

Est ID	Est Nbr	NR Number	Date	Procedure Code	Regulations	Status	Description
5137	M527	JVK2112094 130N-1	09/29/2013	04C02	Livestock Humane Handling	O	At 10:00 September 29, 2013, while performing a Odd Hours Inspection procedure, I observed the following deficiency: In the slaughter holding pens the outermost slaughter pen had several holes in the concrete 3" x 5" and larger. This could cause the animals to trip in the pen causing injury. This is a violation of 9 CFR § 313.1(a) Livestock pens, driveways and ramps which states: "Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. Loose boards, splintered or broken planking, and unnecessary openings where the head, feet, or legs of an animal may be injured shall be repaired." Since the plant was closed there was no one to alert to bring the condition back into compliance. This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative as per title 9 CFR 500.4.
5137	M527	JVK0514094 226N-1	09/25/2013	04B04	General Labeling	C	At approximately 1430 hours while performing a general labeling task I was walking through the establishments loading dock when I noticed two totes of individually packaged red meat parts sitting on a push chart. The two totes of product had no type of identification or labeling attached. I immediately looked for (b) (6) but was told he's not available an off the premises, a little later I found and contacted (b) (6) and notified him of this failure to comply with the regulatory requirements of 9 CFR 317.1(a). This noncompliance does not meet the requirements of 317.1(a) which states, "When in an official establishment, when any inspected and passes product is placed in any receptacle or covering constituting and immediate container, there shall be affixed to such container a label." This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action

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5137	M527	JVK1819084 815N-1	08/15/2013	03J03	Livestock Zero Tolerance Verification	C	<p>At approximately 1015hours, while performing Slaughter HACCP Livestock Zero Tolerance Verification Task, after the trim before at the Vacuum/Final wash station and before the (b) (4) station, I observed fecal contamination on the carcass imbedded by the rectal region by the upper side of the last vertebra area of the first half carcass. The fecal contamination was olive green in color with a pasty consistency and circular in shape. While observing the fecal contaminant, (b) (6) walked behind me and said "let me see that". I took it off the carcass and rolled it between my fingers then put the fecal material on (b) (6) hand. As I continued performing a Slaughter HACCP Livestock Zero Tolerance Verification Task on the second half of the carcass I observed another fecal contaminant. Mr. (b) (6) walked up to me as I found a second piece of fecal contamination on the carcass imbedded in rectal region on the upper side of the last vertebra area. The fecal contamination was also olive green in color with a pasty consistency and circular in shape. I asked (b) (6) to look at the fecal I found. (b) (6) did. He asked the trimmer to trim off the fecal contaminants on the carcasses. (b) (6) said he would be checking the next five carcasses. I notified Mr. (b) (6) and (b) (6). This is a failure of the plant in their written Slaughter HACCP Livestock Zero. This finding is a failure of the plant in their written Slaughter HACCP Livestock Zero tolerance as well as the regulatory requirements of 9CFR 310.18 Contamination of carcasses, organs, or other parts (a) which states: "Carcasses, organs, and other parts shall be handled in a sanitary manner to prevent contamination with fecal material, urine, bile, hair, dirt, or foreign matter; however, if contamination occurs, it shall be promptly removed in a manner satisfactory to the inspector. This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action.</p>
5137	M527	JVK4816073 018N-1	07/18/2013	06D02	Other Inspection Requirements	C	<p>At 1420 hours, I asked the Rancho Feed Management office if they have a key to the freezers and they said "No". I then asked (b) (6) if he has a key for the freezers he said "no do it tomorrow." I then asked Mr. (b) (6) he said, "ask the office." I then tagged the freezer one, USDA Reject Tag # B39737713 and then freezer two, USDA Reject Tag # B39737744. I then notified (b) (6) of the tags. This does not meet the regulatory requirements of 318.2 (b) Reinspection, retention, and disposal of meat and poultry products at official establishments which states, "All products, whether fresh, cured, or otherwise prepared, even though previously inspected and passed, shall be reinspected by Program employees as often as they may deem necessary in order to ascertain that they are not adulterated or misbranded at the time they enter or leave official establishments and that the requirements of the regulations in this subchapter are complied with."</p>

