



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

JUN 4 2003

Q.F.B. Amada Vélez Méndez  
Director of Servicios y Apoyo Técnico  
Servicio Nacional de Sanidad, Inocuidad  
Y Calidad Alimentaria (SENASICA)  
Secretaría de Agricultura, Ganadería, Desarrollo  
Rural, Pesca y Alimentación (SAGARPA)  
Municipio Libre 377  
Esquina Av. Cauhtemoc  
Col. Santa Cruz Atoyac  
C.P. 03310  
Mexico, D.F.

Dear Ms. Vélez:

Enclosed is a copy of the final report of the Food Safety and Inspection Service (FSIS) October 29 through November 26, 2002, audit of Mexico's meat inspection system. We did not receive any comments on the draft final report of the same audit and, therefore, will assume that the Government of Mexico agreed with the FSIS findings.

During this audit, the FSIS auditor reported concerns regarding inadequate implementation of Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis Critical Control Point (HACCP) procedures. The FSIS auditor also identified deficiencies regarding unsatisfactory maintenance of some establishment's structure and equipment, e.g., poor condition of the floors, walls, freezer doors, and conveyor belts. As a result, two establishments (TIF 95 and TIF 105) certified to export meat and/or processed poultry products to the United States received 30-day notices of intent to delist. Consequently, the two establishments were required to correct all deficiencies within thirty days of the FSIS on-site visit and the Mexican Government was required to verify that such corrections occurred within the thirty days.

FSIS received your November 25, 2002 letter stating that the Mexican government had contacted TIF 95 and TIF 105 regarding the need to correct the deficiencies identified by the FSIS auditor to continue exporting to the United States. While we appreciate this notification, FSIS still needs verification from the Mexican government that the deficiencies had been corrected and actions taken to prevent future occurrence.

As you may know, FSIS is currently conducting an on-site audit of Mexico's meat and processed poultry inspection system. As part of this audit, the FSIS auditor will review TIF 95 and TIF 105 to ensure that corrective actions have taken place. Repeated deficiencies at these establishments regarding SSOP and HACCP implementation and improper structure and equipment condition could result in their ineligibility to import product into the United States.

Q.F.B. Amada Vélez Méndez

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If you have any questions about the final report or any other matter discussed in this letter, please contact me at telephone number 202-720-3781, facsimile number 202-690-4040, or at email address [sally.stratmoen@fsis.usda.gov](mailto:sally.stratmoen@fsis.usda.gov).

Sincerely,

A handwritten signature in black ink, reading "Sally Stratmoen". The signature is written in a cursive style with a large, looping initial "S".

Sally Stratmoen, Acting Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc: Enrique Lobo, Agricultural Counselor, Embassy of Mexico, Washington, DC  
William Brant, Minister-Counselor, American Embassy, Mexico City  
Robert Hoff, Area Officer, FAS  
Linda Swacina, Associate Administrator, FSIS  
Amy Winton, State Department  
Donald Smart, Dir. Review Staff, TSC, OFO, FSIS  
Sally Stratmoen, Acting Dir, IES, OIA, FSIS  
Karen Stuck, Acting Deputy Associate Administrator, OIA, FSIS  
Steve McDermott, IES, OIA, FSIS  
Clark Danford, Acting Director, IEPS, OIA, FSIS  
Country File - Mexico (Audit FY-May 2003)

**FINAL**

MAY 27 2003

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

October 29 through November 26, 2002

Food Safety and Inspection Service  
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA Central Competent Authority – Chief Veterinary Officer (CVO),  
Veterinary Inspection

FSIS Food Safety and Inspection Service

PR/HACCP Pathogen Reduction/Hazard Analysis and Critical Control Point  
Systems

SSOP Sanitation Standard Operating Procedures

*E. coli* *Escherichia coli*

*Salmonella* *Salmonella* species

## 1. INTRODUCTION

The audit took place in Mexico from October 29 to November 26, 2002.

An opening meeting was held on October 29, 2002 in Mexico City with the CCA at Secretaria De Agricultura Ganaderia, Desarrollo Rural, Pesca Y Alimentacion (SAGARPA) office. At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Mexico meat inspection system. General discussion included food security management, Structure and function of Mexico's National Veterinary Service, Delistment and Relistment policy, audit itinerary and Compliance enforcement.

The auditor was accompanied during the entire audit by representatives from the CCA, SAGARPA, and/or representatives from the regional and District inspection offices.

