McKean, Jennifer - FSIS

From:

FSIS

Sent:

monday, November 19, 2012 10:00 PM

To:

McKean, Jennifer - FSIS

Subject:

Valley Meats Compliance Checklists from last walk through and review in June 2012

Dr. McKean,

In the email below are the Compliance Checklists from the last walk through and review in June 2012 that Dr. and I conducted at Valley Meats.

Hopefully this information helps.

Please let me know if you have any questions.

Frontline Supervisor Albuquerque Circuit Dallas District

BB: 303-396

Sent: Monday, June 25, 2012 4:05 PM

To: Gallegos, Anna - FSIS Cc: Nelson, Ron - FSIS

Subject: Valley Meats Compliance Checklists from last walk through and review in June 2012

Anna,

Here is Valley Meats Compliance Checklists from last walk through and review in June 2012:







Roswell # 3.PDF Walkthrough MOI Third Walkthrough

6-20-12.docx

Edt Meeting...

Frontline Supervisor Albuquerque Circuit Denver District

BB: 303-396-

	Pront Line Super District/Circuit Code 15/3		hroent Number	3. Date of Survey		
4. Establishment Name			99 6. Establishment Address			
Valley Meats						
5. Establishment Telephone Number			- 3845 Cedanale			
			Rosnell NM 87203			
Catagories	Comply		Catagories	Comply	Does No	
		Comply			Comply	
. Required Documents	<u> </u>		IV. Safety			
Written Sanitation SOP			Lock-out/Tag-out			
Written HACCP plan			Adequate exits			
Water potability certification		ļ	Hazards Communication Program			
Sewage certification						
Other certifications (e.g. Inedible)	<u> </u>		V. Facilities & Equipment			
EPA-for Composting						
			Welfere facilities	V		
il. Marks of inspection			Outside premises (includes pest			
			& rodent control)			
abels			Antemortem	_		
Brands			Facilities & Lighting			
Security for accountable Items			Suspect pen facilities/lighting			
			Animal humane facilities			
il. Building Construction			Postmortem		***************************************	
Buildings, structures & rooms			Facilities & equipment		1	
Valls			Lighting		1	
loars			Retained product facilities	·		
eilings			Condemned/Inedible facilities		-	
Joors			Processing		X	
Ventilation in production areas			Facilities & equipment		1	
Ventilation in welfare facilities			Retained product facilities		. 7	
Separation of official & non-			Condemned/Inadible facilities			
	-					
official establishments	 			*************************************		
Facilities for Program Employees				Yes	No	
			Dual Jurisdiction	Yes	No	
Facilities for Program Employees Plumbing			Dual Jurisdiction Establishment	Yes	No	
Facilities for Program Employees				Yes	No V	
Facilities for Program Employees Plumbing				Yes	No	
Facilities for Program Employees Plumbing Water supply & distribution			Establishment	Yes	No V	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND RISPECTION SERVICE SANITATION SOP'S — BASIC COMPLIANCE CHECKLIST

	BLISHMENT NAME Alley Meats C729								
Use this checklist to document findings of noncompliance with the requirements set out in FSIS Directive 5000.1, Part Three, Paragraph II.B.									
1. SANTATION SOP'S	REQUIREMENT								
	The establishment does not have written Sanitation SOP's that describe the procedures the astablishment conducts daily to prevent direct contamination or adulteration of product (s) (§ 416.12 (a)).	-							
	The Sanitation SOP's do not identify which of the procedures are pre-operational procedures (§ 416,12 (c)).								
	The pre-operational procedures do not address (at a minimum) the cleaning of food contact surfaces of facilities, equipment, and utensits (§ 416.12 (c)).								
	The Sanitation SOP's do not specify the frequency with which the establishment will conduct each procedure (§ 416.12 (d)).								
	The Sanitation SOP's do not identify the establishment employee or employees responsible for implementing and maintaining specified procedures (§ 416.12 (d)).								
RECORDKEEPING	The establishment does not have identified records that, on a daily basis, document implementation and monitoring of the Sanitation SOP's and any corrective actions taken (§ 416.16 (a)).								
- 2									
3. DATED SIGNATURE	The individual with overall authority on-site or a higher level official of the establishment did not sign and date the Sanitation SOP's								
	(1) upon initial implementation, or								
	(2) upon a modification (§ 416.12 (d)).								
FSIS I	ORM 5000-2 (8/97) Designer	fon FormFlow Saftwers.							

