



**United States  
Department of  
Agriculture**

**Food Safety and  
Inspection Service**

**Washington, D. C.  
20250**

**To:** RICARDO DE LOS SANTOS

**From:** [REDACTED]

**Date:** 12/16/2011

**FSA:**

**Open NRs:**

**NRs Under Appeal:**

**Subject:** Establishment Weekly Meeting

**Sampling:**

KIS: MPD57275938 (+) 12/15, submitted 12/16; MPD57275943 KIS pending; however, FSIS detected a malodor, potentially medicinal, and will submit the tissues for confirmation testing 12/16.

Directed MT43: Returned marked "other": Ground beef was only produced during the window during the holiday week when samples could not be sent.

**Establishment:** E. coli O157:H7 negative Boneless Beef Trim and Ground Beef: 11/21/11. Mr. De Los Santos reported a trim sample had been sent 12/15/11.

**Old Business:**

1. NR status: YJL4316100112N: 10/12 - moving uncovered inedible through hotbox containing product. OPEN, company written response provided 10/24 by Mr. Eddie De Los Santos. SPHV [REDACTED] began observing the use of the new barrels on 11/2/11 and had observed the continued intermittent use of the older barrels (not white) in processing SPHV [REDACTED] did not observe the use of non white barrels this week (50) and will close the NR next week if correct barrel use persists.

YJL0110114514N: Mouse identified in the hot box 11/14; OPEN. SPHV [REDACTED] did observe the pest control contractor reviewing premises on 11/14 and the placement of spring loaded traps on 11/16. Written response provided. SPHV [REDACTED] verified the cement had been poured in the hot box and has not visually observed any further mouse activity. SPHV [REDACTED] informed Mr. De Los Santos this NR will be closed once a written response is received for the linked NR as they both involved the pest control program to be verified.

YJL3710111622N: Mouse identified in USDA office 11/22. OPEN. Baited, spring loaded traps were immediately placed in the office 11/22. As above: SPHV [REDACTED] reported this NR would be closed once a written response was received and all responses verified. Mr. De Los Santos reported additional repairs had been made to the facility and he would include those in the written response.

YJL0111113528N: Ice condensate on freezer curtains and floor 11/28: A written response has been provided; however SPHV [REDACTED] 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 [REDACTED] 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. SPHV [REDACTED] reported during the meeting she had explained to FLS [REDACTED] during the site visit 12/13, the ice condensate had almost doubled since the noncompliance was written.

YJL0614111130N: Dairy cow with hoof stuck in side chute left unattended for at least 30 minutes 11/30: OPEN. Written NR not yet provided to the company as waiting on review by DVMS. MOI issued on 11/30. Revisions to the side chute have been verified. SPHV [REDACTED] informed Mr. De Los Santos this NR will be closed once the hardcopy NR is issued and a written response is provided as SPHV [REDACTED] has verified the immediate and further planned actions to be effective.

YJL0012125808N: Insanitary processing table during pre-operational verification 12/8. OPEN. No written response provided. Mr. De Los Santos reported he will need to locate the document and SPHV [REDACTED] stated she could reprint it if Mr. De Los Santos needed another copy.

YJL090123013N: insanitary and broken glass board wall in landing area of kill floor 12/13: OPEN, no written response yet provided. SPHV [REDACTED] verified the replacement of the damaged glass board panel with a new panel 12/14 and informed Mr. De Los Santos the NR would be closed once a response was provided because the inability to properly sanitize the area was related to the damaged nature of the material.

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

2. Natural Label: Not discussed as Mrs. De Los Santos was not present. Mr. De Los Santos reported during the meeting another customer was interested in utilizing the company to produce inspected product with a customer specific label. Mr. De Los Santos stated this new customer has had a label approved in the past for another establishment.

3. Verification Plan: plan continues to be followed. Cattle are moving well through the new chutes and the use of appropriate [REDACTED] firearms have been implemented.

This week SPHV [REDACTED] verified a [REDACTED] as the company [REDACTED] and Mr. De Los Santos agreed during the meeting the [REDACTED] was the company firearm.

4. Horse Slaughter: a teleconference was held 12/13 with DDM Gallegos, FLS [REDACTED] SPHV [REDACTED] and Mrs. Sarah De Los Santos discussing the available information; MOI YJL4210121313G was generated and provided to each party. During the teleconference, Mrs. De Los Santos had reported the SIP information mailbox to not be working and FSIS identified the problem and included the company in email with dissemination of the correct mailbox on 12/14. 12/15, Mr. De Los Santos provided SPHV [REDACTED] with a copy of the "DRAFT" watermarked Poultry SIP Checklist given electronically to Mr. De Los Santos by Ms. Isabel Arrington per request. Mr. De Los Santos also reported spending some time on the telephone with Ms. Arrington 12/15 and that they would communicate again on 12/19. Mr. De Los Santos asked SPHV [REDACTED] if the company should submit the request for change of grant of inspection or wait until all documents are prepared. SPHV [REDACTED] responding by saying to wait until Monday's call with Ms. Arrington because SPHV [REDACTED] found such little applicability with the current SIP waiver to the establishment. SPHV [REDACTED] explained Ms. Arrington might be able to comment on whether a non-poultry SIP will be developed. SPHV [REDACTED] stated she would contact DDM Gallegos Monday 12/19, with any additional information from Ms. Arrington, and ask whether the district would accept the grants without all extra documents. Mr. De Los Santos stated he was just concerned with missing any deadlines for request of equine slaughter, and SPHV [REDACTED] reported, to her knowledge, no deadlines had yet been established and if they did, she would report those to Mr. De Los Santos.

5. FLS [REDACTED] conducted a site visit on 12/13. SPHV [REDACTED] reported to Mr. De Los Santos during the meeting FLS [REDACTED] has officially changed her name from "Leger" and her email address has also been altered, but should forward ".leger" to the "[REDACTED]" address.

#### New Business:

- 1) Kill floor lighting: SPHV [REDACTED] reported the replacement of the fluorescent, rectangular bulb above the final trim rail has decreased the amount of contamination observed by FSIS at final rail significantly.
- 2) SPHV [REDACTED] reported December 26, 2012 is the federal holiday Christmas Observed and January 2, 2012 is the federal holiday New Year's Day observed and the plant is ineligible for reimbursable services.
- 3) SPHV [REDACTED] reminded Mr. De Los Santos of Notice 43-11 which will require nutritional labeling on major cuts of beef beginning in January. SPHV [REDACTED] reported to Mr. De Los Santos they had discussed this Notice at the end of August/early September and that it did not apply to the boneless beef trim intended for further processing or the ground beef if the company produced less than one hundred thousand (100,000) pounds per year; but would apply to the steaks and other major cuts the company is now producing. SPHV [REDACTED] stated she had received a PowerPoint presentation this week and asked Mr. De Los Santos if he would like a copy. Mr. De Los Santos stated he would. SPHV [REDACTED] reported she would also provide the web address for additional FSIS sources on the topic which included nutritional information.

The address described above is

Contained in the body of Notice 43-11 is this link:

[http://www.fsis.usda.gov/Regulations\\_&Policies/2010\\_Interim\\_&Final\\_Rules\\_Index/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/2010_Interim_&Final_Rules_Index/index.asp) This will take you to a page located in the FSIS site:

Nutrition Labeling of Single-Ingredient Products and Ground or Chopped Meat and Poultry Products (Dec 29, 2010)

#### Plant Business:

Mr. De Los Santos reported no further plant business.  
The meeting closed at 1025 hours MST