

Noncompliance Report , Establishment Number(s): M19575+P19575 (Forrest City, AR)

Inspection Record Date Range: 01/01/2019 – 12/31/2019

EstNbr	EstName	Non Comp_ID	NR Nbr	Date	Task	Task Name	Regs	Description
M19575+P 19575	Boar's Head Provisions Co., Inc.	2E68E5F4- A476-4C36- 83E7- 546EA6C6777A	EOL5003011810N-1	10-Jan-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	At 0308 hours on January 10, 2019 while performing a PHIS Pre-Operational SSOP Review and Observation task in the Raw Department, I observed the following non-compliances; the cap for the tumbler at the non-cured injection was covered in meat scraps ranging in size from to inches. The large drum filter at Maple injection at two pieces of meat, inches in size inside. Sanitation Supervisor (b)(6) observed and corrected the deficiencies in my presence. I then released the areas to be sanitized.
M19575+P 19575	Boar's Head Provisions Co., Inc.	5027159E- 57E3-431D- 9C05- 9695BD42F315	EOL3703011217N-1	16-Jan-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On January 17, 2019 at approximately 0300 hours while performing a PHIS Pre-Operational SSOP Review and Observation task in the Raw Department, I observed the following non-compliances; a white belt in the parts wash room had black particles on it. The yellow curry belt had numerous small meat pieces ranging in size form inch to inch stuck to the underneath product contact side. The blue flex carve belt had metal shavings embedded in it at various points. Three metal vats had large one inch pieces of meat on the bottom rails. Sanitation Supervisor (b)(6) observed and corrected the non-compliances in my presence
M19575+P 19575	Boar's Head Provisions Co., Inc.	E465CBAB- C45B-4BBD- B445- 9BAE189AA66 D	EOL5806015723N-1	23-Jan-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	While performing a scheduled PHIS Pre-operational SSOP Review and Observation I observed the following non-compliance at RTE Browner 1 and 2. At approximately 0600 hrs. I observed what appeared to be spice and small pieces of product from the previous days production on Browner 1 where the syrup dispenser equipment joins the browning oven. Sanitation Supervisor (b)(6) was shown the insanitary condition. He immediately instructed a Sanitation Associate to re-clean the area. Minutes later while inspecting Browner 2 I observed what appeared to be burnt organic matter around a metal guide cylinder in the interior of the oven near the exit the chain link production belt, a food contact surface comes in direct contact with this cylinder. Regulatory control action was taken by applying U.S. Reject tag #B30126923 to the insanitary equipment. Mr. (b)(6) was shown the insanitary condition and informed a NR would be issued. At approximately 0609 hours sanitary conditions had been restored, the areas were re-

								inspected the Reject tag removed releasing the area to production.
M19575+P 19575	Boar's Head Provisions Co., Inc.	921A1E4A- 309F-4BF7- 916E- AB050B8511B7	EOL4813034806N-1	6-Mar-19	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(d)	At approximately 1124 hours regulatory control action was taken by applying U.S. Reject tag # B30126920 to the entrance of the Browning area when while performing a scheduled PHIS Operational SSOP Review and Observation I observed a dark liquid backing up from a clogged drain near the branding machine. The pool of liquid was approximately 10 in diameter covering an area of the production floor where just earlier Associates had been browning an EverRoast Chicken product. At the time of my observation there was no production lines running in the area, and no edible product in the production area. I also observed multiple blue plastic gloves and pieces of plastic scattered across the Browning production floor. In the Oil Browning area I observed approximately 5 pieces of condemned product laying in the production floor near a yellow condemn barrel. A QA tech was called to the area and shown the insanitary condition, the QA Manager was also shown the insanitary conditions and informed a NR would be issued. QA immediately instructed a Sanitation Associate to clean and sanitize the production area. At approximately 1203 hours when sanitary conditions were restored the U.S. Reject tag was removed releasing the Browning areas to Production.
M19575+P 19575	Boar's Head Provisions Co., Inc.	E9BAFD85- 7B69-4137- 8586- 7948C09483F6	EOL3708034013N-1	13-Mar-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	At approximately 0612 hours regulatory control action was taken by applying U.S. Reject Tag # B30126947 to the blue production belt, a product contact surface, at the exit end of the Oil Browning oven in the RTE production area. While performing a scheduled PHIS Pre-Operational Review and Observation inspection in the RTE area I observed what appeared to be a yellow residue on the rollers that support the blue production belt. Upon closer inspection I observed the residue is tacky (sticky) to the touch, and the product contact surface of the blue production belt travels directly over the surface of these support rollers. Sanitation Supervisor (b)(6) was shown the insanitary condition and informed a NR would be issued. Mr. (b)(6) immediately instructed a Sanitation Associate to re-clean and sanitize the equipment. At approximately

								0823 hours sanitary conditions were re-stored, the U.S. Reject removed, and the area released to Production.
M19575+P 19575	Boar's Head Provisions Co., Inc.	5AA318EC- 6E73-4D9C- B0D6- 7058BEFAC907	EOL5300045403N-1	2-Apr-19	01C02	Operational SSOP Review and Observation	416.13(c)	On April 2, 2019 at approximately 1821 hours I (b)(6) observed the following noncompliance in the Raw Storage area. A pallet of film used in production was stored near the entrance. The pallet had four rolls of uncovered film one each white, purple, orange and blue. There were droplets of water or a clear liquid covering all the rolls. The purple roll was partially unrolled and touching the concrete section of the wall. I contacted Supervisor (b)(6) and showed her the insanitary condition the film was stored in. She observed the pallet and stated that she would dispose of the rolls. The white film is used to form the top of the cooking pouch and considered a product contact surface. The other rolls are colored coded to differentiate between injected product stored in vats.
M19575+P 19575	Boar's Head Provisions Co., Inc.	6B8DA5E7- 00B7-44E2- A7DF- 9DD2A47D803 0	EOL4903042718N-1	17-Apr-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On April 18, 2019 at approximately 0303 hours while performing a PHIS Pre-Operational SSOP Review and Observation Task in the Raw Department, I observed the following non-compliances; three knife holders in the Parts wash room had debris and meat scraps inside. The blue belt at Chicken Injection 1 had numerous pieces of meat pieces ranging in size from inch to 1 inches adhered to the underneath side along the dividers. Sanitation Supervisor (b)(6) observed the noncompliances and they were corrected in my presence.
M19575+P 19575	Boar's Head Provisions Co., Inc.	1B630695- 920C-40D2- B3FA- 44C9CD9C5BD 6	EOL5305055902N-1	2-May-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	At approximately 0520 hours regulatory control action was taken by applying U.S. Reject Tag # B30126930 to the short blue production belt, a product contact surface located on Browner 1 between the brander and (b)(4) applicator. When while performing a scheduled PHIS Pre-Operational inspection I observed previous days product in four locations on the production belt. What appeared to be meat scraps on the belt ranged in size from 1.5 to .5, an organic residue was also observed around the edge on the metal frame of the belt. A tear approximately 4 to 5 inches in the belt was also pointed out to Sanitation Management. Management notified Maintenance to have repairs or replace the production belt. Sanitation Supervisor (b)(6) was shown the insanitary condition and informed a NR would be issued. Ms. (b)(6)

								immediately instructed a Sanitation Associate to re-clean and sanitize the belt. At approximately 0535 hours when sanitary conditions were restored I released the equipment to Sanitation Management to oversee the repairs or replacement of the belt. I was informed QA would be notified to verify the repair or replacement and sanitary conditions would be restored after Maintenance completed their task.
M19575+P 19575	Boar's Head Provisions Co., Inc.	FA8DF502-38AC-484E-A421-759BC6415514	EOL5811054806N-1	6-May-19	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(d)	At approximately 0950 hours while performing a scheduled PHIS Operational SSOP Review and Observation I observed two Associates emptying edible product from a white barrel on to a blue production belt for further processing at the end of a production run on the Teriyaki Raw Pack line. As I was observing the two Associates I noticed the Associates had failed to remove the white barrel from its black protective base, which is used to prevent the edible product barrel from being contaminated by debris that has accumulated on the production floor. I observed both Associates handling the bottom of black base as they lifted the barrel and emptied the product on to the production line. As I watched I observed one of the Associate immediately step away from the edible product and production belt to remove their insanitary gloves and change into sanitary gloves. The Second Associate did not remove their insanitary gloves from handling the black base but proceeded to inspect the edible product for possible nets therefore contaminating the edible product with their insanitary gloves. Department Manager (b)(6) Raw Production Supervisor (b)(6) and QA were informed of my observation and that a non-Compliance for the contaminated product would be issued. Mr. (b)(6) immediately placed the contaminated product (approximately 54 pounds of raw product) in an inedible tub and sanitized the production line. The Associate with the insanitary gloves on was immediately instructed to change into sanitary gloves. Mr. (b)(6) stated the Associates would be retrained to prevent an incident such as this from reoccurring.
M19575+P 19575	Boar's Head Provisions Co., Inc.	325D4286-3991-49F9-9D26-14147BE1A9FF	EOL2411050310N-1	10-May-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	At approximately 0648 hours as I passed the Chipotle/Jerk raw pack line I observed Associates near the area just starting to put equipment together for production. No raw product or spices had yet been

							<p>brought to the raw pack line (chipotle/jerk), but I observed what appeared to be clumps of spice laying in the belly of the raw pack line. When the line operator was asked about the clumps of spice they had no idea how theyd gotten there as the line had not yet been set up for production. Just feet from where I observed the clumps of spice I observed what appeared to be dried pieces of previous days product (TNTC) on the flaps at each end of the shrink tunnel. Regulatory control was taken by applying U.S. Reject tag #B30 126925 to the control panel of the Chipotle/Jerk raw pack line. Department Manager (b)(6) and one Raw Production Supervisor was called to the Chipotle line and shown the insanitary conditions I had observed on the raw pack line as well as two portable work stations with multiple pieces of what appeared to be previous days product on the surface of them. Management was informed a NR would be issued for the insanitary conditions observed. Management notified QA and Sanitation, Sanitation was instructed to re-clean and sanitize the equipment. I proceeded on to other areas on the raw production floor that were running production to perform a scheduled PHIS Operational SSOP Review and Observation task. At approximately 0930 hours I verified sanitary conditions were re-stored and released the area to production.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	86BA99B3- 8546-45E3- A76F- 439A16444316	EOL0012064207N-1	7-Jun-19	01D01	SPS Verification	<p>416.2(b)(2)</p> <p>Upon entering the RTE Production area at approximately 1045 hours to perform a scheduled PHIS Operational SSOP Review and Observation I observed what appeared to be a leak dripping from a light fixture hanging from the ceiling near Packaging Line 1 B side, which at the time was packaging All American BBQ. The Lead of Line 1 was asked to call a Supervisor to the area. To prevent Associates from walking in the area where the leak was occurring the perimeter was cordoned off as production was stopped on Line 1 to prevent the adulteration of product if the leak spread to the production line. RTE Production Supervisor (b)(6) was shown the leak and informed a NR would be issued. Maintenance hung plastic to prevent the leak from contaminating the production area and stated there was water in the interstitial area above the Packaging Production area from recent rains and that they would be working to get the area dried out. Ms.</p>

								(b)(6) had the Production floor sanitized and the area was released, production resumed as normal at approximately 1100 hours. No product was affected.
M19575+P 19575	Boar's Head Provisions Co., Inc.	45A9E90D- 35F4-45B2- AD4C- ADF3EF617A1 C	EOL2714060711N-1	11-Jun-19	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(d)	<p>At approximately 1239 hours regulatory control was taken at the EverRoast raw pack line when while performing a scheduled PHIS Operational SSOP Review and Observation I observed a torn section (approximately 11 x 16) of a brown paper bag (possibly a torn section of an EverRoast spice bag) laying on a table (a food contact surface) along with three pieces of netted EverRoast product. Upon approaching the raw pack line to investigate what I was observing an Associate quickly removed the brown paper from the table placing it into a trash barrel. The Lead for this raw pack line was asked to call QA and Management to the area. Production Supervisors Mr. (b)(6) and Ms. (b)(6) as well as Department Manager (b)(6) came to the EverRoast raw pack line, the insanitary condition observed was explained to them all and a U.S. Reject tag #B30 126927 was applied to the table. Management was verbally informed a NR would be issued for contaminating a food contact surface with the torn sections of a brown paper bag. Trying to determine when the paper was laid on the table Ms. (b)(6) and I inspected the EverRoast spice tubs being used on the raw pack line, but could not determine by looking when fresh spice was last added to the shallow tubs. The Lead promptly placed the three pieces of EverRoast (approximately 15 lbs.) in a condemn barrel and Management instructed Sanitation to clean and sanitize the table. At approximately 1335 hours the table was cleaned, inspected and sanitized, the U.S. Reject was removed releasing the table to production.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	10DA0601- 4C6D-4B95- 9FF5- 10218B2A147C	EOL0212065612N-1	12-Jun-19	01D01	SPS Verification	416.2(b)(2)	<p>At approximately 0507 hours while preparing to don my Personal Protective Equipment (PPE) to proceed to the RTE Production floor I observed the yellow galoshes (required footwear to enter the RTE production area and provided by this establishment) had been relocated from the Laundry Room to an empty room (formally the RTE Supervisor office) across the hall. Upon entering the room I observed two shelving units of yellow galoshes. Less than a foot to the left of the second shelving unit of boots I observed dirty yellow exposed insulation hanging from the ceiling where a</p>

								<p>ceiling tile was missing. Regulatory Control was taken by applying U.S. Reject tag #B30126923 to the entry to prevent Associates from entering the room and retrieving galoshes that had been exposed to the dirty yellow insulation. Thermal Processing Supervisor (b)(6) was in the area and was shown the insanitary condition the galoshes were being exposed to. Mr. (b)(6) remove the shelving units of galoshes from the room to prevent further expose to the insulation. Sanitation Department Manager (b)(6) was also shown the insanitary condition and informed the ceiling should have been in good repair before the relocation of the shelving units of galoshes happened, Mr. (b)(6) was also informed a NR would be issued for the Establishment failure to keep the area in good repair. At approximately 0529 hours the room was released to QA to be placed on QA hold until the ceiling repairs could be made, and sanitary conditions restored. I was informed the yellow galoshes will be stored in the Laundry Room until repairs and sanitary conditions could be restored.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	A63204E1- EFD2-4536- A56A- BADFC811531 7	EOL0104064524N-1	23-Jun-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>On June 24, 2019 at approximately 0255 hours, I performed a SSOP Pre-Operational Review and Observation task in the Raw Department. I observed the following non-compliances; in the Parts Wash room there was a knife with residue on it, a white belt with multiple dark spots of debris. In Maple Honey Turkey there was a two-inch piece of leftover meat on the rollers leading to the belt. A white belt on the parts table had left over maple residue. Three white buckets at the Classic line at left over debris. Also, in the parts wash room the (b)(4) had dark sticky residue along the edges of the underneath outer rim. Sanitation Supervisor (b)(6) observed the deficiencies, and all were corrected in my presence.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	045A8DB6- E7CE-4805- B088- A92ED6FAB7C 4	EOL1307065024N-1	24-Jun-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>At approximately 0507 hours QA Tech (b)(6) released the Ready To Eat (RTE) area after completing a Pre-operational Sanitation Inspection, at approximately 0551 hours I was in the Browning area on the RTE side of the Establishment observing an Associate preparing to mix the syrup that would be used on Browner 1 in the production of the EverRoast deli meat. While I was waiting I observed the metal mesh filter to the syrup applicator laying on a table approximately five feet</p>

							<p>away along with other miscellaneous parts and chain guards. Upon stepping a little closer I observed what appeared to be EverRoast spice on the inside to the mesh filter, inspecting the filter I observed approximately cup of what appeared to be EverRoast spice (from previous days production) in the bottom and a long the side of the filter, a food contact surface as well as spice on the table. AT the time of my observation production had not yet started nor was there any spice or product on the production floor in the Browning area, Associates and Maintenance were in the process of put the equipment together to start the production day. Regulatory control action was taken by applying U.S. Reject tag #B30126930 to the table and filter. QA Tech (b)(6) was called to the area and shown the insanitary condition of the equipment and stainless-steel table. The filter was removed from the table and taken to the Bag Stamp room where it was shown to Department Manager (b)(6) and Sanitation Supervisor (b)(6). Ms. (b)(6) was informed a NR would be issued for the insanitary condition of the equipment and table. Ms. (b)(6) instructed Sanitation Associate (b)(6) to clean and sanitize the filter in the Tree Wash room, the table in the Browning area was cleaned and sanitized by a Sanitation Associate in the Browning area. Sanitary conditions were re-stored, the U.S. Reject tag removed, and the area released to Production at approximately 0610 hours.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	D740A73F- D14E-4268- A08E- 5EFA6F5855A5	EOL5313072903N-1	3-Jul-19	01D01	SPS Verification	<p>416.2(b)(1)</p> <p>While performing a scheduled PHIS Operational SSOP Review and Observation task on the Raw Production floor I observed what appeared to be liquid dripping from the ceiling to the floor just inches (approximately 5) from a set of floor scale where an Associate was weighing a tree of open cook product, open cook product is exposed product no cooking pouch used. Immediately Regulatory Control action was taken by securing the floor area and scales near the leak in the ceiling to prevent the open cook product and floor from being contaminated by the liquid dripping from the ceiling. I observed two other raw production pack lines operating nearby, both were raw packing cooking pouch products and no threat of contamination was observed. The ceiling area where the leak was observed</p>

								<p>and appears to be reoccurring is at the edge where a lower and higher ceiling meet at the exit end of the Chipotle raw pack line approximately 6 to 7 straight out left (towards the line supply storage area) from Air Unit 22A. Raw Production Supervisor (b)(6) was called to the production floor and shown an area around a patch of white tape on the ceiling where the liquid was dripping. Mr. (b)(6) stated he had written a deviation earlier in the day for the same leak and that Maintenance had applied white tape not a temporary plastic barrier to the ceiling to prevent the liquid from leaking onto the floor. I explained to Mr. (b)(6) their corrective action had failed to prevent the liquid from dripping to the floor resulting in the contamination of the floor and the possible adulteration of product being weighed on the floor scales near the leak. Mr. (b)(6) was informed a NR would be issued. Mr. (b)(6) Raw Production Supervisor (b)(6) and Raw Department Manager (b)(6) as well as a QA Tech help prevent Associates from entering the secured area. QA and I as well as Raw Production Management observed Maintenance hang plastic to prevent the liquid from dripping and contaminating the floor or any product brought to these scales for weighing. Upon further investigation multiple deviations have been written for leaks in this area and plastic hung to prevent leaking to the production floor. Hanging plastic is only a temporary solution to this major issue failure to permanently repair the leak can lead to future NRs and the loss to use the floor scales in this area until a permanent repair is made.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	E767F9FC- F106-46D6- 803C- 2A90BE52343C	EOL2515071210N-1	10-Jul-19	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(d)	<p>At approximately 1422 hours while I was in the RTE (Ready to Eat) Packaging area performing a scheduled PHIS SSOP Review and Observation I observed packaging line 2 had changed over from Maple Turkey to Curry Chicken. Maple Turkey product is heavily coated in a thick maple syrup and Curry Chicken is coated in a dry curry spice. I reviewed Line 2s run sheets and observed the Curry Chicken had not yet been documented on the run sheet but I observed stripped Curry product on the production belt. Taking a closer look I observed what appeared to be meat crumbs of Maple Turkey product (TNCT) and what appeared to be Maple syrup on areas of the production</p>

							<p>belt (a product contact surface) and the (b)(4) support runs, which come in direct with the production belt. I observed no real evidence, (pools of water of the floor or wet surfaces) that the product contact surfaces had been properly cleaned of the previous product (Maple Turkey) before placing stripped Curry Chicken on packaging line 2, sides A & B. The Associates were asked if the belts and supports had been washed down between the change-over, but no answer was given. Regulatory control action was taken by applying U.S. Reject tags #B30126949 and B30126485 to sides A & B of Packaging Line 2. RTE Production Supervisor (b)(6) (b)(6) and RTE Department Manager (b)(6) were shown the insanitary condition and informed a NR would be issued. This Establishments Standard Operating Procedures states in part, (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) PA Supervisor (b)(6) and RTE Management agreed with my finds that the packaging line had not been properly cleaned before changing over to the Curry Chicken product. RTE Management had the belt and supports sent to tree wash to be properly cleaned. Ms. (b)(6) inspected the Curry product and observed no maple syrup or crumbs of maple turkey product on the Curry. therefore no product was placed in inedible. RTE Management stated in the future all production belts and support rods will be removed during a changeover and taken to the Tree Wash area to be properly cleaned and sanitized. Sanitary conditions were re-stored, and the packaging line released at approximately 1512 hours.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	0F8F1858- 554B-4977- 8822- 2568DD0F9ED D	EOL2107073025N-1	25-Jul-19	01C02	Operational SSOP Review and Observation	<p>416.13(a), 416.13(c), 416.4(d)</p> <p>At approximately 0656 hours while performing a scheduled PHIS Operational SSOP Review and Observation task on the Raw Production floor I observed Associates on the Black Forest Turkey raw pack line using a heavy-duty metal hook type utensil, approximately 6 in length, to pull the netting material into a draw string forming the Black Forest Turkey shape and securing the net closed. Raw Production Supervisor (b)(6) was present and asked did he have any information about the new utensil being used. He stated he did not and that the Lead that normally works with this raw pack line had taken leave</p>

								<p>today. I informed Mr. (b)(6) I was going to inquire with QA as to whether the utensil had been present for Pre-operational inspection. The utensils (2) hooks were removed from the Black Forest pack line and tagged with U.S. Reject Tag # B30126909 while information was gathered about the utensils. Speaking with QA Tech (b)(6) she informed me she had not inspected the hooks during her Pre-operational inspection and had no knowledge of their existence. Assistant Plant Manager (b)(6) was shown the utensil and asked if he had any information about the hooks and he stated he did. Mr. (b)(6) stated the hooks had been presented to the QA Manager and approved for use on the raw pack lines during production, but he did not state when they had been presented he just said the other day. I informed Mr. (b)(6) the utensils were a product contact surface and had not been offered to QA for Pre-op inspection this morning and that no one could tell myself or other members of Management where the utensils had been stored or if they had been cleaned and sanitized before being used today during production. I informed Mr. (b)(6) and Production Supervisor (b)(6) a NR would be issued for the establishments failure to present the utensils for Pre-operational inspection verifying the utensils were cleaned and sanitized before their use on the raw pack line. The U.S. Reject tag was removed, and the utensils were released to QA to be cleaned, inspected and sanitized before being released back to Production.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	61D9C1D1- 02D8-43B8- AC42- AE24CF8747F3	EOL2306080901N-1	1-Aug-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>At approximately 0451 hours regulatory control was taken by applying U.S. Reject tag #B30126956 to RTE Packaging Line 2 when while performing a PHIS Pre-operational inspection I observed clumps of what appeared to be spice from the previous days production in multiple areas of the (b)(4) supports, these supports come in direct contact with the production conveyor, a product contact surface. Also what appeared to be the same organic material was observed on the metal framing of the automatic bagger as well. The Sanitation Supervisor and Lead for the packaging area was shown the insanitary condition and informed a NR would be issued. The Supervisor immediately instructed a Sanitation Associate to re-</p>

								clean and sanitize the equipment. At approximately 0503 hours I verified sanitary conditions were re-stored and released the packaging line to Production.
M19575+P 19575	Boar's Head Provisions Co., Inc.	45CCDF43- F6E4-401E- A7A0- B800FE293656	EOL3620081809N-1	9-Aug-19	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(a)	On August 9, 2019 at 1935 hours as I was walking into the RTE area to Perform a SSOP Review and Observation task, I observed five rolling racks at the exit end of the tree wash ready to be staged in the RTE department for use. Two of the racks #363 and #116 had orange spice residue and beaded chunks of left over spice residue on the rails of the racks. There were left over meat particles also on the rails ranging in length from inch to inch. I placed red tape on the racks and went to notify a supervisor. I informed Supervisor (b)(6) Lead (b)(6) informed the rack wash personnel and I showed Mr. (b)(6) and the rack wash person the deficiencies. The Rack wash personnel elected to remove all five racks and return them to the rack wash for rewashing.
M19575+P 19575	Boar's Head Provisions Co., Inc.	84B76E85- 8EE7-4434- AD7D- 78B139BF092B	EOL3210085115N-1	15-Aug-19	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(1), 416.4(d)	At approximately 0944 hours while performing a PHIS SSOP Review and Observation task in the Maple Turkey Raw Pack line area I observed what appeared to be water dripping from plastic taped over a seam in the ceiling. Upon a closer inspection of the area I observed the liquid was seeping from around the white tape holding plastic (dated 08/13/19) to the ceiling and dripping on Tree #733. A tree is a product contact surface with multiple shelves used to transport product from the raw pack line to the cooking ovens. QA (b)(6) Raw Production Supervisor (b)(6) and Department Manager (b)(6) was shown the insanitary condition being created by the liquid dripping from the ceiling and the issue with the over flowing plastic taped to the ceiling. Management was informed at this time a NR would be issued for the failure to prevent a insanitary condition. Verification of sanitary condition being re-stored was handed off to QA and Management.
M19575+P 19575	Boar's Head Provisions Co., Inc.	01E57DB2- BD2A-421E- 9EFD- F1EF692EAE4A	EOL4608083323N-1	23-Aug-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	At approximately 0541 hours regulatory control was taken by applying U.S. Reject tag # B30 126951 to RTE Packaging Line 1 when while performing a PHIS Pre-operational inspection I observed the white support under the white dual in-feed belt, a product contact surface, was heavily coated in what appeared to be spice from the previous days production. This white