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5137	M527	JVK0617071 509N-1	07/09/2013	01D01	SPS Verification	C	<p>At 1030 hours while observing the sanitary condition and performing my operational sanitation inspection, in the tripe edible processing area, I observed numerous flies, counted more than 13 in numbers. I observed 6 flies resting on the overhead support beams of the ceiling and 3 flies on the sky light over the tripe table. Also, I observed 4 flies resting on the North wall window and some flies hovering around the edible room. I immediately notified (b) (6) (b) (6) put a plastic bag in the cracks of the roll up door on the East side of the inedible dry dock off the side of the tripe edible processing area. I observed a gap on the bottom of the roll up door that would allow flies to get inside and is not in good repair condition. In my Sanitation Performance Standard (SPS) inspection, no food contact surfaces or edible product was affected, however this has created an insanitary condition which is in non compliance to 9CFR 416.4(d) which states, "Product must be protected from adulteration during processing, handling, storage, loading, and unloading at and during transportation from official establishments and 9CFR416.2(b)(3) which states, "walls,floors,ceilings,door,windows,and other openings must be constructed and maintained to prevent the entrance of vermin, such as flies,rats,and mice ". 12. Establishments Management Response: The interior roll up door in the Trip Room is closed during processing of edible product to prevent flies from entering. The exterior roll up door on inedible loading dock had repairs done to prevent flies from entering. Plant engineer will monitor condition of loading dock to ensure there are no openings for flies to enter.</p>

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5137	M527	JVK2816052 301N-1	05/01/2013	01D02	Beef Sanitary Dressing	C	<p>While conducting a Sanitary Dressing inspections, I determined that plant personnel had failed to practice sanitary dressing procedures as required by the regulations, when they failed to sanitize their knives after performing a dirty cut through the hide before continuing the dressing procedures which exposes their contaminated knives to the beef carcasses, organs. This is a non compliance of 9 CFR 310.18 and 9 CFR 416. I informed (b) (6) of the non compliance. (b) (6) instructed his plant employee to clean the effected area with a hot work wash, and retrained his employees on proper sanitary dressing procedures. Establishment Management Response: Employees ((b) (6) and (b) (6)) were observed cutting through the hide while removing the feet from a beef carcass. (b) (6) (b) (6) held the carcass and observed the employees sanitizing the effected areas with a hot water rinse. The employees were then retrained on proper dressing procedures by (b) (6) before returning to their position on the kill floor. The employees will be monitored by (b) (6) to ensure the employees are following procedures.</p>
5137	M527	JVK5413040 925N-1	04/25/2013	01D01	SPS Verification	C	<p>While conducting a Sanitation Performance Standard (SPS) inspection, I discovered that the floor at the foot of the Viscera shut was cracked and loose. No food contact surfaces or edible product was affected, however his has created an insanitary condition which is in non compliance with SPS regulations (9CFR 416.2(b)(2), 416.2(b)(3)) requiring walls/floors/ceilings to be constructed to a manner that is impervious, and which prevents the entrance of vermin. I notified (b) (6) of the is non compliance. Establishment Management Response: Every Saturday a maintenance crew repairs any areas of the facility that are in need of repair which include (painting, electrical, plumbing, etc). The floors are part of this Saturday activity and are patched when a crack or uneven surface is detected. The floors are only patched on the weekends so to let the cement time to dry. The area mentioned in this noncompliance was patched the following Saturday. The floors will be monitored more closely to reduce any missed floor areas in need of repair.</p>

