



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C  
20250

JAN 29 2003

Dr. Luis F. Salas  
Chief, Department of Meat Inspection  
Ministry of Agriculture and Livestock  
Post Office Box 10094  
1000 San Jose,  
Costa Rica

Dear Dr. Salas:

Enclosed is a copy of the final report of the Food Safety and Inspection Service (FSIS) July 9-19, 2002, audit of Costa Rica's meat inspection system. We understand that the government of Costa Rica chose not to provide any comments to the draft final report.

As I indicated in my September 13, 2002 letter regarding the July 9-19, 2002 audit findings, we appreciate your actions in correcting the deficiencies identified during the previous FSIS audit (July 2001). Regarding the current audit deficiencies, we understand that Establishment 10 will not be recertified at this time to export to the United States due to uncorrected deficiencies. FSIS appreciates your diligence in this regard. As a reminder, the government of Costa Rica must provide FSIS with information indicating the corrective actions applied to correct the deficiencies found in any establishment that is audited and given a 30-day notice-of-intent-to-delist, such as Est. 10.

Although we did not receive comments regarding the FSIS audit findings, FSIS appreciates the actions taken and the assurances provided by Costa Rica during the audit and during the exit conference on July 19, 2002 to resolve all of the deficiencies noted throughout the current audit. We are confident that the government of Costa Rica has satisfactorily addressed these deficiencies and that meat exported to the United States from Costa Rica complies with U.S. import requirements.

If you have any questions regarding the enclosed final report or the FSIS audit, please contact me at telephone number (202) 720-3781 or facsimile number (202) 690-4040. You may also reach me by email at ([sally.stratmoen@fsis.usda.gov](mailto:sally.stratmoen@fsis.usda.gov)).

Sincerely,

Sally Stratmoen, Acting Director  
Equivalence Staff  
Office of International Affairs

Enclosure

cc:

Alan Hrapsky, Attaché, American Embassy, Managua  
Laura Dachner, Minister-Counselor, Embassy of Costa Rica  
Robert Hoff, FAS Area Officer  
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Gary Stefan, ES, OIA  
Country File – Costa Rica (Audit FY 2002)



## AUDIT REPORT FOR COSTA RICA JULY 9 THROUGH JULY 19, 2002

### INTRODUCTION

#### Background

This report reflects information that was obtained during an audit of Costa Rica's meat inspection system from July 9 through July 19, 2002. All four of the establishments certified to export meat to the United States were audited. Three of these were slaughter establishments; the other was conducting processing operations.

The last audit of the Costa Rican meat inspection system was conducted in July 2001. All four of the establishments were audited and all were acceptable. Major concerns found at that time were:

1. Condition of the floor in certain areas of Establishment 8. Found to be corrected.
2. Outside doors were not properly sealed to prevent vermin and rodent infestation in Establishment 12. Found to be corrected.
3. In Establishments 8, 12, and 19, hand-washing facilities in the locker area were not supplied with warm or hot water. Found to be corrected.
4. Condensation was observed in carcass coolers in Establishments 10 and 12, but no product contamination was observed. Found to be corrected.

Costa Rica is eligible to export beef products to the United States.

During the calendar year 2002, January 1 through June 30, Costa Rica exported 9,689,287 pounds of fresh beef and beef products, beef edible organs, and beef processed products to the U.S. Port-of-entry (POE) rejections were 60 pounds for transportation damage.

### PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with Costa Rica's national meat inspection officials to discuss oversight programs and practices, including enforcement activities. The second entailed an audit of a selection of records in the meat inspection headquarters facilities preceding the on-site visits. All of the Costa Rican establishments that were certified to export to the United States were audited. The third was conducted by on-site visits to establishments. The fourth was a visit to two government laboratories, one performing analytical testing of field samples for the national residue

testing program, and the other culturing field samples for the presence of microbiological contamination with *Salmonella* and *E. coli*.

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

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

## RESULTS AND DISCUSSION

### Summary

Effective inspection system controls were found to be in place in all four of the establishments audited (Ests. 08, 10, 012, and 019). One of the establishments (Est. 10) had been inoperative for a month for renovations and was not anticipated to reopen until about the middle of August. The audit of this establishment was a records audit. One establishment (Est. 10) was recommended for a 30-day notice. Details of audit findings, including compliance with HACCP, SSOPs, and testing programs for *Salmonella* and generic *E. coli*, are discussed later in this report.

