

United States Department of Agriculture

Food Safety and Inspection Service

Washington, D. C. 20250

To:

RICARDO DE LOS SANTOS

From:

Date:

1/5/2012

FSA:

Open NRs:

NRs Under Appeal:

Subject:

Establishment Weekly Meeting

Sampling: Pathology: MPD57275979 lung lesions, submitted 1/3/12. Condemned for carcinoma 1/5 Establishment: E. coli O157:H7 negative for beef trim sample 12/15/11. Old Business: 1. NR status: YJL4316100112N: 10/12 - moving uncovered inedible through hotbox containing product. CLOSED, company written response provided 10/24 by Mr. Eddie De Los Santos. SPHV observing the use of the new barrels on 11/2/11 and had last observed the use of the older barrels (not white) in processing on 12/19 and only white barrels since that date. Closed 1/5/12. YJL0111113528N: Ice condensate on freezer curtains and floor 11/28: A written response has been provided; however SPHV has observed the continued presence of ice condensate on curtain flaps and freezer floor. Mr. De Los Santos stated he would investigate why there was so much ice. SPHV stated the NR will be left open until the root cause of the issue is corrected and that progress will be documented in the weekly meetings. On 1/5, SPHV observed condensate on the curtains as well as the ceiling in the center of the room. YJL0012125808N: Insanitary processing table during pre-operational verification 12/8. OPEN, A written response was provided to SPHV by Mr. Eddie De Los Santos 12/20/11 in the afternoon. SPHV asked Mr. De Los Santos if the further planned actions were meant to be written as a second employee will always verify the processing sanitation monitor's findings, or only when a particular sanitation monitor is used. Mr. De Los Santos stated he would report the question to Mr. Rick De Los Santos. Mr. Eddie De Los Santos returned a few minutes later and stated Mr. Rick De Los Santos would reword the plant response. During the meeting, Mr. De Los Santos reported he needed to locate the document change the response. YJL4409122927N: Custom beef product stored unprotected 12/27. OPEN. No written response yet provided. YJL4616124628N: Processing hand saw hung on cooler door latch 12/28, UNDER APPEAL. Mr. De Los Santos provided SPHV with the NR with written appeal 12/29/11. SPHV provided a written response on 1/4/12 denying the appeal. No further establishment response received by FSIS. During the explained Mr. De Los Santos will need to provide a written response either accepting SPHV response or appealing to FLS SPHV explained FLS can be faxed or emailed a scan of the company written response. YJL0710120729N: Processing room insanitary at pre-operational sanitation verification 12/29. OPEN. No written response yet provided. YJL0112013403N: Custom beef fat not labeled following preparation with unlabled and labeled inspected product in the area 12/30. OPEN. No written response provided, SPHV provided the NR on 1/3, at which time Mr. De Los Santos a verbally stated he would be appealing the NR. SPHV De Los Santos during the meeting if the company was officially verbally appealing the NR. Mr. De Los Santos reported that the 1/3 comment was not an official response and he will review the regulations cited.

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YJL5510013305N: Cracks and gouges with meat particles and residue observed during pre-operational sanitation verification. OPEN. No written response yet provided. During the meeting, SPHV sanitation also according to the continued use of corrective actions using the combo liners as a barriers on the belt during processing and the hardcopy NR had been placed on Mr. De Los Santos' desk.

1. USDA internet provider: SPHV reported no additional news regarding when the USDA office would be changing providers.

2. Natural Label: Mrs. De Los Santos reported no news and Mr. De Los Santos said the company was going to hold off on the issue because the cattel were not arriving in a steady supply. SPHV stated stated she had observed many of the cattle from this producer not be Angus, and would not be eligible to receive the label. SPHV requested the company inform FSIS when there is a change with the label status. SPHV explained the notice is needed to verify at slaughter which animals are Angus and from the producer. Mr. De Los Santos stated he would let FSIS know when the company was ready to move forward with the label

use.

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3. Verification Plan: plan continues to be followed. Dr. DVMS, conducted a site visit 1/5/2012 and stated in the exit meeting she would be recommending to the Denver District the suspension lifted. The verification plan will continue to be documented by FSIS until a Letter of Warning is received by in plant inspection, thereby ending the suspension.
4. Horse Slaughter: On 1/4/12, SPHV had had reiterated that FSIS Office of Field Operations is not responsible for approving the SIP program and FSIS OPPD-RIMD is to Mrs. De Los Santos. Mrs. De Los Santos had asked SPHV fitter were any additional guidelines regarding horse slaughter aside from the PowerPoint presentation slides provided during the 12/12/11 meeting and Directive 5020.1. SPHV said there were not and that the key elements of the PowerPoint were the SIP waiver, facility requirements, ink/brand, and ensured separation of equine from bovine product. Mrs. De Los Santos stated she had been trying to follow the FSIS directives for cattle and poultry Salmonella testing. Mr. De Los Santos asked about a change in Generic E. coli testing frequency with production increase due to horse slaughter. SPHV stated the other species directives were really not overly applicable to the company for designing frequency. The company needs devise a testing frequency and provide the support for that frequency. If the company wanted to include Generic E. coli into the SIP program, that would be up to the company. SPHV stated during the meeting, FSIS:OFO will receive a letter from the group that approves the company SIP. FSIS will only be responsible for verifying the company follows the approved SIP protocls. SPHV stated application and provide the company did have contacts with equine slaughter operators in Mexico who began in the United States. SPHV stated those contacts would be a great source to identify which practices work and which do not and advised the company to be sure to also obtain support for those practices. 5. Water Access: SPHV reported during the meeting animals have had continued access to water according to observations made by FSIS. Mr. De Los Santos reported the company has used the heater once.
New Business:
1. DVMS and FLS conducted a site visit on 1/5/2012 in order to review the facilities and verification plan. As above, Dr. provided positive feedback and encouraged the company development of a written, systematic, robust humane handling plan. FLS had observed the insanitary processing table as above.
2. SPHV reported during the meeting the points of the 1/5 discussion with Mr. De Los Santos regarding the company's interest in relocating the boning step of head/cheek meat from slaughter to processing. SPHV advised Mr. De Los Santos to consider SRM hazards as the skulls will now go into the cooler and there is no 100% way to verify all brain tissue is removed in an intact skull. SPHV also also advised Mr. De Los Santos to consider the placement of CCP2 and the same hot box as the skulls.
3. SPHV asked if the company had a slaughter plan for Monday 1/9. Mr. De Los Santos reported the company was not expecting slaughter operations on Monday.
Plant Business:
Aside from the additional topics covered during the horse slaughter discussion, the plant had no further business.
The meeting closed at 1125 hours MST

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