



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

MAY 19 2005

Dr. Norman Valdivia  
Chief of the Meat Inspection Service  
Dirección General de Protección y Sanidad Agropecuaria  
Ministry of Agriculture and Forestry  
Gobierno De Nicaragua  
Managua, Nicaragua, C.A.

Dear Dr. Valdivia :

The Food Safety and Inspection Service (FSIS) completed an on-site, enforcement audit of Nicaragua's meat inspection system October 13 through 26, 2004. We received no comments from Nicaragua regarding the FSIS draft final report. Enclosed is a copy of the final report.

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

Sincerely,

Sally White, Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc:

Diego Valazquez, Director, Dept. of HAACP Inspection and Certification, Ministry of  
Agriculture and Forestry, Managua, Nicaragua

Katherine Nishiura, Attaché, US Embassy, San Jose

Ervin Leiva, Agriculture Specialist, US Embassy, Managua, Nicaragua

Alcides Montiel, Minister Counselor for Trade, Embassy of Nicaragua

Robert Macke, Assistant Deputy Administrator, International Trade Policy, FAS

Jeanne Bailey, FAS Area Director

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Linda Swacina, Executive Director, Food Safety Institute of the Americas, FSIS

Donald Smart, Director, Program Review, OPEER, FSIS

Sally White, Director, IES, OIA, FSIS

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Armia Tawadrous, Director, FSIS Codex Staff, OIA, FSIS

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Shannon McMurtrey, IES, OIA, FSIS

Country File

**FINAL**

MAY 17 2005

FINAL REPORT OF AN ENFORCEMENT AUDIT  
COVERING NICARAGUA'S MEAT INSPECTION SYSTEM

OCTOBER 13 THROUGH OCTOBER 26, 2004

Food Safety and Inspection Service  
United States Department of Agriculture

## TABLE OF CONTENTS

1. INTRODUCTION
2. OBJECTIVE OF THE AUDIT
3. PROTOCOL
4. LEGAL BASIS FOR THE AUDIT
5. SUMMARY OF PREVIOUS AUDITS
6. MAIN FINDINGS
  - 6.1 Government Oversight
    - 6.1.1 CCA Control Systems
    - 6.1.2 Ultimate Control and Supervision
    - 6.1.3 Assignment of Competent, Qualified Inspectors
    - 6.1.4 Authority and Responsibility to Enforce the Laws
    - 6.1.5 Adequate Administrative and Technical Support
  - 6.2 Headquarters Audit
7. ESTABLISHMENT AUDITS
8. LABORATORY AUDITS
9. SANITATION CONTROLS
  - 9.1 SSOP
  - 9.2 Sanitation
10. ANIMAL DISEASE CONTROLS
11. SLAUGHTER/PROCESSING CONTROLS
  - 11.1 Humane Handling and Slaughter
  - 11.2 HACCP Implementation
  - 11.3 Testing for Generic *Escherichia coli*
  - 11.4 Testing for *Listeria monocytogenes*
12. RESIDUE CONTROLS
  - 12.1 FSIS Requirements
13. ENFORCEMENT CONTROLS
  - 13.1 Daily Inspection
  - 13.2 Testing for *Salmonella*
  - 13.3 Species Verification
  - 13.4 Monthly Reviews
  - 13.5 Inspection System Controls
14. CLOSING MEETING
15. ATTACHMENTS TO THE AUDIT REPORT

## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

AI	Auxiliary Inspector
APHIS	Animal and Plant Health Inspection Service
BSE	Bovine Spongiform Encephalopathy
CCA	Central Competent Authority
CDICH	Chief Department of Inspection and Certification/HACCP ( <i>Chief of Departamento de Inspeccion y Certification HACCP</i> )
CMI	Chief of Meat Inspection
DGPSA	Division of Agriculture and Livestock Protection and Health ( <i>Direccion General de Proteccion y Sanidad Agropecuaria</i> )
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
MAG-FOR	Ministry of Agriculture, Livestock, and Forests ( <i>Ministerio Agropecuario y Forestal</i> )
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point System
<i>Salmonella</i>	<i>Salmonella</i> species
SPS	Sanitation Performance Standards
SSOP	Sanitation Standard Operating Procedures
U.S	United States
VMO	Veterinary Medical Officer

## 1. INTRODUCTION

The audit took place in Nicaragua from October 13 to October 26, 2004.