							<p>belt comes in direct contact with this support. The insanitary condition was shown to the Sanitation Supervisor at which time she was informed a NR would be issued. Ms. (b)(6) immediately instructed a Sanitation Associate to re-clean and sanitize the area. Sanitary conditions were re-store and the line was released at 0546 hours. The pre-operational inspection continued into the RTE Browner 3 area where regulatory control was taken at 0551 hours by applying U.S. Reject tag#30 126952 to Browner 3 when I observed what appeared to be black thick clumps of an organic matter clinging to the metal production belt, a product contact surface and its supports in multiple areas inside the browning oven. The Sanitation Supervisor was shown the insanitary condition and informed this would be include in the forthcoming NR. At approximately 0616 hours the Browner 3 was re-inspected verifying sanitary conditions were restored, the area was released at that time and the tag removed. At approximately 0609 hours regulatory control was taken by applying U.S. tag # 30 126921 to the paper filter equipment in Oil Browning when burnt oil was observed on the interior on the equipment. Sanitation Associates were instructed to re-clean the equipment by the Sanitation Supervisor. Sanitary conditions were restored and the area released to Production at approximately 0625 hours.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	8A736DC9- 0531-40BB- B441- 6E5C40142C73	EOL2209084026N-1	26-Aug-19	01C02	Operational SSOP Review and Observation	<p>416.13(c)</p> <p>At approximately 0746 hours regulatory control was taken by applying U.S. Reject tag #30 126953 to three 44-gallon white barrels observed in the north receiving cooler while performing a SSOP Review and Observation task. My first observation was dried product from the previous production day on the outside of the barrels, upon closed inspection I observed raw pack line supplies were improperly being stored in the barrels (the barrels are a product contact surface and per this Establishments Pre-operational Program (b)(4) Upon inspecting the inside of the barrels I observed what appeared to be spice residue and debris as well as open and unopened bags of nets, white gowns and green gloves. Department Manager (b)(6) and QA (b)(6) was notified and shown the</p>

								insanitary condition and informed a NR would be issued for the Establishments failure to follow their Sanitation and Pre-operational Sanitation Program. At approximately 0758 hours the barrels and their contents were released to QA to verify sanitary conditions were re-stored.
M19575+P 19575	Boar's Head Provisions Co., Inc.	87354FF5-7717-4E87-96AB-40A2C626A534	EOL1119083227N-1	26-Aug-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On August 27, 2019 at approximately 0304 hours while performing a PHIS Pre-Operational Review and observation task in the Parts Wash room in the Raw Area I took a regulatory control action and applied US Reject tag # B30 126931 to the portable X ray Machine. I observed a heavy yellow buildup of leftover residue on the lengths (3 feet) of the white guide bars on both sides. The smear measured about two inches wide and ran the length of the guide bars. Sanitation Supervisor (b)(6) was shown the noncompliance and instructed a sanitation employee to re-clean the machine. I finished my preop and went back to the X ray machine and inspected it and at this time observed two large pieces of meat on the frame. The pieces were approximately 2 inches in diameter. MS (b)(6) and I waited for the sanitation employee to remove the pieces and I inspected and passed the X ray machine at 0330 hours.
M19575+P 19575	Boar's Head Provisions Co., Inc.	E3E37A77-6E3A-420A-A0F4-EA73AF82F35E	EOL0408095219N-1	19-Sep-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	At approximately 0522 hours when I enter the Raw Production area to perform an Operational SSOP Review and Observation task I observed five or six white 30 gal barrels near the Teriyaki, Chipotle, and log raw pack lines. I quickly observed raw product, from the previous days production on the outside of a white 30 gal. barrel. I believed this product to be from the previous day production because no raw product was around these pack lines nor had 1st shift production started on these pack lines yet. Other raw pack lines on the production floor were setting up but only the injection lines were running at the time. The pieces of raw meat observed was approximately to smaller specks along the rim and side of the barrel. Upon closer inspection of the barrels staged in the area I observed three more white barrel with a similar insanitary condition, having either a light brown residue on the inside of the barrel, label residue on the outside or specks of dried meat inside and out. Raw Production Department Manager (b)(6) came from one of

								<p>the other pack lines to see what I was observing. When I showed Mr. (b)(6) the insanitary condition the barrels were in he immediately notified Sanitation Department Manager (b)(6). Mr. (b)(6) came to the Raw Production floor and was shown the insanitary conditions I had observed. Both members of Management were verbally informed a non-compliance would be issued for the insanitary condition of a product contact surface. Mr. (b)(6) radioed for a Sanitation Associate to meet him at the Parts Washroom as Mr. (b)(6) removed the barrels from the production floor to be cleaned and sanitized. As I proceeded to perform my Operational SSOP Record Review and Observation tasks I observed two white 55gal. barrels near the two (b)(6) raw pack lines with dried raw product, from the previous day inside and outside of each barrel and four white lids at the Classic raw pack line to white 55 & 30 gal barrels with the manufactures bar code label still attached to the top of the lid, which indicated the lids had not been properly cleaned. Each item I observed in an insanitary condition (two 55 gal. barrels, four 30 gal. barrels, one white tray with raw product on the side and four white lids) was taken to the Part Washroom to be cleaned and sanitized. QA verified sanitary conditions were re-stored at 0639 hrs. This Establishment has a Sanitation Program and a Pre-operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>product. A record review of todays QA Pre-operational Sanitation inspection record in the Raw Production area stated one barrel was observed with brown residue inside it as well as other product contact surfaces observed in an insanitary condition, 0437 hrs. was the time Sanitation released the floor for production.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	D66CEF96- 1A26-479E- 898E- 66D8BC1A7B0 2	EOL0911092224N-1	24-Sep-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>At approximately 0524 hours regulatory control was taken by applying U.S. Reject tag # B30 126954 to RTE Packaging Line 3 when while performing a PHIS Pre-Operational inspection I observed what appeared to be spice from the previous days production on the white supports under the production belts on sides A & B. The specks of organic matter were observed in multiple areas of the supports on both sides A & B. These</p>

							<p>supports come in direct contact with the production belts, a product contact surface. Sanitation Supervisor (b)(6) was shown the insanitary condition and informed a NR would be issued. Ms. (b)(6) immediately pointed out the areas involved to the Associates responsible for cleaning the line and instructed them to re-clean and sanitize the supports. I re-inspected the supports verifying sanitary conditions were restored at approximately 0530 hours. The U.S. Reject tag was removed at this time and Line 3 was released. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states</p> <p>(b)(4)</p> <p>(b)(4). A Record Review of today's QA Pre-Operational (product contact surface) records for the RTE Packaging area stated all areas inspected by QA were find acceptable.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	7A0F064B- 31EF-4FD2- 80EE- B12AA900003 D	EOL0214100124N-1	24-Oct-19	01C02	Operational SSOP Review and Observation	<p>416.13(c), 416.4(d)</p> <p>At approximately 0540 hours regulatory control was taken at uncured injector #2 by applying U.S. Reject tag # B30126929 when while performing a PHIS SSOP Review and Observation task in the Raw Production area I observed what appeared to be previous days product laying on the bed, (a product contact surface) inside the (b)(4). As I was passing the uncured injector #2 I observed what appeared to be meat scraps laying on the bed (inside) the (b)(4) a section of the injection line that houses multiple long sharp nails that pierce the meat as the product exits the injection line. Looking around the area it appeared no product had been injected this morning on either of the two uncured injection lines. The Lead (b)(6) was standing close by and I asked (b)(6) if product had been run through this injector this morning. (b)(6) said no, they were just about to dump their first combo of raw product onto the belt to be injected. Without venturing to close, (as the equipment was on and not locked out) I shined my flashlight inside the (b)(4) observing what appeared to be previous days raw product hanging from the white board that guides the nails inside the (b)(4). Showing (b)(6) the insanitary condition I had observed I informed Ms. (b)(6) I would be taking regulatory control of this injector and requested she</p>

							<p>call QA and a Raw Production Supervisor. Raw Production Supervisor (b)(6) came to the area and was shown the insanitary condition I had observed and informed a NR would be issued. QA (b)(6) (b)(6) was also shown the insanitary condition. Mr. (b)(6) immediately called for a Sanitation Associate to come re-clean the equipment and the third shift Sanitation Supervisor to come observe the insanitary condition overlooked during the Establishments daily Pre-operational inspection. Lead (b)(6) went to the dumper end of the injection line and verified no product would be affected by a wash down taking place at the exit end of the injection line where the (b)(4) (b)(4) is located. At approximately 0702 hrs. QA and myself inspected the equipment verifying insanitary conditions were re-stored. The U.S. Reject tag was removed releasing the injection line back to production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) A review of the Pre-operational Sanitation product contact and non-product contact pre-op records dated today Thursday, October 24, 2019 revived QA observed no issues on the product contact surface of the injector but stated in the non-product contact pre-op records meat particles were observed on the floor around uncured injector 1 & 2. The records stated the area was sanitized and released to production at 0345 hours. Incident #2 At approximately 0602 hours I observed four metal side guards(non-product contact) to the Raw Pack (b)(4) lines laying across a table near the (b)(4) raw pack area. On the top guard I observed what appeared to be small pieces of product from the previous day laying in multiple areas upon closer inspection and lifting the top sheet of metal I observed more product to numerous to count laying in pockets of water on each guard. Raw Product Supervisor (b)(6) was shown the insanitary condition and the guards were taken to the uncured injection 2 area to be re-cleaned while the (b)(4) equipment was being cleaned. The guards were re-cleaned, inspected, sanitized and</p>
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								released with the uncured injection line. No product was affected during either incident.
M19575+P 19575	Boar's Head Provisions Co., Inc.	C06308E0- 9C88-4C88- A436- 07F91D888629	EOL0106114606N-1	6-Nov-19	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.14	<p>This non-compliance is being issued for Productions failure to properly clean the stainless-steel printer cabinet located near Packaging Line 3 on the RTE Production floor. I observed a brown sticky residue, from the previous days production covering the exterior of a stainless-steel cabinet and a build-up of organic matter on the interior of the cabinet while performing a PHIS Pre-Operational SSOP Review and Observation inspection of the area this morning. Regulatory control was taken by applying U.S. Reject tag #B30126968 to the cabinet. I was informed by the Sanitation Supervisor (b)(6) the Sanitation cleaning crew is not responsible for cleaning the electronic equipment due to its sensitive nature. Ms. (b)(6) stated the equipment is cleaned by a Production Associate at the end of production each night then covered by plastic to protect it from chemicals used by Sanitation. At approximately 0623 hours I met with (b)(6) RTE Production Department Manager on the RTE Production floor I observed the exterior of the cabinet and the interior of the door of the cabinet had been cleaned and sanitized. Mr. (b)(6) requested I release the cabinet allowing him to remove it from the production floor to further clean the interior of the cabinet. I was informed by Mr. (b)(6) he would meet with Mr. (b)(6) the 2nd Shift RTE Production Department Manager this afternoon to discuss the cleaning process of this sensitive equipment. At 0623 hours the U.S. Reject tag was removed releasing the equipment to Mr. (b)(6) RTE Production Department Manager.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	4600778A- C0AF-4BEE- B873- 497DEAAB04B 9	EOL2007114613N-1	13-Nov-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>At approximately 0522 hours regulatory control was taken by applying U.S. Reject tag # B30126971 to the blue production belt at the exit end of the Oil Browning Oven on the Ready To Eat side of the establishment. At approximately 0522 hours while performing a PHIS Pre-operational SSOP Review and Observation task in Oil Browning I observed a yellowish residue on the supporting rollers of the blue production belt, a product contact surface. Upon further inspection the residue was sticky to the touch and covered a large portion of the rollers. There are five 36 supporting</p>

								<p>rollers that this production belt comes in direct contact with, three are of a solid construction and two rods are metal with seven 2 wide rollers on each metal rod. Sanitation Supervisor (b)(6) was shown the insanitary condition and informed a NR would be issued. Mr. (b)(6) immediately instruction the Sanitation Associates to re-clean and sanitize the equipment. At approximately 0633 hours the equipment was re-inspected, verifying sanitary conditions were re-stored. The U.S. Reject tag was removed releasing the area to Production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states all</p> <p>(b)(4)</p> <p>(b)(4) A review of the QA Pre-Operational Sanitation product contact and non-product contact pre-op records dated today Wednesday, November 13, 2019 revived QA observed no issues in the Oil Browning area.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	3A2FB255- F90B-4CB8- AF8A- 6E35C7F741CF	EOL1010115826N-1	26-Nov-19	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c)	<p>This non-compliance is being issued for the Establishments failure to follow Operational Procedure #901.046 Tree Wash. At approximately 0724 hours while performing a PHIS Operational SSOP Review and Observation task in the Raw Production area I observed what appeared to be spice from the previous days production on trees staged at the exit end of the Oven Roast Chicken (ORC), better known as the raw Classic pack line. At the time of my observation the ORC raw pack line was processing product, I observed Production Associates placing cooking pouches of raw product on trees to be transported to the staging area where they would late be cooked. Upon performing a closer inspection of the trees staged at the pack line I observed what appeared to be spice from the previous days production in multiple areas of each runners that the shelves of product were sitting on. Upon observing this insanitary condition I went to the Staging Cooler where raw product is staged on trees to be transported to the cooking ovens and observed four trees of ORC. Upon inspecting these four trees I observed more of the same insanitary condition. All four trees were found the have what appeared to be spice from the previous</p>

							<p>days production in multiple locations on each tree. Regulatory control was taken by applying a U.S. Reject tags to each tree. (Tree #354 U.S. Reject tag #B30126966, Tree #064 U.S. Reject tag #B30126972, Tree #460 U.S. Reject tag #B30126973, Tree #066 U.S. Reject #B30126974). The Acting Lead/Recorder was informed of my findings, Raw Production Supervisor (b)(6) and QA were also shown the insanitary condition and informed a NR would be issued. Mr. (b)(6) instructed the Acting Lead to stop production and have the Associates inspect all the trees staged at their pack line. All product placed on these trees are in a cooking pouches (approximately 760 pieces in this incident) and do not come in direct contact with the tree, therefore no product was adulterated due to the insanitary condition. But that is not the case on all raw pack lines some product does come in direct contact with the trees. At approximately 0759 hours the U.S. Reject tags were removed, releasing the trees to QA to verify the establishment sanitation procedure was followed and the product was transferred to clean trees.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	8A0E2C23- 9A4E-409C- 8FE2- 45A52C68C82E	EOL5419110927N-1	27-Nov-19	01B02	Pre-Op SSOP Review and Observation	<p>416.13(a), 416.13(c)</p> <p>At approximately 0240 hours on November 27, 2019, while performing a PHIS Pre-Operational SSOP Review and Observation task in the Raw Department I observed the following noncompliances: Under the sink area in the Raw Hallway there were numerous strings, a small plastic ear plug bag, a set of glove liners. At Injection #1 there was a knife holder with three small pieces of meat inside. The white (b)(4) guide bars for the blue belt had a yellow congealed substance on the edge and inside of the bar on both sides of the blue belt. A metal vat staged between Injection one and two had sticky label residue on the outside. The saddle tank on the new injection line in the noncured area had stringy pieces and a small piece of meat inside. The Dumper at noncured injection had numerous small meat scraps wedged between the guide bars and the white (b)(4) board, ranging in size from inch to smaller. Maintenance had to remove the (b)(4) board on the dumper for it to be cleaned properly. Sanitation Supervisor (b)(6) observed the noncompliances and all deficiencies were corrected in my presence.</p>

M19575+P 19575	Boar's Head Provisions Co., Inc.	321C706E- EF54-495C- A871- AD44DD811E4 C	EOL1912122303N-1	3-Dec-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>At approximately 0539 hours regulatory control was taken at Browner 3 by applying U.S. Reject tag # B30126965 when what appeared to be chard product from the previous days production was observed while performing a PHIS Pre-operational SSOP Review and Observation task in the Ready To Eat production area. During my Pre-operational inspection I observed what appeared to be chard product in multiple locations on the interior metal supports for the chain link production belt, a food contact surface. The chard substance was black in color and ranged in size from 1/16 to 3/4 in numbers too numerous to count in the interior of the browner. Sanitation Supervisor (b)(6) and the Lead in this area was shown the insanitary condition and informed a NR would be issued. Ms. (b)(6) immediately instructed the Sanitation Associates to re-clean and sanitize the equipment. At approximately 0600 hours the equipment was re-inspected, verifying sanitary conditions were re-stored, the U.S. Reject tag was removed releasing the area to Production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) At the time this non-compliance was being written the QA Pre-Operational Product-contact records dated 12/03/2019 were not available for review. However the Product Non-contact surface Pre-Operational records dated 12/03/2019 were reviewed, there was no mention of insanitary conditions observed in Browner 3 by QA.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	C9ACE08C- 434C-4E32- 9B9B- B0DF58504FA4	EOL1119120804N-1	3-Dec-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>On December 4, 2016 at approximately 0238 hours I performed a PHIS Operational Review and Observation task in the Raw Department. I observed the following Noncompliances: Three rolling racks with various left-over spices on the rails Numbered 027, 515, and 337. There were removed from the floor and returned to the Rack Wash. On the (b)(4) there was a one-inch piece of meat on the stand. At the Curry Line the recorder stand had a clump of orange spice on the top and numerous pieces on the underneath. On the portable blue belt at non-cured injection on the inside roller frame was two pieces of meat one half inch each.</p>

								<p>On the new injector there was a one-inch piece of meat on the piping inside the machine. The recorder stand at the turkey tumblers had a piece of meat and residue on the underneath, on a parts cart in the HMT there was meat and residue on the outside ring end and inside the fitting. At the Classic Line there was meat scraps on the inside of three covers. At the end of the line there was a plate attached at the end, that had numerous meat pieces on the underneath side. All deficiencies were observed by Sanitation Supervisor (b)(6) and were corrected in my presence.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	61FEBF3D- 8652-4AB3- ADB9- DD24F96A844 4	EOL4606120005N-1	5-Dec-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>At approximately 0515 hours regulatory control was taken at the Log Raw Pack line when as exiting the Raw Production floor, after performing an Operational SSOP Review and Observation inspection at the Injections Lines, I observed a 2 piece of what appeared to be raw product from the previous days production on the bottom shelf of a metal cart where various Pack line and Log Line parts were stored. Upon closer inspection I observed a meat horned, a product contact surface laying near the meat scraps. Lifting the horn I observed numerous pieces of meat scraps underneath the horn and other areas of the bottom shelf. U.S. Reject Tag # B30126964 was applied to the cart and Raw Production Supervisor (b)(6) was called to the area. Mr. (b)(6) and QA (b)(6) were shown the insanitary condition and informed a NR would be issued. QA notified 3rd shift Sanitation Supervisor (b)(6) which was still on the premises, Ms. (b)(6) took over the overseeing of having the equipment cleaned and sanitized. At the time of my observation none of the Raw Pack lines nor the Log Line was running production, my observation was made during set-up, when the Raw Pack Lines are being set-up to process raw product, therefore no product was affected by the insanitary equipment. At approximately 0546 hours I was called to inspect the cart after the area had been re-cleaned, during this inspection I inspected the whole cart and observed what appeared to be dried meat covering a large portion of the underside of the top of the cart and metal trays attached to each side of the cart. At approximately 0621 hours a final inspection was made of the metal cart and parts verifying sanitary conditions were re-</p>

								<p>stored. The U.S. Reject tag was removed at that time and the equipment was released to Production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states all</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented.</p>
M19575+P 19575	Boar's Head Provisions Co., Inc.	9BA65CF1- 4DDA-4BD1- B211- CD2BA419336 7	EOL3510125918N-1	18-Dec-19	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c)	<p>This non-compliance is being issued for the Establishments failure to follow Operational Sanitation Procedure #901.046 Tree Wash. At approximately 0853 hours while performing a PHIS Operational SSOP Review and Observation task in the Raw Production area I enter the raw staging cooling to verify a washdown had been performed to clean away previous days product from the floor. While in the staging cooler I inspected two rolling racks (trees) loaded with cooking pouches of Oven Roast Chicken to verify rolling racks were being properly cleaned and inspected before being loaded with ready to cook product. Regulatory control was taken when what appeared to be spice from the previous days production was observed in multiple areas on both racks I inspected. U.S. Reject tag # B30126963 and U.S. Reject tag # B30126957 was applied to rolling racks 251 and 024 (approximately 300 pieces of product).At this stage in the process the raw product was protected from being contaminated by what appeared to be previous days spice but later in the process during the stripping contamination could occur. Raw Production Supervisor (b)(6) was called to the staging cool and shown the insanitary condition and informed a NR would be issued. QA was called to the area and shown the findings. Both QA and Ms. (b)(6) agreed with my findings. QA began inspecting other rolling racks of Oven Roasted Chicken in the staging cooler, tagging four rolling racks out of six or seven that were inspected in the staging cooler. QA then moved to the Over Roasted Raw Pack line, tagging two more rolling racks that had not been load with product. Ms. (b)(6) and I went to the Records station at the Oven Roasted Chicken Raw Pack Line to review the Rack Inspection</p>

								<p>form only to find no racks had be documented has being inspected at the (b)(4) start-up. The form was completed with the date and other information as well as having a signature at each place to document racks inspected. Ms. (b)(6) was informed the NR would be associated with a similar NR recently issued. At approximately 0913 hours the cooking pouches of Oven Roasted Chicken was transferred to two clean trees, the U.S. Reject tags were removed, and the product was released to proceed on in the production process. This non-compliance is being associated with NR EOL1010115826N/1 dated 11/26/2019.</p>
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Noncompliance Report , Establishment Number(s): M19575+P19575 (Forrest City, AR)

Inspection Record Date Range: 01/01/2020 – 12/31/2020

Est Nbr	Est Name	Non Comp ID	NR Nbr	Date	Task	Task Name	Regs	Description
M19575+ P19575	Boar's Head Provisions Co., Inc.	94BCBE2C- BF92-4EC6- 8D7E- E2F07BDABEDE	EOL3422013708N-1	8-Jan-20	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On January 8, 2020, at 0410 hours, after the Raw department had been released by QA after their Pre-op inspection, I observed numerous employees moving palletted ingredients to the appropriate areas to be mixed to make pickle, I observed a pallet hand jack that was being used in the area between Injection 1 and Injection 2, that had a leftover dried piece of meat approximately two inches in length adhered to the battery pack cover. There was also congealed residue adhered to the cover. I asked (b)(6) who was the closet person to me with a radio to call for a supervisor, at this time QA (b)(6) appeared and observed the pallet jack and placed red QA tape across it and instructed the user to take it off the production floor. MS (b)(6) stated that she would ensure that the pallet jack was cleaned and sanitized before being allowed back on the production floor. Operations is assigned with the task of cleaning the pallet jacks at the end of their shift to be used for the next days production. On my way off the floor I met Supervisor (b)(6) and informed him of my findings and the forthcoming NR.
M19575+ P19575	Boar's Head Provisions Co., Inc.	0F9E2908- E8F4-4AE6- 975C- 497BD8CABAFF	EOL2306022412N-1	12-Feb-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0515 hours regulatory control was taken in Oil Browning when while performing a Pre-Operational inspection of the equipment I observed what appeared to be oily residue and small chard pieces of product from the previous days production in the drum filter equipment, a food contact surface and the continues paper filter section of this oil filtering equipment. This equipment is used to filter and re-cycle the oil used in the oil browning production process of deli Ready to Eat meat. Sanitation Supervisor (b)(6) and the Lead in the area was shown the insanitary condition and informed a NR would be issued. Ms. (b)(6) and the Lead knowledge they observed the insanitary conditions I was pointing out. Ms. (b)(6) immediately instructed the Sanitation Associates to re-clean and sanitize the equipment. While sanitary conditions were being re-stored to the oil filtering equipment I inspected the metal tub normally used to prevent the paper from the continues paper filter from piling in the floor where I observed a build up of what appeared to be oil/fat residue

								<p>from the previous days production on the outside of the metal tub. The residue had solidified and had a dingy white color to it. I was able to scratch the residue with my finger nail, but it was thick and hard to the touch. Due to the amount of residue observed on all sides of the tub U.S. Reject tag # B30126969 was applied to the tub at approximately 0532 hours. The tub was taken by Sanitation to the tree wash area, so the tub could be properly cleared. At approximately 0530 hours the oil filter equipment (drum and continues paper filters) were re-inspected and released to production. At approximately 0615 hours the metal tub was re-inspected, U.S. Reject tag removed and released to production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states all</p> <p>(b)(4)</p> <p>During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	CB542BCF- F6F0-476A- 8FFC- 607609690A83	EOL3418023028N-1	28-Feb-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>On February 28, 2020, at approximately 0250 hours while performing a PHIS Operational Review and Observation task in the Raw Department, I observed the following noncompliances; In the parts wash room the portable X-Ray had left over residue and tiny meat particles adhered to the top portion of the machine that the product runs through. A rolling rack on the floor at the entrance of the department had two pieces of meat on the shelving. Injection Line 1 had a piece of membrane about two inches in length attached to the underneath of the blue belt. The white (b)(4) board at the dumper on the left side had two small pieces of meat approximately one-half inch in length on the inside part. Sanitation Supervisor (b)(6) was present and had all deficiencies corrected in my presence.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	069DBD97- 486E-4044- A7D1- 60B8C5735432	EOL0506033102N-1	2-Mar-20	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	<p>(b)(6) CSI Operational SSOP Review and Observation At 0547 hours while performing an Operational SSOP Review and Observation task in the Raw Production area I observed an unknown substance seeping to the surface of production floor from under the brick flooring. The unknown substance was gray in color and appeared to be</p>

								slightly thicker than water. Department Manager (b)(6) and Mr. (b)(6) was shown the insanitary condition and disrepair of production floor and informed a non-compliance would be issued for the Establishments failure to meet 416.2(b)(1) and 416.2(b)(2). Management instructed a Sanitation Associate to rinse the area with sanitizer and monitor rinsing as needed while Management investigated what further action needed to be taken.
M19575+ P19575	Boar's Head Provisions Co., Inc.	D0C0649C- E199-4233- BA5C- 645A61B9BCDF	EOL4208032705N-1	5-Mar-20	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	(b)(6) SPSAt approximately 0655 hours, while performing a PHIS SPS verification, in the RTE Packaging Department of what appeared to be a leaking pipe along a wall in the Packaging production area that was reported to Management on Wednesday, March 4, 2020, I observe the leak had not been repaired. Upon observing the repair had not been made I call Mr. (b)(6) to the area. Packaging Department Manager (b)(6) was shown what appeared to be a clear liquid leaking from a pipe extending through the ceiling down the north RTE Packaging wall approximately 5 from the exit end of the shrink tunnel on RTE Packaging Line 1. Upon a closer inspection the liquid doesnt appear to be leaking from the pipe itself, the liquid appears to be leaking from the interstitial area through the ceiling down on to multiple pipes located on the wall in that area and then onto the production floor below. The liquid is not leaking onto a high traffic area on the production floor, but this Establishment has a floor salvage program for bagged product. As I have observed bagged and exposed product in the must unlikely areas on the production floor it is reasonable to assume that bagged product could fall to the production floor in this area and the bag be contaminated by whatever contaminants in the liquid leaking from the interstitial, and further contaminate other product or product contact surfaces during the implementation of the floor salvage process. Mr. (b)(6) attended a Managers meeting shortly after being informed a non-compliance was going to be issued for the failure to meet 416.2(b)(1) and 461.2(b)(2), which states in part (1) Establishment buildings, including their structures, rooms, and compartments must be of sound constructions, be kept in good repair and (2) walls, floors and ceilings within establishments must be built of durable

								materials impervious to moisture and be cleaned and sanitized as necessary to prevent adulteration of product or the creation of insanitary conditions. At approximately 0745 hrs. QA Manager (b)(6) came to the USDA Office to inform me at approximately 0800 hrs. production on Packaging Line 1 would be stopped and repairs made to correct the leak.
M19575+ P19575	Boar's Head Provisions Co., Inc.	8FCBC47A- BB3A-4289- 9545- 087AF7B8541C	EOL2906035012N-1	12-Mar-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0530 hours while performing a PHIS Pre-Operational SSOP Review and Observation on Browner 1 at the (b)(4) holding tank I, (b)(6) observed a quart size white plastic scoop pitcher half full of a dark brown liquid that appeared to be (b)(4) from the previous days production laying in the bottom of the (b)(4) holding tank, a product control surface. As the pitcher of liquid was being removed from the bottom of the holding tank the liquid splashed onto the tank contaminating the interior surface. (b)(4) is an ingredient used to aide in the browning process of product on Browner 1. The white plastic scoops have a variety of uses in this establishment and is classified as a product contact surface. The Lead and Sanitation Supervisor was shown the insanitary condition and informed a NR would be issued. The pitcher of liquid was removed from the production floor and the holding tank cleaned and sanitized. Sanitary conditions were re-stored, and the area released to production at approximately 0540 hours.
M19575+ P19575	Boar's Head Provisions Co., Inc.	79514FF2- 3941-4942- 985E- 6F202092AD74	EOL2607044501N-1	1-Apr-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0527 hours while performing a PHIS Pre-Operational SSOP Review and Observation task on Line 1 in the RTE Packaging area I, CSI (b)(6) observed Product Thermometer # 344 inserted into a hole of the guard shield to the white continuous feed belt. This thermometer is a food contact surface, used to temp product as product is brought from the EQ to the line for packaging. The Sanitation Lead and the Sanitation Associate was shown the thermometer and informed a NR would be issued for failure to properly clean a food contact surface left from use the previous days production. The Lead removed the thermometer from the production floor to be properly cleaned and sanitized. A review of the 1st and 2nd shift RTE calibration log sheets for Tuesday, March 31, 2020 reveal 2nd

