Noncompliance Report , Establishment Number(s): M45712+P45712 (New Castle, IN)
Inspection Record Date Range: 01/01/2019 – 12/31/2019

Est Nbr	Est Name	Non Comp ID	NR Nbr	Date	Task	Task Name	Regs	Description
M45712 +P45712	Boar's Head Provisions Co., Inc.	D1A86C42-3FE6-492B-B330-352343794B63	IGN0406011829N-1	7-Jan-19	03A02	Hazard Analysis Verification	417.2(a)(1), 417.2(a)(2), 417.5(a)(1)	While I CSI (b)(6) was performing a Hazard Analysis Verification task on the establishments Fully Cooked Not Shelf Stable Plan B HACCP Plan, the following noncompliances were observed. On the Hazard Analysis process step 1-receiving refrigerated packages, the establishment has considered Biological Hazards not significant due to a Receiving Program used as justification for their decision. Upon reviewing the Receiving Program, under the Receiving of RTE Products section, it states that (b)(4) (b)(4) (b)(4) While asking questions about the product testing procedures, it was stated that product temperatures are taken using a stick thermometer. Upon requesting thermometer calibration records it was stated that thermometers were being calibrated, however no records of the thermometer calibrations were available for USDA to review. While comparing the actual process flow with the plan flow chart and hazard analysis it was observed that the establishment is returning product to refrigerated storage after process step 5-post lethality pasteurization. The establishment was performing a step that was not included in the plan flow chart or hazard analysis. QA Manager (b)(6) and QA Supervisor (b)(6) (b)(6) were informed of my findings and of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 417.2(a)(1), 9 CFR 417.2(a)(2) and 9 CFR 417.5 (a)(1).

M45712 +P45712	Boar's Head Provisions Co., Inc.	03934AE5-7D1C-4882-8B57-18B1EC40701D	IGN0906015622N-1	22-Jan-19	01D01	SPS Verification	416.4(a)	On 1/22/19 at approximately 0500 hrs while performing my observations throughout the establishment, I CSI (b)(6) observed the following noncompliance. In the cooler between the smokehouses and raw pack 1 and raw pack 2, I observed some trees that had product residue, black and brown in color along the shelves and framework. Supervisor (b)(6) was informed of my findings. I asked if the trees were ready to use in production and he stated that they were. I continued inspecting the rest of the trees and I found and rejected a total of 19 trees that all had product residue on various areas along the top and underneath sides of the shelves and on the framework. The trees are used for storing edible product either in raw pack 1 or raw pack 2. The establishments immediate corrective action taken was to remove the trees from the cooler and send them back to the tree wash room to get cleaned and sanitized. (b)(6) was informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.4(a). QA Supervisor (b)(6) was later also informed of my findings and of the issuance of a noncompliance.

M45712 +P45712	Boar's Head Provisions Co., Inc.	B3632FDA-1696-488A-A27C-724B9CA414B5	IGN2913024202N-1	1-Feb-19	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(a)	On 2/1/19 at approximately 0550 hrs while performing my observations throughout the establishment, I CSI (b)(6) observed the following noncompliance.In the clean plastic combo storage room, in pump and tumble 1 and 2 rooms, I observed combos that were considered by the establishment to be clean and ready to use in production that had a white in color crusty film residue on the inner bottom and inner side walls of the combos. The affected equipment, a total of 23 plastic combos were rejected with US Reject Tag #s B35929349, B35929352 and B35929354. I immediately called for a Supervisor. QA Analyst (b)(6) QA Supervisor (b)(6) Manager (b)(6) and Manager (b)(6) (b)(6) were informed of my findings. The combos were sent back to the wash room to get cleaned and sanitized. No product was affected however the combos are a direct food contact surface that need to be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. (b)(6) were informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.4(a) and 9 CFR 416.13(c).

