



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Office of Field
Operations

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April 20, 2012

Valley Meats, Est. 07299M/P
3845 Cedarvale Road
Roswell, NM 88203

On April 19, 2012, Albuquerque Frontline Supervisor (FLS) Ms. [REDACTED] and Supervisory Public Health Veterinarian (SPHV) and Inspector In Charge (IIC) Dr. [REDACTED] arrived at Valley Meat Company, M/P Establishment 07299, 3845 Cedarvale Road, Roswell, NM 88203 at approximately 0900 hours MDT. The purpose of the site visit was for FSIS to conduct a second facility walkthrough and basic compliance assessment for inspected equine operations as Mr. Rick De Los Santos had verbally indicated previously and then confirmed on 4/18/12 the facility was ready for the walkthrough assessment.

At approximately 0915 hours, FLS [REDACTED] announced to Mr. Rick De Los Santos, owner, USDA:FSIS was ready to begin the walkthrough whenever the company was also ready. FLS [REDACTED] noted to Mr. Rick De Los Santos the absence of the equine company partners, for which the specific date of 4/19/12 for the assessment at been scheduled to coincide with partners visit. Mr. De Los Santos reported the partners were on their way. FLS [REDACTED] asked Mr. De Los Santos if the assessment should wait for the additional partners, and Mr. De Los Santos reported the walkthrough could proceed without the partners as the company did not want too many people performing the walkthrough at one time. FLS [REDACTED] reported FSIS was ready to begin when the company was. Mr. Rick De Los Santos reported his son, Mr. [REDACTED], would be taking notes, Mr. [REDACTED], would be responsible for slaughter, and Mr. [REDACTED], would be responsible for addressing maintenance.

Mr. [REDACTED], Mr. [REDACTED], and Mr. [REDACTED] lead FLS [REDACTED] and SPHV [REDACTED] outside the facility to the pen areas to begin the review. The group was joined by Mr. [REDACTED], who introduced himself as representing the official establishment partners from El Paso, Texas, approximately halfway through the outside facility review.

Below are some of the results of the facility and basic compliance assessments.

Facilities:

- Buildings, structures and rooms: facilities identified and verbal description of processes by the company failed to allow for processing, handling, storage of product and in a manner that does not result in product adulteration or the creation of insanitary conditions.

- Walls, floors, ceilings, and doors: facilities identified through production processes were observed to not be maintained in a manner to prevent insanitary conditions and product contamination or adulteration or prevent the entrance of pests or vermin.
- Outside premises: outside premises presented were observed not to be maintained in a manner to prevent pest and rodent control and insanitary conditions. Maintenance of outside facilities was observed to fail to support a separate species operation.
- Facilities presented outside and verbal description of the outside operational activities made by the company failed to comply with all humane handling requirements.
- Facilities and equipment presented and verbal production descriptions made by the facility failed to address and support all process steps of equine operations.
- Lighting within the facility was observed as inadequate for the production processes described by the company and the facilities presented.
- Facilities and programs presented and verbal descriptions provided by the company failed to support handling of condemned and inedible product.

Written Program Basic Compliance

HACCP:

- Hazard Analysis: written programs provided did not:
 - support or identify food safety hazards reasonably likely to occur in the production process
 - Support or identify preventive measures the establishment can apply to those hazards identified
 - Include a flow diagram that describes all steps of each process and product
 - Identify the intended use or consumers of the finished process
- Initial Plan Development: written programs provided did not:
 - Include conducted validation activities to determine that the HACCP plan would function as intended
 - Include establishment records which include multiple results that verify monitoring of CCPs and conformance with critical limits
- Multiple Products: written programs provided did not include a HACCP plan for more than one product and products were not all within one processing category as defined in 9 CFR
- Food Safety Hazards: written programs provided do not include a HACCP plan which covered all hazards identified in the provided hazard analysis
- Hazard Control: written programs provided did not list the critical limits to be met at each CCP
- Verification Procedures: written programs provided did not list the procedures that the establishment will use to verify that the plan is being effectively implemented and the frequency with which the procedures will be performed.

SSOP:

- The written programs provided did not include written Sanitation SOPs that describe the procedures the establishment conducts daily to prevent direct contamination or adulteration of product.
- The written programs provided did not include records which on a daily basis document implementation and monitoring of SSOPs

***E. Coli* Testing:**

- The written program provided did not include establishment procedures which address:
 - The location(s) of sampling
 - Handling of samples to ensure sample integrity