							<p>shift either did not use thermometer #344 or did not calibrate this thermometer but thermometer #344 was calibrated by two different RTE Production Associates on March 31st at 0627, 1012, and 1313 hours. As my pre-operational inspection continued at approximately 0600 hours I observed what appeared to be of a cup of meat shavings attached to two long white support rollers that come into direct contact with the blue production belt, a food contact surface, at the entrance end of Oil Browning. RTE Associates strip product from cooking pouches and netting on this production belt before sending the product through an oil browning oven. The Sanitation Lead and Sanitation Associates were shown the insanitary condition and informed this would be included in the forthcoming NR. The Sanitation Lead instructed the Sanitation Associate to re-clean and sanitize the insanitary area in my presents, therefore no U.S. Reject tag was applied to the equipment. At approximately 0609 hours sanitary conditions were re-stored and the area was released to Production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	A4613040- 9A5E-45F5- 92A5- 8BAED5761EB5	EOL5707041613N-1	13-Apr-20	01B02	Pre-Op SSOP Review and Observation	416.13(a) <p>At approximately 0600 hours after leaving the Raw Production floor where I, CSI (b)(6) had been performing a SPS verification, (verifying Raw Production Floor patches) I stepped into the Part Washroom and observed dried raw product from the previous days production shift stuck to the second shift of the utensil cart, this utensil cart is used to store knives, meat hooks, and any other small utensils after they are cleaned by a Sanitation Associate during the establishments cleaning cycle. Taking regulatory control by applying U.S. Reject tag # B30 126970 I performed a closer inspection of the cart and observed an accumulation of previous days product and product residue on multiple areas of the cart. At the time of my observation I also observed two knives stored in slots on the top shelf,</p>

							<p>approximate 8 knife scabbards laying on the top shelf, two meat hooks hanging from the handle, the blue belt to a portable metal detector and a third knife laying on the bottom shelf of the cart next to an accumulation of product residue, the knives, hooks and belt are product contact surfaces. Raw Production Department Manager (b)(6) (b)(6) and QA (b)(6) were called to the washroom and shown the insanitary condition both agreed with my findings. Mr. (b)(6) in turn called 3rd shift Sanitation Department Manager (b)(6) to the area where he was shown the insanitary condition and informed a non-compliance would be issued. Mr. (b)(6) instructed a Sanitation Associate to clean and sanitize the cart as well as the items stored on the cart. At approximately 0646 hours QA and myself verified sanitary conditions were re-stored and the cart and utensils was released. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented. A review of today's Pre-operational records show QA (b)(6) recorded observing one broken Thermometer and TNTC meat particles inside a floor drain in the parts washroom. The QA pre-operational inspection ended at approximately 0332 hours. At the time of my observation no raw pack line production was taking place and only one injection line (#1 injection) was running in the Raw Production area, all other areas were still setting up.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	051B540E- A8B0-442D- 8039- B1375A13C709	EOL3917042717N-1	17-Apr-20	01B02	Pre-Op SSOP Review and Observation	416.13(a) <p>On April 17th, 2020, at approximately 0230 hours while performing a PHIS Pre-Operational SSOP Review and Observation task in the Raw Department, I observed the following non-compliances. In the parts wash room, I observed a roller on the portable X-Ray machine that had a brown sticky residue build up, and a (b)(4) that had a rust build up in numerous locations. At chicken injection 1, I observed a inch piece of meat on the turn wheel and a piece of meat on the (b)(4) wheel. There was a metal vat in</p>

								the hallway of the vat wash room that had a 1 greasy smear of residue. In the large drum filter in MHT there were two left over pieces of stringy meat inside. All deficiencies were observed by Sanitation Supervisor (b)(6) and corrected in my presence.
M19575+ P19575	Boar's Head Provisions Co., Inc.	33E53A65- 8990-469D- 9956- EB594186F758	EOL2409041524N-1	24-Apr-20	03G02	Fully Cooked- Not Shelf Stable HACCP	417.5(b)	At approximately 0630 hour I, CSI (b)(6) observed the following HACCP non-compliance while gathering HACCP Record information to perform a PHIS HACCP record review task. While gathering information to verify a direct observation had been performed on April 22, 2020 at CCP1 (Lethality) and CCP2 (Stabilization) I came upon the following Cook Log. SmokeHouse Cook Log: Date 4/22/2020, Oven Number 6, Batch Number 58, Product Name EverRoast Chicken CCP1 (Lethality) monitoring check documented @ 1641 hours. Date 04/22/2020 CCP2 Stabilization 1st monitoring check documented @ 1727 hours. Date 04/22/2020 Record Review performed @ 0043 hours dated 04/23/2020 for CCP1 And CCP2. HACCP Pre-shipment Record Review dated 04/24/2020 @ 0014 hours. CCP1 Direct Observation documented on Cook Log Batch 58 at 1727 hours (was crossed out) and 1641 hours was documented at CCP1. Had the Direct Observation been documented at 1641 hours when the specific event occurred the time of the first CCP2 stabilization monitoring check time of 1727 hours would not have been recorded because that monitoring check would have not yet been performed. Therefore it is obvious the Direct Observation performed at CCP1 was not documented at the time the specific event occurred it was documented at some time after the first CCP2 monitoring check was performed and documented on this Cook Log, this is a failure to comply with 9 CFR 417.5(b). 417.5(b) states each entry on a record maintained under HACCP plan shall be made at the time the specific event occurs and include the date and time recorded and shall be signed or initialed by the establishment employee making the entry.
M19575+ P19575	Boar's Head Provisions Co., Inc.	7C1C44E0- 8B26-43CA- 95AB- B4B347F389CF	EOL4517040125N-1	24-Apr-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On April 25th, 2020 at approximately 0225 hours while performing at PHIS Pre-Operational SSOP Review and Observation task in the Raw Department, I observed the following non-compliances. In the parts wash room, I

								<p>observed a metal parts tote with various parts and a white belt inside. Two of the pipes had meat embedded in the threads and the white belt had three pieces of meat on it, at this time I also observed three small pieces of meat floating in the water that was in the tote, at this time I requested that the tote and all the parts be recleaned. I also observed a small rock on the bottom shelf of the scissor cart. At injection 1, the white (b)(4) board that is the table top had a brown sticky residue on it. Sanitation Supervisor (b)(6) observed my findings and, had all the deficiencies cleaned in my presence</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	3B01D6E2- 0F7E-4E36- 8445- FDF731F6D68C	EOL1519051502N-1	1-May-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>On May 2, 2020 at approximately 0311 hours while performing a PHIS Pre-Operational Review and Observation task in the Raw Department, I observed the following non-compliances; at line 1 injection there was two large 1 inch to 1 inch pieces of meat adhered to the divider of the blue belt on the underneath side. The macerator blades had two small pieces of meat adhered to them. There was a white vat full of blue hoses that had three hoses with stringy membrane pieces on the inside and outside of the hoses. There were two metal vats between Injection 1 and 2, one that had label residue and one had the entire label still on the vat. At non-cured injection, on the parts cart there were two metal screens that had too numerous to count, small pieces of leftover meat on the underneath side when I turned them over. Sanitation Supervisor (b)(6) observed my findings and all deficiencies were corrected in my presence.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	174FAB79- 9250-4FCA- B959- B8DF41CA9F69	EOL3206054505N-1	5-May-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0455 hours while performing a scheduled PHIS Pre-operational SSOP inspection in the RTE production area I, CSI (b)(6) observed the following non-compliance. Residue from the previous days production was observed on two non-contact surfaces. First under the edge of A side striping table Line 3 RTE Packaging was a line of a dark stinky residue approximately 7 in length, and at approximately 0500 hours under the lip and along the edge of a spice stand in the Browner 3 I observed an accumulation of approximately cup of spice. The spice appeared to be red in color and had a thick gritty texture. Neither location where the insanitary condition was observed was a direct contact surface but both locates were areas a processing associate</p>

							<p>would have come in contact with during production. The Sanitation Supervisor and Lead were shown the insanitary conditions and informed a NR would be issued. In both location the Lead instructed a Sanitation Associate to re-clean and sanitize the area. No U.S. Reject tag was applied because each piece of equipment was immediately re-cleaned, re-inspected and released. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The Establishments Pre-operational SSOP inspection records from today were not available for review at the time this NR was written.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	5F11E34E- 3C91-4550- A800- 21E2BA10644E	EOL2909050013N-1	13-May-20	01B02	Pre-Op SSOP Review and Observation	<p>416.13(a), 416.13(c)</p> <p>At approximately 0540 hours I, CSI (b)(6) observed what appeared to be meat shaving (TNTC) from the previous days production on two sections of the brander belt, a product contact surface in the Browner 1 & 2 area while performing a scheduled PHIS Pre-Operational Review and Observation task in the RTE production department. The insanitary condition was shown to Sanitation Supervisor (b)(6) at which time she was informed a NR would be issued. Ms. (b)(6) immediately instructed a Sanitation Associate to re-clean and sanitize the equipment. At approximately 0547 hours the equipment was re-inspected verifying sanitary conditions had been re-stored and the equipment was released. At approximately 0603 hours regulatory control was taken in the Browner 3 area by applying U.S. Reject tag B30 126970 to the blue production belt, a food contact surface located at the entrance of the browner when I observed what appeared to be spice and meat particles (TNTC) on several of the support rollers of the production belt. Ms. (b)(6) was shown the insanitary condition and informed this equipment would be included in the forthcoming NR. Also observed while inspecting the Browner 3 area were two pieces of what appeared to be chard meat or clumps of spice on the interior of the</p>

							<p>browning unit. The black chard matter was approximately to in size each and caught between the metal links that make up the production belt, product contact surface, and the metal supports the production belt run across on the interior of the oven. Ms. (b)(6) instructed Sanitation Associates to re-clean and sanitize the insanitary equipment. At approximately 0613 hours I verified all sanitary conditions were re-stored and released all equipment to production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. A review of the Establishments pre-operational SSOP Corrective Action Report dated today May 13, 2020 revealed two product contact areas were deemed unacceptable the blue production belt at the exit end of Oil Browning had a tear in it and was sticky, QA observed residue on the exit end bolt of the browner 3 oven and debris on the bed and upper inside hood at the exit end. The corrective action statement was the belt in Oil Browning will be replaced and all other areas were re-cleaned, re-inspected, released and sanitized at (b)(4) ppm. The establishments pre-operational records indicated the browner 3 production belt and brander production belt (product contact surfaces) were acceptable, where I had observed insanitary conditions in both areas therefore 416.13(a) is being cited for failure to implement their Sanitation pre-op procedure by cleaning product contact surfaces and 416.13(C) for failure to monitor the implementation of this procedure.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	E464DACF- 2A77-42FD- 8F1F- 65374A962A6F	EOL0214054316N-1	16-May-20	01D01	SPS Verification	<p>416.2(b)(1), 416.2(b)(2)</p> <p>At approximately 1336 hours while performing a PHIS Operational SSOP Review and Observation task in the Raw Production area I, CSI (b)(6) observed damage to a large patch in the production floor between the (b)(4) raw pack line and Chicken Injection #2. At the time of my observation there was no production taking place on either of these two lines but there was production taking place in</p>

							<p>areas within 10 to 12 feet in either direction. This patched area is quite a large area and has been patched multiple times with the most recent patch being very thick. This patch is made from an epoxy flooring compound that breaks apart easily in these high traffic areas. Upon inspecting the damaged area more closely I could see where dirty surface water from foot and forklift traffic was seeping under the patch causing an insanitary condition as well as a safety hazard where an Associate, Management or Inspector could easily trip and fall on the uneven surface. The damage to the patch was possibly caused by the high traffic of forklifts, jacks pulling two thousand-pound combos and vats of raw product leaving an uneven surface with a to 1edge and large pieces of debris on top of and around the patch. Some pieces of debris were as large as 7x 4 in diameter and others the size of small gravel. Raw Production Supervisor (b)(6) (b)(6) and QA Analyst (b)(6) was shown the insanitary and unsafe conditions of the damaged floor patch and informed the area would be tagged off until corrective action could be taken. Mr. (b)(6) the Establishment Facility Manager was shown the damage and informed a NR would be issued, Mr. (b)(6) agreed with my findings. Mr. (b)(6) stated after production ends on the Raw side Maintenance would make a temporary repair to the floor by taking out the damaged patch and replacing it with a level patched surface until a contractor could be scheduled to come in and make a permanent repair. The area was taped off and U.S. Reject tag # B30126946 was hung to prevent further damage. At approximately 2248 hours 2nd shift Inspector (b)(6) inspected the corrective action and removed the U.S. Reject tag releasing the area to Sanitation to be cleaned.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	815F4534- 7753-40DE- 86F2- 512DBE3968DA	EOL5505055917N-1	17-May-20	01B02	Pre-Op SSOP Review and Observation	416.13(a) <p>Regulatory control was taken at approximately 0537 hours by applying U.S. Reject tag #B30128021 to the blue conveyor belt at the exit end of the oil browning unit when I, CSI (b)(6) (b)(6) while performing a scheduled Pre-Operational Review and Observation task in the RTE Production department observed an accumulation of what appeared to be an oily residue from the previous days production. The unknown residue was yellow in color with a tacky texture, the</p>

							<p>accumulation of residue was thick enough that it would come off onto my glove when scratched with my fingers. The residue was observed on fourteen rollers (there is a set of seven rollers per support bar) of two metal support bars which supports the product contact blue conveyor belt at the exit end of the oil browning unit. The insanitary condition was shown to Sanitation Supervisor (b)(6) at which time Ms. (b)(6) was informed a NR would be issued. Ms. (b)(6) immediately instructed a Sanitation Associate to re-clean and sanitize the rollers. At approximately 0549 hours the area was re-inspected verifying sanitary conditions had been re-store, the U.S. Reject tag was removed releasing the equipment to production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The Establishments Pre-operational SSOP inspection records from today were not available for review at the time this NR was written.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	040D8A96- B1E9-4FAB- A803- 90A560C5BEED	EOL3907054430N-1	30-May-20	01B02	Pre-Op SSOP Review and Observation	<p>416.13(a)</p> <p>At approximately 0529 hours while performing a scheduled PHIS SSOP Review and Observation task in the Raw Production area I, CSI (b)(6) observed what appeared to be raw dried product and raw product residue from the previous days production on the interior and exterior of two white tubs, three 30 gallon white barrels, one 55 gallon barrel, and six white support runners, varying in size (three to five foot in length) used to support production belts on a raw pack line. My observation was made as I walked passed a group of white plastic tubs, plastic trays and various sized white barrels staged between the Teriyaki and Chipotle raw pack lines, as passing I observed what appeared to be dried discolored raw product on the handle of a 55-gallon barrel. Upon a closer inspection and touching the substance I noted it was dried hard and was a dark yellowish color, the color of raw dried chicken or turkey. The texture was hard enough to believe the substance had been there for many hours, a lot</p>

							<p>longer than maybe the hour or so the injection lines had been running. I observed the other insanitary conditions described above as I inspected the other items staged in the group. These items are staged in multiple areas cross the raw production floor for use on the raw pack lines or injection areas for various reasons, such as holding netting, product, water, pickle or sanitizer. All white barrels, tubs and trays are classified as product contact surfaces. Raw Production Supervisor (b)(6) was shown the insanitary conditions and asked to notify QA. QA Analysis (b)(6) (b)(6) and Third shift Department Manager (b)(6) was called to the area. Mr. (b)(6) was shown the insanitary condition and informed a NR would be issued. At the time of my observation none of the raw pack lines in the vicinity were producing product, no Associates were working in the area nor had any Associates began setting up any of the pack lines nearby (Teriyaki, Chipotle, or the Log Line) for production. Production was taking place at the injectors and two other raw pack lines were setting up. Mr. (b)(6) immediately removed all insanitary equipment from the production floor, taking it to the Part Wash room for a Sanitation Associate to re-clean and sanitize. Sanitary conditions were re-stored, and equipment released to Production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states all</p> <div style="background-color: #cccccc; text-align: center; padding: 5px;">(b)(4)</div> <p>During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The Establishments Pre-operational SSOP inspection records from today were not available for review at the time this NR was written.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	37F3E4B8- A269-4EDC- 9515- E5301BA426BA	EOL4806060202N-1	2-Jun-20	01B02	Pre-Op SSOP Review and Observation	416.13(a) <p>At approximately 0540 hours while I, CSI (b)(6) was performing a PHIS Pre-Operational SSOP Review and Observation task in Oil Browning on the RTE side when I observed what appeared to be approximately cup of meat shaving, from the previous days production attached to a long white support roller that comes in direct contract with the blue production belt, a product contact surface, at the</p>

							<p>entrance end of the oil browning oven. RTE Associates strip product from cooking pouches and netting on this production belt before the product is transported through the oil browning oven. The Sanitation Supervisor (b)(6) (b)(6) was shown the insanitary condition and informed a NR would be issued. Ms. (b)(6) was also informed an incident very similar to this insanitary condition was observed just a few weeks back in the same location on this production belt. Ms. (b)(6) immediately instructed the Sanitation Associates to re-clean and sanitize the equipment. No U.S. Reject was applied to the production belt, the belt was cleaned in my presence as I inspected other equipment nearby. At approximately 0546 hours I verified sanitary conditions were re-stored releasing the equipment to production. This NR will be associated to EOL260744501N/1 for a similar incident. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The Establishments Pre-operational SSOP inspection records from today were not available for review at the time this NR was written.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	2D8C226F- 7A47-4CD8- 99D8- 61505BF7FDD0	EOL4409062208N-1	8-Jun-20	01B02	Pre-Op SSOP Review and Observation	416.13(a) <p>At approximately 0523 hours while I, CSI (b)(6) was performing a PHIS Operational SSOP Review and Observation in the Raw Production area when I observed an Associate attaching a slide to the maple syrup applicator at the Maple Turkey raw pack line, I observed what appeared to be dried syrup from the previous days production on the side of the slide. I mentioned this to the Associate and he removed the slide and took it to clean the dried substance off the side. Upon closer inspection of the applicator I observed an accumulation of maple syrup, from the previous days production, approximately 2 from the bottom left corner on the interior of the applicator at the exit end. The accumulation of syrup was approximately 4 to 5 in length and approximately 1/2 thick, this is a maple and honey syrup,</p>

							<p>dark in color and extremely sticky to the touch, formulated to be used as a coating for a turkey deli product produced at this establishment. Upon observing this insanitary condition regulatory control was taken by applying U.S. Reject tag # B30128011 to the maple syrup applicator on the Maple Turkey Raw Pack Line. (b)(4)</p> <p>(b)(4)</p> <p>Upon further inspection I observed a small piece of meat approximately (1/2) caught under the chain link conveyor belt and approximately 5 or 6 pieces of meat on the interior at the entrance of the applicator. On the interior of the hood I observed a smear approximately 6 long of what appeared to be dried syrup. The interior of this applicator is classified as a product contact surface, the syrup is (b)(4)</p> <p>(b)(4) At the time of my observation production on the pack line had not begun Associates were in the area setting up equipment and dumping raw product into the hoppers. An Associate that operates the kettles was in the process of emptying buckets of congealed syrup into the kettles but the pumping equipment from the kettle equipment to the applicator was not connected nor was the congealed syrup warmed for pumping, therefore the insanitary condition of the applicator could only be perceived as being left from the previous days production. Raw Production Supervisor (b)(6), QA (b)(6), and Third Shift Sanitation Supervisor (b)(6) were all called to the area and shown the insanitary condition, all three agreed with my findings. Management was informed a NR would be issued for the insanitary equipment. After the kettles of congealed syrup were covered with plastic to protect it, Ms. (b)(6) instructed a Sanitation Associate to re-clean and sanitize the equipment. While waiting to re-inspect the applicator, three trees (rolling racks) were staged near where I was standing, glancing over I observed a dark substance on the side of tree # 820 taking a closer look I observed multiple areas on the tree where there was a dried black substance and what appeared to be spices on the shelves from previous days production. Stepping over</p>
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							<p>and inspecting the second tree # 203 I observed what appeared to be a burnt black substance covering all the shelf runners from the previous days production. On the shelf runners of the third tree # 724 I observed bits of what appeared to be meat and spice from the previous days production, as there was no production taking place on any of the Raw Pack lines. Trees (rolling racks) are a product contact surface. Taking regulatory control of all three trees I applied red tape indicating the trees were not clean. When Mr. (b)(6) returned to the area to see if the syrup applicator had been released I showed him the three trees and stated they would be included in this NR. Management stated other trees staged for production would be inspected and these three trees would be returned to the tree wash to be properly cleaned. Previous preventive measures put in place due to other non-compliances issued involving trees appear to be ineffective or a not being executed. At approximately 0615 hours sanitary conditions had been restored and verified, the U.S. Reject was removed releasing the equipment to Production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. A review of todays Establishments Pre-operational SSOP inspection records shows all product and non-product surfaces were acceptable no sanitary conditions observed during the QA pre-operational inspection. The Raw Production area was released to Production by QA at 0328 hours.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	DC3B2AE2- AEA6-4B7F- 9B19- 576C488012AC	EOL2506084304N-1	4-Aug-20	01B02	Pre-Op SSOP Review and Observation	416.13(a) <p>At approximately 0534 hours regulatory control was taken at the Oil Brown Drum Filter by applying U.S. Reject tag # B30 126922 when while performing a scheduled PHIS Pre-Operational SSOP Review and Observation task I, CSI (b)(6) (b)(6) observed Sanitation Associates had failed to remove the outer guards and clean the equipment properly. Sanitation Supervisor (b)(6) was shown the</p>

								<p>insanitary conditions as the guards were removed and the burnt oil and chard organic material was revealed under the guards. The chard organic material covered more than of the equipment once all guards were removed. Ms. (b)(6) was informed a NR would be issued. Ms. (b)(6) immediately instructed a Sanitation Associate to clean and sanitize the area. At approximately 0557 hours the equipment was re-inspected verifying sanitary conditions were re-stored, the US Reject tag was removed, and the area released to Production.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	869119C0- 713D-4AEF- 87E4- 517AA9923CF9	EOL4513085607N-1	7-Aug-20	03G02	Fully Cooked- Not Shelf Stable HACCP	417.5(b)	<p>At approximately 1330 hours while performing a PHIS Fully Cooked-Not Shelf Stable HACCP task by reviewing Smokehouse Cook Log Data Logger dated 08/05/2020 Batch 65 Curry Chicken I, CSI (b)(6) observed no signature nor initials documented for the Record Review performed on CCP1 (Lethally). I did observe a date and time documented for CCP1 (Lethally) and CCP2 (Stabilization) was documented correctly with the reviewers initials, the date and time of the record review. I observed the HACCP Pre-shipment Record Review was signed by an RTE Department Manager 08/06/2020 at 1048. The Cook Log was shown to the QA Manager at which time Management was informed a HACCP NR would be issued for the failure to provide a signature or initial for the CCP1 Record Review. 9 CFR 417.5 (b) states Each entry on a record maintained under the HACCP plan shall be made at the time the specific event occurs and include the date and time recorded and shall be signed or initialed by the establishment employee making the entry.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	B728B466- ECF8-49CB- 8590- 8D815C530019	EOL0514084908N-1	8-Aug-20	01C02	Operational SSOP Review and Observation	416.13(c)	<p>At approximately 1348 hours I, CSI (b)(6) observed the following SSOP non-compliance at the Maple Honey Turkey raw pack line, while performing a PHIS Operational SSOP Review and Observation task in the raw production area. While observing the raw pack line process I observed an Associate pour sanitizer from a white tub then without rinsing the sanitizer residue from the tub placed seven pieces of raw Maple Honey Turkey (approximately 56 lbs.) into the white tub contaminating the product with the residue from the sanitizer. Regulatory control was taken by applying US Reject tag #B3012804 to the contaminated product and notifying Management. Raw Department Manager (b)(6)</p>

								(b)(6) was shown the insanitary condition as well as Raw Production Supervisor (b)(6) and the pack line Lead. QA was also called to the area. The contaminated product was placed in an inedible barrel in our presents. At approximately 1356 hours I released the white tub by removing the US Reject tag and QA placed their QA tape on the tub to ensure the tub was not used in production before being cleaned.
M19575+ P19575	Boar's Head Provisions Co., Inc.	27FC467C- BD5B-4F3E- 98A7- 7C784EAB15A6	EOL2511085314N-1	14-Aug-20	01D01	SPS Verification	416.2(d)	At approximately 1041 hours while performing a PHIS Operational SSOP Review and Observation task on the Ready to Eat (RTE) side of the Establishment I, CSI (b)(6) observed several drops of a clear liquid coming from the ceiling near the exit end of Browner 1, between the end of the Browner ovens and floor scale area. Upon making a closer inspection of the ceiling with a flashlight I observed the ceiling in this high traffic area (steady flow of exposed and unexposed product and trees used in both rooms, Browning and Oil Browning) was heavily beaded with condensation and dripping to the floor. Taking regulatory control by stopping all flow of traffic to and from the Oil Browner in the next room over and the EQs and trees from the packaging area. I showed the Oil Browning Lead what I had observed and requested an RTE Supervisor and QA be called to the Browning area. The Oil Browning Lead instructed an Associate assigned Floor Duty to mop the ceiling. RTE Department Manager (b)(6) and RTE Production Supervisor (b)(6) were shown the condensation and observed the dripping from the heavily beaded areas. Further inspection revealed the entire ceiling was developing condensation but the East end of the room where I observed the dripping was the most heavily beaded area of condensation. Mr. (b)(6) assigned three or four other Associates to help mop up the condensation. I did not observe condensation drip on any of the product in the Browning area. Mr. (b)(6) was informed a NR would be issued, for the failure to monitor and prevent condensation to the extent product or product contact surfaces could be adulterated or create an insanitary condition. The area was released to QA to verify that sanitary conditions were re-stored.

