



**United States  
Department of  
Agriculture**

**Food Safety and  
Inspection Service**

**Washington, D. C.  
20250**

**To:** RICARDO DE LOS SANTOS

**From:** [REDACTED]

**Date:** 12/22/2011

**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.  
MPD57275965 (+)12/21, submitted 12/22/11.

Directed: MT43 #11620581 collected and submitted 12/22 for O157:H7 in ground beef.

Establishment: E. coli O157:H7 negative for beef trim sample 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 week (50); however, a blue barrel was observed at toward the end of production on 12/19. Mr. De Los Santos reported also observing that barrel and reprimanding the employees.

YJL0110114514N: Mouse identified in the hot box 11/14; CLOSED 12/16/11.

YJL3710111622N: Mouse identified in USDA office 11/22. CLOSED 12/16/11.

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. As of 12/22 there was a significant amount of condensate covering almost half the curtains.

YJL0614111130N: Dairy cow with hoof stuck in side chute left unattended for at least 30 minutes 11/30: CLOSED 12/20/11.

YJL0012125808N: Insanitary processing table during pre-operational verification 12/8. OPEN. A written response was provided to SPHV [REDACTED] by Mr. Eddie De Los Santos 12/20/11 in the afternoon. SPHV [REDACTED] asked Mr. De Los Santos if the further planned actions were meant to be written as a second employee will always verify the processing sanitation monitor's findings, or only when a particular sanitation monitor is used. Mr. De Los Santos stated he would report the question to Mr. Rick De Los Santos. Mr. Eddie De Los Santos returned a few minutes later and stated Mr. Rick De Los Santos would reword the plant response. During the meeting, Mr. De Los Santos reported he needed to still change the response.

YJL090123013N: insanitary and broken glass board wall in landing area of kill floor 12/13: CLOSED 12/16/11.

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

2. Natural Label: Mrs. De Los Santos reported no new news and asked if they should check for a progress updated. SPHV [REDACTED] reported that was at the company's discretion as the customer would not be able to use the label until approval was complete.

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.

4. Horse Slaughter: On 12/21/11, Mr. De Los Santos provided SPHV [REDACTED] with a copy of an email sent by Ms. Arrington on 12/20 instructing Mr. De Los Santos to work with the District Office to move forward with the grant of inspection and to send the SIP Letter to Ms. Arrington, who would copy it to the District Office. SPHV [REDACTED] provided DDM Gallegos and FLS [REDACTED] with a copy of the email and asked if the grant should be sent to Denver. FLS [REDACTED] electronically instructed SPHV [REDACTED] to have Mr. De Los Santos submit the grant to the District, who will then hold the grant request. Once Mr. De Los Santos is ready to present the facility for approval for equine slaughter, FLS [REDACTED] will perform an assessment and submit the appropriate paperwork regarding the facility and HACCP system to the District Office. The District Office will then proceed with the approval process. SPHV [REDACTED] shared this information with Mr. and Mrs. De Los Santos on 12/21 and confirmed the accuracy of the procedure 12/22 during the meeting. SPHV [REDACTED] had also stated 12/21 the agency Directive 5020.1 was

available from the FSIS website and would provide the company with some guidance as to what elements would be needed in the company SIP protocol. SPHV [REDACTED] advised the company to first review the poultry draft SIP checklist document and determine which items are applicable and which they are unsure of. Mr. De Los Santos reported 12/22 they had started that process on 12/21.

5) SPHV [REDACTED] reminded Mr. De Los Santos of the two upcoming federal holidays; December 26, 2012 Christmas Observed and January 2, 2012 New Year's Day observed.

#### New Business:

1) Kill floor lighting: SPHV [REDACTED] reported the square bulb facing the carcass at evisceration is out (12/20).

2) Increased cattle slaughter volume: SPHV [REDACTED] commented on the recent increase in cattle being slaughtered over the last two weeks. SPHV [REDACTED] reported there have been issues cropping up with the increase in production. General slaughter employee sanitation is observed to be declining; especially when moving from the hide pulling station to the evisceration and trim rail. Also, employees have been observed using the clip board and paperwork on the slaughter floor and returning to work without washing their hands in between. The pencil and clip board are non-food contact surfaces. SPHV [REDACTED] stated it is the responsibility of the company to prevent insanitary conditions and product contamination, but FSIS has been stepping in too frequently. The floor QC is often an offender, especially with the clip board. Further, when the company employees exit the slaughter area, regardless of where they go, they must wash their hands upon return before resuming product contact. Entry hand washing has been greatly reduced with the increased pace. Finally, SPHV [REDACTED] reported that there is notable increase in the percentage of carcasses presented at final rail with spinal cord, particularly in the pelvic column when the slaughter volume is increased. It is the responsibility of the company to observe for SRM removal and program effectiveness. Although the company check is at their zero tolerance check point, after the FSIS final rail, that does not mean it is the agency's responsibility to remind employees to remove spinal cord. Noncompliance for the SRM removal program efficacy will be issued for continuing problems with the program as evident by the majority of carcasses presented for inspection with spinal cord.

3) Export to Mexico: At approximately 1130 hours MST 12/22, Mr. De Los Santos presented SPHV [REDACTED] with a printed document listing plants eligible to export to Mexico. Mr. De Los Santos stated the export privileges would expire and he wanted to know what he needed to do to maintain status. SPHV [REDACTED] reviewed the document and verified Mr. De Los Santos was aware, according to the document, 07299 is eligible to export to Mexico bovine product only. Mr. De Los Santos stated that he was aware. SPHV [REDACTED] reported during the meeting she had not yet found any information regarding renewal or maintaining export status. SPHV [REDACTED] asked where the company had obtained the expiration information. Mr. De Los Santos reported a partner had informed him the establishment eligibility would expire 2012 according to the Mexican authorities and they company had been reviewed by officials from Mexico many years ago when privileges were granted. SPHV [REDACTED] stated it was likely the company would have to complete paperwork with the Mexican authorities and that according to current Mexico export requirements, it seems the company must also participate in AMS EV program and SPHV [REDACTED] had checked the AMS website and 07299 is not listed as having a program. SPHV [REDACTED] stated export certification is accomplished by the establishment completing the appropriate paperwork with USDA and the importing country and once the importing country approved the establishment, USDA was notified and the establishment was added to the export library information. Mr. De Los Santos stated he would contact the Mexican authorities. SPHV [REDACTED] stated that would be a good idea so to familiarize the company with the procedure for requesting equine export privileges. SPHV [REDACTED] stated she would submit a question to the export folks asking if there were any other procedures for renewal of export eligibility aside from the company contacting the importing country.

4) Holiday Slaughter Plans: SPHV [REDACTED] asked Mr. De Los Santos for the purposes of inspection coverage if the company was expecting to slaughter 12/23/11. Mr. De Los Santos stated they were, but he did not know how many cattle. SPHV [REDACTED] asked Mr. De Los Santos if the company was anticipating slaughtering on 12/27 and Mr. De Los Santos reported he believed the cattle sales be pushed back by one day and was expecting the usual Monday driver on Tuesday. SPHV [REDACTED] stated she would ask about the New Year holiday week next week to verify if the sales were also pushed back due to that holiday.

#### Plant Business:

Mr. De Los Santos reported no further plant business.  
The meeting closed at 1530 hours MST