

T & R Murray Bridge Est 533

Murray Bridge, SA

COUNTRY
Australia

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Tony Wigg

EVALUATION

Acceptable Acceptable/
Re review Unacceptable

COMMENTS:

- 1. IACCP--The hazard analysis had no microbiological consideration. CCP 7 had no specific corrective action in case of failure.
- 2. SQIS issued a 30 day compliance letter.
- 3. 7--Heavily beaded condensate was, on surfaces not cleaned and sanitized daily, above exposed product on a conveyor.
- 4. 7--Ingesta was found in the checks of heads after inspection and on the cut up line.
- 5. 7--The employee that was scalping the anús (cutting across) was continuing the cut under the skin over the pin bone.



Department of
AGRICULTURE
FISHERIES &
FORESTRY -
AUSTRALIA



21 August 2002

Ms Sally Stratmoen
Equivalence Section
International Policy Staff
Office of Policy, Program Development and Evaluation
Food Safety and Inspection Service
United States Department of Agriculture
Administration Building
Washington D.C. 20250-3700

Dear Ms Stratmoen

Thank you for the copy of the Draft Final of the Audit Report of Australia's meat inspection system from February 27 2002 to March 28 2002. I note the generally positive findings of the audit including the auditors finding that there had been good progress on the small stock urine spillage issue, and your recognition of the immediate attention to deficiencies identified in this audit.

As discussed between my AQIS colleagues and Dr Parks during the exit meeting, AQIS undertook to issue a series of AQIS Notices addressing several of the issues discussed during the audit. I report the following action in this regard:

Issuance of the following 5 AQIS Notices:

AQIS Notice 2002/9 titled "Operational Sanitation" (Attachment 1)

AQIS Notice 2002/10 titled "Daily Review of Product Monitoring Records" (Attachment 2)

AQIS Notice 2002/11 titled "The Taking and Recording of Preventive Action" Attachment 3)

AQIS Notice 2002/12 titled "Slaughter Floor Zero Tolerance Critical Control Point" (Attachment 4)

AQIS Notice 2002/13 titled "Reassessment of HACCP Plans Annually and Altered Processes" (Attachment 5)

I also advise that the revision of Meat Hygiene Assessment has been completed and the new version will soon be distributed. This is the system used for objective monitoring of product and process.

In relation to the incision of lymph nodes in the heads of cattle raised and slaughtered in Tasmania we note your comments. Current arrangements to

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AND INSPECTION SERVICE

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ABN 24 113 085 893

discontinue inspection of heads because of Tasmania's TB-free status have been in place for a number of years and have not elicited adverse comments in a number of FSIS reviews. It would clearly be our preference to continue with the present inspection arrangements for bovine head lymph node inspection in regions recognised biologically free of bovine tuberculosis by the OIE whilst our two agencies enter into a dialogue to resolve this misunderstanding. As a way of taking this forward I will, in the next few months, have my agency prepare a position paper for your consideration but in the meantime you might let me have your views on this approach.

In relation to your request for confirmation that HACCP deficiencies have been corrected in those establishments that received the equivalent of a "30 day" letter, I enclose a further copy of my 8 May assurance. (Attachment 6)

I would like to point out one minor mistake in the text of the draft report in that on page 5 of the main report under the heading 'Establishment Operations by Establishment Number', that the horse, ratite, swine, deer and camel slaughtering and boning establishment was establishment number 3416 rather than 4510 as reported.

In the interests of maximum clarity, I suggest that the final paragraph in the Monthly Report section of page 10 be replaced with the following text:

"In the event that an establishment is found, during AQIS monthly reviews to be out of compliance with U.S. requirements, and is delisted for U.S. export, before it may again qualify for eligibility and be reinstated, the establishment operator draws up a Corrective Action Plan (CAP) addressing necessary corrective and preventive action. The CAP is then desk audited, followed by an on-site compliance audit conducted by the AQIS On Plant Veterinary Officer and the AQIS Area Technical Manager. An in-depth group review is then carried out with the lead auditor being a representative of the AQIS Verification Unit".

In regard to the specific establishment reports, AQIS took comprehensive notes during the actual audits and during the exit meeting and in conjunction with the establishment operator has ensured that all issues have been addressed. I note that some of the establishment reports included in the draft final report lack the second page, which is where the specific comments of the auditor are found. (i.e.: for establishments 101, 154, 2346 and 3416), and that there is no report for Establishment 239. I would be grateful to receive the missing comments.

I look forward to a copy of the final report.

Yours sincerely



Greg Read
Executive Manager
Exports