

Task Identifier: FSA-M12612 P12612-2024-1

Establishment: Boar's Head Provisions Co., Inc. M12612 P12612

District: Raleigh, NC

PHRE(PHREV4)

1. Q: Based on the analysis of the PHRE PHIS report (see FSIS Directive 5100.4), can the Agency take a supportable enforcement action immediately?

NOTE: If enforcement action will be taken, no FSA is necessary.

A:

No enforcement - FSA is initiated

2. Q: Based on the analysis of the PHRE PHIS report (see FSIS Directive 5100.4), describe the Assessment Plan for conducting the FSA.

A:

Based on the on-going outbreak investigation associated with multi-state *Listeria monocytogenes* illnesses possibly associated with deli meats, as well as EIAO's evaluation of data using PHIS PHRE reports from January 19, 2024 through July 18, 2024, and other background information gathered; it was determined that a "for cause" Food Safety Assessment (FSA) is recommended for the establishment M12612+P12612 Boar's Head Provisions Co., Inc., in conjunction with IVT sampling.

M12612+P12612 Boar's Head Provisions Co., Inc. is a large establishment in Jarratt, VA in the North Chesterfield, VA circuit of the Raleigh District. Inspection falls under Talmadge-Aiken jurisdiction. Boar's Head Provisions produces fully cooked, not shelf stable products including hot dogs, bologna, deli meats, ham, liverwurst, and sausages. The establishment has two shifts, and hours are 0500 to 1330 hours Monday through Friday for Shift 1, and 1330 to 2200 hours Monday through Friday for Shift 2.

The last FSA was conducted at Boar's Head Provisions in September 2022 and resulted in NRs issued by IPP for failure to list all food contact surfaces in its *Listeria* environmental monitoring plan, insanitary conditions including product residue on food contact surfaces found after establishment had performed its pre-op inspection and released equipment and no documentation of findings, and SPS issues including flaking rust, beaded condensation, loose caulking and tape hanging down from the ceiling, leaking water lines and pooling water, holes in the walls and floors, and beetles on the floor of the bathroom hallway.

No administrative enforcement actions have been issued to the establishment in the past 6 months. No consumer complaints have been documented for this establishment for the past year.

A review of NRs dated from January 19, 2024 through July 18, 2024 showed thirty-five (35) NRs had been documented by IPP performing a total of 1048 tasks for an overall noncompliance rate of 3.34%. These NRs documented the following issues:

- Product residue found on food contact surfaces and non-food contact surfaces during pre-op inspections (7/19/24, 7/6/24, 6/28/24, 5/20/24, 4/19/24, 3/22/24, 3/14/24, 2/29/24, 2/3/24)
- Product residue from previous shifts found on food contact surfaces during operational SSOP inspections (6/7/24)
- Insects - in the Cure Cooler (7/17/24), in the receiving dock (7/17/24), dead flies on an opened barrel of distilled vinegar (7/12/24), 2 live flies in vat in raw side entry area (6/28/24), green flies circling denatured product in Inedible Room 1 (6/26/24), flies and gnat like insects in the pickle vat pump out room including

- flies going in and out of four vats of pickle solution (6/10/24), ants and flying insects in inedible storage (6/10/24), 7 ladybugs, 1 beetle like insect, and 1 cockroach like insect in cure main cooler door (6/10/24)
- Insanitary conditions - green algal growth in standing water on the receiving dock (7/17/24), black mold on wall caulk in the pickle storage annex area (7/12/24), garbage and product debris on floors (6/26/24, 6/10/24, 3/15/24, 2/11/24), dirty inedible strainers in close proximity to clean strainers in the bologna kitchen (6/28/24), Product residue on pickle vats in Stitch Pump #1 department (6/1/24), black mold on steel vats in Stitch Pump #1 department (6/1/24), stainless steel sticks used for hanging product placed in inedible containers or left on floors (3/15/24), rancid smell in raw receiving cooler and cardboard combos heavily saturated with blood and leaking blood on floor (2/22/24), product residue on doors and door frames for Smokehouses #27, 28, and 29 (2/7/24)
 - Water Leaks - water dripping from an area of the ceiling that had previously been caulked in the smokehouse alley near Smokehouses #23-29 (7/6/24), leaking hot water pipe in inedible storage (6/10/24)
 - Dripping Condensation - left wet spots on bags of dextrose (7/12/24), in the packaging department (7/9/24)
 - Not labeling inedible product or denaturing it, and placing it in containers with the mark of inspection still on them (4/24/24, 4/8/24, 2/21/24, 2/8/24)
 - Employee GMP issues - contractor wearing frock outside and not washing hands on re-entry (2/22/24)