An opening meeting was held on October 14, 2004 in Managua, Nicaragua with the Central Competent Authority (CCA), which is the Division of Agriculture and Livestock Protection and Health (*Direcccion General de Proteccion y Sanidad Agropecuaria*) (DGPSA). At this meeting, the Food Safety and Inspection Service (FSIS) audit team confirmed the objective and scope of the audit, the audit itinerary, and requested additional information needed to complete the audit of Nicaragua's meat inspection system.

The audit team was accompanied during the entire audit by a representative from DGPSA.

## 2. OBJECTIVE OF THE AUDIT

This audit was an enforcement audit with a special focus on government oversight and enforcement. The objective of the audit was to determine whether Nicaragua may continue to export meat products to the United States (U.S.).

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, one government laboratory performing residue analytical testing on U.S. destined product, three slaughter and processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	Managua
Laboratories		1	Residue
Meat Slaughter & Processing Establishments		3	Managua, Juiualpa, and Nandaime

## 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with DGPSA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Nicaragua's inspection headquarters. The third part involved on-site visits to three slaughter and processing establishments certified to export to the U.S. The fourth part involved a visit to one government laboratory. The government-owned and -operated National Laboratory of Biological Residues in Managua was conducting analyses of meat samples for Nicaragua's national residue control program.

Program effectiveness determinations of Nicaragua's inspection system focused on five areas of risk: (1) sanitation controls including the implementation and operation of Sanitation Standard Operating Procedures (SSOP), and Sanitation Performance Standards (SPS), (2) animal disease controls, (3) slaughter/processing controls including the implementation and operation of Hazard Analysis and Critical Control Point (HACCP) programs, testing programs for generic *E. coli*, and Bovine Spongiform Encephalopathy (BSE) prevention requirements, (4) residue controls, and (5)

enforcement controls including a testing program for *Salmonella*. Nicaragua's meat inspection system was assessed by evaluating these five risk areas.

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

At the opening meeting, the audit team explained to the DGPSA officials that Nicaragua's inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Nicaragua. FSIS requirements include daily inspection in all 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, species verification testing, requirements for HACCP, SSOP, testing for generic *E. coli* and *Salmonella*, and government oversight/enforcement activities. There are currently no equivalence determinations for Nicaragua.

#### 4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of U. S. laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S. Code 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the U.S. import requirements listed in 9 CFR 327 and the Pathogen Reduction (PR)/HACCP and SSOP regulations.

#### 5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at:

[http://www.fsis.usda.gov/Regulations\\_&Policies/Foreign\\_Audit\\_Reports/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Foreign_Audit_Reports/index.asp)

Two previous FSIS audits of Nicaragua's meat inspection system were conducted in April and November 2003. The following deficiencies were identified:

##### April 2003

- In all three establishments audited, inadequate enforcement of FSIS requirements regarding the generic *E. coli* testing program were observed. Criteria for verifying process control using generic *E. coli* testing procedures were not met.
- Testing for generic *E. coli* was not properly conducted in all three establishments evidenced by improper sampling sites and non-aseptic sampling collection techniques.
- Exposed carcasses were in direct contact with unprotected metal post of skinning stand thereby contaminating exposed carcasses.
- An employee that previously handled boxes then handled exposed product without washing or sanitizing his hands, thereby contaminating exposed product.
- Residues from previous days' operations were on manual electrical controls in the slaughter area.

