



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

JAN 14 2005

Dr. Piotr Kolodziej
Chief Veterinary Officer
Veterinary Inspection
General Veterinary Inspectorate
Republic of Poland
30 Wspolna Street
00-930 Warsaw, Poland

Dear Dr. Kolodziej:

The Food Safety and Inspection Service (FSIS) conducted an enforcement audit of Poland's meat inspection system from July 14 through August 6, 2004. No comments from Poland regarding the FSIS draft final report were submitted and therefore none are included in the 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 e-mail at sally.white@fsis.usda.gov, telephone at 202-720-3781, or by fax at 202-690-4040.

Sincerely,

Sally White, Director
International Equivalence Staff
Office of International Affairs

Enclosure

Cc:

Wayne Molstad, Agriculture Counselor, US Embassy, Warsaw
Andrzej Gdula, Economic Counselor, Embassy of Poland
Alejandro Checchi-Lang, Director, Directorate E, European Commission, Brussels
Tony Van der haegen, EU Mission to the US, Washington, DC
Norval Francis, Minister-Counselor, US Mission to the EU, Brussels
James Dever, FAS Area Officer
Amy Winton, State Department
Barbara Masters, Acting Administrator, FSIS
Karen Stuck, Assistant Administrator, OIA, FSIS
Bill James, Deputy Assistant Administrator, OIA, FSIS
Linda Swacina, Executive Director, FSIA, OIA, FSIS
Donald Smart, Director, Review Staff, OPEER, FSIS
Clark Danford, Director, IEPD, OIA
Mary Stanley, Director, IID, OIA
Sally White, Director, IES, OIA
Armia Tawadrous, Director, FSIS Codex Staff, OIA
Shannon McMurtrey, IES
Jack Mowbray, IES
Country File

FINAL

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

JULY 14 THROUGH AUGUST 6, 2004

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority [General Veterinary Inspectorate]
CVO	Chief Veterinary Officer
DCVO	Deputy Chief Veterinary Officer
DVI	District Veterinary Inspectorate
DVO	District Veterinary Officer
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
GVI	General Veterinary Inspectorate
HFA	Hygiene of Foodstuffs of Animals
MARD	Ministry of Agriculture and Rural Development
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
PVI	Provincial Veterinary Inspectorate
PVO	Provincial Veterinary Officer
SSOP	Sanitation Standard Operating Procedures
<i>Salmonella</i>	<i>Salmonella</i> species
VI	Veterinary Inspector

1. INTRODUCTION

The audit took place in Poland from July 14 through August 6, 2004.

An opening meeting was held on July 14, 2004, in Warsaw with the Central Competent Authority (CCA). At this meeting, the audit team confirmed the objective and scope of the audit, the auditors' itinerary, and requested additional information needed to complete the audit of Poland's meat inspection system.

The audit team was accompanied during the entire audit by representatives from the CCA, the General Veterinary Inspectorate (GVI), and/or representatives from the provincial and district inspection offices.

2. OBJECTIVE OF THE AUDIT

This audit was an enforcement audit. The objective of the audit was to determine if Poland could continue to export meat products to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, six provincial inspection offices, eight district offices, ten laboratories performing analytical testing on United States-destined product, seven slaughter and processing establishments, and two meat processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Provincial Veterinary Offices	6	
	District Veterinary Offices	8	
Laboratories	National Reference Laboratory	1	Residue and Microbiology in Pulaway, Poland
	Regional Laboratories for Microbiology	9	
Establishments	Meat Slaughter and Processing Establishments	7	
	Meat Processing Establishments	2	

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, regional, and district offices. The third part involved on-site visits to nine establishments: seven slaughter and processing establishments, and two processing establishments. The fourth part involved visits to ten government laboratories. The National Veterinary Research Institute, Pulawy, which is the national reference laboratory, was conducting analyses of field samples for Poland's national residue control program, as well as some microbiological sampling for generic *Escherichia coli* (*E. coli*), *Salmonella*, and *Listeria monocytogenes*.

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

During all on-site establishment visits, the audit team members evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditors also assessed how inspection services are carried out by Poland 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 team leader for the audit explained that Poland's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Poland. 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, and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Equivalence determinations are those that have been made by FSIS for Poland under provisions of the Sanitary/Phytosanitary Agreement. No equivalence determinations have been made for Poland.

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.).

- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction (PR)/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDIT

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%20&%20Policies/Foreign%20Audit%20Reports/index.asp)

The last FSIS audit of Poland's inspection system was conducted in November/December 2003. The following deficiencies were noted:

- In five of ten establishments, SSOP were not effectively implemented and maintained.
- SSOP in five establishments also did not include all the required corrective action elements.
- Inadequate implementation of HACCP.
- Inadequate supervision from the CCA over provincial and district offices, as well as in certified establishments.
- In five establishments, product residues from the previous day's operation were observed on the food contact surfaces.
- In five establishments, swine carcasses were in direct contact with other contaminated/suspect carcasses on the retain rail and/or with non-food contact surfaces.
- In two establishments, overhead supports had rust, flaking paint, and build up of black discoloration over exposed product.
- In two establishments, dripping condensate from overhead structures and ceilings was falling onto exposed products/food contact surfaces in the boning and processing rooms.
- In one establishment, hogs were not stunned effectively prior to being shackled, hoisted, thrown, or cut.
- In all ten establishments audited, HACCP plans did not contain all required regulatory requirements.
- In eight of ten establishments audited, procedures for monitoring critical control points and/or frequency of monitoring were not performed as written in the HACCP plan.
- In all ten establishments audited, verification procedures, frequency, and on-going verification activities did not comply with FSIS requirements.
- In nine of ten establishments audited, corrective actions to be followed in response to a deviation from a critical limit did not address all four parts of the corrective actions in the HACCP plan.
- In eight of the ten establishments audited, the establishment failed to take appropriate corrective actions in response to deviations from critical limits.
- In all ten establishments audited, records for documentation of the monitoring, corrective actions, and verification of the HACCP plan were not properly completed.
- In two of ten establishments audited, pre-shipment review records were not completed correctly.

All deficiencies observed during the November/December 2003 routine, annual audit had been corrected and verified. No repeat deficiencies were observed during the July 2004 enforcement audit.

6. MAIN FINDINGS

6.1 Government Oversight

The Polish meat inspection system is organized in three levels. The first level is the Ministry of Agriculture and Rural Development (MARD), which includes the General Veterinary Inspectorate (GVI). This is the level of government that FSIS holds responsible for ensuring that FSIS requirements are implemented and enforced relative to the exporting of meat products to the United States. The second level is the Provincial Veterinary Inspectorate (PVI). There are 16 provinces (each province has between 15 to 32 districts). The third level is the District Veterinary Inspectorate (DVI). The District is responsible for all veterinary related activities including meat inspection and monthly audits at each certified United States establishment. Copies of the District monthly audit report are provided to the veterinarian in-charge of the certified establishment, District and Provincial offices.

The PVI may approve or disapprove a meat establishment based on the DVI office recommendation. The PVI notifies the CCA regarding approval or disapproval of United States certified establishments. The CCA also retains the authority to delist an establishment and maintains the list of the certified establishments. Since the last audit, the CCA has conducted official audits on a monthly basis of the United States certified establishments. DVI offices have reviewed the United States certified establishments on a monthly basis and have in turn been reviewed by the PVI, which also directly reviewed the certified establishment(s) under their purview. The CCA headquarters received copies of the DVI and PVI monthly review reports and any noncompliance records issued. In addition, the CCA headquarters office also performed on-site audits in advance of the FSIS enforcement audit of the establishments, and the DVI and PVI offices.

6.1.1 CCA Control Systems

- FSIS audited six PVI offices and eight DVI offices overseeing nine certified establishments. The listing and delisting of the United States approved establishments is being done by the DVI and PVI offices. All inspection veterinarians and inspectors in establishments certified by Poland as eligible to export meat products to the United States were employees of the Public Health Division of MARD.

6.1.2 Ultimate Control and Supervision

PVI offices have the authority to supervise the activities of the DVI offices and the DVI offices have the authority to supervise the activities of the veterinarians and inspectors in the certified establishments. FSIS regulatory requirements are normally distributed via a CCA Intranet to the provinces and districts. In addition, copies are e-mailed and delivered in hard copy format as needed. All key FSIS regulatory requirements had been translated into the Polish language and copies were available to staff at the Headquarters office, as well as all provincial, district and establishment level offices.

Uniform standard procedures based on FSIS requirements and the FSIS Directive 5000.1, Revision 1, as well as related documents had been translated into Polish. These documents were being used as the basis for the standard procedures used by the government of Poland's meat inspection officials at all levels to verify adherence to FSIS requirements in the certified establishments. Supervisory monthly checklists varied slightly in each district office in format, but each checklist adequately addressed PR/HACCP requirements.

6.1.3 Assignment of Competent, Qualified Inspectors

The DVI has total authority for all human resource activity. All establishments were staffed with full time and/or part time veterinarians and non-veterinary inspectors of the Public Health Division of MARD. No deficiencies were identified in enforcing FSIS regulatory requirements in the certified establishments exporting to the United States.

Since the last audit, Poland's meat inspection service and industry had engaged in intense training programs to enhance the understanding of United States requirements among meat inspection personnel in the certified establishments. Meat inspection personnel had a much more thorough understanding of PR/HACCP regulations and other FSIS requirements than was found during the November/December 2003 audit.