M45712 +P45712	Boar's Head Provisions Co., Inc.	7D2C6CCC-1142-4FFB-BA0A-2B78FA4E858F	IGN5520020010N-1	10-Feb-19	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a), 416.4(b)	On 2/10/19 while performing the Pre-Operational Observation and Review task, CSI (b)(6) observed the following noncompliance in the establishments "Pump and Tumble" room 2. The top of the hoper chute right above the opening to the inspection belt had left over fat residue on the top of it. The inspection belt had specks of meat underneath the blue belt. The incline discharge conveyor belt that leads from the (b)(4) injector had meat and fat residue from the previous production day on the inside (FCS) of the brackets. I also observed specks of meat and fat on the inside walls and underneath the blue belt. The outer legs/bracket of the discharge conveyor had old dry meat and fat residue on it as well.The control panel for the dumber had not been clean and had meat and fat residue from the previous day and had specks of left over product on the outer walls and brackets.There was also specks of meat on the outside bottom chute of (b)(4) #2.The (b)(4) computer and keyboard had not been cleaned and had old meat and fat residue on it, including the outer frames of the desk. The establishment failed to meet the requirements of 9CFR 416.13(b) Each official establishment shall conduct all other procedures in the Sanitation SOP's at the frequencies specified(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's and 416.4(a) All food-contact surfaces, including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.(b) Non-food-contact surfaces of facilities, equipment, and utensils used in the operation of the establishment must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.

M45712 +P45712	Boar's Head Provisions Co., Inc.	8995580F-0896-4AEE-930F-F742AEFFDB49	IGN0820020412N-1	12-Feb-19	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a), 416.4(b)	On 2/12/19 while performing the Pre-Operation Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishments "Raw Pack 2" room. Upon inspecting the (b)(4) machine I observed the following deficiencies. Meat and fat residue was observed on numerous parts (FCS) and (NFCS) of the machine including the inside walls and screws of the machine, on top of the safety doors and leftover product was also observed on top of the panel of the machine.During my inspection of the blue transfer belt (FCS) I observed that the belt was badly frayed and torn in some areas. I found that the strings were easily pulled off which could lead to product contamination with foreign material. I found underneath the belt. The plastic cord was separated from the belt in two places. I took a verbal regulatory control action and rejected the belt and the machine until sanitary condition could be restored and the belt replace.The establishment failed to meet the requirements of 9CFR 416.4(a) All food-contact surfaces, including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.(b) Non-food-contact surfaces of facilities, equipment, and utensils used in the operation of the establishment must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of productand-9CFR416.13(b) Each official establishment shall conduct all other procedures in the Sanitation SOP's at the frequencies specified.(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's.

M45712 +P45712	Boar's Head Provisions Co., Inc.	29FB3F9A-5DE3-4C54-BD56-B56005B593C0	IGN5704023219N-1	19-Feb-19	01C02	Operational SSOP Review and Observation	416.13(c)	On 2/19/19 at approximately 0445 hrs while performing my observations throughout the establishment, I CSI (b)(6) observed the following noncompliance. In pump and tumble 1, plastic combos were observed sitting in the room ready to be used by production. The combos had a white in color residue on the inner side walls. A total of 4 combos were rejected. QA (b)(6) (b)(6) and Supervisor (b)(6) were informed of the findings. The combos are a direct food contact surface that need to be cleaned as frequently as necessary. Managements immediate corrective action was to send the combos back to the wash room to get recleaned and sanitized. (b)(6) were informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(c). Manager (b)(6) was later also informed of the findings and of the issuance of a noncompliance. I reviewed the establishment past noncompliances and revealed a similar issue, NR# IGN2913024202N issued on 2/1/2019 that can be associated. The establishments response was: (b)(4) (b)(4) Additionally, Boars Head has been in contact with our chemical supplier to request assistance to see if there is a better acid chemical than the one we have in house.

M45712 +P45712	Boar's Head Provisions Co., Inc.	96138BE7-9250-4039-8DBC-411B0933C8CC	IGN1819035710N-1	10-Mar-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 3/10/19 while performing the Pre-Operational Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishment "Pump and Tumble" room 1.The blue inspection belt (FCS) had specks of meat and fat residue on both the top of and underneath the belly of the belt. There was also specks of meat and fat from the previous production day along the metal sides of the line. I also observed specks of meat on the metal brackets underneath the belt.I expanded my inspection to the incline conveyor discharge (FCS) belt and found similar conditions. Specks of meat and fat were observed on the top and underneath the belt in various places. There was also meat and fat observed on the meat hopper in front of the inclined belt, including the round bracket that's attached to the hopper. I expanded my inspection to the "Macerator" and found that there was meat and fat residue on various pieces of the equipment including on top of the blue belt and underneath where the white rollers are and on the frame of the macerator. There was also meat and fat along the sides of the frame of the equipment.The establishment failed to meet the requirements of 9CFR 416.13 (c)(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's.