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE HACCP SYSTEMS BASIC COMPLIANCE CHECKLIST ESTABLISHMENT NAME ESTABLISHMENT NO. PROCESS. alley Ment 0729 Equine PRODUCTS COFFRED BY PROCESS IMPLEMENTATION DATE **NEW PRODUCT** REASSESSMENT DATE (Yearly: Check for dated signature critis Use this checklist to document fundings of noncompliance with the regularments set out in FSIS Directive 5000.1, Part Two, Paragraph II.B. REQUIREMENT YES BITTAL HAZARD ANALYSIS (* 417.2 (a)) The establishment has not conducted a hazard analysis or had a hazard analysis conducted for it. The hazard analysis does not include food safety hazards that are reasonably likely to occur in the production does not identify the preventive measures the establishment can apply to those food safety The hazard analysis does not include a flow chart that describes (diagrams) the steps of each process and product flow in the establishment. HAZARD ANALYBIS AND HACCP PLAN DEVELOPMENT The hazard analysis does not identify the intended use or consumers of finished product (s). ORITIAL PLAN DEVELOPMENT (*417.2 (c) (4), *417.3 (a) (2), and *417.4 (a) (1)) The establishment's hazard analysis revealed one or more food safety hazards that are reasonably likely to occur, and the establishment does not have a written HACCP plan for each of its products (417.2 (b) (1); '304.3 (c) or '381.22 (c)). The establishment has not conducted validation activities to determine that a HACCP plan is functioning as intended. The establishment's records do not include multiple results that verify the monitoring of CCP's and conformance with critical limits, or after a deviation from a critical limit (if any), subsequent results that support the adequacy of corrective action (s) in achieving control at the CCP. SUBSECUENT ANALYSIS AND PLAN DEVELOPMENT HAZARD ANALYSIS REASSESSMENT After an establishment's hazard analysis revealed no food safety hazards that are reasonably likely to occur, there was a change that could reasonably effect whether a food safety hazard exists, the establishment did not reassess the adequacy of the hazard analysis (417.4 (b)). NEW PRODUCT ('304.3 (c) or '381.22 (c))

 Before producing new product for distribution, the establishment did not conduct a hazard analysis (or have a hazard analysis conducted for it), or

(2) The establishment began distributing a new product more than 90 days ago, and it has not validated the HACCP plan that covers the new product.

did not have an applicable HACCP plan for the product.

FSIS FORM 5000-1 (9/97)

FSIS	FORM 6000-1 IREVERSE ,	
	REQUIREMENT	YES IV)
CONTENTS OF HACCP PLAN (8)	MULTIPLE PRODUCTS	
	A HACCP plan covers more than one product and the products are not all within one of the nine processing categories specified in '417.2 (b) (1), '417.2 (b) (2).	
	FOOD BAFETY HAZARD IS;	
	The HACCP plan does not list the food safety hazard (s) Identified in the hazard analysis (*417.2 (c) (1)).	
	(Exception: A HACCP plan for need not address food safety nazaros associared with microbiological contamination (*417.2 (b) (3)).)	
	HAZARD CONTROL	
	The HACCP plan does not list CCP's for each food safety hazard (* 417.2 (c) (2)).	
	The HACCP plan does not list critical limits to be met at each CCP (*417,2 (c) (3)).	
Š	MONITORING	
4	The HACCP plan does not list the procedures to be used to monitor each CCP and the frequency with which these procedures will be performed (' 417.2 (c) (4)).	
	COPRECTIVE ACTIONS	
	The HACCP plan does not identify the corrective action to be followed in response to a deviation from a critical limit at a CCP (* 417.2 (c) (5)).	
	VERIFICATION PROCEDURES	
	The HACCP plan does not list the procedures that the establishment will use to verify that the plan is being effectively implemented and the frequency with which these procedures will be performed ('417.2 (c) (7)).	
N.O		
RECORDKEEPING	The HACCP plan's recordkeeping system does not document the monitoring of CCP's and/or does not include records with the actual values and observations (*417.2 (c) (6)).	
က်		
	ACCEPTANCE AND REASSESSMENT (* 417.2 (d))	
35	The responsible establishment official did not sign and date the HACCP plan	
DATED SIGNATURE	(1) upon initial acceptance, or	
	(2) at least annually thereafter upon required plan reassessment.	
ATE.	MODIFICATION	
4.	The HACCP plan was modified, and the responsible establishment official did not sign and date the plan (' 417.2 (d) (2) (ii)).	

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

	E. <u>COLI</u> TESTING - BASIC COMPLIANCE CHEC	KLIST	
ESTA	allow Meats	BUSHMENT NO.	
	his checklist to document findings of noncompliance with the requirements set out in FSIS Directive 5000.1, I	Part Fase, Province II I	9
1. SAMPLING PROCEDURES	REQUIREMENT		YES (17)
	The establishment does not have written procedures for collecting samples for <u>E. col</u>	į testing.	
	The establishment's procedures do not identify the establishment employee (a) designances for \underline{E} , \underline{col} testing.	nated to collect	
	The establishment's procedures do not address		
	(1) the location (s) of sampling,		·
	(2) how sampling randomness is achieved, or		
	(3) handling of samples to ensure sample integrity.		
	(Paragraph (a) (2) (i) of § 310.25 or § 381.94).		·
TON			
TEC	The establishment is not collecting samples for E. coll testing		
SAMPLE COLLECTION	(Paragraph (a) (1) of § 310.25 or § 381.94).		
AMP			
2.			
RECORDKEEPING	The establishment is not recording the analytical results of <u>E. coll.</u> tests on a process control chart or table		
RECORC	(Paragraphs (a) (1) (iii) and (a) (4) of § 310.25 or § 381.94).		
6			
FSIS F	ORM 5000-3 (9/97)	Oneigned on Forms	DW Software