## November 2003

Two establishments received a Notice of Intent to Delist (NOID) because of inadequate implementation of HACCP and SSOP plans and the following deficiencies:

- In all three establishments audited, inadequate of enforcement of FSIS requirements regarding generic *E. coli* testing program were observed.
- Criteria for verifying process controls using generic *E. coli* testing procedures were not met. This was evidenced by a lack of understanding of how to apply statistical process control procedures in the analysis of generic *E. coli* results and the method intended for excision sampling was being used.
- In all three establishments audited there were inadequate FSIS requirements regarding deficiencies in inspection system controls.
- In two establishments audited, the SSOP plan was not effectively implemented. Specifically, there was inadequate documentation of operational sanitation activities and preventive corrective actions.
- Employees carrying open containers of inedible materials and employees carrying open edible product containers were using the same doorway rubbing against the strip curtains and cross contaminating edible and inedible containers.
- A majority of the waste container lids with waste and residues in the slaughter areas and boning rooms could only be operated by hand.
- Exposed carcasses were rubbing against equipment in different locations in the slaughter areas thereby causing cross contamination.
- In one establishment, verification of the monitoring for one of the two critical control points was not documented.

During the October 2004 audit, all deficiencies observed during the November 2003 routine, annual audit had been corrected and verified. No repeat deficiencies were observed during the October 2004 enforcement audit.

## 6. MAIN FINDINGS

### 6.1. Government Oversight

The office of DGPSA in Managua is under the umbrella of Ministry of Agriculture, Livestock, and Forests (*Ministerio Agropecuario y Forestal (MAG-FOR)*). DGPSA is Nicaragua's CCA responsible for providing government oversight of Nicaraguan meat inspection programs. Division of Animal Health (*Direccion de Salud Animal*) is one of the offices in DGPSA and it has broad responsibility to provide government oversight of animal health including meat inspection programs. The Chief of Department of Inspection and Certification/HACCP (CDICH) reports to Division of Animal Health and has ultimate control over all inspection activities includes implementation of enforcement actions for noncompliance with FSIS requirements. The Chief of Meat Inspection (CMI) reports to CDICH and he supervises three Veterinary Medical Officers (VMOs) who are in charge of the three establishments export to U.S. The official list of establishments is maintained and controlled by the CDICH.



The Chief of Department of Biological Residues also reports to Division of Animal Health and directs and manages Nicaragua residue programs. She also provides laboratory oversight of the implementation of residue programs by supervising seven analysts and six support staff members. She communicates via fax, hard copy memo, e-mail, and telephone and coordinates with CDICH regarding residue results and necessary enforcement actions if residue tolerance levels are exceeded.

New official guidelines, policies, norms, and regulations are issued by the DGPSA headquarters in Managua. Any change in the regulations and norms has to go through a rule-making process which includes analyzing and evaluating public comments.

#### 6.2.1 CCA Control Systems

Division of Animal Health is one of the offices in DGPSA and it has broad responsibility to provide government oversight of animal health including meat inspection programs. The CDICH located at the headquarters reports to the Division of Animal Health and has ultimate control over all inspections activities includes implementing enforcement actions for noncompliance with FSIS requirements.

The CDICH manages and directs the implementation of any new inspection guidelines including FSIS directives and notices, new regulations and norms by communicating and providing instructions to all three VMOs on how to implement these inspection programs. The CDICH communicates to VMOs through faxes, e-mail, and hard copy memo. The CDICH also has internal HACCP auditing team in place to conduct audits of each establishment HACCP system every six months in all three certified establishments. The HACCP auditing team uses an evaluation form to collect information on each regulatory aspect of the HACCP system. The information is analyzed, evaluated, and numerically rated to determine whether certified establishments meet basic HACCP requirements.

DGPSA does not have any regional or district offices that provide support or oversight of meat establishments certified to export meat to the U.S. The CMI located at the headquarters is directly responsible for assuring implementation of FSIS requirements by the VMO at each certified establishment.