M19575+ P19575	Boar's Head Provisions Co., Inc.	0F82A22F- 1EAD-431B- 94E6- ADF1A13AC648	EOL0515080927N-1	27-Aug-20	01C02	Operational SSOP Review and Observation	416.13(c)	At approximately 1423 hours regulatory control was taken at the Raw Pack Log Line in the Raw Production area when while performing a PHIS SSOP Review and Observation task I observed a Leads clipboard of paper work laying on the product contact surface of the portable metal detector being used on the Raw Pack Log Line as well as two opened boxes of green latex gloves laying on top of the metal detector , I observed the Raw Pack Log Line was set-up to process turkey ham when I observed the hopper was full of processed turkey thigh meat. Raw Department Manager (b)(6) was shown the insanitary condition and informed a NR would be issued for the contamination of a product contact surface. A Sanitation Associate was called to the Log Line to clean and sanitize the portable metal detector, the area was released to QA at approximately 1435 hours to verify sanitary conditions were re-stored. No product was adulterated.
M19575+ P19575	Boar's Head Provisions Co., Inc.	A440F5F9- 8F21-491A- 9760- E179DEE074F9	EOL5505095202N-1	2-Sep-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0520 hours regulatory control was taken by applying U.S. Reject Tag #B30126959 to Packaging Line 2 on the RTE side of the establishment when while performing a scheduled PHIS Pre-Operational SSOP Review and Observation task I, CSI (b)(6) observed a dark organic substance from the previous days production covering approximately 8 to 10 inches of the white dual in-feed belt and the support directly under the belt, (production contact surface). The insanitary condition was shown to Sanitation Supervisor (b)(6) s at which time she was informed a NR would be issued. Ms. (b)(6) immediately instructed a Sanitation Associate to re-clean and sanitize the equipment. At approximately 0525 hours regulatory control was taken in Browner 3 when U.S. Reject Tag #B30126960 was applied to the long narrow blue production belt when I observed a dark organic sticky substance from the previous days production covering a support roller in direct contact with the product contact surface of the production belt. The Lead for this area was shown the insanitary condition and informed this would be included in the forthcoming NR. The Lead instructed an Associate to re-clean the equipment. At approximately 0533 hours the Browner 3 production belt was re-inspected and released by removing the U.S. Reject tag. At approximately

							<p>0534 hours Line 2 in the Packaging area was re-inspected and released as well. All areas were sanitized before Sanitation released the areas to Production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The Establishments Pre-operational SSOP inspection records from today were not available for review at the time this NR was written.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	2037BB6B- 9D12-469F- 8B68- 5F890260D140	EOL5209093108N-1	8-Sep-20	01B02	Pre-Op SSOP Review and Observation	<p>416.13(a)</p> <p>At approximately 0619 hours regulatory control was taken by applying U.S. Reject # B30128025 to the Maple Turkey raw pack line at the exit end of the maple syrup applicator, when I, CSI (b)(6) observed what appeared to be blue plastic shaving stuck to a white heavy-duty piece of plastic with a beveled cut on the backside that acts like a scraper mounted to the end of the blue plastic production belt. This scraper is approximately 12 in length and 3 wide. Upon a closer inspection I observed what appeared to be blue plastic shaving in the catch pan just beneath the production belt. At the time of my observation the Lead was in the process of setting up the maple syrup kettles at the exit end of the maple syrup applicator where the production belt is located. The Lead was shown the insanitary condition being created and immediately went to get the Raw Production Supervisor (b)(6) QA (b)(6) and Ms. (b)(6) was shown the insanitary condition and agreed what we were observing appeared to be blue plastic shavings from the production belt. At the time of my observation no production was taking place on the Maple Raw Pack line and no raw product was near the raw pack lines. I had been passing the raw pack production line after performing a SSOP Review and Observation at the injection lines that were running production in the Raw Production area. Maintenance was called to the line to adjust the scraper, as Maintenance was adjusting the scraper, I observed what appeared to be a thick dark organic sustenance on the backside of the scraper. I</p>

								requested the scraper be removed for a closer inspection and observed what appeared to be maple syrup from the previous days production. QA was present and agreed with my findings. The scraper was cleaned and sanitized, mounted back on the production line and adjust to touch the production belt so the excess syrup is scraped from the belt but not damage the belt creating plastic shavings. The U.S. Reject tag was removed at approximately 0916 hours releasing the line to production.
M19575+ P19575	Boar's Head Provisions Co., Inc.	78B67215- A559-4AC0- BF3F- DF460201DFA2	EOL1606094916N-1	16-Sep-20	01C02	Operational SSOP Review and Observation	416.13(c)	<p>At approximately 0552 hours regulatory control action was taken by applying U.S. Reject tag #B30128022 to the Maple Turkey raw pack line at the exit end of the maple syrup applicator, when I, CSI (b)(6) while verifying a corrective action for a previous non-compliance observed what appeared to be blue plastic shavings accumulating on the white heavy-duty plastic scraper, (a product contact surface) mounted at the end of the production belt that is used to scrape the excess maple syrup that the product is coated in from the production belt and be recycled through the maple applicator. I also observed black smudges resembling finger printers along the front of the scraper. Upon observing the blue substance I asked an Associate to stop the belt where I could safely inspect the scraper. Gathering a few shavings from the front of the scraper I showed them to Ms. (b)(6) the Raw Production Supervisor for the Maple Honey Turkey area and she agreed with my findings. The blue substance was plastic shavings from the blue production belt. Ms. (b)(6) immediately called Maintenance and QA to the area Raw Department Manager (b)(6) was also shown the plastic shavings. Ms. (b)(6) and Mr. (b)(6) were informed a NR would be issued for the insanitary condition the scraper was causing and this non-compliance would be linked to the previous NR issued 09/08/2020 for the same insanitary condition in the same location. The previous NR, #EOL5209093108N/1 was written under Pre-operational inspection task due to the time of my observation and the late start-up time on a Monday morning. Todays observation was made just before start-up, trees were staged at the exit end of the production belt and three Production Associates stood at the exit belt ready to</p>

								start loading trees with Maple Turkey raw product. When Maintenance inspected the scraper, they said the scraper was installed backwards resulting in the blue plastic shavings. Ms. (b)(6) instructed Maintenance to remove the scraper and Sanitation to clean the scraper, belt and white tub positioned under the belt to catch the excess maple syrup to be recycled. At approximately 0639 hours the area was inspected verifying sanitary conditions were re-store, the U.S. Reject tag was removed, and the line was released to Production.
M19575+ P19575	Boar's Head Provisions Co., Inc.	AD916952- 2F1F-4E6E- BF0C- 55AC45308F14	EOL4418094418N-1	17-Sep-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On September 17,2020 at approximately 0308 hours while performing a PHIS pre-Operational SSOP Review and Observation task, I CSI (b)(6) observed the following noncompliances: In the parts wash room the portable X-ray machine had numerous small pieces of meat on the (b)(4) boards on both sides, plus on the top (b)(4) board. There was a white lid that had a piece of meat inch on the edge of the lid. At non-cured injection, a white belt at numerous pieces of meat left over from the previous days production embedded in the links of the belt. The noncompliances were observed by Sanitation Manger (b)(6) All noncompliances were corrected in my presence and parts were released to be sanitized.
M19575+ P19575	Boar's Head Provisions Co., Inc.	03DDB46F- F442-43B7- 9B88- F7FF27D5D5E0	EOL1211090122N-1	22-Sep-20	03G02	Fully Cooked- Not Shelf Stable HACCP	417.5(b)	At approximately 1020 hours while performing a PHIS Fully Cooked-Not Shelf Stable HACCP task by reviewing Smokehouse Cook Log Data Logger dated 09/19/2020 Batch 168 Maple Turkey with Celery Powder I, CSI (b)(6) observed no date documented by the Third Shift Thermal Processing Supervisor performing the CCP2 (Stabilization) Record Review. I observed the Smokehouse Cook Log had previously been reviewed by a QA Tech and a QA Analyst. The Pre-shipment Review was signed, dated and the time documented by a QA Analyst. Upon observing there was no date documented I showed the Cook Log to QA Supervisor (b)(6) and informed her a NR would be issued for the failure to provide the date for CCP2 Record Review. 9 CFR 417.5(b) states each entry on a record maintained under the HACCP plan shall be made at the time the specific event occurs and include the date and time recorded and shall be

								signed or initialed by the establishment employee making the entry.
M19575+ P19575	Boar's Head Provisions Co., Inc.	040D4240- BC3F-455F- 8C49- C9534868EB3E	EOL5103105002N-1	2-Oct-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On October 2, 2010 at approximately 0301 hours while performing a PHIS Pre-Operational Review and Observation task, I CSI (b)(6) observed numerous pieces of leftover meat scraps varying size from inch to 1 inch in size, on the portable flex carve belt at noncured injection. The meat scraps were adhered to the dividers on the belt. The noncompliance was observed by Sanitation Supervisor (b)(6) and were corrected in my presence.
M19575+ P19575	Boar's Head Provisions Co., Inc.	CDE09784- A61C-4D04- B550- 89DC46A82E7E	EOL2207104805N-1	5-Oct-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0555 hours while performing a PHIS Pre-Operational Sanitation Review and Observation I, CSI (b)(6) observed the interior drain in the belly of Browner 2 was clogged with what appeared to be product from the previous days production. The location of the beginning of this drain in the belly of the browner is on the exit end in the left-hand corner when standing at the exit end of the browner, the drain pipe then runs down and turns running more than half the length of the browner on the floor ending just inches from a floor drain. Sanitation Supervisor (b)(6) was shown the insanitary condition and informed a NR would be issued. At approximately 0555 hours Sanitation Associates were instructed to clear the debris from the drainpipe. Using a high-pressure hose and by alternating forcing water in each end of the pipe the debris was cleared in approximately 13 minutes, the browner was released at approximately 0608 hours.
M19575+ P19575	Boar's Head Provisions Co., Inc.	1D51D713- 89CF-4012- 868A- 55581D8F540E	EOL3908112909N-1	9-Nov-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0607 hours regulatory control was taken by applying U.S. Reject #B30128023 to seven (+/-) 5.5 deep white plastic trays and one (+/-) 12 deep white tub (product contact surfaces) stacked together on top of a grey utility cart staged by Sanitation Associates near the Teriyaki raw pack line. Several white barrels, white tubs and white trays are staged in this area for use on the raw pack line. These items are used to hold anything from raw product, netting material to sanitizer. This regulatory control action was taken when while passing this staging area to perform a PHIS SSOP Review and Observation task I, CSI (b)(6) observed what appeared to be dried crusty product from the previous days production on the handle of the grey utility cart. Upon a

							<p>closer inspection I observed multiple areas on the utility cart and white plastic trays stacked on the cart of what appeared to be dried product from the previous day. The unknown substance was opaque in color and had a dry crusty texture to the feel. The substance would flake off slightly when scratched with a finger but not easily. (b)(6) a Lead in the Raw Production area was passing by and I asked her to call a Raw Production Supervisor and QA to the area, as I showed Ms. (b)(6) the insanitary condition I had observed. A QA Tech and Raw Production Supervisor (b)(6) were shown the insanitary condition and informed a NR would be issued. Mr. (b)(6) called Third Shift Sanitation Department Manager (b)(6) to the area where he was also shown the insanitary condition. The insanitary items were removed from the production area as well as four white barrels QA tagged with insanitary issues that were observed. At approximately 0720 hours I verified sanitary conditions were restored and released the items to Production. A quick review of the Pre-operational records dated November 9, 2020 showed QA had observed unacceptable conditions at the Teriyaki and Chipotle Raw Pack Lines near this staging area. QA released the area to Production at approximately 0305 hours.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	9F32B94A- 77C1-4759- 8DA6- 72EC89888650	EOL4006113312N-1	12-Nov-20	01C01	Operational SSOP Record Review	416.16(a) <p>A Recordkeeping non-compliance is being issued for the establishments failure to meet 416.6(a) of 9 CFR which states in part: Each official establishment shall maintain daily records sufficient to document the implementation and monitoring of the Sanitation SSOPs and any corrective actions taken. Today, Thursday, November 12, 2020 at approximately 0606 hours while reviewing 1st shift RTE Daily Sanitation Check Record dated Monday, November 9, 2020 the comment/issues continued form attached states At 13:46 packaging was tag up due to condensation. No SSOP Corrective Action Report was attached nor was there any other information documented on the SSOP continued form stating what corrective action was taken or if any product had been adulterated due to the insanitary condition being created by the condensation. The Daily Sanitation Check Record was reviewed and signed by RTE Production Supervisor. There was no documentation attached to this</p>

								record indicating QA had reviewed the SSOP record, but the record was in the tray where IPP retrieve SSOP Records for review. CSI (b)(6)
M19575+ P19575	Boar's Head Provisions Co., Inc.	37589455- CB23-47AB- AC74- C238A75BDE6D	EOL5306111517N-1	17-Nov-20	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	<p>At approximately 0616 hours regulatory control was taken by applying U.S. Reject tag # B30128012 to the blue conveyor belt at the exit end of the Oil Browning oven when while performing a PHIS SSOP Pre-operational inspection I observed a yellowish sticky organic residue from the previous days production. The residue was observed in multiple areas of the last 38 roller and the surface of the conveyor, a product contact surface, the underside of this conveyor also felt sticky to the touch from an unknown residue. The insanitary condition was shown to the Sanitation Supervisor and Lead at which time the Supervisor was informed a NR would be issued. Sanitation Associates were instructed to re-clean and sanitize the equipment. Proceeding into the Browning area with my pre-operational inspection I observed multiple pieces of what appeared to be product, ranging in sizes from 1.5 to 1/8, from the previous days production inside and under the branding equipment. This to was shown to Management and Sanitation Associates were instructed to re-clean and sanitize the equipment. Reviewing the SSOP Corrective Action Report dated 11/17/2020 I observed QA documented observing residue on the conveyor belt of the brander. There 416.13 (C) has been sited for failure to monitor the implementation of this pre-operational procedure. At approximately 0638 hours all areas were re-inspected verifying sanitary conditions were restored and the area was released to production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. CSI (b)(6)</p>
M19575+ P19575	Boar's Head	15735E0A- 5CFF-4306-	EOL2210121801N-1	1-Dec-20	01C02	Operational SSOP	416.13(c)	Regulatory control was taken by applying U.S. Reject tag # B30126961 to the metal workstation that houses the electronic scale equipment for non-cured injection #1, when

	Provisions Co., Inc.	B8D0-F2A195943B78				Review and Observation		<p>at approximately 0840 hours while performing a PHIS SSOP Review and Observation task in the Raw Production area I, CSI (b)(6) observed Thermometer # R893, a product contact surface, was being stored in an insanitary manner. I observed the thermometer laying in what appeared to be an accumulation of grim, which felt gritty and sticky with a brownish gray coloring under a computer monitor screen. Upon inspection of the metal workstation I observed what appeared to be label residue, hard dried product that could not be easily remove when touched and an accumulation of unknown organic matter. This thermometer is used when temping product at the exit end of the injection line. Raw QA Tech (b)(6) and Raw Production Supervisor (b)(6) was shown the insanitary condition the thermometer was laying in and informed a NR would be issued. Mr. (b)(6) and QA agreed with my findings. Mr. (b)(6) immediately had the Thermometer removed, cleaned, and sanitized and stated the thermometer would be stored in a sanitary manner. Mr. (b)(6) instructed a Production Associate to clean and sanitize the workstation. Upon inspecting the area at approximately 0952 hours I observed the thermometer had been cleaned and sanitized and was being stored in a sanitary manner, the work area of the station had been cleaned and sanitized. The U.S. Reject was removed, releasing the area to production at 0952 hours.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	EFDD09CB-8E55-4EB2-B7B2-EA62B88ABBDE	EOL0907121102N-1	2-Dec-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0612 hours regulatory control was taken at the brander in Browning when while performing a scheduled Pre-operational SSOP Inspection on the RTE production floor I observed an insanitary condition. U.S. Reject tag # B30128027 was applied to the Branding equipment when I observed what appeared to be meat scraps and spices from the previous days production in multiple areas on the blue conveyor that transports pieces of deli meat through a cabinet where they are branded with the Boars Head LOGO and an accumulation of what appeared to be spice and meat scraps were observed along the interior wall of the brander. The Sanitation Supervisor was shown the insanitary condition and informed a NR would be issued. A Sanitation Associate was instructed to re-clean and sanitize the equipment. At approximately 0623 hours sanitary conditions had been re-</p>

								<p>stored and the equipment released. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The Establishments Pre-operational SSOP inspection records from today were not available for review at the time this NR was written.</p>
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Noncompliance Report , Establishment Number(s): M19575+P19575 (Forrest City, AR)

Inspection Record Date Range: 01/01/2021 – 12/31/2021

Est Nbr	Est Name	Non Comp ID	NR Nbr	Date	Task	Task Name	Regs	Description
M19575+ P19575	Boar's Head Provisions Co., Inc.	2D2A879E- 05FA-4E80- 85F0- 39C068E463F9	EOL2614013605N-1	5-Jan-21	01D01	SPS Verification	416.2(b)(2)	At approximately 1124 hours regulatory control was taken by applying U.S. Reject tag #B30128028 to the doorway of EQ3 due to floor damage involving loose bricks in the doorway. The grout or concrete has completely worn away from two bricks in this doorway, allowing water to seep in and out of the damage area creating an insanitary condition on the RTE production floor in the Browning area. 416.2(b)(2) states in part walls, floors and ceiling within establishments must be built of durable materials impervious to moisture. RTE Department Manager (b)(6) and QA (b)(6) were both shown the damaged area and informed a NR would be issued. At approximately 1340 hours I removed this U.S. Reject tag releasing the doorway to QA Manager (b)(6) to apply a QA HOLD TAG to the doorway while Management decided the best course of action to take to get the damage repaired.CSI (b)(6).
M19575+ P19575	Boar's Head Provisions Co., Inc.	B370DB07- F81E-4C35- A2C5- C692910AEF87	EOL1614014805N-1	5-Jan-21	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(d)	At approximately 0857 hours while performing a PHIS SSOP Review and Observation task on the Raw production floor I, CSI (b)(6) observed the following non-compliance when I observed an Associate pouring a clear substance from a Lockout Bucket (Plug encasing plug lockout) over logs of raw turkey meat about to be placed on a rolling rack (tree) for cooking. Regulatory control was immediately taken by applying U.S. Reject tag #B30128029 to the production table with six turkey logs on it and another three logs on a near by tree. At the time I observed the Associate pouring the clear substance over the logs another Associate took a log from the production table and placed it on a tree. Raw Production Supervisor (b)(6) was within feet of the Raw Pack Log Line and was shown the unacceptable device, a non-product contact device the Associate was using at the time of my observation. The Associate told Mr. (b)(6) the clear substance I observed being poured over the logs was water. A Lockout Bucket (Plug encasing plug lockout) device is a safety device used during a Lockout/Tagout procedure to securely lockout a plug-in. Mr. (b)(6) called Department Manager (b)(6) (b)(6) and QA to the raw production area, Management

								was shown the insanitary manner the product was being produced under and agreed with my findings. Management was informed at the time of my observation a NR would be issued. Management informed me the nine logs of Applewood Smoked Turkey, approximately 200 lbs. would be placed in the inedible barrel and the area cleaned and sanitized. At approximately 0928 hours the production table and rolling rack was cleaned and sanitized.
M19575+ P19575	Boar's Head Provisions Co., Inc.	E105D8CD- 4B4F-4C86- A199- D8337C92A47F	EOL0311024322N-1	22-Feb-21	03G02	Fully Cooked- Not Shelf Stable HACCP	417.5(b)	<p>At approximately 0845 hours while performing a PHIS Fully Cooked-Not Shelf Stable HACCP task and record review I, CSI (b)(6) informed QA Manager (b)(6) a non-compliance was being issued for the establishments failure to meet 9CFR 417.5(b) which states in part: each entry on a record maintained under the HACCP plan shall be made at the time the specific event occurs. Ms. (b)(6) was informed that while I was reviewing the Cook Logs dated February 17, 2021, I failed to find the documentation of a direct observation performed at CCP2 (stabilization). CCP1 (lethality) direct observation was documented as performed at 2322 hrs. 02/17/21 on Cook Log Batch 9 for Maple Turkey, but no documentation for CCP2 could be found on any Cook Log dated 02/17/21. This Establishments HACCP Plan states under Verification and Records, Direct Observation: (b)(4)</p> <p>(b)(4)</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	B97A2896- AD60-4E81- AF3E- 7BE9795962F4	EOL3819024026N-1	25-Feb-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0310 hours on February 26th 2021, while performing a PHIS Pre-Operational SSOP review and observation task, I SCI (b)(6) observed the following noncompliances; At Injection #2 there was a one inch piece of meat lying on the blue belt at the section closest to the dumper. At the noncured injection, I observed a small drum filter with a piece measuring approximately one and a half inches long in the bottom of the filter. Sanitation Supervisor (b)(6) had both deficiencies cleaned in my presence, and I inspected and released the areas.</p>

M19575+ P19575	Boar's Head Provisions Co., Inc.	72696176- DF6E-4D4D- 8779- 55F2FB8A9103	EOL1306023626N-1	26-Feb-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0545 hours U.S. Reject tag #B30 128035 was applied to the syrup applicator filter, a product-contact surface on Browner 1 when while performing a scheduled PHIS Pre-operational SSOP Review and Observation inspection in the RTE production area, I CSI (b)(6) observed the cylinder-shaped filter mounted to the side of the syrup applicator used on Browner 1 had not been disassembled. Upon observing this I requested the filter by disassembled so I could inspect the inside of the filter. On the inside of the filter I observed a thick buildup of what appeared to be spice and syrup residue from the previous days production. Sanitation Supervisor (b)(6) was shown the insanitary condition and informed a NR would be issued. Ms. (b)(6) immediately instructed a Sanitation Associate to clean and sanitize the filter. At approximately 0555 hours the area was released to Production after verifying sanitary conditions had been re-stored. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4). During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The Establishments Pre-operational SSOP inspection records from today were not available for review at the time this NR was written.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	88A71B58- 34D8-4C05- 88FA- 3B2441B72D63	EOL3214050205N-1	5-May-21	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(d)	<p>At approximately 1405 hours while observing Packaging Line 2 changeover from Curry Chicken I, CSI (b)(6) observed what appears to be maple syrup residue smeared on a production belt inside the auto-bagger cabinet, a product contact surface as the belt was being lifted. Upon observing what appeared to be maple syrup on this product contact belt, I ask the RTE Production Supervisor (b)(6) to stop the Associates so I could make a closer inspection of the belt. Without touching the equipment I shined my flashlight onto the production belt that sits on a slide table that is part of the auto-bagger equipment. I observed what appeared to be a thick coagulated amount of maple syrup on multiple areas of</p>