6.1.4 Authority and Responsibility to Enforce the Laws

The CCA has the authority and responsibility to enforce applicable laws and regulations.

None of the nine establishments audited were delisted or received a Notice of Intent to Delist (NOID). Continuous daily inspection was provided for all certified slaughter and processing establishments.

6.1.5 Adequate Administrative and Technical Support

The CCA has the administrative and technical support to implement United States requirements such as the translation and dissemination of FSIS rules and directives to all levels of government inspectors with responsibility for overseeing United States certified establishments. FSIS Directives, Notices, Guidelines and other documents had been translated into Polish, disseminated to all PVI, DVI, and United States certified establishment level inspection offices in all the regions that have or have had United States certified establishments. Documents were transmitted in hard copy format and via e-mail. The FSIS requirements and documents are also posted on an internal Intranet website available to all GVI personnel. GVI officials have conducted meetings/training sessions on these requirements and new documents. The GVI headquarters officials have plans to conduct more such meetings in the future to ensure on-going understanding of the documents and to clarify issues that could result in inconsistencies between the provinces, districts, and/or establishments.

The CCA did have the ability to support a third-party audit.

6.2 Headquarters Audit

The audit team conducted a review of inspection system documents at headquarters, provincial, and district offices. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States.
- Training records for inspectors and laboratory personnel.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Export product inspection and control, including export certificates.
- Enforcement records, including examples of withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

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

6.3.1 Audit of Regional and Local Inspection Sites

Six PVI offices located in Poznan, Kielce, Szczecin, Olsztyn, Siedlce, and Gdansk were audited. In addition, eight DVI offices were audited. These DVI offices were located in Sokolow Podlaski, Ostroda, Czluhow, Starachowice, Krotoszyn, Ostrzeszow, Szczecin and Tarnow.

- In one DVI office, the verification documentation was not included in the record for corrective actions taken as a result of observations made during a monthly supervisory visit. The DVI office understood the issue and committed to providing this documentation in the future.

7. ESTABLISHMENT AUDITS

The FSIS audit team visited a total of nine establishments: seven slaughter/processing establishments and two processing establishments. None of the establishments audited were delisted or issued a NOID. All deficiencies in the five establishments that received a NOID during the previous audit conducted in November/December 2003 were corrected and verified.

Specific deficiencies observed during this enforcement audit are noted in the attached individual establishment review forms.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was 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.

The ten microbiology laboratory audits that were conducted focused 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 PR/HACCP requirements.

The following laboratories were reviewed:

The National Veterinary Research Institute in Pulawy was audited. This laboratory serves as the national reference laboratory and conducts both residue and microbiological analysis.

Nine Regional Veterinary Hygiene Laboratories, with an emphasis on microbiology were also reviewed. These laboratories were located in Lodz, Siedlce, Warsaw, Kielce, Tanow, Kalisz, Krotoszyn, Poznan, and Szczecin.

The FSIS requirements were being followed as required, except for the following deficiency:

- In regard to *Salmonella* testing for ready-to-eat product the sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10, 210.1, Amendment 6.)

9. SANITATION CONTROLS

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

Based on the on-site audits of establishments, and except as noted below, Poland's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

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

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. The SSOP in the nine establishments audited were found to meet the basic FSIS regulatory requirements and no deficiencies were observed.

9.2 Sanitation

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for sanitation were met, according to the criteria employed in the United States' domestic inspection program. The following deficiency was noted:

- In one establishment, light was not sufficient at the inspection surfaces of the swine head, carcass, and viscera stations. Establishment officials immediately took corrective actions.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors 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 auditors determined that Poland's inspection system had adequate controls in place. No deficiencies were noted.

Animal disease restrictions are in place for Bovine Spongiform Encephalopathy, Foot and Mouth Disease, Hog Cholera, and Swine Vesicular Disease.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditors reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; humane handling and slaughter; 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 Humane Handling and Slaughter

No deficiencies in humane handling and slaughter were observed.

11.2 HACCP Implementation.

All establishments approved to export meat 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 nine establishments. All nine establishments had adequately implemented the HACCP requirements with the following exception:

- In one establishment, the records for the calibration of process-monitoring instruments did not include the time for each entry by the responsible establishment employee. Establishment personnel took immediate corrective action.

11.3 Testing for Generic *E. coli*

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

Seven of the nine audited establishments 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.

All seven of the establishments were meeting the generic *E. coli* testing requirements, with the following exception:

- In one establishment, the sequence for carcass sponging was not being followed as required. The sequence being used was belly, ham and jowl rather than ham, belly, and jowl as required. This deficiency occurred as a result of a misunderstanding about the sample collection requirement in an FSIS document. Poland's inspection officials took immediate corrective action.