#### 6.2.2 Ultimate Control And Supervision

Direct implementation of inspection programs in the three official establishments that export meat product to U.S. is accomplished through the CMI (Front Line Supervisor), one VMO and six Auxiliary Inspectors (AI) assigned to each establishment and charged with performing inspection oversight activities. The VMO are rotated among the three establishments every two years. Verification of implementation is accomplished by monthly supervisory reviews conducted by the CMI. The central headquarters office has the legal and regulatory authority to administer the meat inspection programs. There are no other levels of authority.

#### 6.2.3 Assignment of Competent, Qualified Inspectors

The team reviewed three months (August to October) of pay records for government assigned to all three certified establishments. Our review revealed that inspection officials in all three

certified establishments were paid by the government (MAG-FOR). MAG-FOR has a system in place similar to a user fees system to collect inspection fees from the certified establishments.

The CMI is responsible for field training of newly hired VMOs and AIs. On the job training is provided in official establishments and carried out by experienced VMO for about three to four months. The training covers all aspects of meat inspection in export establishments. If the newly hired VMO or AI does not demonstrate competency level to perform inspection duties after the training period, the individual will not become a VMO or AI in an official establishment.

Due to a limited budget, DGPSA does not have ongoing training programs or policies in place at national level to provide laboratory and inspection field staff with additional training on a regular basis. DGPSA depends on international trade partnership to provide training at the national level on new inspection requirements. Recently, Nicaragua's government secured \$8 million loan for training program purposes from the Inter-American bank. On August to September 2004, DGPSA contracted with a U.S. firm to provide training in FSIS inspection requirements. Thirty DGPSA staff members including VMO and AI participated in the training. After the training, DGPSA enhanced their inspection programs to include noncompliance documentation in the establishments, verification and corrective action systems, enforcement actions, and tracking and traceability of export certificates.

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

The sanitation, slaughter and processing inspection procedures and standards, and the legal authority to enforce these requirements are outlined and specified in two legal documents, Regulation of Sanitary Inspection of Meat for Authorized Establishments and Law Number 291 (*Reglamento de Inspección Sanitaria de la Carne para Establecimientos Autorizados and Ley No. 291*). The CDICH, CMI, and VMOs have legal authority to enforce the government Nicaragua meat inspection laws, regulations, and FSIS requirements. The authority to delist is granted in Article 19 of Regulation of Sanitary Inspection of Meat for Authorized Establishments and lies jointly with the CDICH and CMI.

#### 6.2.5 Adequate Administrative and Technical Support

The DGPSA has adequate administrative and technical support in place and has the ability to operate Nicaragua's meat inspection system that ensures compliance with U.S. requirements.

### 6.3 Headquarters Audit

The audit team conducted a review of the headquarters to determine whether DGPSA has effective government oversight and enforcement strategies in place to support and operate Nicaragua's meat inspection system. In pursuit of this, six key DGSA officials that are responsible for Nicaragua's inspection programs were interviewed. Various supporting records and documents related to inspection programs were examined to confirm DGPSA officials' responses. Audit findings revealed that no deficiencies were observed in government oversight and enforcement.

#### 6.3.1 Audit of Regional and Local Inspection Sites

There are no regional or district meat inspection offices. All three VMOs in the certified establishments report directly to CMI located at the headquarters in Managua.

## 7. ESTABLISHMENT AUDITS

The FSIS audit team reviewed three certified establishments. All three establishments audited conducted both slaughtering and processing operations. No establishments were delisted by Nicaragua or received (NOID).

Specific deficiencies are noted on the attached Foreign Establishment Audit Checklists.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During the laboratory audit, emphasis was placed on the application of procedures and standards that are equivalent to U.S. requirements.

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

The microbiology laboratory was not reviewed during this audit.

The following laboratory was reviewed:

- The Laboratorio Nacional de Residuos, a government residue laboratory in Managua that conducts analyses of meat samples for Nicaragua's national residue program. No deficiencies were observed.

