

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-██████████

From: ██████████ - FSIS
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
6-20-12.docx



Thirld Walkthrough
Ext Meeting...

██████████
Frontline Supervisor
Albuquerque Circuit
Denver District
BB: 303-396-██████████

Front Line Supervisor On-Site Survey Checklist

1. District/Circuit Code 1513		2. Establishment Number 07299		3. Date of Survey 6-20-12	
4. Establishment Name Valley Meats			6. Establishment Address 3845 Cedarvale Roswell, NM 88203		
5. Establishment Telephone Number 575-622-1214					
Categories	Comply	Does Not Comply	Categories	Comply	Does Not Comply
I. Required Documents			IV. Safety		
Written Sanitation SOP	✓		Lock-out/Tag-out	✓	
Written HACCP plan	✓		Adequate exits	✓	
Water potability certification	✓		Hazards Communication Program	✓	
Sewage certification	✓				
Other certifications (e.g. Inedible) EPA for Composting		✓	V. Facilities & Equipment		
II. Marks of Inspection			Welfare facilities	✓	
Labels			Outside premises (includes pest & rodent control)		✓
Brands			Antemortem		
Security for accountable items			Facilities & Lighting	✓	
III. Building Construction			Suspect pen facilities/lighting	✓	
Buildings, structures & rooms			Animal humane facilities		
Walls		✓	Postmortem		
Floors		✓	Facilities & equipment		✓
Ceilings		✓	Lighting		✓
Doors		✓	Retained product facilities		✓
Ventilation in production areas		✓	Condemned/inedible facilities		✓
Ventilation in welfare facilities	✓		Processing		
Separation of official & non-official establishments	✓		Facilities & equipment		✓
Facilities for Program Employees	✓		Retained product facilities		✓
			Condemned/inedible facilities		✓
				Yes	No
Plumbing			Dual Jurisdiction Establishment		✓
Water supply & distribution		✓			
Drains	✓		Conditional Grant of Inspection *		

Notes

Plant Size Category (circle): **Very Small** Small Large

* In accordance with 9CFR 304.3(b) and 9CFR 381.22(b) and ref. 9 CFR 304.2 and 9CFR 381.16

6-14-12

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

SANITATION SOP'S - BASIC COMPLIANCE CHECKLIST

ESTABLISHMENT NAME <i>Valley Meats</i>	ESTABLISHMENT NO. <i>07299</i>	IMPLEMENTATION DATE
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Use this checklist to document findings of noncompliance with the requirements set out in FSIS Directive 5000.1, Part Three, Paragraph II.B.

	REQUIREMENT	YES (✓)
1. SANITATION SOP'S	The establishment does not have written Sanitation SOP's that describe the procedures the establishment conducts daily to prevent direct contamination or adulteration of product (a) (§ 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 utensils (§ 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)).	
2. 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)).	
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)).	

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
HACCP SYSTEMS BASIC COMPLIANCE CHECKLIST

ESTABLISHMENT NAME <i>Valley Meats</i>	ESTABLISHMENT NO. <i>07299</i>	PROCESS <i>Equine</i>
PRODUCTS COVERED BY PROCESS		

IMPLEMENTATION DATE	NEW PRODUCT	REASSESSMENT DATE (Yearly: Check for dated signature only)
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Use this checklist to document findings of noncompliance with the requirements set out in FSIS Directive 5000.1, Part Two, Paragraph II.B.

	REQUIREMENT	YES (✓)
1. HAZARD ANALYSIS AND HACCP PLAN DEVELOPMENT	INITIAL 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 process, or does not identify the preventive measures the establishment can apply to those food safety hazard (s)	
	The hazard analysis does not include a flow chart that describes (diagrams) the steps of each process and product flow in the establishment.	
	The hazard analysis does not identify the intended use or consumers of finished product (s).	
	INITIAL 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.	
	SUBSEQUENT 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)) (1) Before producing new product for distribution, the establishment did not conduct a hazard analysis (or have a hazard analysis conducted for it), or did not have an applicable HACCP plan for the product.	
	(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.	

6-14-12

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

E. COLI TESTING - BASIC COMPLIANCE CHECKLIST

ESTABLISHMENT NAME <i>Valley Meats</i>	ESTABLISHMENT NO. <i>07299</i>
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Use this checklist to document findings of noncompliance with the requirements set out in FSIS Directive 5000.1, Part Four, Paragraph II.B.

	REQUIREMENT	YES ()
1. SAMPLING PROCEDURES	The establishment does not have written procedures for collecting samples for <u>E. coli</u> testing.	
	The establishment's procedures do not identify the establishment employee (a) designated to collect samples for <u>E. coli</u> testing.	
	The establishment's procedures do not address <ul style="list-style-type: none"> (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).	
2. SAMPLE COLLECTION	The establishment is not collecting samples for <u>E. coli</u> testing (Paragraph (a) (1) of § 310.25 or § 381.94).	
3. RECORDKEEPING	The establishment is not recording the analytical results of <u>E. coli</u> tests on a process control chart or table (Paragraphs (a) (1) (iii) and (a) (4) of § 310.25 or § 381.94).	