11.4 Testing for *Listeria monocytogenes* -- Ready-to-Eat Product

Two of the nine establishments audited were producing ready-to-eat products for export to the United States and were required to meet FSIS *Listeria monocytogenes* testing requirements. In accordance with United States requirements, the HACCP plans in these two establishments had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur and appropriate testing was being conducted.

11.5 Testing for *Salmonella* – Ready-to-Eat Product

Two of nine establishments were producing ready-to-eat product and were required to meet FSIS *Salmonella* testing requirements. The requirements were being followed as required, except for the following deficiency:

- The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10, 210.1, Amendment 6.)

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditors reviewed was 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.

The National Veterinary Research Institute in Pulawy was reviewed. No deficiencies were noted.

Poland's National Residue Testing Plan for 2004 was being followed as scheduled.

13. ENFORCEMENT CONTROLS

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

13.1 Daily Inspection in Establishments

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

13.2 Testing for *Salmonella* – Raw Product

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

Seven of the nine establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing requirements for raw product. All seven establishments were meeting the requirements.

13.3 Species Verification

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

13.4 Monthly Reviews

In all establishments visited, 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.

No deficiencies were observed, except as noted:

- In one DVI office, the verification documentation was not included in the record for corrective actions taken as a result of observations made during a monthly supervisory visit. The DVI office understood the issue and provided documentation for this record and committed ensuring this documentation was included with the record in the future.
- In one establishment, the records for the calibration of process-monitoring instruments did not include the time for each entry by the responsible establishment employee. Establishment personnel took immediate corrective action.

14. CLOSING MEETING

A closing meeting was held on August 6, 2004 in Warsaw with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the lead auditor.

The CCA understood and accepted the findings.

Shannon McMurtrey
Audit Team Leader

15. ATTACHMENTS.

Individual Foreign Establishment Audit Forms
Individual Foreign Laboratory Audit Forms

REVIEW DATE
 07/16/2004

NAME OF FOREIGN LABORATORY
 The National Veterinary Institute

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Pulawy, Poland

ADDRESS OF LABORATORY
 Pulawy, Poland

NAME OF REVIEWER
 Dr. F. Choudry & Dr. N. Memarian

NAME OF FOREIGN OFFICIAL
 N/A

Residue Code/Name		100	111	300	400	500	200	923							
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE												
	Sample Handling	01		A	A	A	A	A	A						
	Sample Frequency	02		A	A	A	A	A	A						
	Timely Analysis	03		A	A	A	A	A	A						
	Compositing Procedure	04		O	O	O	O	O	O						
	Interpret Comp Data	05		O	O	O	O	O	O						
Data Reporting	06	A	A	A	A	A	A	A							
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A							
	Correct Tissue(s)	08	A	A	A	A	A	A							
	Equipment Operation	09	A	A	A	A	A	A							
	Instrument Printouts	10	A	A	A	A	A	O	A						
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	O	A						
	Recovery Frequency	12	A	A	A	A	A	O	A						
	Percent Recovery	13	A	A	A	A	A	O	A						
	Check Sample Frequency	14	A	A	A	A	A	A	A						
	All Analyst W/Check Samples	15	A	A	A	A	A	A	A						
	Corrective Actions	16	A	A	A	A	A	A	A						
	International Check Samples	17	A	A	A	A	A	A	A						
REVIEW	Corrected Prior Deficiencies	18	EVAL. CODE	O	O	O	O	O	O						
REVIEW		19	EVAL. CODE												
		20	EVAL. CODE												

Signature of reviewer *Dr. F. Choudry*

Date 8/17/04

REVIEW DATE
 July 16, 2004

NAME OF FOREIGN LABORATORY
 The National Veterinary Institute

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Pulawy, Poland

ADDRESS OF LABORATORY
 Pulawy, Poland

NAME OF REVIEWER
 Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

Residue Code/Name

SAMPLING PROCEDURES		ITEM #	EVALUATION CODE																	
REVIEW ITEMS	Sample Handling	01	A																	
	Sample Frequency	02	A																	
	Timely Analysis	03	A																	
	Compositing Procedure	04	N																	
	Interpret Comp Data	05	N																	
	Data Reporting	06	A																	
ANALYTICAL PROCEDURES			EVALUATION CODE																	
	Acceptable Method	07	A																	
	Correct Tissue(s)	08	A																	
	Equipment Operation	09	A																	
	Instrument Printouts	10	N																	
QUALITY ASSURANCE PROCEDURES			EVALUATION CODE																	
	Minimum Detection Levels	11	N																	
	Recovery Frequency	12	N																	
	Percent Recovery	13	N																	
	Check Sample Frequency	14	A																	
	All Analyst W/Check Samples	15	A																	
	Corrective Actions	16	N																	
	International Check Samples	17	O																	
REVIEW			EVAL. CODE																	
	Corrected Prior Deficiencies	18	N																	
OTHER REVIEW			EVAL. CODE																	
	RTE Sample Size	19	U																	
		20																		