							<p>the belt. This belt is approximately 70.5 in diameter and approximately 7 & 7/8 wide, the belt runs in a circular motion over multiple rollers making approximately 4 90 angle turns around these rollers, turning back on itself in a couple of these turns. It is in these tight angler turns on the surface of the belt that I observe what appeared to be the thick dark syrup. The was coagulated clumps of the dark syrup commingled with what appeared to be spices from the Curry product. Ms. (b)(6) was shown what appeared to be residue from the previous Maple Turkey product on multiple areas of that production belt and the smears of residue on the belt prior to the slide table belt outside the auto-bagger cabinet. I informed Ms. (b)(6) I did not believe the product contact surfaces were properly cleaned before changing from the Maple Turkey to the Curry Chicken and therefore possibly adulterating the Curry Product with the maple syrup residue. There was a dark residue observed on multiple non-contact product surfaces as well. QA was called to the Packaging Line and both the QA and Production Supervisor agreed with my findings. Regulatory control was taken by applying U.S. Reject tags # B301128032 and B30128034 to the auto-bagger equipment and the main control box. Management was informed a NR was being issued for the failure to prevent an insanitary condition by not properly cleaning their production line between products, therefore creating an insanitary condition. A Sanitation Associate was called to the area to properly clean the line. Sanitary conditions were re-store, and the line released back to Production at approximately 1557 hrs. QA Analyst (b)(6) placed approximately 310 cases of Curry in the Pack Off area on QA Hold, an evaluation of the condition of the product still has to be determined. Review the Establishments SSOP Procedures for properly cleaning a RTE Packaging line during production I was directed to Sanitizing Check Procedure 901.064 Rev. 11/15/16 which states in part on page 2 under Sanitizing of RTE Production contact surfaces: (b)(4)</p> <p>(b)(4)</p>
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M19575+ P19575	Boar's Head Provisions Co., Inc.	4042A356- D9C1-4D28- 911E- CE9A0357003C	EOL3307050306N-1	6-May-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0512 hours regulatory control was taken on Packaging Line 1 by applying U.S. Reject tag # B30126982, while performing a Pre-operational SSOP inspection when I, CSI (b)(6) observed a build up of what appeared to be spice from the previous days production on the rollers of the slide table in the auto-bagger. This roller comes in direct contact with the product contact surface of the production belt used to transport product to the (b)(4) bag. What appeared to be spices from the previous days production were observed in multiple areas of this packaging line. The insanitary condition was shown to the Third Shift Sanitation Supervisor as well as the Third Shift Sanitation Department Manager. Spices were also observed in areas of the dual feed belt, and other non-contact product areas. Residue from the previous days production was observed on Packaging Lines 2 in the same area on the slide table as Line 1, this was also show to Management and Sanitation Leads. On Packaging Line 3 the inter-locking production belt, product contact surface, was observed a heavy residue, yellow in color and covering most of the belt. The Associate stated he had not removed the belt and had it chemical cleaned that bleach had been poured over the belt and no other cleaning chemicals used. There was what appeared to be spice in the inter-locking areas of the belt. The belt was removed and properly cleaned. What appeared to be spices from the previous days production was found on the rollers of the slide table inside the auto-bagger cabinet also. Management instructed Sanitation Associates to re-clean all areas of the three Packaging lines, sanitary condition was verified, and the tag was removed releasing the area at approximately 0542. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The Establishments Pre-operational SSOP inspection records from</p>
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								today were not available for review at the time this NR was written.
M19575+ P19575	Boar's Head Provisions Co., Inc.	FE0523A2- 8D1E-4885- A49C- 25B53F04CD17	EOL2918052307N-1	7-May-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On May 7, 2021 at approximately 03:19 while performing a PHIS Pre Operation review and observation task in the Raw department, I observed the following noncompliances; Two polyclips in the Parts wash room had leftover meat particles on them, and a congealed yellow substance. At injection1 there was a large (1 inch) piece of meat on a filter. At injection 2 there was a large (3inch) piece of meat in the metal connector on the drip pan. On the yellow (b)(4) belt there was spice residue on the underneath section of the belt. The blue (b)(4) belt had pieces of meat and residue on the underneath side. At MHT area there was a white barrel with a inch piece of meat inside. There was a metal rolling hopper that had dried meat and congealed yellow liquid all the way down one side. All deficiencies were corrected in my presence under the direction of Sanitation Supervisor (b)(6)
M19575+ P19575	Boar's Head Provisions Co., Inc.	11AC1ED9- F557-415A- BB6F- BBF8591DC12A	EOL5711054010N-1	10-May-21	01D01	SPS Verification	416.2(b)(2)	At approximately 1115 hrs. I, CSI (b)(4) while performing a PHIS Operational SSOP Review and Observation, when I observed what appeared to be a clear liquid dripping from the ceiling on the south side of the Maple Turkey raw pack line to the floor, between the production pack line and the PPE staging area. Upon further inspection with a flashlight I observed liquid beaded up adjunct to a seam in the ceiling and the liquid dripping from these beads to a traffic area, where Associates would have to walk to don their required PPE. Showing the Lead for this raw pack line my findings I requested the Raw Production Supervisor and QA to be called to the area. The QA Tech was shown the insanitary condition. QA was notifying Maintenance when I left the area to notify a member of the Raw Production Management of my findings. Assistant Plant Manager (b)(6) was seen in the Raw production hallway and informed of the insanitary condition observed at the Maple pack line and notified a NR would be issued.No product or product contact surfaces were affected by the dripping liquid. This NR is being issued for the establishments failure to meet 9 CFR 416.2(b)(2) which states: Walls, floors, and ceilings within establishments must be built

								of durable materials impervious to moisture and be cleaned and sanitized as necessary to prevent adulteration of production or the creation of insanitary conditions.
M19575+ P19575	Boar's Head Provisions Co., Inc.	43C88393- 2414-4613- BEB7- ACCF2488C5C7	EOL1513053725N-1	25-May-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0624 hours regulatory control was taken by applying U.S. Reject tag # B30 126981 to the plastic interlocking production belt used on Packaging Line 2 while performing a PHIS Pre-operational SSOP inspection in the RTE production area. I, CSI (b)(6) observed multiple tiny black specs covering approximately 60% of the product contact surface of this production belt. The black specs appear to be residue from the previous days production of possibly Maple Turkey, a product heavily coated in sticky dark syrup. The insanitary condition was shown to the Sanitation Supervisor, who stated the Sanitation Associates were informed not to bleach this type of production belt because the bleach caused the plastic to deteriorate causing it to become brittle and break. The belt was removed from the production floor and remained on USDA Hold until which time the insanitary condition could be evaluated and discussed with QA Management. At approximately 0714 hours QA Management and I re-evaluated the insanitary condition and I was informed the belt would be bleached and sanitary conditions restored. The belt was released to production when sanitary conditions were restored.
M19575+ P19575	Boar's Head Provisions Co., Inc.	3388E1F3- 9A59-4E8E- AF0E- 9E3CC0186D82	EOL2511063825N-1	25-Jun-21	01D01	SPS Verification	416.2(d)	At approximately 1040 hrs. I, CSI (b)(6) observed what appeared to be beads of condensation on over-head white pipes in the passageway near Browner 3, while performing a PHIS Operational SSOP Review and Observation. This passageway is a high traffic area for RTE Production Associates and trees of fully cooked exposed product being moved from the EQs to the Packaging Lines or from Browning Units to an EQ for a chill down. Upon closer inspection I observed beads of condensation on over-head pipes leading from the third Air Unit (nearest the exit end of Browner 3) to the second Air Unit (located just off center of the Browner 3 area). I also observed the bottom of the third Air Unit was heavily beaded with what appeared to be condensation and moist developing on the ceiling around the Air Unit. There was a thick fog observed

								<p>forming around the third Air Unit and drifting across the room. The doors to EQ 1 and 2 were open and a fog was developing and drifting into the Browner 3 area from the EQ 2 doorway. RTE Production Supervisor (b)(6) was shown the insanitary condition developing and was asked to call Refrigeration and RTE QA. Ms. (b)(6) had the EQ doors closed and a floor Associate start mopping the over-head pipes and Air Unit. With the EQ doors closed the fog began to dissipate and that was when I observed what appeared to be foaming bubbles drifting in the air from the third Air Unit. QA Manager (b)(6) RTE Department Manager (b)(6) and a Refrigeration Associate was shown the condensation and foaming bubbles in the air and informed at that time a NR would be issued for failure to prevent or control the developing condensation. At the time of my observation Brown 3 was running product (Chipotle), Ms. (b)(6) stopped production and had the product covered to prevent the product from being contaminated and all Associate leave the area. I did not observe condensation dip on any exposed product. The QA and Department Managers were left to verify sanitary conditions were re-stored.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	50D57417- 7E54-4114- BDD5- 7E25FA9F8FD6	EOL4206061926N-1	26-Jun-21	01C01	Operational SSOP Record Review	416.16(a)	<p>This Non-compliance is being issued for the Establishments failure to comply with 9 CFR 416.16(a). While reviewing the Ready To Eat (RTE) SSOP records dated June 25, 2021 I observed Form#1002 the SSOP Corrective Action Report attached to the RTE SSOP forms failed to include the documentation of the corrective action or preventive measures taken for the condensation insanitary condition that occurred June 25, 2021 in the Browner 3 area at approximately 1040 hours for which NR EOL2511063825N/1 was issued. The SSOP records were signed and dated and reviewed by a member of Management. 9 CFR 416.16(a) states in part; Each official establishment shall maintain daily records sufficient to document the implementation and monitoring of the Sanitation SOPs and any corrective actions taken.</p>
M19575+ P19575	Boar's Head	FCA0C873- D152-4972-	EOL2206070516N-1	16-Jul-21	01B02	Pre-Op SSOP	416.13(a)	<p>At approximately 0541 hours regulatory control was taken by applying U.S. Reject tag #B30 126980 to Browner #1 in the RTE Production area when while performing a PHIS scheduled Pre-</p>

	Provisions Co., Inc.	9422-B148E7541325				Review and Observation		<p>operational SSOP inspection I, CSI (b)(6) observed what appeared to be particles of dried product from the previous days production on the interior of the oven. The particles were brownish in color in numbers to numerous to count along an area on the interior larger than a 12X12 square. Particles were observed on the side and bottom of the oven. The Third Shift Sanitation Supervisor was shown the insanitary condition and informed a NR would be issued. Sanitation Associates were instructed to re-clean and sanitize the area. Approximately 15 minutes later sanitary condition were verified, and the Browning area was released. A review of the Establishments product contact surface pre-operational inspection records shows a documentation for debris from previous days production observed on the bottom conveyor and Browner 1 oven hood. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states all</p> <p>(b)(4)</p> <p>During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	0AF5E3DA-5DF0-42EB-AE53-5F3B2AF125E5	EOL0707070628N-1	28-Jul-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0528 hrs. regulatory control was taken by applying U.S. Reject tag #B30126980 to Browner 1 in the RTE production area, when I, CSI (b)(6) observed an accumulation of approximately of dark brown liquid in the bottom of this browning oven during my Pre-operational SSOP inspection. Upon further inspection I observed the brown liquid had accumulated at the entrance of the oven and the metal conveyor that transports the product through the oven, a product contact surface was laying in the accumulation of brown liquid. The Sanitation Supervisor was shown the insanitary condition and informed a NR would be issued. Sanitation was asked where the brown liquid could be coming from? As this area of the oven was inspected, I observed brown liquid dripping from the smokestack located directly above the accumulation of liquid. The Supervisor instructed an Associate to re-clean the area, but the brown liquid continued</p>

							<p>to drip. Maintenance was called to the area and ask how to stop the dripping and contamination of the product contact surface. Maintenance stated the smokestack will dry quickly when the oven is heated up and the updraft of hot air begins. Approximately 0651 hrs. Browner 1 was re-inspected sanitary conditions had been restored and the browner was released to production at this time. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	22DB5817- CEA0-416E- AF4C- 389F12E447E6	EQL1106082417N-1	17-Aug-21	01B02	Pre-Op SSOP Review and Observation	<p>416.13(a)</p> <p>At approximately 0520 hours regulatory control was taken at Browner 2 when while performing a scheduled PHIS Pre-operational SSOP inspection I, CSI (b)(6) observed what appeared to be spice and possibly specks of meat from the previous days production in the belly and up the side of the oven. A residue build-up was observed on the underside of a lip on the side of the oven. As the insanitary conditions were shown to the Sanitation Supervisor, she was informed a NR would be issued. A Sanitation Associate was instructed to re-clean and sanitize the insanitary equipment. A re-inspection of the area verified sanitary conditions were re-stored. Areas of the floor in Packaging, Browning and Browner 3 required re-rinsing and sanitizing as what appeared to be spice and possible meat were observed and pointed out to Management. The RTE area was released at approximately 0538 hours. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states all</p> <p>(b)(4)</p> <p>During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms.</p>

M19575+ P19575	Boar's Head Provisions Co., Inc.	D1E5DC2E- 4923-4152- 8B0C- E2B56BEFBA16	EOL3011082126N-1	26-Aug-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0617 hours regulatory control was taken at RTE Packaging Line 2 by applying U.S. Reject tag #B30128033 when while performing a scheduled Pre-operational SSOP observation and review inspection I, CSI (b)(6) observed what appeared to be a thick pasty residue from the previous days production on multiple areas of the Auto Bagger and pairs (a product contact area) on a rack beside the line. The residue was reddish in color with a pasty texture. The Sanitation Supervisor was shown the insanitary condition and inform a NR would be issued. Sanitation Associates were instructed to re-clean and sanitize the packaging line and parts. Sanitary conditions were verified, and the area was released at approximately 0630 hours. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The establishment QA did perform a pre-operational inspection of the packaging production area, but the records were not available for review at the time this NR was written.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	0FA81A11- 444A-4959- BEAA- CB9D019FC58B	EOL0606093230N-1	30-Sep-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0545 hours regulatory control was taken at RTE Packaging Line 3 by applying U.S. Reject tag # B30128020 when while performing a scheduled PHIS Pre-operational Inspection I, CSI (b)(6) observed what appeared to be a thick buildup of spice from the previous days production. The spice was thick and reddish in color and observed in multiple areas of the auto bagger, a product contact area. The insanitary areas were shown to the Sanitation Lead at which time Management was verbally informed a NR would be issued. The Lead instructed the Sanitation Associate assigned to Packaging Line 3 to re-clean the equipment. At approximately 0600 hrs. sanitary conditions were verified, the line was sanitized and released to Production. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p>

								will be cleaned during the Establishments cleaning cycle and that a QA Pre-Operational inspection will be performed each day before production. During the QA daily Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. The establishment QA did perform a pre-operational inspection of the packaging production area, but the records were not available for review at the time this NR was written.
M19575+ P19575	Boar's Head Provisions Co., Inc.	38AB6E3E- A7A2-44CF- 8B94- E72FBB4A7A5F	EOL3708102819N-1	19-Oct-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0515 hours regulatory control was taken in Oil Browning at the Continuous feed filter by applying U.S. Reject tag # B30 126983 when while performing a scheduled PHIS Pre-operational Inspection I, CSI (b)(4) observed a thick buildup of what appeared to be cold cooking oil and spice from the previous days production across the bottom of the equipment as well as a buildup of what appeared to be chard cooking oil and spices on the sides. Finding a Chard residue on this equipment has been pointed out to the Lead and Sanitation Supervisor on more than one occasion. A slick residue was also observed on the supports of the exit conveyor to the Oil Browner oven. Department Manager (b)(6) was shown the insanitary condition and informed a NR would be issued. Sanitation Associates were instructed to reclean all insanitary equipment in the Oil Browning room. At approximately 0520 hours I observed what appeared to be a red air hose laying in the bottom of the stainless-steel syrup reservoir used on Browner 1 that stores the thick dark brown syrup (browning agent) during the production of EverRoast. The hose was removed leaving debris from the hose and what appeared to be spice was observed in the bottom and along the sides. Inside the belly of Browner 1 I observed what appeared to be bits of meat product and spice from the previous days production. Approximately 0647 hours all insanitary equipment was re-cleaned and sanitary conditions re-stored. This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily</p>

								Pre-Operational inspection both product contact and product non-contact surfaces are inspected and documented on separate forms. Today's QA Pre-operational records were not available for review at the time this NR was written.
M19575+ P19575	Boar's Head Provisions Co., Inc.	7842F200- 09E9-48AA- 80EA- D656ED9130EA	EOL1112101622N-1	22-Oct-21	01D01	SPS Verification	416.2(b)(2)	<p>At approximately 0833 hours I, CSI (b)(6) observed a pale-yellow unknown substance painted on the white south wall adjacent to the Oil Browning entry in the RTE Browning area while performing a scheduled PHIS Operational SSOP Review and Observation. I observed a pale-yellow substance that had been painted over approximately of the lower section of the wall. This section of wall is approximately a 20X15 section that is part of a wall that separates Browning and Oil Browning. Upon further inspection of the painted section I observed the substance was tacky when I felt a resistance as I was pulling my gloved hand away and observed the sheen of a residue when I looked at my gloves left from the tacky residue. Mr. (b)(6) a Manager in training was shown the insanitary condition and felt the tacky surface of the wall, Mr. (b)(6) stated he didnt know why the area was sticky nor did he know what the substance was that had been painted on that section of the wall. I informed Mr. (b)(6) I would have QA called to the area. Production Supervisors (b)(6) and (b)(6) came to the area and felt the tacky surface also. As I waited for QA, I used red tape marking off an area approximately 2.5 to secure no exposed product or carts of spice were parked along this section of the wall as is common practice when the area gets congested with product that has been browned or oil browned or is being taken to be oil browned. QA arrived and after inspecting area stated she could feel a tackiness to the painted surface. Three other smaller areas around the Browning room were found to have this same pale-yellow substance painted on them and were also found to have a tacky feeling surface. Those areas were also secured to prevent contamination of whomever or whatever encountered the tacky surface. Management was informed a NR would be issued for the insanitary condition of the wall. 416.2(b)(2) states; Walls, floors, and ceilings within establishments must be built of durable materials impervious</p>

								to moisture and be cleaned and sanitized as necessary to prevent adulteration of product or the creation of insanitary conditions.
M19575+ P19575	Boar's Head Provisions Co., Inc.	6D97EAC5- 85D5-4B22- 8098- B86BB7516F78	EOL1109105430N-1	30-Oct-21	01C02	Operational SSOP Review and Observation	416.13(c)	Regulatory control was taken at approximately 0739 hours by applying U.S. Reject tag # B30126474 when while performing a scheduled PHIS Operational SSOP Review and Observation I, CSI (b)(6) observed an insanitary condition on a stainless-steel table of what appeared to be a variety of spare parts, some product contact some not, used on the RTE packaging lines auto baggers and conveyor belts. I observed what appeared to be soiled wadded up paper and tape (tape in two different locations on the table) from what could have been (b)(6) bags (this was not confirmed), used to bag finished product for shipping, laying on the table and some of the extra parts. The paper I observed on the table did not really look like bagging material wrapping, it was opaque in color and resembled wet wax-paper or parchment paper. As I was evaluating what I was observing on the table of multiple spare parts the Lead from Packaging Line 1 approached and asked if there was an issue. I pointed out the soiled paper and white tape wadded up on the table and a couple of conveyor support pieces that appeared to have some sort of debris on them and asked if they had used anything off this table; his response was no. Approximately 15 away I observed RTE Associates hand cutting and bagging Maple Turkey babies. I also observed Maple Turkey bags on the corner of the table near the wadded up soiled paper and tape. Packaging Line 1 was running All-Natural Turkey at the time of my observation. Mr.(b)(6) Manager Trainee was shown the insanitary condition and asked to call QA to the area. RTE Production Supervisor (b)(6) was also shown the insanitary condition and she and Mr.(b)(6) agreed there had been an insanitary condition created when the soiled paper and tape had been placed on the table instead of being placed in the trash. No one could explain the residue observed on other parts. Management was verbally informed a NR would be issued. Even though the table and parts were tagged with a USDA tag, Packaging Associates were still coming to the table

								to remove the Maple Turkey bags and I explained to Management that was my concern Associates would take extra parts or bags from the insanitary table and cross contaminate product. QA (b)(6) was shown the insanitary condition and agreed with my findings. QA over-saw the corrective action Management implemented and that sanitary conditions were restored. Due to the table having a broken wheel, it was removed from the production floor.
M19575+ P19575	Boar's Head Provisions Co., Inc.	788DFCF1- 1A37-4DF6- A898- 7C5C2D513A1F	EOL0003113622N-1	21-Nov-21	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0244 hours, on November 21, 2021 while performing a PHIS Pre-Operational Review task, I CSI (b)(6) observed the following non-compliance: the filter for the saddle tank on con cured injection had numerous (tnct) small slithers of meat scraps embedded in the inside of the drum. There was a larger piece of meat 1/8 inch in diameter on the outside of the drum. Supervisor (b)(6) and Lead (b)(6) observed the noncompliance and it was corrected in my presence.
M19575+ P19575	Boar's Head Provisions Co., Inc.	2A5ACB62- 8D68-40C3- 95F3- C153BBD5A4AD	EOL3208114922N-1	22-Nov-21	03G02	Fully Cooked- Not Shelf Stable HACCP	417.5(b)	At approximately 0840 hours I, CSI (b)(6) observed a discrepancy with the date documented on the Record Review performed on the Cook Log I was reviewing dated 11/19/21 Batch 124 product EverRoast chicken. I observed the Record Review for CCP1 (lethality temperatures) was signed and dated by a member of Management as being performed 11/20/2021 at 0412 but observed the Record Review for CCP2 (Stabilization) was documented as being performed 11/21/21 at 0412 hrs. Reviewing the comment section on the back of this page I did see and had observed the member of Management performing the Record Review had marked out the 20 in the year on CCP1 and documented their correction. But there was not correction for the incorrect date documented on CCP2. November 20, 2021 is the actual date the Record Review was performed. The HACCP Pre-shipment Review was signed and dated as have being performed at 2114 hrs. on November 20, 2021 by a member of the QA (Quality Assurance) staff. QA Management was shown the non-compliance and informed a HACCP recordkeeping NR would be issued. The HACCP regulation 417.5(b) is being cited for the incorrect date documented on a HACCP record.

M19575+ P19575	Boar's Head Provisions Co., Inc.	5A24A070- B675-45A0- A4C3- CF1EF523A906	EOL5711121723N-1	23-Dec-21	01C02	Operational SSOP Review and Observation	416.13(c)	At approximately 1036 hours I, CSI (b)(6) observed several pounds of raw chicken product in the floor at the dumper of the Chipotle Chicken Raw Pack Line, as I entered the Raw Production area to perform a scheduled PHIS Operational SSOP Review and Observation. When the Lead was asked about a Sanitation floor Associate for the Chipotle Line, I was informed no Sanitation floor Associate had been assigned to the area. A QA Tech and Raw Production Supervisor was requested. Upon being shown the insanitary condition the QA Tech implemented corrective action by retrieving a Sanitation Floor Associate from another raw pack line to clean the floor around dumper area of all the raw product that had spilled from the dumper and accumulated on the floor. I observed the Associate weight the condemn barrel of raw product, the total weight was 175 lbs. with approximately 170 lbs. of that being raw product. Management was informed a NR would be issued for the failure to clean and sanitized as necessary to prevent adulteration of product or the creation of insanitary condition.
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Noncompliance Report , Establishment Number(s): M19575+P19575 (Forrest City, AR)

Inspection Record Date Range: 01/01/2022 – 12/31/2022

Est Nbr	Est Name	Non Comp ID	NR Nbr	Date	Task	Task Name	Regs	Description
M19575 +P19575	Boar's Head Provisions Co., Inc.	0006161B- 9C26-4D74- B245- 540C63671C 71	EOL3607010413N-1	13-Jan-22	01C02	Operational SSOP Review and Observation	416.13(c)	At approximately 0524 hours I, CSI (b)(6) stepped into Dry Goods to speak to Ms. (b)(6) when I observed gray two utility carts in the dry storage area labeled Log Line. Upon inspecting the carts closely I observed PPE hanging out of multiple blue tubs on the bottom shelf of the first cart and on the top of the cart a couple of toolboxes, dirty cleaver cutters, a ten-pound weight, used to calibrate a set of table scales and multiple more items. It was obvious the carts had been stored in Dry Goods overnight and had not been cleaned by Sanitation during the overnight cleaning cycle and offered for pre-operational inspection to QA. The second cart had three rolls of casing material, thats used in the production of the log product, a dirty cleaver cutter and other miscellaneous items, this cart to had not been cleaned and offered for QA inspection. As I stepped out of Dry Goods to get QA and a member of Management, I observed another gray utility cart to my right labeled Teriyaki pack line with several large bags of stretched netting on the top shelf and blue tubs on the bottom shelf. Looking along the wall in this hallway I observed the raw pack lines had stored their line supplies on gray utility carts and pallets along the wall and had not covered anything with sheets of plastic to protect anything from the insanitary elements it was being stored in. I observed the Maple Turkey supply pallet had PPE being stored in blue and red tubs lined with plastic that was starting to shred and had what appeared to be maple residue from the previous days production on the plastic and lids to the tubs. This non-compliance involves multiple raw pack line supplies being stored in an insanitary manner and gray utility carts not being properly cleaned and offered for pre-operational inspection. I observed an EverRoast supply pallet that had three rolls of film that werent covered, open boxes of gloves and other PPE, a white plastic scoop, blue and red tubs with what appeared to be residue previous days production and a pair of scissors stored in an insanitary manner. There were five gray utility carts involved these carts have multiple uses, they are used to transport product, lines supplies, used as work surfaces and to transport parts. Also observed stored on these carts and pallets were several toolboxes with what appeared to be raw dried product from previous days production. These toolboxes are used

								by line leads and raw pack line records to hold their supplies. A QA tech and Raw Production Supervisor (b)(6) was shown the insanitary condition and agreed with my findings. Raw Production Supervisor (b)(6) was also asked to help implement the corrective action. QA tagged the area and verified all sanitary conditions were restored.
M19575 +P19575	Boar's Head Provisions Co., Inc.	8496611B- DA6C-47F6- 97B2- 5C2C940772 B5	EOL5000020516N-1	15-Feb-22	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At 02:58 hours on February 15, 2022, while performing a PHIS Preoperational observation and review task, I observed the following noncompliances: Rolling Rack (tree) #337 a rack for logs, had a residue of the melted cooking bag on at least three of the slots. At Injection Line #1, I observed on the bottom side of the product contact side of the belt on the section divider a chunk of leftover meat. In Honey Maple turkey on a parts cart, I observed a pipe with numerous meat particles and residue inside. All noncompliances were observed by Sanitation Supervisor (b)(6) and corrected in my presence.
M19575 +P19575	Boar's Head Provisions Co., Inc.	437E1CEF- C7A0-4DB5- 9290- 1D19F0EBAE 4B	EOL3205034124N-1	24-Mar-22	01B02	Pre-Op SSOP Review and Observation	416.13(a)	While Performing a PHIS Pre-Operational Review and observation task on March 24th 2022, at approximately 04:37 hours, and after QA had completed their inspection, I observed the following noncompliance; In the oil browning department on the underneath of the entry belt was a left over residue of chicken about one and half inches long wrapped around one of the wheels, I ran my finger alongside of the wheel and observed the residue on my finger. Supervisor (b)(6) was notified and observed the noncompliance. The belt was cleaned in my presence and I re-inspected and observed the residue had been sprayed onto the underneath section of the belt. The belt was recleaned in my presence and I released it at approximately 04:47 hours.
M19575 +P19575	Boar's Head Provisions Co., Inc.	CD3A9CA2- 4869-42A2- A9A5- 0880266ED2 79	EOL3605053211N-1	11-May-22	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On May 11, 2022, at approximately 0445, while performing a Pre-Operational Review and Observation task in the Packaging area on line 3 I, CSI (b)(6) observed a black/brown colored, sticky smeared substance on the grey Fill and Feed belt in between several links in the line. Upon further observation I also noticed the same sticky substance on the white Fill and Feed belt. I continued my inspection to the (b)(4) Chambers and observed on the inside of several chambers there was the same brown sticky substance underneath them, where the product is vacuum sealed. My inspection continued to the metal detector belt where I found plastic packaging in the wheels of this belt and in the wheels of the Packaging area Exit Window belt. The shrink tunnel curtains were