M45712 +P45712	Boar's Head Provisions Co., Inc.	F842FF22-2FDB-42D3-9A91-07F7C9224408	IGN2103031614N-1	13-Mar-19	04B04	General Labeling	317.1	On 3/13/19, at approximately 1430 hours while performing my inspections throughout the establishment, I CSI (b)(6) observed the following noncompliance. In RTE EQ Cooler 1, a rack with a meat product was observed without an identifying label or codes. After discussing my findings with QA (b)(6) (b)(6) she stated that the product was Honey Maple Ham that was earlier being produced by the 1st shift crew and was left unlabeled. The rack was then immediately labeled as Batch #3021665 and dated 3-13-19. (b)(6) was informed of the issuance of a noncompliance citing the establishment with the failure to meet the regulatory requirements of 9 CFR 317.1.

M45712 +P45712	Boar's Head Provisions Co., Inc.	B4372224-55B5-4B5A-BED4-ED6DDBC4FDCC	IGN4104030714N-1	14-Mar-19	01D01	SPS Verification	416.4(d)	On 3/14/18 at approximately 0515 hours while performing my observations throughout the establishment, I CSI (b)(6) observed the following noncompliance. In the raw receiving storage cooler, under an AC unit by the west wall a vat/combo that contained everroast chicken pickle was observed exposed at a corner. After inspecting around and above the exposed product, I was able to verify that no product had been adulterated however product must be protected from adulteration during storage as required by regulation 416.4(d). After discussing my findings with Supervisor (b)(6) his immediate corrective action was to fix the plastic liner so that all areas were covered. (b)(6) was then informed of the issuance of a noncompliance. QA Supervisor (b)(6) was also later informed of my findings and of the issuance of a noncompliance.

M45712 +P45712	Boar's Head Provisions Co., Inc.	ED3F40BD-3EFB-490E-BE05-7735EE8C58AC	IGN4018042610N-1	8-Apr-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 4/8/19 while performing the Pre-Operational Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishments "Raw Pack #2" room. The hopper had raw food residue from the previous days productions on several areas inside of the hopper including the top of the rim where you could feel leftover particles from the previous production run. There was also meat and fat residue inside the opening of the bottom feeder shoot. I expanded my inspection to the (b)(4) machine and found the following deficiencies. There were several areas on the machine, (FSC) and (NFCS) including the inside of the machine walls and screws of the machine that had meat and fat residue from the previous days production. There was also residue on the outer brackets of the machine.The establishment failed to meet the requirements of 9CFR 416.13(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's

M45712 +P45712	Boar's Head Provisions Co., Inc.	5139F42E-85CF-4DE7-B1FC-6B3E0F9A8448	IGN2305042418N-1	18-Apr-19	01B02	Pre-Op SSOP Review and Observation	416.13(c)	On 4/18/19 at approximately 0440 hours, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance. In RTE Pack 2 on the curved conveyor belts that are before and to the north side of the brander, upon lifting the bones/guide rails it was observed that there was brown in color product residue from previous days production along the bottom side of the bones/guide rails and on the frame work where the rails sit. Various product particles were also observed between the belt holes on different areas of both belts. I expanded the area of inspection and in the (b)(4) browning room, on the (b)(4) exit conveyor belt a similar issue was observed. Product residue and carrot pieces were observed under the bones/guide rails. These are all direct and indirect food contact surfaces. QA Tech (b)(6) and QA Tech (b)(6) were informed of my findings. The immediate corrective action was to clean and sanitize the affected equipment. (b)(6) were then informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(c).

M45712 +P45712	Boar's Head Provisions Co., Inc.	8C2437EF-92EA-45F6-ADE3-AF0357D41529	IGN3306040218N-1	18-Apr-19	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(c)	On 4/18/19 at approximately 0625 hours while performing a Fully Cooked - Not Shelf Stable HACCP Task, I CSI (b)(6) observed the following noncompliance. While reviewing records for products produced on 4/15/19, it was observed that the Form # 4013 (pre-shipment review form), had been completed by initials (b)(on 4/16/18 and included all production. An FSIS sample had been collected (Honey Maple Ham) on 4/15/19 on 2nd shift by Inspector (b)(6) that included 41761 pounds of product. Continuing my review at approximately 0640 it was observed that the results from Laboratory Information Management System (LIMS) were still in a pending status. QA Supervisor (b)(6) and Plant Manager Adam Lingle were informed of my findings. (b)(6) agreed that the pre-shipment review had been completed for the product that was still pending FSIS test results. The establishment had completed a pre-shipment review on product that was still pending receipt of FSIS test results which is a noncompliance with the regulatory requirements of 9 CFR 417.5(c). Adam and (b)(6) were then informed of the issuance of a noncompliance.