Signature of reviewer *Carl Custer*

Date 9-1-04

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 16, 2004	NAME OF FOREIGN LABORATORY National Veterinary Institute
FOREIGN GOV'T AGENCY General Veterinary Inspectorate	CITY & COUNTRY Pulawy, Poland	ADDRESS OF LABORATORY Pulawy, Poland	
NAME OF REVIEWER Mr. Carl Custer		NAME OF FOREIGN OFFICIAL	

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O = Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

REVIEW DATE
 July 19, 2004

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Lodz, Poland

ADDRESS OF LABORATORY
 Lodz, Poland

NAME OF REVIEWER
 Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

Residue Code/Name

REVIEW ITEMS	ITEM #	EVALUATION CODE									
Sample Handling	01	A									
Sample Frequency	02	A									
Timely Analysis	03	A									
Compositing Procedure	04	N									
Interpret Comp Data	05	N									
Data Reporting	06	A									

ANALYTICAL PROCEDURES	EVALUATION CODE										
Acceptable Method	07	A									
Correct Tissue(s)	08	A									
Equipment Operation	09	A									
Instrument Printouts	10	N									

QUALITY ASSURANCE PROCEDURES	EVALUATION CODE										
Minimum Detection Levels	11	N									
Recovery Frequency	12	N									
Percent Recovery	13	N									
Check Sample Frequency	14	A									
All Analyst W/Check Samples	15	A									
Corrective Actions	16	N									
International Check Samples	17	O									

REVIEW	EVAL. CODE										
Corrected Prior Deficiencies	18	N									

OTHER REVIEW	EVAL. CODE										
RTE Sample Size	19	U									
	20										

Signature of reviewer *Carl Custer* Date *9-1-04*

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 19, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOV'T AGENCY General Veterinary Inspectorate		CITY & COUNTRY Lodz, Poland	ADDRESS OF LABORATORY Lodz, Poland
NAME OF REVIEWER Mr. Carl Custer		NAME OF FOREIGN OFFICIAL	

RESIDUE	ITEM NO.	COMMENTS
		A = Acceptable; N = Not Applicable; O= Not Observed; U = Unacceptable
	19	The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).

REVIEW DATE
 July 21, 2004

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Warsaw, Poland

ADDRESS OF LABORATORY
 Warsaw, Poland

NAME OF REVIEWER
 Mr. Carl Cluster

NAME OF FOREIGN OFFICIAL

Residue Code/Name

REVIEW ITEMS	ITEM #	EVLUATION CODE	
Sample Handling	01	A	
Sample Frequency	02	A	
Timely Analysis	03	A	
Compositing Procedure	04	N	
Interpret Comp Data	05	N	
Data Reporting	06	A	
Acceptable Method	07	A	
Correct Tissue(s)	08	A	
Equipment Operation	09	A	
Instrument Printouts	10	N	
Minimum Detection Levels	11	N	
Recovery Frequency	12	N	
Percent Recovery	13	N	
Check Sample Frequency	14	A	
All Analyst W/Check Samples	15	A	
Corrective Actions	16	N	
International Check Samples	17	O	
Corrected Prior Deficiencies	18	N	
RTE Sample Size	19	U	
	20		

Signature of reviewer

Carl Cluster

Date

9-1-04'

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 21, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOVT AGENCY General Veterinary Inspectorate	CITY & COUNTRY Warsaw, Poland	ADDRESS OF LABORATORY Warsaw, Poland	
NAME OF REVIEWER Mr. Carl Custer	NAME OF FOREIGN OFFICIAL		

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O = Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

REVIEW DATE
 July 20, 2004

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOVT AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Siedlce, Poland

ADDRESS OF LABORATORY
 Siedlce, Poland

NAME OF REVIEWER
 Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

Residue Code/Name

SAMPLING PROCEDURES		ITEM #	EVALUATION CODE																	
REVIEW ITEMS	Sample Handling	01	A																	
	Sample Frequency	02	A																	
	Timely Analysis	03	A																	
	Compositing Procedure	04	N																	
	Interpret Comp Data	05	N																	
	Data Reporting	06	A																	
ANALYTICAL PROCEDURES		ITEM #	EVALUATION CODE																	
	Acceptable Method	07	A																	
	Correct Tissue(s)	08	A																	
	Equipment Operation	09	A																	
	Instrument Printouts	10	N																	
QUALITY ASSURANCE PROCEDURES		ITEM #	EVALUATION CODE																	
	Minimum Detection Levels	11	N																	
	Recovery Frequency	12	N																	
	Percent Recovery	13	N																	
	Check Sample Frequency	14	A																	
	All Analyst W/Check Samples	15	A																	
	Corrective Actions	16	N																	
	International Check Samples	17	O																	
REVIEW		ITEM #	EVAL. CODE																	
	Corrected Prior Deficiencies	18	N																	
OTHER REVIEW		ITEM #	EVAL. CODE																	
	RTE Sample Size	19	U																	
		20																		

