Livestock and Seed Program Grading and Verification Division

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- Merger of two LS Branches
 - Audit, Review and Compliance Branch
 - Meat Grading and Certification Branch
- Future Savings to Our Customers Less travel time and travel expenses, quicker service
- 32 Supervisory Agricultural Marketing Specialist (SAMS)
- 200 Agricultural Commodity Graders.

- Types of Verification Services
- Conduct Audits Suppliers and Contracts
 - Food Defense
 - Animal Welfare
 - Contract Requirements
 - Contracted Labs
- Onsite Monitoring Ground Beef Program
 - Product specifications
- GVD Auditors and Graders

- Frequency
- Conduct Audits Suppliers and Contracts
 - Monthly Audits
 - Quarterly Audits
- Onsite Monitoring Ground Beef Program
 - 100% during production
- GVD Auditors and Graders
 - Announced and Unannounced Audits
 - Sampling of product
 - Both 100% and less than 100% monitoring

- Specification Requirements
- Technical Proposal
- Contract Requirements
- Product requirements
- IDCR Requirements
- Amendments
- Supplements

- Major NCs affects the usability of the product and we must notify CP immediately
- Minor NCs does not currently affect the usability of the product but may if not addressed.

How we do it

- Conduct an Audit or Monitoring Production
- Document the results
- Provided a report to CP
- Take action as directed by CP
- As required we conduct a follow-up on Corrective Actions

- Requirement Sample Size for Micro Samples
- NC Did not meet the required sample size of 3x1x1/8
- Requirement Must include the count and net weight on all production lots
- NC Certificate does not list product lots separately

- Requirement New Material Number Product codes
- NC A review indicated that obsolete product codes were applied to the boxes for the first four production lots

- Requirement 72 Hour Temperature Checks
- NC Not conducting 72 hour temperature check per requirement – 72 hours after arrival instead of 72 hours after production

- Requirement Written Policy on immobile and fatigued animals
- NC Did not follow documented procedures, did not move the non-ambulatory hog to a safe area.

- Requirement Ham products must be 97% fat free – PFF value of 17.0%
- NC A number of lots were below the target level

Highlights of Findings 6

A review of the Net Weight form found that the % of fines were not being recorded as stated.
 Additionally a direct observation of QA monitoring checks and interview conducted during the audit found that the % of fines had not been performed at all on the latest contracts for beef crumbles. The QA as well as the QA Manager were not aware of where the sieve for measuring the % of fines was placed.

Highlights of Findings 7

While reviewing records for Lot 104 from October 13, 2010, it was noted that three (3) major defects were recorded during a QA audit.
 According to the QA Manager, only two (2) major defects are allowable for an audit to pass; three (3) major defects should have resulted in that lot of product being reworked, which is recorded on the same audit record. No notation was made as to whether the affected product was reworked.

Summary January 6, 2011To Present

- Major NC's Identified 12
- Minor NC's Identified 69

Closing – what to focus on.

- Procedures follow what is written in your TP
- Specifications ensure you are and document that you are meeting all specifications
- Corrective Actions must address the problem
- Details pay attention to the details

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