M45712 +P45712	Boar's Head Provisions Co., Inc.	3A0F9697-B11F-44A7-9AC8-10DB23562D07	IGN5104052309N-1	9-May-19	06D02	Other Inspection Requirements	418.2	On 5/7/19, at the weekly meeting thatwas held at 0800 with Boars Head Est. P45712 upon asking if there had been any consumer complaints, it was stated from establishment management that they had a consumer complaint for foreign material (blue plastic) that was found totally inside a Honey Maple Ham product while it was being sliced at a deli in a grocery store. The establishment was able to provide pictures of the foreign material (blue plastic, approximately 1 x inch) on 5/8/19. I CSI (b)(6) asked QA Manager (b)(6) for the date that Boars Head had received the complaint and determined that the product was adulterated. (b)(6) then stated that Boars Head Corporate received the complaint on 4/30/19 and on that same day it was determined by corporate that the product was adulterated. Boars Head Est. P45712 did not find out of the consumer complaint until 5/1/19. I asked (b)(6) if they had notified The Chicago District Office to meet regulatory requirements of 9 CFR 418.2 and she stated that not to her knowledge. The establishment has failed to notify FSIS within 24 hours of learning or determining that an adulterated product had entered commerce. QA Manager (b)(6) was notified of the issuance of a noncompliance citing the establishment with the failure to meet the regulatory requirements of 9 CFR 418.2

M45712 +P45712	Boar's Head Provisions Co., Inc.	CDD2F3F9-8D91-4B62-BBC2-67820FD4A0CF	IGN2305055317N-1	14-May-19	01D01	SPS Verification	416.2(b)(1)	On 5/14/19 while performing an SPS Verification Task throughout the establishment, I CSI (b)(6) observed the following noncompliances. In Pump and Tumble 1, caulk was observed peeling from the drain pipe of the air handling unit. In the same room on the north wall, caulk was also peeling from a water line bracket. Various fire sprinklers were observed with rust. Bolt heads on different areas of the south wall were observed with chipping paint. In Pump and Tumble 2, various fire sprinklers were observed with rust. Bolt heads on the south wall were observed with chipping paint.In raw receiving storage cooler, on the wall that connects with Pump and Tumble 2, a mounting bracket was observed with rust. In Raw Pack 1, rust was observed on various fire sprinklers. Rust and chipping paint were also observed on the vacuum pump that sits between line 2 and 3. On the vacuum pump and stand that sits between line 1 and 2 rust was also observed. In RTE Pack 1, rust on fire sprinklers was observed. Chipping paint on the vacuum pump by the entrance was observed. The power switch box on the north wall by the storage room, the coating is coming off. In RTE Pack 2, peeling caulk from the air handling units drain pipe that is located above and to the side of the shrink tunnel. Loose paint was observed on the passage window that leads to post past room. In the Oil Browning room, peeling caulk on the browner stack was observed. Rusted fire extinguisher mounting bracket. In the (b)(4) Browning room on the tree bumper guard of the south wall, rust was observed. The electrical outlet on the south wall by the southwest man door, the coating was observed coming off. Exposed product is produced around and underneath of some of the mentioned areas and having these issues could lead to the creation of insanitary conditions and the adulteration of product. At approximately 0530 on 5/14/19, Assistant Plant Manager (b)(6) was informed of my findings and a walk throughout the establishment was performed immediately where (b)(6) took notes of the mentioned issues. (b)(6) was informed that my findings were in noncompliance with the regulatory requirements of 9 CFR 416.2 (b)(1). He was also informed that a noncompliance would be issued.

M45712 +P45712	Boar's Head Provisions Co., Inc.	421FEBE4-FD54-4023-B7D6-B7AABAF146FF	IGN3000060021N-1	20-Jun-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 6/20/19 while performing the Pre-Operational Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishments "Pump and Tumble" room 1.The (b)(4) injector needles had meat and fat residue from the previous days production. There was also meat and fat residue on the door of the injector and on the white "manifold" panel that the needles are attached to. Meat and fat residue was also observed on the bottom floor underneath the needles, There was also fat residue in the inner tunnel that the pickle solution transfer tubes are attached to.I also observed similar conditions with the "Imax" injector that the knives are attached to, including meat and fat residue on several area of the machine.The incline belt that leads to the hopper had meat and fat residue on the outer and inner areas of the frame and on the motor box underneath the line.The establishment failed to meet the requirements of 9CFR 413.(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's.