## 9. SANITATION CONTROLS

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

Based on the on-site audits of the three certified establishments, Nicaragua's meat 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, Nicaragua's meat inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

### 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection

program. The SSOP in the three establishments audited were found to meet the basic FSIS regulatory requirements. No deficiencies regarding on-going SSOP requirements were observed.

## 9.2 Sanitation (SPS)

Each establishment was evaluated to determine if the FSIS regulatory requirements for SPS were met, according to the criteria employed in the United States' domestic inspection program. The SPS in the three establishments audited were found to meet the basic FSIS regulatory requirements. No deficiencies regarding on-going SPS requirements were observed.

## 10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS audit team reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The audit team determined that the inspection system of Nicaragua's meat inspection system had adequate controls in place. No deficiencies were observed.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit. The Animal and Plant Health Inspection Service (APHIS) continues to have import restrictions on pork products due to the presence Hog Cholera and Swine Vesicular Disease.

## 11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS audit team reviewed was Slaughter/Processing Controls. These include the following areas: ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, post-mortem inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients, formulations, processing schedules, equipment and records.

The controls also include the implementation of HACCP systems in all certified establishments, implementation of a testing program for generic *E. coli* in slaughter establishments, and BSE requirements in the three certified establishments.

### 11.1 Humane Handling and Humane Slaughter

No deficiencies were observed.

### 11.2 HACCP Implementation

All establishments certified to export meat products to the U.S., with the exception of facilities dedicated to cold storage, are required to have adequately developed and implemented HACCP programs. The HACCP programs were evaluated according to the criteria employed in the United States' domestic inspection program.

During this audit, all three establishments audited were required to meet the HACCP requirements. The HACCP programs were reviewed during the on-site audits of three establishments. All three establishments incorporated FSIS requirements regarding BSE controls

in their HACCP plans. While most parts of the HACCP requirements were met, all three establishments did not meet record documentation requirements of HACCP for BSE:

- Although the procedures to remove, segregate and dispose of “specified risk materials” (SRM) were in place and implemented, all three establishments were not maintaining daily records to document monitoring and verification procedures.

Corrective actions were immediately taken in all three establishments. Corrective actions included the following:

- Establishment officials developed and implemented documentation procedures that specify date, hourly frequency, observations, and the signature of the supervisor and HACCP coordinator.
- DGPSA developed and implemented inspection official verification procedures including records to document inspection oversight.
- DGPSA communicated via official memorandum to all the official inspectors specifying immediate implementation of inspection oversight procedures (inspection official's verification procedures), and official letters were sent to all three establishments regarding immediate implementation of the new documentation procedures for BSE requirements.

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

Nicaragua has adopted the FSIS regulatory requirements for generic *E. coli* testing. No deficiencies were observed.

### 11.4 Testing for *Listeria monocytogenes*

None of the three establishments audited were producing ready-to-eat meat products for export to the United States. As a result, the FSIS requirements for *Listeria monocytogenes* testing do not apply.

## 12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS audit team reviewed was Residue Controls. These 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.

The audit team interviewed the Chief of Departamento de Residuos Biologicos and three of the seven analysts to determine the effectiveness of Nicaragua annual residue control plans, adequacy of resources, qualification of analysts, security of the samples, and enforcement actions in place when positive or violative results occur. Also, the audit team collected additional information that was missing in Nicaragua's Residue Program document and 2004 Residue Annual Plan submitted to FSIS.

No deficiencies were observed in Nicaragua's residue controls.

### 13. ENFORCEMENT CONTROLS

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

#### 13.1 Daily Inspection in Establishments

DGPSA provides daily inspection oversight in all slaughter and processing establishment.

#### 13.2 Testing for *Salmonella*

Nicaragua has adopted the FSIS regulatory requirements for testing for *Salmonella* species.

All three 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. No deficiencies were observed.

#### 13.3 Species Verification

Species verification was being conducted as required.

#### 13.4 Monthly Reviews

In all three establishments, monthly supervisory reviews 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.