Signature of reviewer *Carl A Custer*

Date 9-1-04'

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 20, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOV'T AGENCY General Veterinary Inspectorate	CITY & COUNTRY Siedlce, Poland	ADDRESS OF LABORATORY Siedlce, Poland	
NAME OF REVIEWER Mr. Carl Custer	NAME OF FOREIGN OFFICIAL		

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O= Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

FOREIGN COUNTRY LABORATORY REVIEW

REVIEW DATE
 July 22, 2004

NAME OF FOREIGN LABORATORY

FOREIGN GOV'T AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Kielce, Poland

ADDRESS OF LABORATORY
 Kielce, Poland

NAME OF REVIEWER
 Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

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

Signature of reviewer *Carl A Custer*

Date *9-1-04'*

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 22, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOVT AGENCY General Veterinary Inspectorate	CITY & COUNTRY Kielce, Poland	ADDRESS OF LABORATORY Kielce Poland	
NAME OF REVIEWER Mr. Carl Custer	NAME OF FOREIGN OFFICIAL		

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O= Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

FOREIGN COUNTRY LABORATORY REVIEW

REVIEW DATE
July 23, 2004

NAME OF FOREIGN LABORATORY

FOREIGN GOVT AGENCY
General Veterinary Inspectorate

CITY & COUNTRY
Tarnow, Poland

ADDRESS OF LABORATORY
Tarnow, Poland

NAME OF REVIEWER
Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

Residue Code/Name

SAMPLING PROCEDURES		ANALYTICAL PROCEDURES		QUALITY ASSURANCE PROCEDURES		REVIEW		OTHER REVIEW	
REVIEW ITEMS	ITEM #	EVLUTION CODE		EVLUTION CODE		EVAL. CODE	EVAL. CODE	EVAL. CODE	EVAL. CODE
Sample Handling	01	A							
Sample Frequency	02	A							
Timely Analysis	03	A							
Compositing Procedure	04	N							
Interpret Comp Data	05	N							
Data Reporting	06	A							
Acceptable Method	07	A							
Correct Tissue(s)	08	A							
Equipment Operation	09	A							
Instrument Printouts	10	N							
Minimum Detection Levels	11	N							
Recovery Frequency	12	N							
Percent Recovery	13	N							
Check Sample Frequency	14	A							
All Analyst W/Check Samples	15	A							
Corrective Actions	16	N							
International Check Samples	17	O							
Corrected Prior Deficiencies	18	N							
RTE Sample Size	19	U							
	20								

Signature of reviewer

Carl A. Custer

Date

9-1-04

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 23, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOVT AGENCY General Veterinary Inspectorate	CITY & COUNTRY Tarnow, Poland	ADDRESS OF LABORATORY Tarnow, Poland	
NAME OF REVIEWER Mr. Carl Custer	NAME OF FOREIGN OFFICIAL		

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O= Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

REVIEW DATE
 July 27, 2004

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Kaliz, Poland

ADDRESS OF LABORATORY
 Kaliz, Poland

NAME OF REVIEWER
 Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

Residue Code/Name

SAMPLING PROCEDURES

REVIEW ITEMS	ITEM #
Sample Handling	01
Sample Frequency	02
Timely Analysis	03
Compositing Procedure	04
Interpret Comp Data	05
Data Reporting	06

EVALUATION CODE

A
A
A
N
N
A

ANALYTICAL PROCEDURES

Acceptable Method	07
Correct Tissue(s)	08
Equipment Operation	09
Instrument Printouts	10

EVALUATION CODE

A
A
A
N

QUALITY ASSURANCE PROCEDURES

Minimum Detection Levels	11
Recovery Frequency	12
Percent Recovery	13
Check Sample Frequency	14
All Analyst W/Check Samples	15
Corrective Actions	16
International Check Samples	17

EVALUATION CODE

N
N
N
A
A
N
O

REVIEW

Corrected Prior Deficiencies 18

EVAL. CODE

N

OTHER REVIEW

RTE Sample Size	19
	20

EVAL. CODE

U

Signature of reviewer

Carl D Custer

Date

9-1-04'

