

AUDIT REPORT

Good Manufacturing Practices and Food Safety Systems Audit

for:

**Sam Kane Beef Processors: Corpus
Christi, TX**

**Report Date
September 25, 2009**

**Audit by
Stacy Bartlett**

Silliker, Inc.

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Audit Summary

Company Name: Parent Company:	Sam Kane Beef Processors	Audit Date: Start/End Time (# hrs on records/observations):	September 24, 2009 8:30 AM - 5:00 PM; 4 hrs records/4.5 hrs observations
Plant Address:	9001 Leopard Street Corpus Christi, TX 78409	Plant phone & Fax Numbers:	361-241-5000 361-885-3131
		Email:	brian@samkanebeef.com
Silliker Auditor:	Stacy Bartlett 903-243-3101 stacy.bartlett@silliker.com	Company Associate(s) accompanying auditor (Name & title):	Brian Honigbaum, QA/Regulatory Manager
Products produced by plant:	Raw boxed beef, beef trim, offal and beef carcasses	Facility meets Bio-terrorism registration requirement:	Yes

Audit score:	98.1	Rating:	Excellent
Last Audit Date:	September 4, 2008	Last Audit Score:	97.7
Follow-up audit required:	Yes	Reason for follow-up:	N/A
Pass/Fail:	Pass		

Audit Review

Company associate(s) with whom audit findings were reviewed:	Brian Honigbaum
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Auditor Signature: *Stacy Bartlett*
 Stacy Bartlett 903-243-3101; stacy.riggs@silliker.com

Items in bold and caps are automatic failure questions if a "1" is scored by auditor.

Summary of Audit Findings

Company: Sam Kane Beef Processors: Corpus Christi, TX **Audit Date:** September 25, 2009

Critical / Major Areas (Questions scoring a 1 or 2):

Positive Comments

This facility is a clean and well-maintained older facility. The observed product protection procedures and the reviewed food safety programs, were thorough and effective. All requested documents were readily available.

Good Manufacturing Practices and Food Safety Systems Audit Rating Analysis

Company: Sam Kane Beef Processors: Corpus Christi, TX **Audit Date:** September 25, 2009

Category	# Points Received	# Possible Points	Percentage (%)
<i>I. Food Safety Systems</i>	105	105	100
<i>II. Quality Systems</i>	185	190	97.4
<i>III. Grounds, Building, & Equipment</i>	93	100	93
<i>IV. Pest Control</i>	55	55	100
<i>V. Employee Practices</i>	30	30	100
<i>VI. Receiving, Storage, & Shipping</i>	83	85	97.6
<i>VII. Plant Sanitation</i>	45	45	100
<i>VIII. Processing</i>	70	70	100
<i>IX. Food Defense</i>	55	55	100
Overall Score	721	735	98.1

Items in bold and caps are automatic failure questions if a "1" is scored by auditor.