### Entrance Meeting

On July 9, an entrance meeting was held in the San Jose offices of the U.S. Embassy for Costa Rica, and was attended by Mr. Alan Hrapsky, Agricultural Attache; Victor Emilio Gonzalez, Agriculture Specialist of Foreign Agriculture Service, United States Department of Agriculture (USDA); Dr. Luis Frederico Salas, Chief, Meat Inspection Division, Dr. Byron Gurdian, Veterinary Staff Officer and interpreter, Meat Inspection division of Ministerio de Agricultura y Ganaderia, Direccion de Salud Animal (MAGDSA) of Costa Rica; Dr. Mark Dulin, an APHIS field representative for Costa Rica and Nicaragua; and Dr. Judd Giezentanner, International Audit Staff Officer of the Technical Service Center, Food Safety and Inspection Service (FSIS). Topics of discussion included the following:

1. Travel arrangements and itinerary within Costa Rica.

2. An awareness of the possibility of contagious diseases in cattle of Costa Rica such as Foot-and-Mouth Disease.

Later in the morning, another entrance meeting was held at the San Jose offices of the Costa Rica Offices of Ministerio de Agricultura y Ganaderia, Direccion de Salud Animal (MAGDSA). Attending the meeting were: Begnino Alpizar, Jefe of the Department of Registro y Control de Medicamentos; Lorena Campos Rodriquez, Jefe of Administrativa y Financera; Manuel Urena, Jefe of Defensa Pecuaria (Campo); Marietta Urena, Jefe of the Laboratoria Nacional Servicios Veterinario; Alexis Sandi Munoz, Subdirector of Salud Animal; Edwin Perez, Director of Salud Animal; Dr. Luis Salas, Director Zoosanitario de Exportacion (Inspection Carnes); Patricia Jimenez Salas, UTA (Staff Officer); Felix Carranza Cubero, Programa Nacional Sanidad Aevicola; and Dr. Byron Gurdion, Department of Zoosanitario de Exportacion. The topics of discussion were:

1. The itinerary and a possible need for change.
2. Extra information for the FSIS poultry questionnaire had been completed and would be forwarded to Washington, D.C., Policy. A copy was also given to this auditor to be returned to the Technical Service Center.
3. Changes in personnel. Dr. Edwin Perez had become the new Director of Animal Health.
4. Changes in initiatives or policy. None. A copy of the Costa Rican Regulations on a floppy disc (in Spanish) was given to this auditor.
5. Species Testing.
6. Audit procedures.

#### Headquarters Audit

There had been one change in the organizational structure or upper levels of inspection staffing since the last U.S. audit of Costa Rica's inspection system in July 2001. Dr. Edwin Perez had become the new Director of Animal Health.

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

The auditor conducted a review of inspection system documents pertaining to the establishments listed for records review. This records review was conducted at the headquarters of the inspection service or at a district or regional office. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the U.S.
- Training records for laboratory personnel.
- Label approval records such as generic labels, and animal raising claims.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- Pathogen reduction and other food safety initiatives such as SSOPs, HACCP programs, generic *E. coli* testing and *Salmonella* testing.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.

No concerns arose as a result the examination of these documents.

### Government Oversight

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

### Establishment Audits

Four establishments were certified to export meat products to the United States at the time this audit was conducted. All four establishments were visited. In three of the four establishments visited, both MAG inspection system controls and establishment system controls were in place to prevent, detect and control contamination and adulteration of products. The fourth establishment, Establishment 10, was recommended for a 30-day letter because not all the risk areas were addressed in the Hazard Analysis, the generic *E. coli* program did not cite the person responsible for sampling, nor the sampling location in the establishment.

### Laboratory Audits

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

The Veterinary Drug Residues Laboratory in San Jose was audited on July 16, 2002.

Effective controls were in place for 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 methods used for the analyses were acceptable. No compositing of samples was done.

Costa Rica's microbiological testing for *Salmonella* was being performed in a government laboratory. The Costa Rica Government (MAGDSA) Microbiological Laboratory in San Jose was audited.