The most recent Public Health Regulation (PHR) report, covering the period from April 1, 2024 through June 30, 2024, showed the establishment had a PHR noncompliance rate of 1.47%, which is below the noncompliance cut point for early warning of 2.49%.

Weekly meeting MOIs also documented less than ideal sanitary conditions in the establishment including in receiving cooler, EQ coolers, and inedible rooms, and plans to hire more sanitation employees.

This establishment is subject to RTEPROD_RAND: RTEPROD Sampling-Random RTE Products and RTEPROD_RISK: RTEPROD Sampling-Risk-based RTE Products. All sampling results for the past 6 months have been acceptable.

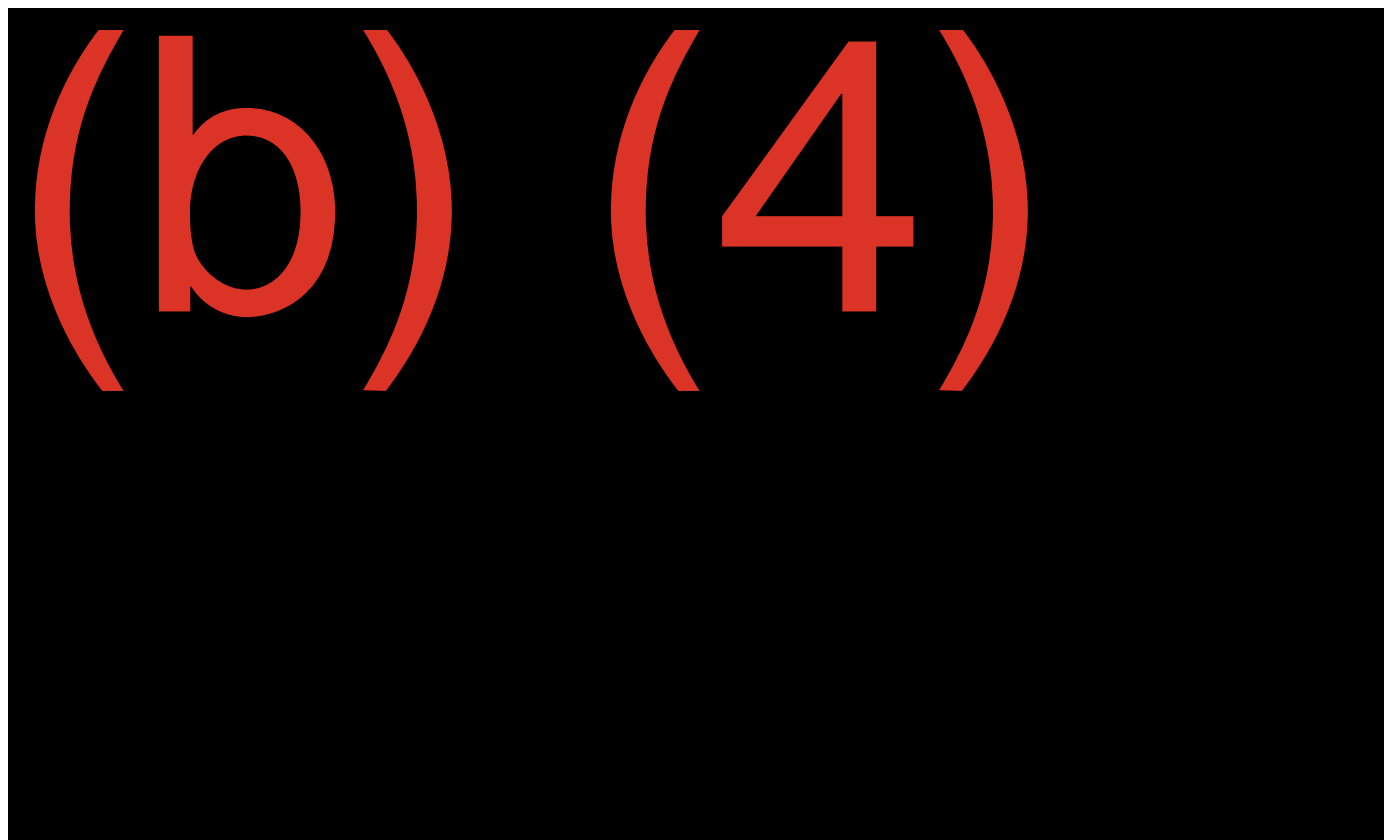
Establishment M12612+P12612 Boar's Head Provisions Co., Inc. was identified as an establishment of interest linked to a *Listeria monocytogenes* outbreak in deli meats sliced at retail delis, specifically focusing on bologna and liverwurst type products. In addition, after investigation by State partners, the following product produced by M12612+P12612 Boar's Head Provisions Co., Inc. was identified as available for sale in commerce and collected for sampling: Boar's Head Liverwurst, Lot: J3 09:54, and Sell by: 8/10/24. On 7/22/24, FSIS was notified this product had tested presumptive positive in a Virginia state lab and *Listeria monocytogenes* culture confirmation test is expected 7/26/24.

