



United States
Department of
Agriculture

Food Safety and
Inspection Service

Washington, D. C.
20250

To: RICARDO DE LOS SANTOS

From: [REDACTED]

Date: 2/9/2012

Meeting Start Time: 1:00 PM

FSA:

Open NRs:

NRs Under Appeal:

Subject: Establishment Weekly Meeting

Sampling:

1) FSIS: Directed RM12: Collect 2/9 and submitted 2/10: company to hold product for results. KIS test pending.

Establishment: E. coli O157:H7 negative for beef trim sample 12/15/11.

Old Business:

1. NR status: 0 new NRs, 2 closed, 1 Under Appeal, 3 in verification.

YJL2112015130N: Employee hand hygiene creating an insanitary food contact surface on processing table 1/30: CLOSED 2/6.

YJL0111113528N: Ice condensate on freezer curtains and floor 11/28: OPEN. 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.

YJL4616124628N: Processing hand saw hung on cooler door latch 12/28. UNDER APPEAL. Mr. De Los Santos provided SPHV [REDACTED] with the NR with written appeal 12/29/11. SPHV [REDACTED] provided a written response on 1/4/12 denying the appeal. No further establishment response received by FSIS. Mr. De Los Santos reported he would accept SPHV [REDACTED] response and a company written acceptance has not yet been provided to FSIS.

YJL0710120729N: Processing room insanitary at pre-operational sanitation verification 12/29. CLOSED 2/6.

AR0002951

YJL0112013403N: Custom beef fat not labeled following preparation with unlabeled and labeled inspected product in the area 12/30. OPEN. Written response provided 2/6 and will be left open to verify company written "planned actions" which include stopping production by 1545 to allow time for labeling of product.

YJL5510013305N: Cracks and gouges with meat particles and residue observed during pre-operational sanitation verification 1/5. OPEN. Written response provided 2/6 and will be left open to verify the table belt is repaired or replaced.

2. Horse Slaughter: Mr. De Los Santos reported a gentleman with equine slaughter experience in the United States and Mexico, with export to the EU, toured the facility on 2/8/12. Mr. De Los Santos reported the gentleman is interested in working with the company to produce horse product for human consumption in Mexico and the EU and advised Mr. De Los Santos to contact FSIS about EU approval. During the meeting, Mr. De Los Santos reported the gentleman is from [REDACTED], and has a feedlot where he has been feeding horses for export to Mexico. Mr. De Los Santos stated the plan is for the horses to be sent to Roswell for slaughter, but still owned by [REDACTED] SPHV [REDACTED] asked where the product would be shipped and Mr. De Los Santos reported to Mexico. SPHV [REDACTED] asked if the company would be exporting halves, quarters, or other cuts and Mr. De Los Santos stated the company would be exporting quarters.

Mr. De Los Santos also reported the company will install a rendering facility to manage the inedible material because the compost pile will not be able to support the volume of slaughter expected from the horses.

3. Slaughter volume: Mr. De Los Santos reported no slaughter scheduled for Friday or Monday but processing operations are expected. Mr. De Los Santos stated he had not yet heard from Branch Ranch about another ten to twelve beef animals they had wanted the establishment to slaughter and would check with the producer. Mr. De Los Santos reported the company will not be buying dairy cattle and that he will have more news regarding facility upgrades after his visit to El Paso, TX tomorrow. SPHV [REDACTED] stated Mr. De Los Santos and she would discuss plans next week and SPHV [REDACTED] would be better able to advise Mr. De Los Santos on how to suspend operations as needed.

4. 2/20/2012: Federal Holiday.

New Business:

1. Plastic/PVC protective sleeve: SPHV [REDACTED] reported there are major defects with the plastic sleeve protecting the yellow, vertical, metal carcass rail in the large processing room. In addition to the crack spanning the length of the sleeve on the side opposite the cooler, there is also a large separated crack at the top of sleeve, extending approximately two feet to the floor on the surface which comes in contact with

carcasses slid down the rail. The company has been applying temporary protective measure such as tape and food grade product wrap. SPHV [REDACTED] asked Mr. De Los Santos during the meeting if there plans to repair, replace, or remove the sleeve. Mr. De Los Santos reported the sleeve with me removed and company will maintain the metal support post as a food contact surface.

Plant Business: Mr. De Los Santos reported no further plant business.

The meeting closed at 1320 hours MST