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5137	M527	JVK1516040 409N-1	04/09/2013	01B01	Pre-Op SSOP Record Review	C	At 0937 hours after the plant's preoperational sanitation inspection and prior to the start of production while Dr. (b) (7)(C) was performing a pre-op inspection by the tripe processing area which is located north and a the lower level of the kill floor. Dr. (b) (7)(C) observed dried residues from previous day production. This dried residue covered the surface of the direct product contact surface of a stainless steel barrier plate that is used to slow down the viscera as it slides down to the tripe table. Dr. (b) (7)(C) implemented a regulatory control action, USDA reject tag no. B30370084 and informed (b) (6) , who instructed another plant employee to scrub, clean and sanitize the plate. I removed the tag at 0950 hours after sanitary condition was restored. This finding does not meet the regulatory requirements of 9CFR 416.4(a) which states, "All food-contact surfaces including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.
5137	M527	JVK5116032 628N-1	03/28/2013	04C02	Livestock Humane Handling	C	On March 28, 2013, 1440 hours, while conducting a humane handling inspection task, I discovered a pair of (2) inch nails sticking out from the fence post of the upper holding pen. 9CFR 313.1(a) states, "Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. Loose boards, splintered or broken planking, and unnecessary openings where the head, feet, or legs of an animak may be injured shall be repaired". The establishment's pen was seen as unsafe which is a non compliance of the regulation. I implemented a regulatory control action and placed US Reject tag number B30670430 on the post then informed the (b) (6) (b) (6) of the violation. The establishment promptly removed the two nails then I reinspected the pen and post and released the area for usage. I discovered this non compliance using HATS Category IV- Handling During Ante mortem Inspection.

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5137	M527	JVK0618033 205N-1	03/05/2013	01C02	Operational SSOP Review and Observation	C	While conducting an operational sanitation inspection of the plant, I discovered four inedible bins full of process meat products (veal bones) in the cooler. The product had not been denatured. The product was from the prior days production which ended at 0700 on Monday March 4th, 2013. This is a non compliance, as specified in 9CFR 314.3(a). 9CFR 314.3(a): Disposition of condemned products at official establishments having no tanking facilities. (a) Carcasses, parts of carcasses, and other products condemned at an official establishment which has no facilities for tanking shall, except as provided in paragraph (b) of this section or elsewhere in this part, be destroyed in the presence of an inspector by incineration, or denatured with crude carbolic acid, or cresylic disinfectant, or a formula consisting of one part FD&C No. 3 green coloring, 40 parts water, 40 parts liquid detergent, and 40 parts oil of citronella or any other proprietary material approved by the Administrator in specific cases. The establishment management was notified.

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5137	M527	JVK3617034 101N-1	03/01/2013	01D01	SPS Verification	C	While performing a Sanitation Performance Standards and Sanitary Dressing inspections I noticed a large amount of steam coming from a steamer located at the back part of the kill floor. The steam coming from this steamer was causing a great number of condensation droplets to collect on the ceiling adjacent to that area. 9CFR 416.2 (d) states an establishment must have ventilation adequate to control odors, vapors, and condensation to the extent necessary to prevent adulteration of product and the creation of insanitary conditions must be provided. The establishment was in violation of 9CFR 416.2 (d) which represents a non compliance. The kill floor supervisor was notified, he informed the employee to wipe down the condensation and turn the steamer down. I reinspected the area and found that the non compliance was corrected.
5137	M527	JVK3313024 615N-1	02/15/2013	01B02	Pre-Op SSOP Review and Observation	C	At 0838 hours after the plant's preoperational sanitation inspection and prior to the start of production while performing hands on preoperational sanitation inspection by the South/East area of Unit 3, Cow Hoist area of the kill floor, I observed the equipment used to stuck to the throat of the cattle in order to collect blood, a stainless knife nozzle with a rubber tube, has a solidified foreign gel substance on its direct product contact surface. I also observed dried blood from previous day production on the juncture of the stainless nozzle and the rubber tube. I immediately implemented regulatory control action, USDA reject tag no. B30670429, and notified (b) (6). I relinquished my regulatory control action at 0852 hours after the equipment was restored to its sanitary condition. This finding does not meet the regulatory requirements of 9CFR 416.4 (a) which states, "All food contact surfaces, including food contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product."