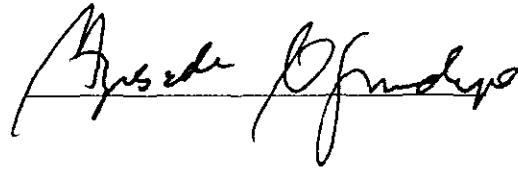
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

#### 14. CLOSING MEETING

A closing meeting was held on October 26, 2004 in Managua with the CCA. At this meeting, the preliminary findings from the audit were presented by the lead auditor.

The CCA understood and accepted the findings.

AJ Ogundipe  
Lead Auditor

A handwritten signature in black ink, appearing to read "AJ Ogundipe", written over a horizontal line.

15. ATTACHMENTS TO THE AUDIT REPORT

Foreign Laboratory Audit Form

Individual Foreign Establishment Audit Forms

Foreign Country Response to Draft Final Audit Report (Nicaragua had no comments)



REVIEW DATE  
 10-19-2004

NAME OF FOREIGN LABORATORY  
 Laboratorio Nacional De Residuos Quimicos y Biologicos

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY Ministerio Agropecuario y Forestal	CITY & COUNTRY Managua, Nicaragua	ADDRESS OF LABORATORY En el Central 300m al Sur
NAME OF REVIEWER Dr. D. Pagan-Rodriguez, Mr AJ Ogundipe	NAME OF FOREIGN OFFICIAL Dr. Leyla Umaña, Laboratory Director	

Residue Code/Name			chc	abc	op	hm	des	sul	ivm	bmz					
SAMPLING PROCEDURES	REVIEW ITEMS Sample Handling	ITEM # 01	EVALUATION CODE	A	A	A	A	A	A	A					
	Sample Frequency	02		A	A	A	A	A	A	A	A				
	Timely Analysis	03		A	A	A	A	A	A	A	A				
	Compositing Procedure	04		A	O	A	O	O	O	O	O				
	Interpret Comp Data	05		A	O	A	O	O	O	O	O				
	Data Reporting	06		A	A	A	A	A	A	A	A				
ANALYTICAL PROCEDURES	Acceptable Method	07	EVALUATION CODE	A	A	A	A	A	A	A					
	Correct Tissue(s)	08		A	A	A	A	A	A	A	A				
	Equipment Operation	09		A	A	A	A	A	A	A	A				
	Instrument Printouts	10		A	A	A	A	A	A	A	A				
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	EVALUATION CODE	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	O	O	A	O	O	O	O				
REVIEW	Corrected Prior Deficiencies	18	EVAL. CODE	O	O	O	O	O	O	O					
OTHER REVIEW		19	EVAL. CODE												
		20													

Signature of reviewer  
*Dr. D. Pagan Rodriguez*

Date  
 October 19, 2004

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE 10-19-2004	NAME OF FOREIGN LABORATORY Laboratorio Nacional De Residuos Quimicos y Biologicos
FOREIGN GOV'T AGENCY Ministerio Agropecuario Y Forestal	CITY & COUNTRY Managua, Nicaragua	ADDRESS OF LABORATORY En el Central 300m al Sur	
NAME OF REVIEWER Dr. Pagan-Rodriguez, Mr. AJ Ogundipe		NAME OF FOREIGN OFFICIAL Dr. Leyla Umaña, Laboratory Director	

RESIDUE	ITEM NO.	COMMENTS
		<p>Abbreviations: chc = chlorinated hydrocarbons, abc = antibiotics, op = organophosphates, hm = heavy metals, des = diethylstilbestrol, sul = sulfonamides, ivm = ivermectins, bmz = benzimidazoles.</p> <p>Scales, balances and analytical instruments (GC, AA, HPLC) were calibrated annually and adequate documetation was maintained in the laboratory. The laboratory recently acquired volumetric micropipets. They will get a mass spectrometer by the end of next year (2005)</p>