## 2. OBJECTIVE OF THE AUDIT

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

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, two laboratories performing analytical testing on United States-destined product, 11 swine, bovine slaughter establishments, and meat and poultry processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Regional	0	
	Autonomous Province	0	
	Local	0	Establishment level
Laboratories		2	
Meat Slaughter Establishments		4	
Meat and/or Poultry Processing Establishments		7	
Cold Storage Facilities		0	

### 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters. The third part involved on-site visits to 11 establishments: four slaughter establishments and seven processing establishments. The fourth part involved visits to government laboratories: Central SAGARPA, CENAPA Laboratory, Jiutepec, Morelos, which was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella* and also was conducting analyses of field samples for Mexico's national residue control program.

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

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

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

### 4. LEGAL BASIS FOR THE AUDIT

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

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the Poultry Products Inspection Act (21 U.S.C. 451 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end) and the Poultry Products Inspection Regulations (9 CFR Part 381), which include the Pathogen Reduction/HACCP regulations.

## 5. SUMMARY OF PREVIOUS AUDIT

Final audit reports are available on FSIS' website at [www.fsis.usda.gov/fo/tsc](http://www.fsis.usda.gov/fo/tsc).

The last two audits were done in November 2001 and April/May 2002. During the on site audit of Mexico's inspection system in 2001, 11 establishments were audited on site. The auditor found serious deficiencies in two establishments (TIF 188 and TIF 105) that were identified during November 2001 audit as "re-review". Three establishments (TIF 111, TIF 105, and TIF 152) were de-listed due to non-government personnel conducting post-mortem duties. They were selected to be audited on-site in April 2002.

Effective inspection controls were found to be in place in 10 of the 12 establishments audited in April/May 2002. Four establishments (TIF 45, 105, 152 and 169) were served with 30-day letters: TIF 105 due to sanitary dressing deficiencies, TIF 152 for establishment sanitation deficiencies, and TIF 45 and 169 because of incomplete HACCP plans.

## 6. MAIN FINDINGS

### 6.1 Government Oversight

There had been no significant changes in the organizational structure or upper level of inspection staffing since the last U.S. audit of Mexico's inspection system in May 2002, except that Dr. Mara González, Director, Importation and exportation, Dr. Maria Del Pilar Velasquez, Chief of TIF establishments, and Dr. Concepcion Silva were appointed to supervise TIF establishments in SAGARPA covering meat and processed poultry inspection.

#### 6.1.1 CCA Control Systems

CCA control systems included following document reviews at on site visits:

- Supervisory visits to establishments that were certified to export to the U.S.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Label approval records.
- Sampling and analyses for residues and water supply.
- Pathogen reduction and other food safety initiatives such as SSOPs, HACCP programs generic *E. coli*, *Salmonella* species, and *Listeria monocytogenes* testing.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and inedible and condemned materials.
- Export product inspection and control including export certificates.
- National residue control program and monitoring results.
- Enforcement records including examples of criminal prosecutions, consumer complaints, recalls, seizures 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 concern arose as a result of the examination of these documents.

#### 6.1.2 Ultimate Control and Supervision

Most inspection veterinarians and food inspectors in the establishments certified by Mexico as eligible to export to the United States were full-time SAGARPA employees, receiving no remuneration from either industry or establishment personnel. In two establishments, veterinarians on duty for inspection service were contracted by SAGARPA from another organization called Institute of Inter-American Cooperative Agriculture (IICA).

The auditor reviewed official animal health and inspection related records related to regulated drugs, residue withdrawal time, and identification of animals, transit certificates. No deviations were noted.

#### 6.1.3 Assignment of Competent, Qualified Inspectors

All veterinarians and inspection officials were competent and qualified and were full time employees of Government except as noted above.

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

SAGARPA (CCA) has sole responsibility and authority to enforce Mexican and USDA regulations and directives.

#### 6.1.5 Adequate Administrative and Technical Support

SAGARPA is organized to administer all meat inspection functions with technical support of regional and central laboratories.

#### 6.2 Headquarters Audit

The auditor did not conduct a review of inspection system documents.

### 7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 11 establishments: seven processing establishments and four slaughter establishments. No establishments were delisted by Mexico. Two establishments are to receive a notice of intent to de-certify the establishment from Mexico because of several deficiencies in facility maintenance and processing controls. These establishments may retain their certification for export to the United States provided that they correct all deficiencies noted during the audit within 30 days of the date the establishment was reviewed.

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

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During the laboratory audits, emphasis is placed on the application of procedures and standards that are equivalent to United States requirements. Residue laboratory audits focus on sample handling, sampling frequency, timely analysis data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and corrective actions.

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

The following laboratories were reviewed.

The Central SAGARPA Veterinary Inspection Laboratories (Centro Nacional De Servicios De Constatacion En Salud Animal), Jiutepec, Morelos were reviewed. Both were Central government Laboratories.

No deficiencies were noted.