RTE products are produced under Listeria Alternative 3 (sanitation alone, does not use AMAP or PLT). All deli meats are cooked in permeable casings and are post lethality exposed following completion of cooking until final packaging. Items cooked in ovens/smokehouses are cooled initially with a shower in the ovens before being moved to blast coolers to complete cooling. Liverwurst is cooked in tanks of hot water and initial cooling is done by injecting cool water into the tank to mix with hot cooking water. After initial cooling, liverwurst is moved to racks and placed in blast coolers to complete cooling. The establishment has 8 RTE product lines and uses 4 on one side of the RTE room to produce beef bologna, liverwurst lite, and liverwurst products. These 4 lines use (b) (4) equipment. The establishment does rework and recook product.

Boar's Head Provisions Co., Inc. tests food contact surfaces and environmental surfaces for *Listeria* spp. There is no further testing on presumptive positive results. The establishment follows presumptive positive sample results with corrective actions including cleaning and swabbing and retesting the presumptive positive locations.

The establishment had (b) (4) results on the following dates:

(b) (4)



The establishment stated in corrective actions for (b) (4)

In summary, it is recommended to initiate a “for cause” FSA in conjunction with IVT sampling at M12612+P12612 Boar’s Head Provisions Co., Inc., because this establishment has been identified as being linked to a *Listeria monocytogenes* outbreak in deli meats sliced at retail delis, construction/rebuilding of smokehouses in May 2024, (b) (4) establishment testing, and a history of insanitary conditions identified through NRs, including condensation, GMPs, SPS, and SSOP.

Scope of FSA:

The following will be completed as a part of Assessment Plan:

- General Tool
- RTE Tool
- Direct observation of sanitation practices and inspection
- Direct observation of the CCP’s monitoring and verification activities
- Associated records (SSOP and HACCP) for the last 60 production days and randomly select 13
- IVT sample collection for four (4) unit including two (2) cooling water samples

3. Q: Will sampling be performed as part of the FSA?

A:

Yes

4. Q: Select the type of FSA sampling.

A:

IVT

5. Q: Explain the FSA Sampling: (For IIT plan, cite the investigation team members and the target organism. Describe the objective of the IIT, the sampling plan, and the number of samples to be collected.)

A:

IVT sampling will consist of four (4) units, which for each unit will consist of 5 product samples at least one pound in weight, 10 food contact surface swab samples, and 5 environmental swab samples. EIAOs will also collect two cooling water samples. One will be from the oven shower water used to cool beef bologna and one will be from cooling water used for initial cooling of liverwurst. All IVT samples will be analyzed for *Listeria monocytogenes*.

6. Q: Describe any additional resources or expertise you will need as part of the FSA.

A:

Whole genome sequencing (WGS) results and testing of products available in retail by Virginia state labs and CDC will be used to determine the outcome of this FSA.