								observed with an abundance of a black/brown sticky, smearable substance as well as tan/yellow-colored hard specks of product. The shrink tunnel also had the same substances inside of it in the creases of the machine. Supervisor (b)(6) led me through this inspection. She was informed of my findings and the resulting noncompliance record. Corrective actions were taken immediately, and sanitary conditions were restored. This establishment is noncompliant with 9 CFR 416.13 (a), and failed to conduct pre-operational procedures in the Sanitation SOP's before the start of operations.
M19575 +P19575	Boar's Head Provisions Co., Inc.	791DE98D- D051-4BB3- B0C8- BF486B004E3 8	EOL5401053617N-1	16-May-22	01C02	Operational SSOP Review and Observation	416.13(c)	On May 16, 2022 at approximately 21:35 hours while Performing a PHIS SSOP Operational Review and Observation task, I noticed the following non-compliance. There were three gray carts lined against the wall, in the hallway where dayshift stores their supplies, outside of dry goods. One was empty but had an instruction guide on the bottom shelf. The other two had supplies for the next day on the top shelf. One cart had a used fabric glove turned inside out on the bottom shelf and a white O ring about 5 inches in diameter. These carts are supposed to be presented for pre-op inspection, as previously discussed in the Weekly Establishment meeting dated May 5, 2022. There was also a pallet of supplies that had two large bags of netting stored on it, uncovered. One of the bags had a hole and the netting was protruding out of it. I summoned Sanitation Manger (b)(6) and showed him the noncompliance. He had the carts removed so they could be cleaned during sanitation on the Raw side.
M19575 +P19575	Boar's Head Provisions Co., Inc.	86C9C8D8- 5C33-442A- 9C05- 51ECB5906E9 C	EOL3222061507N-1	7-Jun-22	01C02	Operational SSOP Review and Observation	416.13(c)	On Tuesday June 7 at approximately 21:10 hours, I observed the following noncompliance and notified QA (b)(6). In the hallway outside of dry goods where Day shift stores their supplies, I observed a pallet of supplies for the classic line that was uncovered. It had uncovered loose netting and open boxes of gloves exposed to the environment of the hallway. QA (b)(6) applied red QA tape across the pallet. As I looked through the window of the dry goods storage room, where pallets and supplies are also stored, I observed a pallet for the Log Line uncovered with a thermometer on top of the pallet. QA (b)(6) called for a Manager to unlock the door and Manager (b)(6) unlocked the door and thermometer #RA 57 was retrieved and was taken to the parts washroom where the thermometers are cleaned, sanitized and

							inspected each morning. MS (b)(6) also applied red QA tape across the whole pallet.
M19575 +P19575	Boar's Head Provisions Co., Inc.	DF040759- 2544-42C6- A1F8- A646A964C9 1B	EOL1515075527N-1	26-Jul-22	01C01	Operational SSOP Record Review	416.13(c) On 07/26/2022 at 1200 hours, while performing a routine Sanitation Standard Operations Procedure task. In the Raw Receiving area, I observed several racks of poultry product wrapped inside blue plastic. The product was inside a reefer trailer to allow the product to thaw. I observed some of the product had become partially unwrapped leaving product exposed on various spots throughout the racks. I watched while the employee pulled the product out of the reefer, while doing so there was a low point on the tarp overhead. I then observed the racks of products being pulled underneath the tarp by the employee. I saw a portion of the tarp come in contact with the product on the top rack. I observed on two separate occasions there was exposed product on the top rack that came into direct contact with the overhead tarp. I then started looking more closely at the tarp. I observed there were several areas of discoloration on the tarp. I asked the lead who was at the Raw Receiving area about the tarp, she informed me that it is there to help circulate cooling. She also informed me that the reefers are inspected daily and singed off on by Quality Assurance. I then proceeded into the reefer. I observed a fly on the tarp and I also noticed a strip of tape attached to the tarp that had black residue around it. I left the reefer and informed the lead of my findings, I requested a manger. (b)(6) (Department Manger) and (b)(6) (Production Supervisor) came to the area. I informed them of my observations. Mr. (b)(6) and Mr. (b)(6) took immediate corrective actions by lifting the tarp up while the last 2 racks of product were removed from the reefer. They had the exposed product on the top of the other racks moved to inedible and requested refrigeration to come look at the tarp and said they would place plastic cover over any product in the reefer until it was fixed. I then proceeded to the Quality Assurance office I talked to (b)(6) (SQF) and explained what happened. I asked about the reefer being cleaned daily. Ms. (b)(6) informed me that they only clean it when there isnt product inside. Ms. (b)(6) showed me where the records are kept over the cleaning of the reefer. Ms. (b)(6) showed me the last time the reefer was cleaned (07/22/2022) and showed me that the thaw unit areas are considered non-food contact surfaces. The reefer is considered the thaw unit area. (b)(6) (QA manger) was notified of the impending Non-Compliance

								Record. The Establishment is receiving this Non-compliance record for failing to meet the requirements of 9 CFR 416.13(c) the Establishments failed to implement procedures to prevent direct product contamination. As stated in the Establishments SSOP book Non-Food contact surfaces are surfaces that does not come into direct contact with product also under Est. Monitoring plant management or a trained designated employee will monitor for general conditions that could lead to insanitary conditions or product adulteration
M19575 +P19575	Boar's Head Provisions Co., Inc.	4BB03962- 1FA2-4AEC- 9FDD- CC0D25FAFD BB	EOL4104085516N-1	15-Aug-22	01C02	Operational SSOP Review and Observation	416.4(d)	<p>On 08/15/2022 at 1110 hours, while performing a routine Sanitation Standard Operations Procedure task in the Raw Department, I observed a combo of chicken breast that had a red/pink liquid on the protective cover. This liquid had formed a puddle and covered a portion of the combo top. Upon closer inspection I noticed that the top protective cover was untucked and partially submerged in the liquid. I then observed a second protective cover that was also untucked and partially submerged in the liquid. An employee who was working in the area walked up to me and informed me he could get the liquid off the combo. I asked the employee how the liquid got onto the combo, the employee said it was from a combo sitting above it leaking. The employee retrieved a plastic scoop and began scooping the liquid off the top of the combo. I asked the employee if he could pull up on the plastic protective covers so I could verify if there was anything preventing the liquid from coming into contact with the product. The employee proceeded to lift the protective covers and I verified the exposed product underneath. I then took a regulatory control action and placed U.S Retain tag on the combo of product and requested the employee stop scooping out the liquid until I could speak with supervisor or manger. (b)(6)</p> <p>(b)(6) (Production Supervisor) came to my location and I informed Mr. (b)(6) of my observations and the impending Non-Compliance record. Mr. (b)(6) radioed for (b)(6) (Quality Assurance Manager). When Ms. (b)(6) came to the floor I informed her of my observations. Management provided me verbal corrective actions that they would condemn the combo. I removed my U.S retain tag and relinquished control of the combo back to the Establishment. The Establishment is receiving this Non-Compliance record for failing to protect product, as required under 9CFR 416.4(d).</p>

M19575 +P19575	Boar's Head Provisions Co., Inc.	A46C7A2F- A55C-4BAF- 8880- DB6FAED501 CC	EOL3905080519N-1	18-Aug-22	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On 08/18/2022 at 0515 hours, while performing a routine pre-operational sanitation task in the Ready to Eat Departments Browning room, the department had been released for USDA inspection, while inspecting the Brander Machine on line 1, I observed the blue belt inside the machine had orange discoloration and small pieces of foreign material, that was a dark orange in color, on the belt. I observed that the meat brander and components connected to it had the same dark orange discoloration. I wiped my hand on the brander and observed the orange discoloration and dark orange foreign material come off on my glove. I immediately informed (b)(6) (Sanitation Supervisor) of my observations and took a regulatory control action by placing a U.S Reject tag onto the equipment. Also, while inspecting the browning room, there were several pipes for the browning machine presented for pre-operation inspection, 1 of the pipes I inspected had orange discoloration on the inside, I used my finger to wipe the inside of the pipe and the orange discoloration wiped off onto my glove. At 0550 hours I reinspected the Brander Machine, I found the machine compliant and removed my U.S Reject tag. (b)(6) (Quality Assurance Technician) was informed of the impending Non-Compliance Record. The Establishment is receiving this Non-Compliance Record for failing to meet the requirements of 9 CFR 416.13(a).
M19575 +P19575	Boar's Head Provisions Co., Inc.	ED9EE087- 31DD-4375- 9FD9- FD03DC4FEA A5	EOL5304091114N-1	13-Sep-22	01C01	Operational SSOP Record Review	416.13(c), 416.2(d)	On 09/13/2022 at 1330 hours, while performing a routine Sanitation Standard Operations Procedure task in the Ready to Eat Departments cooler EQ3, I observed dripping condensation coming from different area on an overhead cooling unit. I observed the condensation was consistently dripping and 4 racks of product was sitting under the dripping condensation. The products all had a plastic protective cover sitting over the top of the racks of product, but the corner of one rack was not completely protecting the product. I observed the condensation dripping onto the corner of the rack and splattering onto the exposed piece of product underneath. I immediately placed a U.S. Retain tag onto the rack of product, I informed (b)(6) (SSOP Recorder) of my observations. Ms. (b)(6) called Quality Assurance to the floor. I was provided verbal corrective actions that the top two rows of product would be condemned. Quality Assurance placed tape around the rack of product and tagged off the area. I then removed my U.S Retain Tag and relinquished control back to the Establishment.

								(b)(6) (Quality Assurance Manager) was informed of the impending Non-compliance record. The Establishment is receiving this Non-compliance record for failing to meet the requirements of 9 CFR 416.2(d) the Establishments ventilation failed to adequately control the condensation, to prevent the adulteration of product. Also, under 9 CFR 416.13(c) the Establishments SSOP plan failed implement procedures to prevent direct product adulteration.
M19575 +P19575	Boar's Head Provisions Co., Inc.	3C77EB99- C82A-4677- 8BC6- 110586422E6 1	EOL1313124614N-1	14-Dec-22	01D01	SPS Verification	416.2(d), 416.4(d)	On 12/14/2022 at 1135 hours, while performing a Sanitation Performance Standard task in the Raw Departments staging cooler, near the Maple Turkey pack line, I observed beaded condensation on the metal beam against the wall above a rack of exposed product. The beaded condensation was located on the higher and lower portion of the metal beam. I immediately informed (b)(6) (b)(6) (Production Lead) of my observations. Ms. (b)(6) took immediate corrective actions to have the product moved and the condensation wiped. Ms. (b)(6) was notified of the impending Noncompliance Record. The Establishment is receiving this Noncompliance Record for failing to meet the regulatory requirements of 9CFR 416.2(d) the Establishments ventilation failed to prevent the creation of insanitary conditions. Also, under 9CFR 416.4(d), the rack of product was observed under beaded condensation unprotected, this left the product susceptible to adulteration.
M19575 +P19575	Boar's Head Provisions Co., Inc.	737D294B- 07A1-49E8- 9878- DF9EB09588 9C	EOL4410123515N-1	15-Dec-22	01C02	Operational SSOP Review and Observation	416.2(d), 416.4(d)	On 12/15/2022 at 1010 hours, while performing a Standard Sanitation Operation Procedures task in the Raw Departments staging cooler, near the Maple Turkey pack line, I observed beaded condensation on the metal beam against the wall above a rack of exposed product. The beaded condensation was located on the higher and lower portion of the metal beam. I immediately informed (b)(6) (Production Supervisor) of my observations. Ms. (b)(6) took immediate corrective actions to have the product moved and the condensation wiped. Ms. (b)(6) was informed of the impending Noncompliance Record. The Establishment is receiving this Noncompliance Record for failing to meet the regulatory requirements of 9CFR 416.2(d) the Establishments ventilation failed to prevent the creation of insanitary conditions. Also, under 9CFR 416.4(d), the rack of product was observed under beaded condensation unprotected, this left the product susceptible to adulteration. A similar Noncompliance Record #EOL131312461N was written on 12/14/2022.

Noncompliance Report , Establishment Number(s): M19575+P19575 (Forrest City, AR)**Inspection Report Date Range : 01/01/2023 - 12/31/2023**

Est Nbr	Est Name	Non Comp ID	NR Nbr	Non Comp Date	Task	Task Name	Regs	Description
M19575+ P19575	Boar's Head Provisions Co., Inc.	6D076CC8-4B74-4803-A7DB-404EAC3AAB5C	EOL2912012205N-1	5-Jan-23	01C01	Operational SSOP Record Review	416.16(a)	On 01/05/2023 at 0530 hours, while performing a Standard Sanitation Operation Procedure task in the Quality Assurance office, I was reviewing records over corrective actions. I observed a record dated 12/15/2022, the record documented that on Maple Turkey line #3 there were two incidents of the metal detector triggering the line to stop. The first incident was at 0750 hours when there was foreign material found inside the product. The second incident was at 1054 hours when silver clip was found in product. The record did not have a documented preventive measure, the record stated that it would be sent to maple pack supervisor for preventive measures and root cause. I followed up with (b)(6) (Quality Assurance Manager) about the record. Ms. (b)(6) informed me that the Foreign Object was an air valve, the Supervisor did not complete the corrective actions, and the record would be completed today. I informed Ms. (b)(6) of the impending Non-compliance Record. The Establishment failed to meet the requirements of 9CFR 416.16(a). The Establishment failed to maintain daily records documenting all corrective actions taken, specifically the requirement to prevent the recurrence of direct contamination of product(s).
M19575+ P19575	Boar's Head Provisions Co., Inc.	8911E7A2-029A-427B-8ED3-BFC7B29D2055	EOL5813014919N-1	19-Jan-23	01C01	Operational SSOP Record Review	416.2(d), 416.4(d)	On 01/19/2023, 1100 hours while in the Raw Department, performing a Sanitation Standard Operational Procedure task, while directly in front of the tumblers. I observed two vats of product that did not have a protective covering over the top of them, I noticed they were directly under a cooling unit that is attached to the ceiling. I noticed what appeared to be condensation on the cooling unit. I pulled out my flashlight and observed beaded condensation all along the base of the unit. I could not locate any leads or management at the time so I requested an employee remove the vats of product from under the cooling unit

							<p>until the condensation could be wiped, I then located the employee who I have observed wiping condensation previously. I asked her to wipe down the condensation on the unit. While she was wiping the unit down, I observed there was beaded condensation down the white pipe connected to the unit, there were several vats of product sitting under this pipe all the products had protective covers on them. I then located an area lead, I requested he have someone move the vats of product so the employee could wipe the rest of the condensation. While they were working on that I continued looking around the area for condensation. While at the turkey pump and tumble line, I observed beaded condensation on the cooling unit located directly above the line that was operating and on the white pipe connected to the cooling unit. I informed the area lead of my observation. He took immediate corrective actions by having the line stopped, he had a portion of the line removed and covered the other portion of the line with a blue plastic. He then instructed the employee to wipe the condensation. I verified all areas that had condensation was back in compliance. I informed (b)(6) (Department Manger) of my observations and of the impending noncompliance record. The Establishment is receiving this noncompliance record for failing to meet the regulatory requirements of 9CFR 416.2(d) the Establishments ventilation failed to prevent the creation of insanitary conditions. Also, 9CFR 416.4(d) the product was left exposed under beaded condensation, this is a failure to protect product during processing.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	3CD8FD55- 375E-4A1A- 8DB5- 73F8276C2845	EOL0610021314N-1	14-Feb-23	01D01	SPS Verification	<p>416.2(b)(3)</p> <p>On 02/14/2023 at 0922 hours while performing a routine Sanitation Performance Standard task, in the Raw Department, I was in Corridor 005. I observed a 1 and inch gap at the bottom of the overhead door, this door leads directly to the outside. I informed the production supervisors of the issue, they closed the door and radioed for (b)(6) (Sanitation Manager) to come</p>

							to the floor. When Ms. (b)(6) arrived on the floor I informed her of my observations and the impending Noncompliance Record. The Establishment is receiving this Noncompliance Record for failing to maintain doors to prevent the entrance of vermin as required under 9CFR 416.2(b)(3).
M19575+ P19575	Boar's Head Provisions Co., Inc.	E497A113- 41DE-4CCA- 86E0- 14BD52C5317E	EOL5011024217N-1	15-Feb-23	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(a)(1) <p>On 02/17/2023 at 0820 hours, while in the Ready to Eat department, performing a routine Hazard Analysis Verification task. (b)(6) (Department Manger) was showing me how they perform the Metal Detection check on line #3, I observed the employee run the three different size wands (b)(4) (b)(4) through the metal detector. The metal detector has a screen, when the (b)(4) (b)(4) The product and (b)(4) (b)(4) (b)(4) I observed the (b)(4) wand and a piece of product go through the metal detector, I did not observe the metal detector (b)(4) and I did not observe the line come to a stop, until an employee pressed the stop button. The employee retrieved the wand, then attempted to run the wand and another piece of product through the detector without making any adjustments to the metal detector, the metal detector failed to detect the wand again. The employees continued repeating this process, I observed the wand failed to be detected on several attempts. On a few of the attempts I did observe the line successfully detect the wand. At this point I requested Quality Assurance (QA) presence, Mr. (b)(6) radioed for them to come to the floor, I also asked when the last successful metal detection check was, Mr. (b)(6) informed me it was at 0740 this morning. While waiting for Quality Assurance, I went and reviewed the Establishments Metal Detection sheet #1109, I observed a record was made at 0830</p>

							<p>hours, the record had a check mark under the successful columns tab. I asked Mr. (b)(6) what check was performed at 0830 on this line. He informed me it was the check that I had just observed. I asked why it was marked successful as this was not a successful check. Mr. (b)(6) followed up with the recorder who documented the record, he informed me that the recorder was confused when they documented it as successful. I then requested to view metal detection checks performed on the other two lines. Line #2 passed the check and successfully detected all three wands. Line #1 failed to detect one of the wands, I again observed the employees continue running the wands through the metal detector multiple times after the metal detector had failed to detect the wand, without making adjustments to the metal detector itself. (b)(6) (Quality Assurance Manager) arrived at the floor, I informed her of my observations, I asked her if they are supposed to hold product from the last successful check, Ms. (b)(6) informed me that is correct and they are to rerun all product through a functioning metal detector, going back to the last successful check. Ms. (b)(6) said they would rerun all product from line #1 and #3 going back to start up this morning. Maintenance adjusted line #1s metal detector, I observed all 3 wands successfully triggered the detector, causing the line to come to a stop. We then proceeded to line #3, after making several adjustments maintenance was unable to get the wands detected every time, Quality Assurance made the determination to place tape on the line and not use it until the metal detector could be fixed. I asked Ms. (b)(6) if Quality Assurance will be verifying that the metal detector is functioning before they release the line, she informed me she would personally verify this. I informed Ms. (b)(6) and Mr. (b)(6) of the impending Noncompliance Record. The Establishment is receiving this Noncompliance Record for failing to meet the requirements of 9 CFR 417.5(a)(1) the prerequisite program was not implemented as written. I made this</p>
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							<p>determination by reviewing the Establishments prerequisite procedure titled Metal Detector specifically looking at section 3, part b, it reads as follows (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	79046AB1-F43A-4E9E-B2C1-051F1E759E7E	EOL4311024724N-1	24-Feb-23	01C02	Operational SSOP Review and Observation	<p>416.3(a)</p> <p>On 02/24/2023 at 1010 hours, while in the Raw Departments receiving area performing a routine Standard Sanitation Operational Procedure task. I observed two long metal meat hooks placed on a rack used for product. One of the hooks had an orange plastic handle and the other hooks handle had tape around it. The tape had several layers, the layers appeared to be staggered over each other. I was able to determine this, as the layers had discoloration around the outlines, and some layers of the tape were fraying. I observed the tape was split open on the top portion, exposing the blue material that was wrapped around, under the tape. The blue material was covering most of the handle, under the blue material I could see orange hard plastic, this orange plastic was the same shade as the other meat hooks handle. I placed a U.S Retained tag on the item. I located a lead and requested a supervisor. When (b)(6) (Production Supervisor) arrived to the floor, I informed him of my observations and the impending Noncompliance Record. I asked Mr. (b)(6) to pull the meat hook from the rack so I could look closer at the portion that formed the hook. The hook section had a small area of orange discoloration on it. I removed my U. S Retain tag. Mr. (b)(6) informed me that they do not use this type of meat hook in raw receiving, these are mainly used on the production floor, to assist while dumping product from combos. The Establishment is receiving this Noncompliance Record, for failing to meet the requirements of 9CFR 416.3(a), the tape that was wrapped around the hooks handle no longer allowed the handle to be thoroughly cleaned.</p>

M19575+ P19575	Boar's Head Provisions Co., Inc.	8CD09FB2- 8FAB-46D0- BC53- 2D1DB32AF85E	EOL1415045206N-1	6-Apr-23	01C02	Operational SSOP Review and Observation	416.2(d)	<p>On 04/06/2023 at 13:18 hours, while performing a routine Sanitation Standard Operation Procedure task, in the Raw Department at the turkey pump and tumble line. I observed beaded condensation on the cooling unit located directly above the line, I also observed beaded condensation on the white pipe connected to the cooling unit. I immediately notified (b)(6) (Production Supervisor) of my observations. While waiting for corrective actions to be implemented, I observed pieces of product come out of the needle injection portion and fall onto the belt. This product was directly under where I observed the condensation. I then signaled to the employees working on the line that the machine needed to be stopped. I proceeded to locate a line lead in the area, I informed him of my observations and requested a supervisor. The lead and employees working the line started implementing corrective actions by removing the exposed product and moving a portion of the line out from under the condensation, they then proceeded to wipe the condensation. (b)(6) (Production Supervisor) arrived on the floor while corrective actions were being implemented. I informed Mr. (b)(6) of my observations and the impending Noncompliance record. I verified all condensation had been wiped. The Establishment is receiving this Noncompliance Record for failing to meet the requirements of 9CFR 416.2(d). The Establishments ventilation failed to prevent the formation of the beaded condensation.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	A5505B49- 99D6-4A58- 8CCB- 756224DAA134	EOL5120041417N-1	17-Apr-23	01C02	Operational SSOP Review and Observation	416.13(c)	<p>On Monday April 17th, 2023, at approximately 20:32 hours, I observed in the hallway that the raw department stores their supplies the following noncompliance. A black cart labeled chipotle/teriyaki with open supplies gloves, armguards, etc. parked next to a gondola filled with overflowing trash. The cart is supposed to be cleaned by sanitation overnight and presented for pre-op. The supplies are supposed to be covered to protect the open supplies. I notified the closest Supervisor (b)(6).</p>

								(b)(6) who took control of the cart and supplies, and I informed her of the forthcoming NR.
M19575+ P19575	Boar's Head Provisions Co., Inc.	BA4EC643- 4AC8-49B5- AE5E- 999464C96EE8	EOL0803052405N-1	5-May-23	01B02	Pre-Op SSOP Review and Observation	416.13(a)	At approximately 0250 hours on May 5, 2023, while performing a PHIS Pre-Operational SSOP review and observation task, I observed the following non-compliance; a incline blue conveyor belt at the noncured injection line had a large quantity of meat adhered to the underneath side. (b)(6) Sanitation Supervisor was with me and had the belt recleaned in my presence. I notified her of the forthcoming NR.
M19575+ P19575	Boar's Head Provisions Co., Inc.	BF472C22- 78FA-42D6- A06C- 9D3EC984D327	EOL1514062401N-1	1-Jun-23	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On 06/01/2023, at 04:50 hours, while performing a routine Pre-operational SSOP task, in the Ready to Eat Departments Browning Room, I was inspecting the Flame Grill machine, specifically looking at the metal product belt, I observed several areas of orange discoloration along portions of the belt. I used my gloved hand to wipe on several areas where I observed the orange discoloration, the substance transfered onto my glove. I immediately placed U.S Rejected tag on the equipment, I informed (b)(6) (Sanitation Supervisor) of my observations and the impending Noncompliance Record. At 05:48 hours the equipment was reinspected by me, I found the equipment acceptable at which point I removed my U.S Reject tag to relinquish control back to the Establishment.
M19575+ P19575	Boar's Head Provisions Co., Inc.	05740614- C4DB-4129- BA94- DA7F656CC554	EOL4508062313N-1	13-Jun-23	01D01	SPS Verification	416.2(d)	On 06/13/2023, at 08:20 hours, while performing a routine Sanitation Performance Standard task in the Raw Departments staging cooler near the Maple Turkey pack line, I observed beaded condensation on the metal beam against the wall above a rack of exposed product. The beaded condensation was located on the higher and lower portion of the metal beam. While I was looking at the condensation a machine operator employee approached me, and I asked him if he would move the product out from under the condensation. After the product was moved, I located (b)(6) (Production Supervisor) and requested the area supervisor. Mr. (b)(6) radioed for (b)(6)