The audit of both of these laboratories revealed excellent facilities, equipment, personnel, protocols, sample handling and record keeping. They have a check sample program within the laboratory and within the country with another laboratory. They will initiate a microbiology check-sampling program with a Canadian government laboratory in August, and are exploring the possibility of a residue check-sampling program with an EPA laboratory in Washington State.

#### Establishment Operations by Establishment Number

The following operations were being conducted in the four establishments:

Beef slaughter and boning - three establishments (8, 12, and 10). Establishment 10 was closed for renovations on the date of this audit. This audit was a records audit only.

Beef grinding and tasajo production – one establishment (19)

#### SANITATION CONTROLS

Based on the on-site audits of establishments, Costa Rica's inspection system had controls in place for water potability, sanitizers, pest control program, temperature control, lighting, and ventilation. Basic establishment facilities, condition of facilities and equipment, product protection and handling and establishment sanitation programs were acceptable with the following exceptions:

##### Sanitation Standard Operating Procedures (SSOPs)

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

The SSOPs were found to meet the basic FSIS regulatory requirements, with only occasional minor variations.

### Cross-Contamination

In Establishment 12, in the tripe washing room, a hose with running water was submerged in a barrel of used water.

### Product Handling and Storage

The government of Costa Rica meat inspection exhibited strong controls in the area of product handling and storage so that no significant findings were noted.

### Personnel Hygiene and Practices

1. In Establishment 12, an employee in the boning room was handling raw, exposed product between handling boxes and equipment without washing his hands between contacts.
2. The meat inspection officials addressed the dehorner that was not being sanitized by having the dehorner washing hose immediately connected to a hot water line supplying 180°F water. The water hose submerged in the tank of water in the tripe washing room was to be replaced with a hose that could not reach the level of water in the tank and the water was turned off to that hose until corrected. The meat inspection officials had the establishment officials warn the offending employee that was alternately contacting exposed raw product and boxes and equipment. He was immediately instructed to wash his hands.

## ANIMAL DISEASE CONTROLS

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

There were reported to have been no outbreaks of animal diseases with public-health significance since the previous U.S. audit.

## RESIDUE CONTROLS

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

## SLAUGHTER/PROCESSING CONTROLS

Except as noted below, the Costa Rican system had controls in place to ensure adequate ante- and post-mortem inspection procedures and dispositions, control and disposition of dead, dying, diseased or disabled animals, humane handling and slaughter.

1. In one establishment (Est. 12) the dehorner was being washed and not sanitized between uses. This situation was immediately corrected by connecting the washing hose to a hot water line supplying 180°F water.

### HACCP Implementation

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

The HACCP programs were found to meet the basic FSIS regulatory requirements, except for the following:

1. One establishment (Establishment 10) did not address each risk area in the Hazard Analysis.

### Testing for Generic *E. coli*

Costa Rica has adopted the FSIS regulatory requirements for *E. coli* testing.

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

The *E. coli* testing programs were found to meet the basic FSIS regulatory requirements except for the following instances:

1. Two establishments (Establishments 10 and 8) did not establish the person responsible for sampling, nor did they establish the site in the establishment for sampling. Establishment 8 also did not have the results of the tests recorded on a process control chart showing the 13 most recent test results.
2. Improper sampling techniques in establishment 12.

*E. coli* laboratory diagnosis is done at the GOCR (Government of Costa Rica) laboratory in San Jose.

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

## ENFORCEMENT CONTROLS

### Inspection System Controls

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

### Testing for *Salmonella* Species

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

Costa Rica has adopted the FSIS regulatory requirements for *Salmonella* testing. The *Salmonella* testing programs were found to meet the basic FSIS regulatory requirements.

### Species Verification Testing

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

### Monthly Reviews

These reviews were being performed by the Costa Rican Chief of the Export Meat Inspection Division, Dr. Salas, who is a veterinarian with over 20 years of experience.

The internal review program was applied equally to both export and non-export establishments. The Export Meat Inspection division is in charge of all the establishments that export, and has jurisdiction only over those and domestic production establishments. All the rules and regulations are applied equally to both types of establishments. Internal review visits were announced one day in advance and were conducted, at times by individuals, at least once monthly and sometimes two or three times within a month. The records of audited establishments were kept in the inspection offices of the individual establishments, and copies were also kept in the central Costa Rica offices in San Jose, and were routinely maintained on file for a minimum of 3 years.

