

**Gallegos, Anna - FSIS**

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**From:** Nelson, Ron - FSIS  
**Sent:** Wednesday, May 23, 2012 1:48 PM  
**To:** Gilmore, Keith - FSIS  
**Co:** Nelson, Ron - FSIS; Gallegos, Anna - FSIS; [REDACTED] - FSIS  
**Subject:** krainFW: Valley Meats Walkthrough 4-19-12

The last attachment is a good summary. FLS [REDACTED] is considering doing another walk-through the week of June 4-8. There is a possibility they will slaughter cows that week.

It is possible that the [REDACTED] has gotten his SSOP and HACCP in order. We are still holding that all inedibles have to be properly disposed of before we will issue a grant unless there is a letter from the New Mexico Environmental Protection Dept. stating it is acceptable as is.

We are also telling him he must have a scientifically supportable residue program for horses.

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**From:** [REDACTED] - FSIS  
**Sent:** Friday, April 20, 2012 10:51 AM  
**To:** Gallegos, Anna - FSIS  
**Cc:** [REDACTED] - FSIS  
**Subject:** Valley Meats Walkthrough 4-19-12

Anna,

Attached below are the FLS Supervisor On Site Survey Checklist, Basic Compliance Checklists for SSOP, HACCP, and E. coli testing. Please note that the FLS Supervisory On Site Survey Checklist needs to be adjusted under the Building Construction Section for buildings, the form needs to be adjusted to indicate "Does Not Comply" for buildings, structures and rooms.

     
SSOP.pdf    E. coli testing.pdf    FLS Checklist.pdf    HACCP.pdf

Here is the Valley Meats walkthrough MOI:

  
Walkthrough MOI  
4-19-2012.docx...

Please let us know if you have any questions.

Thanks,



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.D.*

	REQUIREMENT	YES NO
<b>1. SANITATION SOP'S</b>	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)).	
<b>2. RECORDKEEPING</b>	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 (e)).	✓
<b>3. DATED SIGNATURE</b>	<p>The individual with overall authority on-site or a higher level official of the establishment did not sign and date the Sanitation SOP's</p> <p>(1) upon initial implementation, or</p> <hr/> <p>(2) upon a modification</p> <p>(§ 416.12 (d)).</p>	

U.S. DEPARTMENT OF AGRICULTURE  
 FOOD SAFETY AND INSPECTION SERVICE  
**E. COLI TESTING -- BASIC COMPLIANCE CHECKLIST**

ESTABLISHMENT NAME: Valley Meats ESTABLISHMENT NO: 07299

*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 M
<b>1. SAMPLING PROCEDURES</b>	The establishment does not have written procedures for collecting samples for E. coli testing.	
	The establishment's procedures do not identify the establishment employee (s) designated to collect samples for E. coli testing.	
	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) (ii) of § 310.25 or § 381.94).	✓
<b>2. SAMPLE COLLECTION</b>	The establishment is not collecting samples for E. coli testing (Paragraph (e) (1) of § 310.25 or § 381.94).	
<b>3. RECORDKEEPING</b>	The establishment is not recording the analytical results of E. coli tests on a process control chart or table (Paragraphs (e) (1) (iii) and (e) (4) of § 310.25 or § 381.94).	

## Front Line Supervisor On-Site Survey Checklist

1. District/Circuit Code <b>1513</b>		2. Establishment Number <b>07299</b>		3. Date of Survey <b>4-19-12</b>	
4. Establishment Name <b>Valley Neats</b>			6. Establishment Address <b>3845 Cedarvale Roswell, NM 88203</b>		
5. Establishment Telephone Number <b>575-622-1214</b>					
Categories	Comply	Does Not Comply	Categories	Comply	Does Not Comply
<b>I. Required Documents</b>			<b>IV. Safety</b>		
Written Sanitation SOP		✓	Lock-out/Tag-out	✓	
Written HACCP plan		✓	Adequate exits	✓	
Water potability certification	✓		Hazardous Communication Program	✓	
Sewage certification	✓				
Other certifications (e.g. Inedible) <b>EPA for Composting</b>		✓	<b>V. Facilities &amp; Equipment</b>		
<b>II. Marks of Inspection</b>			Welfare facilities		
Labels			Outside premises (includes pest & rodent control)		✓
Brands			Antemortem		
Security for accountable items			Facilities & Lighting	✓	
<b>III. Building Construction</b>			Suspect pen facilities/lighting		
Buildings, structures & rooms	✓	NO	Animal humane facilities		
Walls		✓	Postmortem		
Floors		✓	Facilities & equipment		✓
Ceilings		✓	Lighting	NO	✓
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		✓
				<b>Yes</b>	<b>No</b>
Plumbing			Dual Jurisdiction Establishment		✓
Water supply & distribution	✓				
Drains	✓		Conditional Grant of Inspection *		
Notes					
Plant Size Category (circle): <b>Very Small</b> Small Large					
* In accordance with 9CFR 304.3(b) and 9CFR 381.22(b) and ref. 9 CFR 304.2 and 9CFR 381.16					

	REQUIREMENT	YES [✓]
2. CONTENTS OF HACCP PLAN (S)	<b>MULTIPLE PRODUCTS</b> 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).	✓
	<b>FOOD SAFETY HAZARD (S)</b> 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 thermally processed/commercially sterile products produced in accordance with part 318, subpart G, or part 381, subpart X, need not address food safety hazards associated with microbiological contamination ' 417.2 (b) (3).)	✓
	<b>HAZARD CONTROL</b> 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).	✓
	<b>MONITORING</b> 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).	
	<b>CORRECTIVE ACTIONS</b> 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).	
	<b>VERIFICATION PROCEDURES</b> 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).	✓
3. 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).	
4. DATED SIGNATURE	<b>ACCEPTANCE AND REASSESSMENT ' 417.2 (d)</b> The responsible establishment official did not sign and date the HACCP plan (1) upon initial acceptance, or _____ (2) at least annually thereafter upon required plan reassessment.	
	<b>MODIFICATION</b> 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  
**HACCP SYSTEMS BASIC COMPLIANCE CHECKLIST**

ESTABLISHMENT NAME <b>Valley Meats</b>	ESTABLISHMENT NO. <b>07299</b>	PROCESS <b>Slaughter</b>
PRODUCTS COVERED BY PROCESS <b>Equine Halves + Quarters</b>		
IMPLEMENTATION DATE	NEW PRODUCT	REASSESSMENT DATE (Yearly; Check for dated signature only)

Use this checklist to document findings of noncompliance with the requirements set out in FSIS Directive 5000.1, Part Two, Paragraph II.B.

1. HAZARD ANALYSIS AND HACCP PLAN DEVELOPMENT	REQUIREMENT	YES ✓
		<b>INITIAL HAZARD ANALYSIS (' 417.2 (a))</b>
	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).	✓
	<b>INITIAL PLAN DEVELOPMENT (' 417.2 (c) (4), ' 417.3 (a) (2), and ' 417.4 (a) (1))</b>	
	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 (e)).	
	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.	✓
	<b>SUBSEQUENT ANALYSIS AND PLAN DEVELOPMENT</b>	
	<b>HAZARD ANALYSIS REASSESSMENT</b> 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)).	
	<b>NEW PRODUCT (' 304.3 (c) or ' 381.22 (c))</b>	
	(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.	

FSIS FORM 5000-1 (9/97)