## 9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Mexico's meat and processed poultry inspection system. The first of these risk areas that the FSIS auditor reviews is Sanitation Controls.

Based on the on-site audits of establishments, and except as noted below Mexico'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 and practices, and good product handling and storage practices.

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

### 9.1 SSOP

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

- In four establishments, facilities maintenance, sanitation controls were lacking regarding floors, walls in production area, conveyor belts, and identification of production equipment.

## 9.2 Sanitation

Specific deficiencies are noted in the attached individual establishment reports.

## 10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviews is 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 Mexico's inspection system had adequate controls in place.

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 reviews is 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 include the implementation of HACCP systems in all establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

### 11.1 HACCP Implementation.

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

The HACCP programs were reviewed during the on-site audits of the 11 establishments. Ten establishments had adequately implemented the PR/HACCP requirements except as noted on establishment audit checklist (FSIS-5000-6).

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

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

Four of the 11 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States domestic inspection program.

Generic *E. coli* testing was properly conducted in all audited slaughter establishments.

## 12. RESIDUE CONTROLS

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

Central Government SAGARPA, Laboratories at Jiutepec, Morelos were reviewed. No deficiencies were noted. Mexico's National Residue Testing Plan for 2002 was being followed and was on schedule.

## 13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviews is Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella*. There was no deviation on these controls in audited Mexican establishments.

### 13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments except in TIF 104, which was a dry beef processing operation, where inspection coverage was part time and only occurred at the time product was being produced for export to the United States.

### 13.2 Testing for *Salmonella*

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

Four of the 11 establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States domestic inspection program.

*Salmonella* testing was properly conducted in all four establishments.

### 13.3 Species Verification Testing

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

#### 13.4 Monthly Reviews

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

#### 13.5 Inspection System Controls

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

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

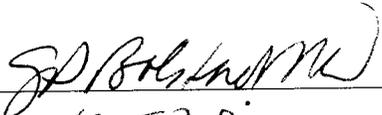
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

#### 14. CLOSING MEETING

A closing meeting was held on November 26, 2002 in Mexico City with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Suresh P. Singh, D.V.M., Ph.D.  
International Audit Staff Officer



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for S.P. Singh

15. ATTACHMENT TO THE AUDIT REPORT

Individual Foreign Establishment Audit Forms

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

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION EMPACADORA de Carnes Unidad Gandera SA de C.V. AGUASCALIENTES, AGS	2. AUDIT DATE 11-22-02	3. ESTABLISHMENT NO 045	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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			

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60. Observation of the Establishment

MEXICO

Est. TIF 45 – Date Audited – 11-22-02

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61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*S.P. Singh* 11/22/02

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United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Kowi S.A. de C.V.-Mexico Nogales Navojoa, Sonora	2. AUDIT DATE 11-7-02	3. ESTABLISHMENT NO 074	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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	X
<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	X
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

MEXICO

Est. TIF 074 – Date Audited – 11/7/2002

39 – Establishment's floor, columns and freezer door area were not kept in good repair condition, insanitary conditions can be created in these hard to clean areas as per CFR 9 [416.2(b)].

45 – Broken and worn out conveyor belts were being used in the boning room, creating cross contamination conditions [416.3(a)].

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*S. P. Singh* 11/7/02

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sana International S.A. de C.V. Parque Industrial San Luis Rio Colorado, Sonora	2. AUDIT DATE 11-1-02	3. ESTABLISHMENT NO 086	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S.P. Singh		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.

<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.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
<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

MEXICO

Est. TIF 086 – Date Audited – 11-1-02

11 – Corrective actions were not recorded on operational SSOP (416.14)

39 – Floors and freezer door areas needed attention and repair work [416.2(b)].

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

 11/1/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Union Sanitaria de Productos Alimenticios S.A. de C.V. Fraccionamiento Garita de Tijuana, B.C.	2. AUDIT DATE 11-4-02	3. ESTABLISHMENT NO. 095	4. NAME OF COUNTRY MEXICO
	5. NAME OF AUDITOR(S) Dr. S. P. Singh	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

## 60. Observation of the Establishment

MEXICO

Est. TIF 95 – Date of Audit – 11-4-02

12 – Several plastic containers for edible product in the boning room were found with grease and fat residue.

21 – HACCP was not reassessed once a year.

22 – Records did not show preventive actions in response to a deviation of CCP. Record keeping did not meet CFR 416.5 regulatory requirements adequately.

39 – Broken floor was observed in production area; insulation strips on freezer doors were broken and doors and windows were not kept closed in the cafeteria.

40 – Light bulbs and covers were broken in the boning room (416.2).

48 – Containers of edible and inedible products were not clearly identified in the boning room.