In the event that an establishment is found, during one of these internal reviews, to be out of compliance with U.S. requirements, and is delisted for U.S. export, before it may again qualify for eligibility to be reinstated. The Chief Meat Inspection Officer is empowered to conduct an in-depth review. He then formulates a plan for corrective actions and preventive measures.

#### Enforcement Activities

Meat inspection officials carry out enforcement activities. The Chief Meat Inspection Officer has the sole power to initiate all enforcement actions.

#### Exit Meetings

An exit meeting was conducted in San Jose on July 19, 2002. The participants were: Dr. Edwin Perez, Director of Animal Health; Dr. Luis Salas, Chief, Meat Inspection Division; Dr. Byron Gurdian, Staff Officer; and Victor Gonzales, Agricultural Specialist, Foreign Agricultural Specialist; and Dr. Judd Giezentanner, FSIS International Audit Staff Officer. The following topics were discussed:

1. The finished response to the additional questions for the FSIS poultry questionnaire and the proper channels to return it.
2. Training by personnel from the national office for *E. coli* sampling at the establishments.
3. The succession by Dr. Edwin Perez to the office of Director, Animal Health Division.
4. Submission of a floppy disc with Costa Rica's meat inspection rules in Spanish and Directives concerning Bovine Spongiform Encephalopathy.

## CONCLUSION

The inspection system of Costa Rica was found to have effective controls to ensure that product destined for export to the United States was produced under conditions equivalent to those which FSIS requires in domestic establishments. The major concerns were: employee practices causing product cross-contamination, in Establishment 12; failure to sanitize the dehorner between uses in Establishment 12; and a hose with running water submerged in a tank of used water in Establishment 12. Each of these deficiencies was immediately corrected by Coast Rican meat inspection officials on the spot. Establishment 10 had an inadequate HACCP program and an incomplete *E. coli* testing program. Establishment 8 also had an incomplete *E. coli* written testing program. Neither of these establishments specified the person responsible for sampling nor the establishment site for sampling. Establishment 8 also did not have the tests recorded on a process control chart showing the 13 most recent test results. Four establishments were audited. One was evaluated as deserving a 30-day notice. The deficiencies encountered during the on-site establishment audits, in those establishments which were found to be acceptable, were adequately addressed to the auditor's satisfaction.

Judd Giezentanner, DVM  
International Audit Staff Officer

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## ATTACHMENTS

- A. Data collection instrument for SSOPs
- B. Data collection instrument for HACCP programs
- C. Data collection instrument for *E. coli* testing
- D. Data collection instrument for *Salmonella* testing
- E. Laboratory audit form
- F. Individual Foreign Establishment Audit Forms
- G. Written Foreign Country's Response to the Draft Final Audit Report (*no comments received*)

### Data Collection Instrument for SSOPs

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

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

The results of these evaluations were as follows:

Est. #	1. Written program addressed	2. Pre-op sanitation addressed	3. Oper. sanitation addressed	4. Contact surfaces addressed	5. Frequency addressed	6. Responsible indiv. identified	7. Documentation done daily	8. Dated and signed
8	√	√	√	√	√	√	√	√
10	√	√	√	√	√	√	√	√
12	√	√	√	√	√	√	√	√
19	√	√	√	√	√	√	√	√

### Data Collection Instrument for HACCP Programs

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

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

The results of these evaluations were as follows:

Est. #	1. Flow diagram	2. Hazard analysis conducted	3. Use & users included	4. Plan for each hazard	5. CCPs for all hazards	6. Monitoring is specified	7. Corr. actions are described	8. Plan validated	9. Adequate verific. procedures	10. Adequate documentation	11. Dated and signed	12. Pre-shipment doc. review
8	√	√	√	√	√	√	√	√	√	√	√	√
10	√	√	√	no	√	√	√	√	√	√	√	√
12	√	√	√	√	√	√	√	√	√	√	√	√
19	√	√	√	√	√	√	√	√	√	√	√	√

Est. 10 did not address each risk area in the Hazard Analysis.