M45712 +P45712	Boar's Head Provisions Co., Inc.	092D8A5C-BF3E-4D14-B2EC-59E9FF5AECD8	IGN0512083312N-1	9-Aug-19	01B02	Pre-Op SSOP Review and Observation	416.13(c)	On 8/9/19 at approximately 0442 hours, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance. In RTE Pack 1 the blue conveyor belt for auto bagger A was observed with a white in color product residue on various areas of the belt that was left from previous days production. This belt is a direct food contact surface that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA Tech (b)(6) was immediately informed of my findings. The equipment was rejected with tag # B35929339. The immediate corrective action was to replace the belt then clean and sanitize the affected areas. Manager (b)(6) was also informed of my findings and after discussing the issue he was then informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(c).

M45712 +P45712	Boar's Head Provisions Co., Inc.	CD65108E-F831-48D0-820C-F393CDC62856	IGN3303091713N-1	9-Sep-19	01C02	Operational SSOP Review and Observation	416.13(c)	On 9/9/19 at approximately 0915 hours while performing my observations throughout the establishment, I CSI (b)(6) observed the following noncompliance. In pump & tumble room 2, above the injector and the tenderizer beaded condensation was observed on the pickle transfer pipe. Exposed product passes underneath this area on a conveyor belt and having condensation issues could lead to the creation of insanitary conditions and the adulteration of product. The establishment has incorporated the monitoring of condensation in their daily SSOP checks. SSOP Activity Report Raw, Form # 6001 lists the things that will be monitored throughout the different rooms in the raw side (b)(4) (b)(4) (b)(A verbal regulatory control action was taken by stopping production. Floor Lead (b)(6) was informed of my findings and the condensation was immediately removed. (b)(was then informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(c). QA Tech (b)(6) was also informed of my findings and of the issuance of a noncompliance.

M45712 +P45712	Boar's Head Provisions Co., Inc.	526C156A-C4C1-40BF-8120-EFB3BA314C1B	IGN5120101808N-1	8-Oct-19	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On 10/8/19 While performing the Pre-Operational Sanitation Standard Operating Procedures Verification task, CSI (b)(6) observed the following noncompliance in the establishments Pump and Tumble room one. The inspection belt had meat and fat residue from the days previous production. There was meat and fat along the inside stainless-steel walls and underneath the belt next to the roller wheels. The (b)(4) has meat and fat on the bottom panels next to the doors. The incline belt also had meat and fat from the days previous production along several areas of the inside panels. The establishment failed to meet the requirements of 9CFR 416.13(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations

M45712 +P45712	Boar's Head Provisions Co., Inc.	99A4F403-55FE-44F2-B064-3C68BBCC9F81	IGN5317104328N-1	27-Oct-19	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.2(b)(2)	On 10/27/2019 while performing the Pre-Operational Sanitation Standard task, CSI (b)(6) observed the following noncompliance in the establishments "Pump and Tumble room 2" .There was meat and fat residue from the previous days production inside of tumbler #1. The residue was on the upper right side of tumbler towards the front when facing North. There was also meat and fat residue on top of both tumblers from the previous day production.The (b)(4) Macerator" had meat and fat residue on various places on the machine including the isolation points and on top of the discharge chutes.In addition to the machines not meeting sanitary requirements, the South wall had an abundance of meat and fat reside from East to West and top to bottom on numerous areas.The establishment failed to meet the requirements of 9CFR 416.13(a)(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations.and 416.2 (b)2(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.

M45712 +P45712	Boar's Head Provisions Co., Inc.	E67D35FC-0F03-4CAB-8484-4A180EBD3CA4	IGN5413120405N-1	4-Dec-19	01C02	Operational SSOP Review and Observation	416.13(c)	On 12/4/19 at approximately 1045 hr., I CSI (b)(6) observed the following noncompliance. In the Raw side restroom, a person was observed wearing a frock, hard hat, hair net and shoe covers while using the restroom. I immediately informed the person that he was not following the establishments program and he then proceeded to remove the frock, hard hat, hair net and shoe covers. QA Manager (b)(6) and QA Supervisor (b)(6) were then informed of my observations and they agreed that those items should never be worn while in the restroom. (b)(6) then stated that they would take care of it immediately. The establishments SSOP program 906.418 states that (b)(4) (b)(4) On section V. A-31 of the GMP Policy 906.105, it states that (b)(4) (b)(4) (b)(4) The establishment has failed to implement their written SSOP/GMP Program. (b)(6) was then informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(c).