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 27, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOVT AGENCY General Veterinary Inspectorate	CITY & COUNTRY Kaliz, Poland		ADDRESS OF LABORATORY Kaliz, Poland
NAME OF REVIEWER Mr. Carl Custer		NAME OF FOREIGN OFFICIAL	

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O= Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

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

FOREIGN COUNTRY LABORATORY REVIEW

REVIEW DATE
 July 27, 2004

NAME OF FOREIGN LABORATORY

FOREIGN GOV'T AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Krotoszyn, Poland

ADDRESS OF LABORATORY
 Krotoszyn, Poland

NAME OF REVIEWER
 Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

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

Signature of reviewer *Carl A Custer*

Date 9-1-04

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 27, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOV'T AGENCY General Veterinary Inspectorate	CITY & COUNTRY Krotoszyn, Poland		ADDRESS OF LABORATORY Krotoszyn, Poland
NAME OF REVIEWER Mr. Carl Custer	NAME OF FOREIGN OFFICIAL		

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O = Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

REVIEW DATE
 July 28, 2004

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

FOREIGN GOV'T AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Poznan, Poland

ADDRESS OF LABORATORY
 Poznan, Poland

NAME OF REVIEWER
 Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

Residue Code/Name

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

Signature of reviewer *Carl A. Custer*

Date 9-1-04'

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 28, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOV'T AGENCY General Veterinary Inspectorate	CITY & COUNTRY Poznan, Poland		ADDRESS OF LABORATORY Poznan, Poland
NAME OF REVIEWER Mr. Carl Custer	NAME OF FOREIGN OFFICIAL		

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O= Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

FOREIGN COUNTRY LABORATORY REVIEW

REVIEW DATE
 July 29, 2004

NAME OF FOREIGN LABORATORY

FOREIGN GOV'T AGENCY
 General Veterinary Inspectorate

CITY & COUNTRY
 Szczecin, Poland

ADDRESS OF LABORATORY
 Szczecin, Poland

NAME OF REVIEWER
 Mr. Carl Custer

NAME OF FOREIGN OFFICIAL

Residue Code/Name

SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE																	
	Sample Handling	01		A																
	Sample Frequency	02		A																
	Timely Analysis	03		A																
	Compositing Procedure	04		N																
	Interpret Comp Data	05		N																
	Data Reporting	06		A																
ANALYTICAL PROCEDURES	Acceptable Method	07	A																	
	Correct Tissue(s)	08	A																	
	Equipment Operation	09	A																	
	Instrument Printouts	10	N																	
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	N																	
	Recovery Frequency	12	N																	
	Percent Recovery	13	N																	
	Check Sample Frequency	14	A																	
	All Analyst W/Check Samples	15	A																	
	Corrective Actions	16	N																	
	International Check Samples	17	O																	
REVIEW	Corrected Prior Deficiencies	18	EVAL. CODE	N																
OTHER REVIEW	RTE Sample Size	19	EVAL. CODE	U																
		20	EVAL. CODE																	

Signature of reviewer *Carl A Custer*

Date *9-1-04'*

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE July 29, 2004	NAME OF FOREIGN LABORATORY
FOREIGN GOVT AGENCY General Veterinary Inspectorate	CITY & COUNTRY Szczecin, Poland	ADDRESS OF LABORATORY Szczecin, Poland	
NAME OF REVIEWER Mr. Carl Custer	NAME OF FOREIGN OFFICIAL		

RESIDUE	ITEM NO.	COMMENTS
	19	<p>A = Acceptable; N = Not Applicable; O= Not Observed; U = Unacceptable</p> <p>The sample size was 25 grams instead of 325 grams as required by FSIS. (FSIS Directive 10,210.1, Amendment 6).</p>

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION 63-520 Grabow n/Prosnia Ul. Kolejowa 3	2. AUDIT DATE 07/19/2004	3. ESTABLISHMENT NO. PL-30180603	4. NAME OF COUNTRY Poland
	5. NAME OF AUDITOR(S) Dr. Nader Memarian		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

Establishment PL-30180603

Audit Date: 07/19/2004

Thermally Processed Product Operation

No deficiencies were observed.

61. NAME OF AUDITOR

Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE

Nader Memarian 08-17-04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zaklady Miesne Krotoszyn UL. Kobylnska 14	2. AUDIT DATE 07/20/2004	3. ESTABLISHMENT NO. PL-30120301	4. NAME OF COUNTRY Poland
	5. NAME OF AUDITOR(S) Dr. Nader Memarian		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

Establishment PL-30120301

Audit Date: 07/20/2004

Processing Operation

No deficiencies were observed.