### Data Collection Instrument for Generic *E. coli* Testing

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

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

Est. #	1. Written procedure	2. Sampler designated	3. Sampling location given	4. Pre-domin. species sampled	5. Sampling at the req'd freq.	6. Proper site or method	7. Sampling is random	8. Using AOAC method	9. Chart or graph of results	10. Results are kept at least 1 yr
8	√	no	no	√	√	√	√	√	No	√
10	√	no	no	√	√	not observed	√	√	√	√
12	√	√	√	√	√	no	√	√	√	√

Establishment 10 was closed for renovations and will reopen in August. The proper method was not observed at that establishment.

### Data Collection Instrument for *Salmonella* testing

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

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

The results of these evaluations were as follows:

Est. #	1. Testing as required	2. Carcasses are sampled	3. Ground product is sampled	4. Samples are taken randomly	5. Proper site and/or proper prod.	6. Violative est's stop operations
8	√	√	n/a	√	√	√
10	√	√	n/a	√	√	√
12	√	√	n/a	√	√	√

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

REVIEW DATE

NAME OF FOREIGN LABORATORY

7/16/02

LANASEV (Microbiology)

**FOREIGN COUNTRY LABORATORY REVIEW**

FOREIGN GOV'T AGENCY  
 Ministerio de Agricultura y Ganaderia

CITY & COUNTRY  
 San Jose, Costa Rica

ADDRESS OF LABORATORY  
 Barreal de Heredia

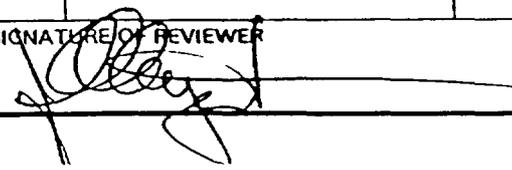
NAME OF REVIEWER  
 Judd Giezentanner

NAME OF FOREIGN OFFICIAL  
 Marietta Urena

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

SIGNATURE OF REVIEWER

DATE



7/16/02

REVIEW DATE

NAME OF FOREIGN LABORATORY

16/07/02

LANASEVE (Residues)

**FOREIGN COUNTRY LABORATORY REVIEW**

FOREIGN GOV'T AGENCY  
 Ministerio de Agricultura Y Ganaderia

CITY & COUNTRY  
 San Jose, Costa Rica

ADDRESS OF LABORATORY  
 Barreal de Heredia

NAME OF REVIEWER  
 Judd Giezantanner

NAME OF FOREIGN OFFICIAL  
 Marietta Urena

Residue Code/Name			100	200	300	400	500	800	923	950				
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE											
	Sample Handling	01	A	A	A	A	A	A	A	A				
	Sampling Frequency	02	A	A	A	A	A	A	A	A				
	Timely Analyses	03	A	A	A	A	A	A	A	A				
	Compositing Procedure	04	O	O	O	O	O	C	O	O				
	Interpret Comp Data	05	O	O	O	O	O	C	O	O				
	Data Reporting	06	A	A	A	A	A	A	A	A				
ANALYTICAL PROCEDURES	Acceptable Method	07	A	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	A	A	A	A	A	A	A	A				
	Recovery Frequency	12	A	A	A	A	A	A	A	A				
	Percent Recovery	13	A	A	A	A	A	A	A	A				
	Check Sample Frequency	14	A	A	A	A	A	A	A	A				
	All analyst w/Check Samples	15	A	A	A	A	A	A	A	A				
	Corrective Actions	16	A	A	A	A	A	A	A	A	A			
	International Check Samples	17	A	A	A	A	A	A	A	A				
REVIEW PROCEDURES	Corrected Prior Deficiencies	18	A	A	A	A	A	A	A	A				
OTHER REVIEW		19												
		20												

SIGNATURE OF REVIEWER



DATE

7/16/02

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION Coopemontecillos Montecillos, Alajuela Box 290, Alajuela	2. AUDIT DATE 7/10/02	3 ESTABLISHMENT NO. 8	4 NAME OF COUNTRY Costa Rica
	5 NAME OF AUDITOR(S) Dr. Judd Giezentanner		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/Laboratories	
<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/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures	X	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records	X	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

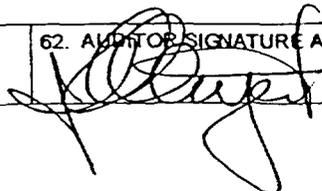
60. Observation of the Establishment

COSTA RICA - EST. 8

- 27. The written *E. coli* program does not designate the person responsible for sampling nor the plant site for sampling.
- 29. The 13-day moving window of *E. coli* testing results is not being maintained, although records of the testing are available.

