



United States Department of Agriculture

Food Safety and
Inspection Service

DEC 19 2019

1400 Independence
Avenue, SW.
Washington, D.C.
20250

Dr. Orlando Leite Ribeiro
Under Secretary of the Office of International Affairs (SRI)
Ministry of Agriculture, Livestock and Food Supply (MAPA)
Esplanada dos Ministérios, Bloco D, Edifício Sede, 3º andar, Sala 300
70.043-900 Brasília, DF BRAZIL

Dear Dr. Leite Ribeiro,

The United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) conducted an on-site verification audit of Brazil's meat inspection system from June 10 through June 28, 2019. Enclosed is a copy of the final audit report. The comments and corrective actions received from the Government of Brazil are included as an attachment to the report.

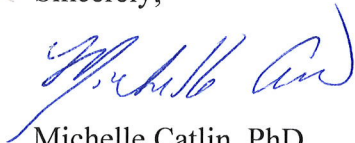
As indicated in our November 22, 2019, letter to your government, FSIS plans to conduct a targeted on-site verification audit in order to verify Brazil's implementation of specific corrective actions related to the findings listed below. Based on the written documentation provided by the Ministry of Agriculture, Livestock and Food Supply (MAPA), FSIS believes Brazil's meat inspection system is meeting U.S. import requirements. However, the audit is critical to verify full implementation of the written controls within your country's meat inspection system.

- The implementation of written guidelines that prescribe the body temperature at which livestock (i.e., beef cattle and swine) are to be condemned during ante-mortem inspection.
- The implemented post-mortem inspection procedures to ensure that only wholesome carcasses, free of contamination and defects, receive the mark of inspection.
- The control of specified risk material, which includes (1) preventing contamination of head or cheek meat by brain tissue from cattle 30 months or older during head washing, (2) appropriate trimming of lingual tonsils, and (3) documenting the removal of dorsal root ganglia and vertebral column at deboning.
- The operation and maintenance of retorts, including accurate retort temperature recording, proper operations to ensure compliance with validated process schedules, design of retorts (e.g., proper bleeder placement), and implementation of official verification activities to ensure a hands-on or direct observation component.

- The direct access by the regional Inspection Service of Products of Animal Origin (SIPOA) offices to all official microbiological testing results provided by testing laboratories.
- The design and implementation of N-60 sampling for Shiga toxin-producing *Escherichia coli* (STEC) by government inspectors and testing of these samples by the government laboratories.

We appreciate MAPA's continued engagement to resolve these issues and support for the targeted on-site verification audit in January. If you have any questions, please contact the Office of International Coordination by email at InternationalCoordination@usda.gov.

Sincerely,

A handwritten signature in blue ink, appearing to read "Michelle Catlin", is written over the typed name.

Michelle Catlin, PhD
International Coordination Executive
Office of International Coordination

Enclosure