61. NAME OF AUDITOR

Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE

Nader Memarian 08-17-04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zaklady Miesne, Morliny Ostroda	2. AUDIT DATE 07/21/03	3. ESTABLISHMENT NO. 28 15 02 01	4. NAME OF COUNTRY Poland
	5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		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	
25. General Labeling			53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)			54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection	
27. Written Procedures			Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis			56. European Community Directives	O
29. Records			57. Monthly Review	
Salmonella Performance Standards - Basic Requirements			58.	
30. Corrective Actions			59.	
31. Reassessment				
32. Written Assurance				

60. Observation of the Establishment

Est. 28 15 02 01

Audit date 07/21/04

Slaughter & Processing Operations

61. NAME OF AUDITOR
Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry

8/17/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Oddzial Zaklady Miesne 37-500 Jaroslaw Ul. Przemyslowa 2	2. AUDIT DATE 07/22/2004	3. ESTABLISHMENT NO. PL-18040201	4. NAME OF COUNTRY Poland
	5. NAME OF AUDITOR(S) Dr. Nader Memarian		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.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		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	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment PL- 18040201

Audit Date: 07/22/2004

Slaughter and Processing

22/51 Records of the Calibration of process-monitoring instruments did not include time for each entry by the responsible establishment employee {9CFR part 417.5(b)}.

61. NAME OF AUDITOR

Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE

Nader Memarian 08-17-04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION 33-102 Tarnow Ul. Kiliowska 101 Tarnow	2. AUDIT DATE 07/23/2004	3. ESTABLISHMENT NO. PL-12630215	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. Nader Memarian		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)	Audit Results	Part D - Continued Economic Sampling	Audit Results
Basic Requirements			
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	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment PL- 12630215

Audit Date: 07/23/2004

Slaughter/cut-up Operation

No deficiencies were observed.

61. NAME OF AUDITOR

Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE

Nader Memarian  08-20-04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zakłady Miesne, Prime Food Sp. Z o.o. 77-320 Przechlewo Ul. Mlyiska	2. AUDIT DATE 07/23/04	3. ESTABLISHMENT NO. 22 03 02 07	4. NAME OF COUNTRY Poland
	5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		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	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.		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	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pnk Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 22 03 02 07

Audit Date 07/23/04

Slaughter and Processing Operations

40. Light was not sufficient at the inspection surfaces of swine head (200 Lux), viscera (350 Lux), and carcass (400 Lux). This deficiency was the result of a misunderstanding of not following the correct procedure to measure lighting by the GOP inspection officials. The light sensor was tilted towards the light source instead of kept straight up-ward and also light was not exactly measured at the inspection surfaces. Establishment officials took corrective action immediately. 9 CFR 307.2 (m) (2) regulatory requirements were not met.

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

 8/17/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zakłady Mięsne, Constar Starachowice Ul. Krancowa 4	2. AUDIT DATE 07/26/2004	3. ESTABLISHMENT NO. PL-26110201	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr. Nader Memarian		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	
25. General Labeling		53. Animal Identification	
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment PL-26110201

Audit Date: 07/26/2004

Slaughter and Processing Operations

No deficiencies were observed.

61. NAME OF AUDITOR

Dr. Nader Memarian

62. AUDITOR SIGNATURE AND DATE

Nader Memarian

08-17-04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zaklady Miesne, Agryf Szczecin Ul. Pomorska 115	2. AUDIT DATE 07/28/03	3. ESTABLISHMENT NO. 32 62 02 01	4. NAME OF COUNTRY Poland
5. NAME OF AUDITOR(S) Dr.Faizur R. Choudry, DVM.		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	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	X	56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 32 62 02 01

Audit Date 07/28/04

Slaughter & Processing Operation

28. The sequence of swine carcass sponging for generic *E. coli* was not being followed as required: ham, belly and jowl. Instead, the sequence being used was belly, ham and jowl. FSIS 5000.1 Directive Attachment 1. 310.25 (a) (2) (ii) was not adequately met. This deficiency was the result of a misunderstanding of the *E. coli* sample collection requirements due to referencing a different FSIS document. Establishment officials took corrective action immediately.

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 8/19/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Zakłady Mięsne, Sokolow S.A. 08-300 Sokolow Podlaski Al. 550-Lecia 1	2. AUDIT DATE 07/30/04	3. ESTABLISHMENT NO. 14 29 02 01	4. NAME OF COUNTRY Poland
	5. NAME OF AUDITOR(S) Dr. Faizur R. Choudry, DVM.		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	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment No: 14 29 02 01

Date of audit: 07/30/2004

Slaughter & Processing Operations

61. NAME OF AUDITOR

Dr. Faizur R. Choudry, DVM.

62. AUDITOR SIGNATURE AND DATE

Dr. Faizur R. Choudry 8/17/04

Country Response Not Received