61. NAME OF AUDITOR  
Judd Gezentanner

62. AUDITOR SIGNATURE AND DATE

 7/10/02

United States Department of Agriculture  
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION El Arco La Ribera de Belen Heredia	2. AUDIT DATE 7/11/02	3. ESTABLISHMENT NO 12	4. NAME OF COUNTRY Costa Rica
		5. NAME OF AUDITOR(S) Dr. Judd Giezentanner	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.	X	42. Plumbing and Sewage	X
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/Laboratories	
<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	X
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	X	56. European Community Directives	X
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

COSTA RICA - EST. 12

- 28. Incorrect sample taking procedures. To be re-trained.
- 42. Hose with running water submerged in a tank of used water in the tripe washing room. Immediately corrected.
- 46. Employee in the boning room was observed handling exposed, raw meat after handling the outside boxes and equipment without washing hands between contacts.

61. NAME OF AUDITOR

*Judd Giesentanner*

62. AUDITOR SIGNATURE AND DATE

*[Handwritten Signature]*

*7/11/02*

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION  Procesadora de Carnes del Rey Belén - Heredia	2 AUDIT DATE 7/12/02	3 ESTABLISHMENT NO. 19	4 NAME OF COUNTRY Costa Rica
	5 NAME OF AUDITOR(S) Dr. Judd Giczentanner		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 0 if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
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9 Signed and dated SSOP, by on-site or overall authority		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10 Implementation of SSOP's, including monitoring of implementation.		36. Export	
11 Maintenance and evaluation of the effectiveness of SSOP's		37. Import	
12 Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13 Daily records document item 10, 11 and 12 above		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14 Developed and implemented a written HACCP plan.		41. Ventilation	
15 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16 Records documenting implementation and monitoring of the HACCP plan		43. Water Supply	
17 The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Laboratories	
<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/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27 Written Procedures	0	<b>Part G - Other Regulatory Oversight Requirements</b>	
28 Sample Collection/Analysis	0	56. European Community Directives	0
29 Records	0	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30 Corrective Actions		59.	
31 Reassessment			
32 Written Assurance			

60. Observation of the Establishment

COSTA RICA - EST. 19

No slaughter. This establishment produces ground beef patties and Tasajo.

61. NAME OF AUDITOR

*Judd Geyntanner*

62. AUDITOR SIGNATURE AND DATE

*J. Geyntanner*

7/12/02

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Procccar, S.A. Liberia, Guanacaste Costa Rica	2. AUDIT DATE 7/15/02	3. ESTABLISHMENT NO. 10	4. NAME OF COUNTRY Costa Rica
		5. NAME OF AUDITOR(S) Dr. Judd Giczentanner	6. TYPE OF AUDIT <input type="checkbox"/> ON-SITE AUDIT <input checked="" type="checkbox"/> DOCUMENT AUDIT

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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	
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17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Laboratories	
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20. Corrective action written in HACCP plan.		48. Condemned Product Control	
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22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
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24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures	X	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	X
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

COSTA RICA - EST. 10

15. Hazard Analysis does not address each of the risk areas for each element.

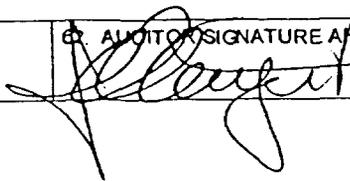
27. *E. coli* testing plan does not address the person responsible for sampling nor the p ant site for sampling.

The establishment was not in operation. It had been closed down since the first of Jul for renovations and was not anticipated to reopen until after the middle of August.

61. NAME OF AUDITOR

Judd Geysatner

62. AUDITOR SIGNATURE AND DATE



7/15/02

**Country Response Not Received**