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Industrial Comercial San Martin S.A. Nandaime	2. AUDIT DATE Oct. 18 <sup>th</sup> 2004	3. ESTABLISHMENT NO. 04	4. NAME OF COUNTRY Nicaragua
	5. NAME OF AUDITOR(S) Dr. Farooq Ahmad		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.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Nicaragua Est. No. 04 (slaughter) Date of Audit: Oct. 18<sup>th</sup> 2004

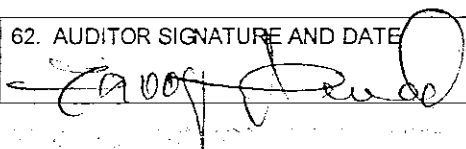
22/51 = The establishment has not maintain daily records sufficient to document the implementation and monitoring of the procedures for the removal, segregation and disposition of SRMs. ( 9CFR 417.5 )

The establishment officials immediately implemented the proper documentation procedures to meet these requirements.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 11/24/2004

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

<b>1. ESTABLISHMENT NAME AND LOCATION</b> Nuevo Carnic S.A. Managua	<b>2. AUDIT DATE</b> Oct. 20 <sup>th</sup> 2004	<b>3. ESTABLISHMENT NO.</b> 05	<b>4. NAME OF COUNTRY</b> Nicaragua
<b>5. NAME OF AUDITOR(S)</b> Dr. Farooq Ahmad		<b>6. TYPE OF AUDIT</b> <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

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

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

60. Observation of the Establishment

Nicaragua Est. No. 05 (slaughter) Date of Audit: Oct. 20<sup>th</sup> 2004


22/51 = The establishment has not maintain daily records sufficient to document the implementation and monitoring of the procedures for the removal, segregation and disposition of SRMs. ( 9CFR 417.5 )

The establishment officials immediately implemented the proper documentation procedures to meet these requirements.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

 11/24/2004

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Macesa Matadero Central S.A. Juigalpa	2. AUDIT DATE Oct. 15 <sup>th</sup> 2004	3. ESTABLISHMENT NO. 08	4. NAME OF COUNTRY Nicaragua
5. NAME OF AUDITOR(S) Dr. farooq Ahmad		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	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<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.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

Nicaragua Est. No. 08 (slaughter) Date of Audit: Oct. 15<sup>th</sup> 2004

22/51 = The establishment has not maintain daily records sufficient to document the implementation and monitoring of the procedures for the removal, segregation and disposition of SRMs. (9CFR 417.5)

The establishment officials immediately implemented the proper documentation procedures to meet these requirements.

61. NAME OF AUDITOR

Dr. Farooq Ahmad

62. AUDITOR SIGNATURE AND DATE

*Farooq Ahmad* 11/24/2004



/Seal/  
/REPUBLIC OF NICARAGUA/  
/CENTRAL AMERICA/

/Seal/

GOVERNMENT OF NICARAGUA  
FARMING & FORESTRY DEPARTMENT  
General Administration for Farming Safety & Health

Managua, April 5, 2005  
DIA-DVP 0248-05

Mrs. Sally White  
Director  
International Equivalence Staff  
Office of International Affairs  
United States Department of Agriculture  
Washington, D.C.

Dear Mrs. White:

As to the "Draft Final Report of an Enforcement Audit Covering Nicaragua's Meat Inspection System" report, I am happy to advise you that on our part there are no remarks and that we accept its contents.

Without further ado, I send my greetings.

Very truly yours,

/illegible signature/

Eng. Diego Velasquez Pereira  
Director of Agricultural Food Safety

/Stamp/illegible/

CC. Dr. Denis Salgado Fonseca - DGPSA General Director  
Dr., Norman Valdivia - In Charge of Meat Inspection  
File / Y8

OFFICE OF AGRICULTURAL FOOD SAFETY  
Km. 3 ½ on road to /illegible/ - Fax: 278-0243, Switchboard 278.3418, 278-4235 Ext. 107  
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