

Audit Report

Fresh Beef E. coli O157:H7 Addendum

for:

STX Beef Company: Corpus Christi, TX

Audit Date:

05/03/24

Audit by:

Alden Kirby

Mérieux NutriSciences Certification LLC

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Audit Summary

Company Name:	STX Beef Company: Corpus Christi, TX
Site Address:	9001 Leopard Street Corpus Christi, Texas 78409 US
Audit Order Number:	AO-35864
Site E-mail:	djacobs@stxbeef.com
Site Phone:	361-241-5000 x130

Auditor Name:	Alden Kirby
Auditor Phone:	404-981-9937
Auditor E-Mail:	alden.kirby@mxns.com

Audit Start Date:	05/03/2024	Audit End Date:	05/03/2024
Audit Type:	Annual Audit	Total Hours On-Site:	8.00 h
Scope of Services:	Slaughter and Butchering		
Products Produced:	07 Slaughtering, Boning, and Butchery		
Proof of Relevant Regulatory Registration:	The facility is USDA Regulated		
Audit Score:	0.00	Scoring Category:	N/A
Re-audit Required:	No	Relevant Customer Rating:	N/A
Company Associate(s) with whom findings were reviewed:	David Jacobs: Quality Assurance Manager, Ronnie Trammell: Plant Manager, Levi Canales: Vice President of Procurement, Scott Lindsey: Purchasing Manager, Moises Munoz: Fabrication Manager, Joe Palomo: Harvest Manager, Pedro Hernandez: HR		

Auditor Signature: _____



Plant Description

The facility was originally built in 1949 and has been expanded since its original construction. JD Capital acquired Sam Kane Beef Processors in January 2019. The operation was resumed on 25 March 2019 and the facility now operates as STX Beef Company. The facility is approximately 238,202 sq. ft. (106,000 square feet of production and cooler space, dry -4,927 sq. ft, refrigerated - 44,564, freezer - 26,670). The facility employs approximately 650 employees and slaughters cattle, and chills, fabricates the carcasses into primals and trimmings which are sold or used for manufacturing ground beef in the facility. The facility is currently not grinding ground beef. The facility has developed three HACCP plans. The Slaughter HACCP plan has identified; Zero tolerance for the carcass, lips, tongue, heads, head meat, and cheek meat as a CCP. Hot water and lactic acid have also been identified as CCPs in the process and lactic acid has also been identified as a CCP for offal products. The facility has developed a HACCP plan for fabrication which includes head chilling, carcass chilling, and finished product temperature as CCP's. The ground beef plan has identified product temperature as the CCP for this plan. The facility operates under the SQF Food Code for Manufacturing - FSC 7. Sanitation is conducted internally. There is one production shift and one sanitation shift. 5 days per week Monday - Friday.

Positive Comments

The management team was very cooperative and eager to meet standards.

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Category	# Points Received	# Possible Points	Percentage (%)
1 Pathogen Reduction	0.00	0.00	0.00
2 Sampling Programs	0.00	0.00	0.00
3 Verification Testing	0.00	0.00	0.00
4 Testing Laboratory	0.00	0.00	0.00
5 Lab Methods	0.00	0.00	0.00
6 Certificate of Analysis	0.00	0.00	0.00
Overall Score	0.00	0.00	0.00