								(Production Supervisor) and (b)(6) (Department Manager) when they arrived at the area, I informed them of my observations and that I would be documenting a Noncompliance Record. I observed the condensation wiped and Quality Assurance tape off the area.
M19575+ P19575	Boar's Head Provisions Co., Inc.	3818718F-097A-4AB0-ACE2-5CEDB18B802B	EOL2303065017N-1	17-Jun-23	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On June 17th, 2023, at approximately 02:36 hours while performing a PHIS Pre-Operational SSOP review and observation task, I observed the following non-compliance: a blue incline belt at the noncured injection line had a large quantity of meat adhered to the underneath side of the belt and frame. Sanitation Supervisor (b)(6) observed the noncompliance, I handed her a USDA Rejected Tag #B30129641 and continued my inspection. I returned to the belt after completing the rest of my inspection, the large pieces of meat were removed, and the frame was clean, though most of the dividers were separating from the belt on each end, there were numerous long threadlike stings of meat and residue adhered and entangled between the divider and belt. I asked Ms. (b)(6) if the belt could be replaced, and she stated she would put in a request, and I released the belt after the dividers were cleaned. I informed Ms. (b)(6) of the forthcoming NR.
M19575+ P19575	Boar's Head Provisions Co., Inc.	FA6A40E6-3DBC-496A-BE60-55A04B6208B9	EOL1611063326N-1	26-Jun-23	01C02	Operational SSOP Review and Observation	416.13(c)	On 06/26/2023, at 09:19 hours, while performing a routine Sanitation Standard Operation Procedure (SSOP) task, in the Ready to Eat Departments cooler #4, I observed a rack of Honey Maple Turkey directly under a cooling unit. I noticed two areas of dripping condensation landing on the rack of product. The rack had a protective cover on the top, but it was not covering the product. I immediately placed U.S Retain tag on the product and requested a supervisor. (b)(6) (Supervisor) arrived at the floor, I informed her of my observations and the impending Noncompliance Record (NR). Ms. (b)(6) informed me she would have Quality Assurance (QA) tag the rack of product and that

								it would be placed in inedible. Once I observed QA had tag the product, I removed my tag and relinquished control of the product back to the Establishment. The Establishments is receiving this NR as the SSOPs were not effective at preventing direct product contamination.
M19575+ P19575	Boar's Head Provisions Co., Inc.	46E20718- F724-477E- AB99- CFD5FB8EAB92	EOL1213063928N-1	28-Jun-23	01C02	Operational SSOP Review and Observation	416.13(c)	On 06/28/2023, at 12:30 hours, while performing a routine Sanitation Standard Operation Procedure (SSOP) task in the Raw Departments staggering cooler, I observed a few racks of All-Natural Turkey directly under a cooling unit. I noticed what appeared to be condensation around the unit. I pulled out my flashlight and pointed it toward the cooling unit and observed condensation drip off the white piping connected to the unit and land on a rack of exposed product. I immediately placed U.S Retain tag on the product and requested Management. (b)(6) (Department Manager) arrived at the floor, I informed him of my observations and the impending Noncompliance record (NR). Mr. (b)(6) informed me the product would be disposed of and radioed for Quality Assurance (QA) to tag the rack of product. Once I observed QA tag the product, I removed my tag and relinquished control of the product back to the Establishment. I also observed QA tag off the area and have the condensation wiped off the cooling unit. The Establishments is receiving this NR as the SSOPs were not effective at preventing direct product contamination. A similar NR was written on 06/26/2023.
M19575+ P19575	Boar's Head Provisions Co., Inc.	FFEDC9BC- BA11-4A4A- B84A- 3370713C4247	EOL5508071808N-1	8-Jul-23	01D01	SPS Verification	416.2(b)(1))	On 07/08/2023, at 08:15 hours, while performing a routine Sanitation Performance Standard task, in the Ready to Eat departments EQ# 5 product cooler, I observed liquid dripping from a strip of metal attached to the ceiling. I also observed beaded condensation around the outside of the strip of metal. There was no product under the area when I observed this, I located (b)(6) (Department Manager), I informed him of my observations. Mr. (b)(6) had the area wiped; I then verified the area was wiped. I continued seeing liquid drip from the strip without condensation present. I

							immediately taped off the area and placed a U.S Retained tag. I informed Mr. (b)(6) that I would be documenting a Noncompliance Record (NR) over the ceiling leak. I removed the U.S Retained tag at 08:44 hours, at which time quality assurance tagged the area until maintenance can fix the issue. The Establishment is receiving this NR for failing to meet the requirements of 9CFR 416.2(b)(1) the dripping liquid coming from the ceiling indicates it is not in good repair and is creating an insanitary condition.
M19575+ P19575	Boar's Head Provisions Co., Inc.	586451C1- A8C7-4C3A- AE17- 7C0EF6BE95A6	EOL1505081501N-1	31-Jul-23	01C02	Operational SSOP Review and Observation	416.13(c) On 07/31/2023, at 0920 hours, while performing a routine SSOP task, in the Ready to Eat departments EQ# 4 product cooler, I observed liquid dripping from the overhead cooling unit. There was a rack of product located directly under where the liquid was dripping. I observed the product had a protective plastic cover over the top of the rack, but a small puddle had formed on the plastic cover, some of the liquid was running down the edge of the plastic cover and contacting exposed product underneath. While the liquid was dripping from the cooling unit and hitting the plastic cover, I observed it liquid splatter and contact a rack of exposed product located beside the initial rack. I immediately a U.S Retained tag on both racks of products. I informed an area lead of my observations and requested a supervisor. The product was moved out of the cooler. The area was also tapped off to prevent any more products being placed under the dripping unit. I informed (b)(6) (Supervisor) of my observations and the impending Non-Compliance Record (NR). Ms. (b)(6) had a portion of the product on rack #257 moved to inedible, in my presence. All the product on rack #183 would be placed in inedible. Quality Assurance tapped and tagged the other rack of product and tapped the area under the unit off, at which point I removed my retain tags from the product and relinquished control back to the Establishment. The

								Establishment is receiving this NR as the SSOPs were not effective at preventing direct product contamination.
M19575+ P19575	Boar's Head Provisions Co., Inc.	B9041597- D52D-4454- A6A0- FF3C0D1F492E	EOL1108084403N-1	08/03/2023	01D01	SPS Verification	416.2(d)	<p>On 08/02/2023, at 0610 hours, while performing a routine Sanitation Performance Standard task in the Ready to Eat departments near packaging line #2, I observed beaded condensation formed on the overhead metal beam. There was a rack of "flame grilled chicken breast" under the condensation. The product had a plastic protective cover of the top of the rack, but it was only partially on. I immediately placed a U.S Retained tag on the rack. I located a (b)(6) (Supervisor) and informed her of my observation and the impending Non-Compliance Record. Ms.(b)(6) had the product moved and the condensation wiped from the beam.</p> <p>The Establishment failed to meet the requirements of 9CFR 416.2(d). There was a similar Non-Compliance Record written on 06/13/2023.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	A95091A5- C73F-4F70- 8C2F- 32C7438306A D	EOL4403085925N-1	08/25/2023	01B01	Pre-Op SSOP Record Review	416.13(a)	<p>At approximately 0305 hours on August 25, 2023, I SCI (b)(6) preformed a PHIS Pre Operational Observation and Review task in the RAW Department I observed the following non-compliances; At the flame grilled chicken line on the (b)(4) I observed the following non-compliance. I observed two strips of chicken one to two inches in length inside the bucket dumper which dumps the meat into the cooking pouches on the line. I also observed on the white belt in front of the dumper, several sting-like pieces of meat intertwined in the links of the belt. Underneath the belt intertwined in the wheels were two pieces of meat and on the framework of the equipment.</p> <p>There was a portable flex carve blue belt that's used at non cured injection that had numerous small pieces and residue on the top portion of the belt. On the underneath side of the belt there was small and large pieces (1-3 inch) of meat adhered to the dividers on the belt.</p>

								<p>There was a white (b)(4) board in the parts cage for the injection line that had a thick black buildup on the side.</p> <p>All non-compliances were witnessed by Sanitation Supervisor (b)(6) and corrected in my presence.</p> <p>The non-compliance does not meet the above stated 9CFR regulation 416.13(a).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	FF634B0D-BFEC-470D-8727-0B99146A49C8	EOL1015084825N-1	08/25/2023	01C01	Operational SSOP Record Review	416.4(d)	<p>On 08/25/2023, at 1355 hours, while performing a routine Sanitation Performance Standard task in the Raw Departments staging cooler, I observed a condensation mop leaning on a rack of Honey Maple Turkey. The pole portion was in contact with one piece of product on the rack. The mop portion was detached and was in contact with two product racks. The racks did not have any product on them. I immediately placed a U.S Retain tag on the rack of product. I located Quality Assurance and had them come to the area. I pointed to what I observed. The Quality Assurance personal took immediate corrective actions and they taped up the two empty product racks to have them recleaned. (b)(6) (Quality Assurance Manager) informed me she would throw away the one piece of product that was in contact with the condensation mop. I removed my U.S Retain tag and relinquished control back to the Establishment. (b)(6) (b)(6) was informed of the impending Noncompliance Record.</p> <p>The Establishment is receiving this Noncompliance Record for failing to meet the requirements of 9CFR 416.4 (d).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	0F917EB1-5E70-4912-AD3D-451817F264A3	EOL0317091109N-1	09/09/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0250 hours, on September 9th, 2023, while performing a PHIS Pre Operational Observation and Review task in the RAW department, I CSI (b)(6) observed the following: At Chicken Injection 1, the large round strainer had three large pieces of meat on the inside.</p>

							<p>On The Grilled Chicken line on the (b)(4) I observed two pieces of meat attached to the large round grated portioner. On the blue inclined conveyor belt there were two large pieces of meat attached to the underneath area, around the white rollers of the belt.</p> <p>On a long white (b)(4) board, underneath the scale out feed conveyor was a piece of meat approximately 1 inch in diameter.</p> <p>At the hand pack line there was a parts cart, with a Y shaped fitting with residue inside.</p> <p>On the Everoast parts table there was a pipe with orange spice residue inside.</p> <p>All noncompliance were observed by Sanitation Lead (b)(6) or Sanitation Supervisor (b)(6) The deficiencies were corrected in my presence. The establishment failed meet the requirements of 9CFR Regulation 416.13(a).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	8E701372-3FA1-4DA9-ABA4-0EAFE665AB28	EOL3123091227N-1	09/27/2023	01C02	Operational SSOP Review and Observation	416.13(c) <p>On September 27th, 2023, at approximately 21:45 hours, I CSI (b)(6) while performing a PHIS SSOP Review and Observation task, in the RTE Packaging area, observed the following: at Line 1 packaging, 5 pieces of product in the sanitizer on the recondition table. I observed for the three minutes that are allowed for reconditioning.</p> <p>I asked someone to call for a supervisor and Line 1, lead (b)(6) answered, and I informed him of the noncompliance and removed my red tape that I had placed over the tub. The establishment has a Prerequisite program #20, 901.088 and a SSOP Program #11, 901.065 that states (b)(4)</p> <p>(b)(4)</p>

								I informed Department Manager (b)(6) of the forthcoming noncompliance.
M19575+ P19575	Boar's Head Provisions Co., Inc.	21E8C4B7-C2AC-45B6-B0D3-67A93EAAFDD 2	EOL3820092428N-1	09/28/2023	01C02	Operational SSOP Review and Observation	416.13(c)	<p>At approximately 17:45 hours on September 28th, 2023, I CSI (b)(6) observed the following noncompliance while performing a PHIS SSOP Operational Task in the Raw area, I observed the Raw smokehouse and the coolers. There were a small about of trees on the floor and sanitation had started preforming their cleaning cycle. In the raw cooler there were two white barrels that are considered product contact services. One had leftover plastic and a large piece of meat adhered to the inside. I found sanitation lead (b)(6), and he removed the barrels to be cleaned. I found Department Manger (b)(6) and informed him of the forthcoming Non-compliance.</p> <p>This Establishment has a Sanitation Program and a Pre-Operational Sanitation Program which states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) During the QA daily pre-operational inspection will be performed on both product and non-product contact surfaces.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	70DC89A0-1CA0-47F9-B09C-9F09909FA0B0	EOL3611124808N-1	12/08/2023	01D01	SPS Verification	416.2(d)	<p>On 12/08/2023, at 0953 hours, while performing a routine SSOP task in the Ready to Eat department, near packaging line #3. I observed beaded condensation had formed around the ventilation unit directly above the line. The line was operating at the time, the product had been inserted into its labeled immediate containers, but they were open and unsealed while the product went under the ventilation unit. I took a verbal regulatory control action and requested the line be stopped. I informed the line lead of my observation and requested a supervisor. The lead radioed for a supervisor and directed an employee to wipe the condensation. I informed (b)(6) (Supervisor) of my observation</p>

								and the impending Noncompliance Record. After the condensation was wiped, I reinspected the ventilation unit and released the line back to the Establishment.
M19575+ P19575	Boar's Head Provisions Co., Inc.	AA3F43F5- 105A-452D- B15C- FAAA4FEF2D49	EOL0905122115N-1	12/15/2023	04B01	Labeling - Product Standards	381.171	On 12/13/2023, at 0800 hours, while performing a routine Labeling- Product Standard task, the product I selected was Uncured Turkey Ham. After reviewing the relevant regulations, I determined that the label was not in compliance with 9CFR 381.171(e). The regulation states, "the qualifying statement shall be contiguous to the product name, without intervening type" The product name being "Uncured Turkey Ham" the qualifying statement is "Uncured Turkey Thigh Meat". The following statement "Not preserved- Keep Refrigerated Below 40F At All Times" was placed in-between the product name and qualifying statement, this would be considered intervening type. Furthermore, the regulation states "the qualifying statement shall be in the same style and color and with the same background as the product name", The product name has a yellow background, but the qualifying statement does not. (b)(6) (Quality Assurance Manager) was informed of the impending Noncompliance Record.

Noncompliance Report , Establishment Number(s): M19575+P19575
Inspection Date : 01/01/2024 - 08/30/2024

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
M19575+ P19575	Boar's Head Provisions Co., Inc.	21A42C70-D306-48C0-B41F-644290039081	EOL5810012512N-1	01/12/2024	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(1)	<p>On 01/12/2024, at 0830 hours, while performing a routine Sanitation Standard Operating Procedure task in the Ready to Eat departments Browning room, I observed a consistent drip of water coming from the ceiling near the "Flame Grill" machine. I then observed several areas of beading and dripping condensation on the overhead ventilation units. I observed condensation drip from the unit and fall onto a clean product rack that was placed under the unit (no product was on the rack). I also observed water droplets being blown out, from inside the ventilation unit landing on the ground. I immediately informed (b)(6) (Quality Assurance) of my observations and the impending Noncompliance. I then took a Regulatory Control Action by taping and tagging the area. At 1020 hours, I reinspected the area and relinquished control back to the Establishment.</p> <p>The Establishment is receiving this Noncompliance for failing to meet the requirements of 9CFR 416.2(b)(1) as the water dripping from the ceiling is indicative it is not in "good repair". Also, under 9CFR 416.13(c), the clean product rack was placed under dripping condensation resulting in the direct contamination of the food contact surface.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	AC8C57B5-675A-4F01-853C-B8A8DE00191F	EOL3013012623N-1	01/23/2024	01D01	SPS Verification	416.2(b)(1)	<p>On 01/23/2024, at 12:20 hours, while performing a routine Sanitation Performance Standard task in the Ready to Eat departments Browning room, I observed a</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>consistent drip of water coming from the ceiling near the "Flame Grill" machine. I immediately informed the area lead of my observation. I then took a Regulatory Control Action and tapped off the area and U.S Reject tag NO. B-45532777 was placed. I informed (b)(6) (Supervisor) of my observation and informed her of the impending Noncompliance Record. The area was reinspected and released at 13:10 hours.</p> <p>The Establishment is receiving this Noncompliance, for failing to meet the requirements of 9CFR 416.2(b)(1). A similar Noncompliance Record No. EOL5810012512N/1 was written on 1/12/2024.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	E023A595-4CAC-48BE-B6B5-40DE314DCA3B	EOL0703012825N-1	01/25/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>On Thursday January 25th, 2024, at approximately 2:30am while performing a PHIS Pre-Operational SSOP task in the Raw Department, I observed the following noncompliance's: On the white belt at (b)(4) Weigher I observed meat on two of the dividers and on the inside of the framework at the end of the belt at the dumper.</p> <p>On a blue flex carve belt at non-cured injection there were two large pieces of meat approximately 5/8ths in diameter on the underneath side of the belt adhered to the divider.</p> <p>Supervisor (b)(6) observed the noncompliance's, and both were corrected in</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								my presence. The noncompliance does not meet the above stated in 9CFR regulation 416.13(a).
M19575+ P19575	Boar's Head Provisions Co., Inc.	6B72143D-D3DC-4311-853C-A3D427DAEBD4	EOL4607014730N-1	01/30/2024	01C01	Operational SSOP Record Review	416.13(c), 416.4(d)	On 01/29/2024, at 13:25 hours, I was performing a routine Standard Sanitation Operations Procedure (SSOP) task in the Raw Department. As I entered the main room, I observed an employee with a condensation sponge mop held in both hands, she took the sponge mop and dabbed an area over the Fiery Smith Grill Chicken Line, the area that was dabbed was directly over exposed product. I did not observe any direct product adulteration from this action, so I continued monitoring the employee to see if she would take appropriate corrective actions. I observed the employee place the sponge mop in her left hand and stand it up to her side. She then took her right hand and placed it on the line with exposed product. At that point I took immediate Regulatory Control Action, I verbally requested the employee stop the line. The employee informed me that she is waiting on plastic to cover the line. I informed her I need the line stopped now and that I will explain why. The employee stopped the line, and I informed her she touched the line after holding the condensation mop, I then requested a supervisor. (b)(6) (Supervisor) walked over; she was informed of my observation. I placed U.S Retain tag NO. B-45532776 on the line. Ms. (b)(6) took immediate corrective actions, the product on

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>the line was moved to inedible and the line was sanitized in my presence. I then removed my U.S Retain tag and relinquished control back to the Establishment. (b)(6) (QA Manger) was informed of the impending Noncompliance Record (NR).</p> <p>The Establishment is receiving this NR for failing to meet the Regulatory Requirements of 9CFR 416.4(d), the employee dabbed the condensation over exposed product. Also, under 9CFR 416.13(c) as the employee held the condensation mop in her hands and then placed her hand directly on a food contact surface. The condensation mop is considered an uncleaned surface.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	412E921D-A116-45D6-BB96-27B473BE2CF7	EOL3110021016N-1	02/16/2024	01C02	Operational SSOP Review and Observation	416.2(d)	<p>On 02/16/2024, at 0927 hours, while performing a routine Sanitation Standard Operations Procedure task in the Raw Departments staggering cooler, I observed beaded condensation on several areas of the ventilation unit. I then observed a rack of exposed Maple Turkey product to the side of the ventilation unit. Using my flashlight, I inspected the area around the unit and observed beaded condensation on the ceiling directly above the exposed product. I immediately placed U.S Retained tag B-45532737 on the rack of exposed product. The area around the ventilation unit was partially taped up by the Establishment, but the tape was ineffective at preventing this noncompliance. I immediately informed (b)(6) (Supervisor) of my</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>observations and the impending Noncompliance Record. Ms. (b)(6) had the product removed from the area. At 0931 hours, I removed my retained tag and released the product back to the Establishment.</p> <p>The Establishment is receiving this Noncompliance Record for failing to meet the requirements of 9CFR 416.2(d).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	FB727BF2-607F-46C8-BEA6-FCF68B377714	EOL5902033701N-1	03/01/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 2:10 am, on March 1, 2024, while performing a PHIS Pre-Operational SSOP task in the Raw Department I observed the following non-compliance: on a blue flex carve belt for Injection 2, small particle of meat adhered to one of the dividers.</p> <p>Sanitation Supervisor (b)(6) observed the non-compliance, and it was corrected in my presence.</p> <p>The non-compliance does not meet the above stated in 9CFR Regulation 416.13(a).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	FD9D2D6A-C75A-4F39-8650-0295F2756EE6	EOL0612034608N-1	03/08/2024	01D01	SPS Verification	416.2(b)(1)	<p>On 03/08/2024, at 1000 hours, while performing a routine Sanitation Performance Standard task in the Ready to Eat departments smokehouse hallway, standing at smokehouse #10, I observed multiple consistent drips of liquid coming from the overhead light fixture that is connected to the ceiling. I immediately took a Regulatory Control Action, by placing a U.S Reject tag NO.B-45532740 and taping off the area. I then located (b)(6) (Department Manager)</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>and informed him of my observations and the impending Noncompliance Record.</p> <p>The Establishment is receiving the Noncompliance Record for failing to meet the regulatory requirements of 9CFR 416.2(b)(1).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	1BAB8A14-2632-4377-82CA-5D7913C81A01	EOL0004044612N-1	04/12/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>At approximately 0306 hours on April 12, 2024, while performing a PHIS Pre-Operational SSOP Review and Observation Task in the Raw Department I observed the following noncompliance's.</p> <p>At chicken Injection 1, on the parts table lower level were numerous white (b)(4) boards with five small and one large piece of meat on them.</p> <p>At chicken Injection 2, there were two cylinder's that had smears of left over residue covering the outside.</p> <p>At non cured injection one set of blades had a large piece of dried meat adhered to the end of the blade. The blue belt on the flex cart had a large piece of dried meat adhered to the bottom of the belt.</p> <p>Sanitation Supervisor (b)(6) observed the noncompliance's and had them corrected in my presence.</p> <p>The noncompliance does not meet the above stated in 9CFR Regulation 416.13(a)</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
M19575+ P19575	Boar's Head Provisions Co., Inc.	50CF342D-CB65-4984-8CFE-BFC405AE72EA	EOL1422040130N-1	04/30/2024	01C02	Operational SSOP Review and Observation	416.2(d)	<p>On April 30th, 2024, at approximately 2055 hours while performing a PHIS Operational SSOP Review and Observation task in the RTE department, I observed the following condition.</p> <p>On the first beam and air unit nearest to line 1 there was heavy beaded and falling condensation. It appeared that condensation fell on rack #771 Blazing Buffalo that was partially covered with blue plastic. Condensation was present on the blue plastic. As I pointed out the condensation with my flashlight an employee covered up the whole top rack. Line 1 lead, (b)(6) radioed for a supervisor and Supervisor (b)(6) (b)(6) arrived on the floor. Ms. (b)(6) observed the condensation and QA took control of rack #771. I explained that it appeared to me that condensation likely had fell on the uncovered portion of the rack and I was informed that it would be marked, and a disposition would be made by dayshift QA. the line was shut down and not re-started until all condensation had been removed. I informed Ms. (b)(6) of the forthcoming noncompliance.</p> <p>The non-compliance fails to meet the requirements of 9CFR 416.2(d).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	E1F3D3B7-AE65-4367-A96C-05BA7479F206	EOL5103053631N-1	05/31/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On Friday May 31, 2024, at 0305 hours PHIS Preoperational Review and Observation task in the RAW Department I observed the following: Macerators blades in the noncured

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>area had a 1-inch string of leftover meat in between the blades, and on a parts car, near MHT there was a white tote of needles that had a half inch piece of meat in between the needles.</p> <p>Both deficiencies were observed by Supervisor (b)(6) and corrected in my presence.</p> <p>This noncompliance does not meet the above stated in 9CFR Regulation 416.13(a)</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	68E801B6-A2D8-44A6-BD7B-4082442D8413	EOL1613062506N-1	06/06/2024	01C01	Operational SSOP Record Review	416.2(d)	<p>On 06/06/2024 at 0640 hours, while performing a routine Standard Sanitation Operations Procedure (SSOP) task in Raw Department's, Maple Turkey line, I observed beaded condensation on the cooling unit and along the white pipe connected to the unit. While observing the condensation on the pipe I observed liquid drip and land on the floor. There was a clean product rack and a portion of the conveyor belt with exposed product on it, under the condensation. I took an immediate verbal regulatory control action and had the line stopped. The product was moved from the area and the condensation was wiped in my presence. After I verified the corrective actions, I relinquished control of the area back to the establishment. I informed (b)(6) (Department Manger) of my observation and the impending noncompliance record.</p> <p>The Establishment is receiving this</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								noncompliance record for failing to meet the regulatory requirements of 9 CFR 416.2(d).
M19575+ P19575	Boar's Head Provisions Co., Inc.	FDAE6A2B-2538-48D3-BFAC-9832BD6B383F	EOL4208062921N-1	06/21/2024	01C02	Operational SSOP Review and Observation	416.2(a)	<p>On 06/21/2024 at 0751 hours, while performing a routine Sanitation Standard Operational Performance task (SSOP) in the Raw Department near Chicken Injection line #2, I observed a gap with light shining through the right side of the Emergency Exit door. I immediately informed the (b)(6) (Sanitation Lead) of my observation. Mr. (b)(6) took immediate corrective actions by shutting the door. I informed (b)(6) (Raw Production Supervisor) of the impending Non-Compliance Record (NR).</p> <p>The Establishment is receiving the NR for failing to meet the regulatory requirements of 9CFR 416.2(a)(3), by having the gap to an outside opening (Emergency Exit Door) the plant is failing to maintain the door and allowing for the potential of vermin to enter the facility.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	88CD4282-ED36-4CEE-B1B0-56DC36F89F13	EOL5814065627N-1	06/27/2024	01D01	SPS Verification	416.5(a)	<p>On 06/25/2024 at 1150 hours, while performing a routine Sanitation Standard Operation Performance task in the Ready to Eat Department near Blast Cells #11 and #12, I observed a metallic wrapper bunched up on the floor. I then proceeded to inspect areas around the units. I observed what appeared to be green chewed gum on the floor, I then observed two other objects with the resemblance of chewed gum, white in color. I immediately requested quality assurance. (b)(6) (Quality Assurance</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>Supervisor) arrived on the floor, I informed her of my observations and the impending Noncompliance Record (NR). Ms. (b)(6) confirmed the green item was a gum/candy material and took immediate corrective actions by having the area taped off and cleaned.</p> <p>The Establishment is receiving this NR for failing to meet the regulatory requirements of 9CFR 416.5(a). Employees leaving chewed gum on the production floor is creating insanitary conditions.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	4B8014A1-8054-4E12-A1A4-17BC3F9C4AB9	EOL1611062428N-1	06/28/2024	01C01	Operational SSOP Record Review	416.13(c)	<p>On 06/28/2024 at 0923 hours, while performing a routine Sanitation Standard Operation Performance task in the Raw Department near Maple Turkey line and the staging cooler door, I observed the following Noncompliance. The employee was wearing an orange suit with a sanitizer barrel, releasing liquid sanitizer on the floor. I observed the employee have a white and blue floor squeegee, he was using it to push the liquid under the rack of product, as the employee did this I observed liquid splash up from the ground and contact the bottom row of product. I then observed the employee perform the same motion with the same outcome. I immediately walked up to the employee and requested he stop. The area supervisor (b)(6) was nearby I waved her over and informed her of my observations. Ms. (b)(6) took immediate action by having the product on the bottom</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>condemned and the area contaminated sanitized.</p> <p>The Establishment is receiving this Noncompliance Record for failing to meet the regulatory requirements of 9CFR 416.13(c).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	1ED2C7CF-E0FB-4D9A-AFD9-F0A992E57C6D	EOL0906074016N-1	07/16/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>On 07/16/2024 at 0520 hours, I performed a routine Pre-operation Sanitation Standard Operation Procedure task in the Ready to Eat department's Oil Browning room. While inspecting the Infeed Conveyor's blue belt, I observed an area of the belt that had a split in it, creating an indent that had an orange discolored build up on the inside. The orange build up was about 6 inches in length and 1/8 an inch in width. I immediately informed (b)(6) (Sanitation Manager) of my observation and placed US. Reject tag NO. B-45532751, on the belt. Mr. (b)(6) took immediate action by calling maintenance. Maintenance performed corrective actions to make the belt sanitary and informed me that he can change the belt tonight. I reinspected the belt and determined it to be compliant. The belt was released at 0528 hours. Mr. (b)(6) was informed of the impending Non-compliance Record.</p> <p>The Establishment failed to meet the regulatory requirements of 9CFR 416.13(a).</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	66EAABD8-9B1C-4813-9034-DCD9975C9D16	EOL4214075030N-1	07/30/2024	01C02	Operational SSOP Review and Observation	416.13(c)	<p>On 07/30/2024, at approximately 14:18 hours, while performing a routine Sanitation Standard Operating Procedure task in the Ready to Eat department's packaging room, I</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>observed the following Noncompliance: there was an employee dressed in an outfit to identify him as someone who handles inedible material. I observed this employee go in-between lines #1 and #2 while he was carrying a blue squeegee and a yellow shovel. My view became obstructed, and I was unable to observe what he was doing. After some time lapsed, I observed the employee emerge from in between the lines, as walked past a tree of exposed product near line #1, I observed the bottom of the blue squeegee contact the second from the bottom rack that contained product. I immediately notified the SSOP recorder and retained the tree of product with U.S Retained NO. B-45532757.</p> <p>(b)(6) (Department Manager) was summoned to the floor. Mr. (b)(6) was notified of the impending Noncompliance Record. Mr. (b)(6) took immediate corrective actions and had the product from the effected rack moved to inedible and had the rack removed from the tree and cleaned. This was done in my presence, and I relinquished control of the product back to the Establishment after completion.</p> <p>The Establishment is receiving this Noncompliance Record, for failing to meet the regulatory requirements of 9CFR 416.13(C) the blue squeegee is used on the floor and is not considered a sanitary surface once the squeegee came into direct contact with the rack containing product, it caused the surface</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								of the rack to become contaminated. The rack that was touched is a food contact surface.
M19575+ P19575	Boar's Head Provisions Co., Inc.	C678060E-12D5-4FDB-8C6A-3FDE6357BD54	EOL4711080002N-1	08/02/2024	01D01	SPS Verification	416.2(a)	<p>On 08/02/2024 at 1130 hours, while performing a routine Sanitation Performance Standard task in the Raw Department's "Corridor 005". I observed a gap with light shining through the left side of the Emergency Exit door, this door leads directly to the outside. I immediately informed an area lead and requested a manager. (b)(6) (b)(6) (Department Manager) arrived on the floor I immediately informed him of my observations and the impending Noncompliance Record. Mr. (b)(6) took immediate corrective actions by having the door shut.</p> <p>The Establishment is receiving this Noncompliance Record for failing to meet the requirements of 9CFR 416.2(b)(3). There was a similar Noncompliance written on 6/21/2024, Record NO. EOL0610021314N/1</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	OCD1ADA1-F4AD-4666-966A-4713A84E083D	EOL0511080916N-1	08/16/2024	01D01	SPS Verification	416.2(d)	<p>On 08/16/2024 at approximately 08:15 hours, I performed a routine Sanitation Performance Standard task in the Raw Department's Raw Cooler 024. I observed beaded and dripping condensation around the base of an overhead cooling unit. Some of the beaded condensation was directly over exposed product on the hand pack line. I did not observe any condensation contact product or product contact surfaces. I immediately placed U.S Retain tag# NO.B-45532747 on the line. I informed the area lead of my</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>observations; she had the product covered and the condensation wiped. I also informed (b)(6) (Department Manger) of the impending Noncompliance Record (NR) and my observations. The area was reinspected at 09:35 hours and released back to the Establishment.</p> <p>The Establishment is receiving this NR for failing to meet the regulatory requirements of 9CFR 416.2(d). Ventilation is required to be adequate to control condensation to the extent necessary to prevent adulteration of product and the creation of insanitary conditions.</p>
M19575+ P19575	Boar's Head Provisions Co., Inc.	7F5B3F4E-BA1B-408F-B872-BDC519F41502	EOL4910080316N-1	08/16/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>On 08/16/2024, at approximately 0525 hours, while performing a Pre-operational Sanitation Standard Operation Procedure task in the Ready to Eat Department, I inspected the Flame Grill machine. While inspecting the belt of the machine that is made from a metallic material, I observed three bars of the belt at the entrance and exit of the machine have an orange discolored build up on them. With my gloved hand I wiped it across the bars of the belt that appeared clean, and nothing wiped off, I then used that same hand and wiped across the bars with the orange build up and observed particles and an orange discoloration on my glove. The surface of these bars had a rough feel to them. Upon further inspection, I observed more individual bars of the belt have this same build up on the underside of the belt. I immediately</p>