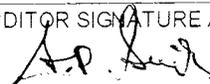
58 – Maintenance of equipment, walls, doors and freezers of the establishment was poor.

59 – A 30-day letter was requested to be issued by Mexican authorities for corrective actions.

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

 11/4/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Empacadora La Cabana, S.A. de C.V. Congregacion Calles Montemorelos, Nuevo Leon	2. AUDIT DATE 11-12-02	3. ESTABLISHMENT NO 104	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

MEXICO

Est. TIF 104 – Date of Audit – 11-12-02

43 – Hot water supply in several sinks and in the locker room was not functional. Corrective action was taken.

61. NAME OF AUDITOR

S.P. Singh

62. AUDITOR SIGNATURE AND DATE

*S.P. Singh* 11/12/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ganaderia Integral Vizur S.K.S.A. de C.V. Carret Laredo Saltillo Escobedo, Nuevo Leon	2. AUDIT DATE 11-13-02	3. ESTABLISHMENT NO 105	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

	Audit Results		Audit Results
<b>Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements</b>		<b>Part D - Continued Economic Sampling</b>	
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 SSOPs, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
<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	X
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	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	X	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	X	<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

MEXICO

Est. TIF 105 – Date Audited – 11-13-02

19 – On-going verification of direct monitoring activities was not recorded.

20 – After deviation of a critical control point, the establishment did not take preventive actions, only corrective measures were identified.

21 – Reassessment of the HACCP plan was not conducted after changes were made in the plan.

39 – The walls, floors and ceiling were not kept in good repair. There was rusted ceiling in the edible organ cooler, broken floor in a slaughter and boning room and flaking paint was observed in the shipping areas.

43 – War and hot water (at a suitable temperature) were not supplied in certain areas in hand wash sinks.

45 – Utensils used for processing and handling edible products – plastic baskets showed fat build up in the boning area.

58 – There was a lack of maintenance program effectiveness throughout the establishment.

59 – Government of Mexico authorities realized this and agreed to issue a 30-day letter.

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

 11/13/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Trosi de Carnes, S.A. de C.V. Parque Industrial Monterrey Apodaca, Nuevo Leon	2. AUDIT DATE 11-14-02	3. ESTABLISHMENT NO 114	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		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	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

MEXICO

Est. TIF 114 - Date Audited - 11-14-02

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*S.P. Singh 11/14/02*

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Agropecuarias Hermosillo, Sonora	2. AUDIT DATE 11-6-02	3. ESTABLISHMENT NO. 148	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		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	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

MEXICO

Est. TIF 148 - Date Audited - 11-6-02

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*S.P. Singh* 11/6/02

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Grupo Porcicola S.A. de C.V. Uman, Yucatan	2. AUDIT DATE 11-16-02	3. ESTABLISHMENT NO. 152	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		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.

<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	X
<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	X
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

MEXICO

Est. TIF 152 – Date Audited – 11-18-02

39 – Establishment’s floor and freezer door area wall were not kept in good repair condition, insanitary conditions can be created in these hard to clean areas as per CFR 9 [416.2(b)].

45 – Broken and worn out plastic edible product containers were being used in the boning room, creating cross contamination conditions [416.3(a)].

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*S. P. Singh* 11/18/02

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Productos Chata S.A. de C.V. Culiacan, Sinola	2. AUDIT DATE 11-20-02	3. ESTABLISHMENT NO 169	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

MEXICO

Est. TIF 169 - Date Audited - 11-20-02

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*S. P. Singh* 11/20/02

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Sigma Alimentos Congelada Linares, N.L.	2. AUDIT DATE 11-11-02	3. ESTABLISHMENT NO. 209	4. NAME OF COUNTRY MEXICO
5. NAME OF AUDITOR(S) Dr. S. P. Singh		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. Speces Testing	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.			36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light	
14. Developed and implemented a written HACCP plan.			41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils	
18. Monitoring of HACCP plan.			46. Sanitary Operations	
19. Verification and validation of HACCP plan.			47. Employee Hygiene	
20. Corrective action written in HACCP plan.			48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements	
22. Records documenting the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing	
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage	
23. Labeling - Product Standards			51. Enforcement	
24. Labeling - Net Weights			52. Humane Handling	O
25. General Labeling			53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	O
27. Written Procedures		O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		O	56. European Community Directives	O
29. Records		O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements			58.	
30. Corrective Actions		O	59.	
31. Reassessment		O		
32. Written Assurance		O		

60. Observation of the Establishment

MEXICO

Est. TIF 209 – Date Audited – 11-11-02

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

*S.P. Singh* 11/11/02

**Country Response Not Received**