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
								<p>informed (b)(6) (Department Manager) of my observations and placed U.S Rejected tag NO.B-45532745 on the equipment. Mr.(b)(6) had the equipment recleaned, I reinspected and released the equipment back to Establishment's control at 06:50 hours.</p> <p>The Establishment is receiving this Noncompliance Rcord for failing to meet the regulatory requirements of 9CFR 416.13(a). Mr.(b)(6) was informed on the impending Noncompliance Record.</p>

Noncompliance Report, Establishment Number(s): M19575+P19575 (Forrest City, AR)
Inspection Date Range: 09/01/2024 – 09/25/2024

Establishment Number	Establishment Name	Non Compliance ID	NR Number	NR Inspection Date	Non Comp. Date	Task Code	Task Name	Regulation Number(s)	NR Description
M19575 +P19575	Boar's Head Provisions Co., Inc.	3F6E2BBF-0B37-4016-8E26-4809DC989B4C	EOL5314090912N-1	9/12/2024	9/12/2024	01C01	Operational SSOP Record Review	416.2(b)(1)	<p>On 09/12/2024 at 0719 hours, while performing a routine Sanitation Standard Operation Procedure (SSOP) task in the Ready to Eat Department EQ#1 product storage cooler, I observed the following noncompliance. An employee opened the sliding door in between EQ#1 and EQ#2, as he opened the door I observed liquid drip from the top of the frame. I pulled out my flashlight and observed multiple drops of liquid had formed along the frame. I immediately taped and placed U.S retain tag NO. B-45532900 on the door. I notified the SSOP recorder and (b)(6) (RTE supervisor) of my observations. The seal along the frame has two open ends, there is a black sponge along the inside of the seal. I requested the condensation person wipe the formed liquid drops; as the employee wiped along the frame and seal, I observed more liquid form and drip. I then requested the employee press down along the seal, as she wiped, I observed several drops of liquid come out. The more the employee pressed the more the liquid dripped.</p> <p>I then observed the door frames in between EQ #2 and EQ #3 then EQ #3 and EQ #4 both door frame seals had the same issue, formed condensation, and when the employee went to wipe the seal that action caused more water drops to form and drip. The door frames were both tapped and tagged with U.S Retain tag No. B-45532910, B-45532908.</p> <p>At 1140 hours, I requested the condensation employee wipe and press on the three door seals again, I still observed the same outcome, liquid forming and dripping. At 1150 hours, I went back to the door frames. Between EQ#3</p>

									<p>and EQ #4 while watching the frame I observed a drop of liquid drip from the seal. The other two door frames had formed beaded condensation again.</p> <p>Mr. (b)(6) said he believes they were power washed and that caused the liquid to form inside the seal. Mr. (b)(6) was informed of the impending Noncompliance Record (NR) The Establishment is receiving this NR for failing to meet the regulatory requirements of 9CFR 416.2(b)(1) the regulation states that Establishments building, including their structures, must be of sound construction. I have determined the door frames seals are not of sound construction. The door seals are retaining water and slowly allowing the liquid to seep out causing beaded and dripping condensation.</p>
M19575 +P19575	Boar's Head Provisions Co., Inc.	BAF87B72-7A6F-40F0-A29B-B824CABF30C7	EOL1815090913N-1	9/13/2024	9/13/2024	01C02	Operational SSOP Review and Observation	416.2(b)(1)	<p>On 09/13/2024 at 0448 hours, while performing a routine Standard Sanitation Operation Procedure (SSOP) task in the Ready to Eat Department, I entered Equalization Cooler (EQ) #1's door located in the smoke house hallway. As I entered the room to walk through the Cooler it was completely blocked off due to product tree racks. I observed several Maple Turkey tree racks of product commingled with bagged product. Some of the racks were pushed together at an angle that allowed the shelves on the product racks to cross each other and touch. I observed several of the racks that contained Maple Turkey products have black syrup smeared on the outside structure of the tree racks. This is the same black syrup the product is coated with. I then proceeded to another door for EQ#1 located in packaging. This door was blocked from opening due to product racks pushed up against the door, I proceeded to the third door to again attempt to enter EQ#1, but this door was blocked off due</p>

								<p>to product tree racks pushed up against the door preventing it from sliding open. I proceeded to EQ#2 door in the Browner 3 room, this door opened but product prevented me from traveling much further from the door entrance. I then proceeded to EQ#3's door in the Oil Browning room, this door opened but I again was prevented from traveling much further as the entrance of the room was packed with tree racks of product. I was able to observe the open side door leading into EQ#4, a blue plastic cover was partially contacting the ground, the tree rack wheel, and contacting the bottom of the tree shelf racks that contained product.</p> <p>I immediately located (b)(6) (Quality Assurance) and (b)(6) (Supervisor) I informed them of my observations. Mr. (b)(6) started having employees move the product tree racks out of the coolers. Ms. (b)(6) removed the blue plastic from the rack in my presences. I then proceeded to try and find another way into the coolers. I went into Browning room and opened the door to EQ#4, the product tree racks were preventing me from entering the cooler. I proceeded down to EQ#5 cooler door that was in the same room. I was able to travel through this cooler and down near the Blast Cells #8 and 9, I proceeded through a side door that allowed me to access EQ#4. I was able to walk into EQ#3 through that side door, I was not able to go any further as the product tree racks were blocking my path. I observed a blue plastic cover on the floor, which are used to cover the top of the product rack trees.</p> <p>At 0540 hours in EQ#1, I observed a tree rack of Classic Chicken product that had a smear of the black Maple Turkey syrup on it. I then inspected</p>
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								<p>the product on the tree rack, and I observed one piece of product sitting on the top shelf with a slice into the product, the product had a black substance in and around the slice. I immediately placed U.S Retained tag NO.B-45532901 on the tree rack of product. I informed an area lead of my observations and the tagged rack of product. I continued to inspect the EQ coolers as more product was moved out. I observed a blue plastic cover from the Blazing Buffalo Chicken had almost completely blown off the rack that it was attached to and was laying on a tree rack of Classic Chicken. Several of the outside of tree racks containing product were observed in contact with the walls, doors, and posts that are positioned inside the EQ coolers, no product was observed in direct contact.</p> <p>At 0614 hours, I placed U.S Retained tags NO. B-45532903, B-45532904, and B-45532902 on the three doors that lead into EQ#1. I located (b)(6) (Department Manger) and (b)(6) (b)(6) (Department Manger) and notified them of my observations. I requested to observe the exposed product as it was removed from the EQ#1 cooler as I was concerned more products might be contaminated. I released the EQ#1 doors, and the Establishment started removing product. I did not observe any further product contamination.</p> <p>Mr. (b)(6) had the one piece of Classic Chicken moved to inedible and he had the portion of the tree rack sanitized that had the Maple Turkey syrup on it and he was informed of the impending noncompliance record. The Establishment is receiving this noncompliance record for failing to meet the regulatory requirements of 9 CFR 416.2(b)(1), the overcrowding of the coolers caused the creation</p>
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									of insanitary conditions, resulting in congested storage of product, and poor product clearance from objects.
M19575 +P19575	Boar's Head Provisions Co., Inc.	07B9E4A3-786D-4E41-BF5C-18F26295DC2B	EOL0509090520N-1	9/20/2024	9/20/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a)	<p>On 09/20/2024 at 0610 hours, while performing a routine Standard Sanitation Operation Procedure (SSOP) task in the Ready to Eat Department, as I entered the area for the Personal Protective Equipment station, directly before entering packaging. I observed two metal tubs that contained discolored white plates in them. These plates had black colored product residue smeared on them in the one tub, that wiped off and smeared more when rubbed. In the other metal tub, there was one plate with orange colored product residue still on it, this also wiped and smeared when rubbed. All plates had black marks on them some had lite marks on them others were darker in appearance. I immediately placed U.S Rejected tag NO. B-45532913 and NO. B-45532913 on the two metal tubs. (b)(6)</p> <p>(RTE Supervisor) was notified of the impending Noncompliance Record (NR) and of my observations.</p> <p>I observed production had not started yet, and equipment was still being assembled. The plates had not been installed onto the equipment. These white plates are used in the vacuum sealers for packing lines #1, #2, and #3. The product is placed in an open product bag, when it contacts the plates. According to the Establishments SSOP plan (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) Pre-operational inspection had been performed and the area was released for production.</p> <p>The Establishment is receiving this NR for failing</p>

									to meet the regulatory requirements of 9CFR 416.13(a). The product is placed in open product bags and the potential to come into direct contact with the plates exists. I observed insanitary equipment, indicating that the Est. failed to implement all pre-operational procedures. The plates were reinspected and released back to Est. control at 0735 hours.
M19575 +P19575	Boar's Head Provisions Co., Inc,	B484F14B-4585-4EC9-9BC5-5A0231B6D7B9	EOL2312092223N-3	9/23/2024	9/23/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.16(a)	<p>During a Food Safety Assessment (FSA) conducted between September 10th and September 17th, 2024, Enforcement, Investigation and Analysis Officers (EIAOs) observed the following noncompliance: The Sanitation Standard Operating Procedure (SOP) states: (b)(4)</p> <p>(b)(4)</p> <p>On September 11, 2024, EIAOs observed the establishment's monitoring of the Sanitation SOPs. The Oil Browning and Browning departments were not in operation during the observation. The establishment employee commented that they do not monitor departments that are not in operation and did not monitor the departments while the EIAOs were present. Since the areas are still being used as a pass through for post-lethality exposed, RTE product it is not appropriate to discontinue monitoring on the areas as insanitary conditions in the areas could potentially adulterate product. In reviewing records for that date, the establishment employee had documented that monitoring was performed in those departments during each Sanitation Standard Operating Procedure (SOP) check, including the one that EIAOs observed.</p> <p>The establishment failed to conduct all other</p>

									procedures in the Sanitation SOPs at the frequencies specified and failed to maintain daily records sufficient to document the implementation and monitoring of the Sanitation SOPs. This is noncompliant with 9 CFR 416.13(b) and 416.16(a).
M19575 +P19575	Boar's Head Provisions Co., Inc.	B4360D72- 26EB-48C5- 8814- 0C235C474 DBF	EOL3012095123N-3	9/23/2024	9/23/2024	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(a)(1), 430.4(b)(3)	<p>During a Food Safety Assessment (FSA) conducted between September 10th and September 17th, 2024, Enforcement, Investigation and Analysis Officers (EIAOs) reviewed the establishment's HACCP system and corresponding records.</p> <p>The establishment has a procedure titled, "Construction/Food Safety Management of Change [procedure # 901.115],." (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) The establishment Food Safety Team will evaluate projects to determine a risk category and to plan for associated actions as indicated by the program.</p> <p>The program sets minimum sampling frequencies for L spp. during projects they have deemed as high risk. Specifically for projects that are high risk, (b)(4) intensified environmental testing samples per area involved for L spp. is required. Records showed that the establishment identified high risk projects in the RTE area on three occasions in the last year. -On November 24, 2023, new diffusers were installed on the RTE production floor. A total of (b)(4) areas were identified on the corresponding Form 1. Sampling records showed that only (b)(4) environmental sample was collected from (b)(4) implicated areas, with (b)(4) environmental sampling in any of</p>

									<p>the other areas.</p> <p>-On February 6, 2024, Smokehouse 3 was rebuilt and Form 1 stated that (b)(4) areas were implicated. Records show that (b)(4) environmental sample was collected in (b)(4) of the areas and (b)(4) environmental samples were pulled in the other (b)(4) areas.</p> <p>-On April 5, 2024, the old diffusers were removed from the RTE production floor and Form 1 stated (b)(4) areas were implicated. In (b)(4) of the areas only (b)(4) environmental samples were collected.</p> <p>On all three occasions the establishment failed to meet the intensified environmental testing requirements in their prerequisite program.</p> <p>The establishment failed to implement the procedures in the construction GMPs, and failed to meet the intensified environmental testing requirements in their prerequisite program. The establishment cannot use the GMPs to support the decision in their hazard analyses (b)(4) (b)(4) and are noncompliant with 9 CFR 417.5(a)(1).</p>
M19575 +P19575	Boar's Head Provisions Co., Inc.	569F04EC-C963-4B77-8899-05482FE953 F1	EOL3012095123N-2	9/23/2024	9/23/2024	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(a)(1), 430.4(b)(3)	<p>During a Food Safety Assessment (FSA) conducted between September 10th and September 17th, 2024, Enforcement, Investigation and Analysis Officers (EIAOs) observed the following noncompliance: The establishment's environmental monitoring program is used to support the decision in their Hazard Analyses that (b)(4) (b)(4)</p> <p>The environmental monitoring program has written swabbing procedures that state, (b)(4) (b)(4)</p>

									<div>(b)(4)</div> <div>(b)(4) The establishment is using the 2014 FSIS Lm Compliance Guideline to support this sampling methodology. The support states, (b)(4)</div> <div>EIAOs observed establishment employees performing swabbing procedures on (b)(4) (b)(4) and the employees swabbed a large (b)(4) area. The employees would (b)(4)</div> <div>(b)(4)</div> <div>Failure to implement a supportable sampling method can result in failure to collect and detect Lm in samples. The establishment failed to design a swabbing procedure in their environmental monitoring program according to their support and failed to perform swabbing procedures in a supportable manner. This is noncompliant with 9 CFR 430.4(b)(3)(i)(D) and 417.5(a)(1).</div>
M19575 +P19575	Boar's Head Provisions Co., Inc.	9A5D3347-BE44-4BBA-A4CD-4D84C854D5AE	EOL2312092223N-2	9/23/2024	9/23/2024	01C02	Operational SSOP Review and Observation	416.16(a)	<div>During a Food Safety Assessment (FSA) conducted between September 10th and September 17th, 2024, Enforcement, Investigation and Analysis Officers (EIAOs) observed the following noncompliance: The establishment's Standard Operating Procedures for Pre-Operational Sanitation states in Section II. Objective: B, (b)(4)</div> <div>(b)(4)</div>

									(b)(4)
									<div>(b)(4)</div> <div>(b)(4) The establishment documents the cleaning of equalization coolers (EQs) on Form #1020, Non-Product Contact Surface Inspection.</div> <div>The establishment has (b)(4) EQs. EIAOs reviewed sanitation records for the month of July to see if the establishment was meeting their stated frequency, and the following deviations were observed:</div> <div>-For the week of July 7, 2024, documentation was not provided for cleaning of any of the EQs.</div> <div>-For the week of July 14, 2024, documentation was not provided for the cleaning of EQ 1 and EQ 2.</div> <div>The establishment failed to maintain daily records sufficient to document the implementation and monitoring of the Sanitation Standard Operating Procedure (SOPs) and are noncompliant with 9 CFR 416.16(a).</div>
M19575 +P19575	Boar's Head Provisions Co., Inc.	8252DCF5-F411-40C7-A34E-8E08D32D9BBC	EOL3012095123N-1	9/23/2024	9/23/2024	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(a)(1), 430.4(b)(3)	<div>Task: HACCP Recordkeeping</div> <div>During an Intensified Verification Testing (IVT) conducted on September 9th, 2024, Enforcement, Investigation and Analysis Officers (EIAOs) observed the following noncompliance: The establishment's environmental monitoring program is used to support the decision in their hazard analyses (b)(4)</div> <div>(b)(4)</div>

									<div>(b)(4)</div> <div>(b)(4) The establishment defines a product contact surface as (b)(4)</div> <div>(b)(4)</div> <div>(b)(4) The establishment defines a site as (b)(4)</div> <div>(b)(4)</div> <p>During the IVT, EIAOs observed product contact surfaces that were not listed as sites in the establishment's database. The establishment will print product labels to identify product on racks and attach the labels to the FCS racks, with labels routinely touching post-lethality exposed, ready-to-eat (RTE) product. The labels were consistently observed laying against post-lethality exposed product and on some instances post-lethality exposed product was observed placed on top of the labels to keep the labels from falling off the rack. Plastic rack liners/covers were used to cover the racks and were regularly observed contacting post-lethality exposed RTE products.</p> <p>No additional information or documentation was proffered to support the adequacy of the program when multiple FCS are not identified or sampled. This is noncompliant with 430.4(b)(3)(i)(A) and 417.5(a)(1).</p>
M19575 +P19575	Boar's Head Provisions Co., Inc.	C6897FAC-B0D5-4FB7-82FA-2202425A16FB	EOL2312092223N-5	9/23/2024	9/23/2024	01C02	Operational SSOP Review and Observation	416.13(b)	<p>During a Food Safety Assessment (FSA) conducted between September 10th and September 17th, 2024, Enforcement, Investigation and Analysis Officers (EIAOs) observed the following noncompliance: The Sanitation SOP states, (b)(4)</p> <div>(b)(4)</div>

									<p>A rack of post-lethality exposed, cooked product was being rolled out of the Oil Browning room and product sticking out from the side of the rack hit a non-food contact surface wall. A visible product smudge was observed on the wall. The EIAO showed Food Safety Quality Assurance (FSQA) personnel the smudge on the wall and told them that the product had contacted the wall, as they did not appear to notice. FSQA then immediately started sanitizing the wall where the product had made contact. The EIAO asked about the product that had hit the wall. The FSQA employee then had three production employees condemn the product on the edge of the rack that hit the wall.</p> <p>The establishment is not conducting all other procedure in the Sanitation Standard Operating Procedure (SOPs) at the frequency identified and are noncompliant with 9 CFR 416.13(b).</p>
M19575 +P19575	Boar's Head Provisions Co., Inc.	83061356-B961-406C-BFD5-4EF78B4E1572	EOL2312092223N-1	9/23/2024	9/23/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.4(a), 416.4(b)	<p>Task: SSOP Review and Observation</p> <p>During a Food Safety Assessment (FSA) conducted between September 10th and September 17th, 2024, Enforcement, Investigation and Analysis Officers (EIAOs) observed the following noncompliance: The establishment's Sanitation Standard Operating Procedure (SOP) states, (b)(4)</p> <div style="background-color: #cccccc; padding: 10px; text-align: center; margin: 10px 0;">(b)(4)</div> <p>Employees in the ready-to-eat (RTE) area don aprons, arm sleeves, and disposable gloves which are all considered food contact surfaces.</p> <p>During the FSA, establishment employees donned in PPE were consistently seen leaning against NFCS (walls and posts) with their food</p>

								<p>contact surface (FCS) personal protective equipment (arm sleeves and aprons) touching the NFCS they were leaning against. No efforts to wash or sanitize the FCS before production resumed were observed. The only time establishment employees are required to wash their hands is when they enter and exit the RTE floor or if they become contaminated by touching inedible or something on the floor. Visible product residue was observed on both sides of the EQ door handles. Employees responsible for moving product in and out of EQs regularly contact product on racks with their gloved hands (FCS). Employees will push a rack to the floor then return to EQs to get more racks. They regularly open the doors without washing hands. Per establishment management and the Sanitation SOP, the (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) Employees gloved hands (FCS) regularly touch door handles (NFCS) that are visibly dirty and then racks/products again without washing. One of the cart pushing employees was observed touching a the FCS of a rack in an EQ, the inside EQ door handle (NFCS) to open the door, the outside EQ door handle (NFCS) to close the door, the FCS of a rack again to push to the RTE floor, a product label used to identify what was on the rack (FCS), the outside EQ door handle (NFCS) again, and then another FCS of a different rack, without washing or sanitizing hands.</p> <p>The establishment failed to clean and sanitize FCS and NFCS as often as necessary to prevent the creation of insanitary conditions, failed to conduct all other procedures in their Sanitation SOPs, and are noncompliant with 9 CFR 416.4(a), 416.4(b), and 416.13(b).</p>
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M19575 +P19575	Boar's Head Provisions Co., Inc.	99678B52- 897C-4A6C- 8CA5- E6A9F6D8E 8BE	EOL2312092223N-4	9/23/2024	9/23/2024	01C02	Operational SSOP Review and Observation	416.13(b)	<p>During a Food Safety Assessment (FSA) conducted between September 10th and September 17th, 2024, Enforcement, Investigation and Analysis Officers (EIAOs) observed the following noncompliance: The establishment's Sanitation Standard Operating Procedure (SOP) states, (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) The establishment also employs a Sanitizer Use Procedure (#901.070) which states, in Section V. Procedure: B. Operational Sanitizing Procedure: 3, (b)(4)</p> <p>(b)(4)</p> <p>EIAOs observed the establishment's implementation of Sanitation SOPs, and daily cooler flooding did not occur. EIAOs asked establishment management if they follow this procedure and management stated that they could not flood the floors daily due to product being in the coolers.</p> <p>The establishment is not conducting all other procedure in the Sanitation SOPs at the frequency identified and are noncompliant with 9 CFR 416.13(b).</p>
M19575 +P19575	Boar's Head Provisions Co., Inc.	24B49630- FC75-4753- 9BCA- 883010002 2C9	EOL2107092325N-1	9/24/2024	9/25/2024	01C01	Operational SSOP Record Review	416.13(b)	<p>On 09/24/2024 at 15:10 hours, while I was performing a routine Standard Sanitation Operation Procedure (SSOP) task in the Raw Department, I was walking near Chicken Injection Line #1. I observed several tree racks containing Sweet Slice Ham lined up. While walking past the racks I noticed a piece of</p>

								<p>black/brown flaking residue hanging loosely from tree rack #436. Upon closer inspection, I observed several areas of this residue flaking along the underside of the frame where the rack shelves are placed, some of the residue appeared dry and flaking, other areas had a wet appearance that felt sticky when rubbed with my hand. The length of this residue varied from about 1/2 an inch up to 2 inches. I immediately placed U.S. NO. B-45532920 retained tag on tree rack #436. I then performed a visual inspection of six tree racks containing the Sweet Slice Ham product that were placed near tree rack #436, I did not observe any residue with black/brown appearance.</p> <p>Over the radio, (b)(6) (Department Manager), was requested to the area. When Mr. (b)(6) arrived, I informed and shown him my observed thus far. I asked Mr. (b)(6) if he knew what the residue was on tree rack #436, Mr. (b)(6) said he was not sure. I informed Mr. (b)(6) of the impending Noncompliance Record (NR). Mr. (b)(6) had the product removed from the rack and placed into an inedible barrel. As the product was being removed from the rack, I was able to observe the conditions of the rack shelves better. I observed on the second shelf from the top, a small circular spot directly on the shelf wires with the same black residue appearance observed on the frame. Then, on the third shelf from the bottom, I observed another area of black residue directly on the shelf wires. (b)(6) (Sanitation lead) was informed and shown my observations. Once all the product was removed from the rack and placed into inedible, I removed my U.S Retained tag. The rack was then moved to tree rack wash to be cleaned.</p>
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									<p>The black/brown colored residue did not match up with the other residue observed coming from the Sweet Slice Ham products during my visual inspection, this residue observed was a dripping liquid with a cloudy appearance. The black/brown residue was observed on, and in contact, with the tree rack shelves which are considered a food contact surface. The Establishment was unable to explain what the residue was. From this I determined the Establishment failed to meet the regulatory requirements of 9CFR 416.13(b). After gathering all available information, I was able to infer that tree rack #436 was not clean and sanitary before product was placed on it the residue would have been from a previous production run.</p>
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