M45712 +P45712	Boar's Head Provisions Co., Inc.	8FBB1333-2105-432B-8BA7-37E7C8FAC9C2	IGN1603124526N-1	19-Dec-19	01B02	Pre-Op SSOP Review and Observation	416.2(b)(1)	On 12/19/19 at approximately 0442 hours, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance. In RTE Pack 1, the (b)(4) vacuum pump and electrical box mounting bracket that are sitting on the far east side of the room, were observed with rust and paint flaking off. Exposed RTE product gets produced in this room and having flaking paint and rust could result in product adulteration. QA Tech (b)(6) and Manager (b)(6) were informed of my findings. The immediate corrective action was to temporarily wrap the affected areas with plastic liner, rinse and sanitize the area. (b)(6) were informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(b)(1).

M45712 +P45712	Boar's Head Provisions Co., Inc.	B0D0B790-4229-47CF-AF69-C3567BF505C6	IGN4922122130N-1	30-Dec-19	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.3(a)	On 12/30/19 While performing the Pre-Operational Sanitation Standard task, CSI (b)(6) observed the following noncompliance with line 4 in the establishment Raw Pack 2 room. The Syrup Applicator Discharge Conveyor entry Belt had a sticky substance on the belt. There was also a blue substance that was peeling off from the belt. The blue substance was on the white rollers and metal belt lifts that move the belt and the substance came off when rubbed or scrapped. The same conditions were found on the blue exit belt. Blue substance was on the belt lifts and white rollers, and small amounts of meat and fat residue, and black specks on the belt. I verbally took a regulatory control action and rejected both of the lines, and applied US REJECT tag #A6747958 to the exit belt until they were replaced, and sanitary conditions were restored. The establishment failed to meet the requirements of 9CFR 416.13 (c) (c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's. and, 416.3(a) Equipment and utensils used for processing or otherwise handling edible product or ingredients must be of such material and construction to facilitate thorough cleaning and to ensure that their use will not cause the adulteration of product during processing, handling, or storage. Equipment and utensils must be maintained in sanitary condition so as not to adulterate product.

Noncompliance Report , Establishment Number(s): M45712+P45712 (New Castle, IN)
Inspection Record Date Range: 01/01/2020 – 12/31/2020

EstNbr	EstName	NonComp_ID	NRNumber	Date	Task	TaskName	Regs	Description
M45712+ P45712	Boar's Head Provisions Co., Inc.	7AA80214-B4BC-4F22-A98B-66A0ED12EA91	IGN5123023817N-1	17-Feb-20	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On 2/17/2020 while performing the Pre-Operation Standard Operation task, CSI observed the following noncompliance in the establishment "Raw Pack 1 and 2" rooms. In Raw Pack 2, several of the yellow drop cords including the one next to the (b)(4) machine" and (b)(4) had dry meat and fat residue from the previous day production. The residue extended from the red isolation points to the top and on the ceiling. The was also dry meat and fat residue on the yellow and black drop cords and isolaton points next to the dumper for line 4.The same conditions was observed in "Raw pack 1". Both of the yellow drop cords next to the dump for line 3 had dry meat and fat residue from the isolation points to the top of the cords. The establishment failed to meet the requirements of 9CFR 416.4(b) Non-food-contact surfaces of facilities, equipment, and utensils used in the operation of the establishment must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.
M45712+ P45712	Boar's Head Provisions Co., Inc.	D85E2339-B589-4DAC-BC54-9D39CDB708C8	IGN3401044614N-1	13-Apr-20	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On 4/13/2020 while performing the Pre-Operational Standard Operation task, CSI (b)(6) observed the following noncompliance in the establishments Pump and Tumble room #2.Underneath the hopper chute was dry crusted meat from the previous days production. The inspection belt frames had dry meat residue on both side of it. The metal hooks that lift up the belt had blue specks from the belt on it. The white rollers that rotate the belt were chewed up and needed to be repaired or replaced. I also observed meat and fat residue on the white plates of the that hold the knives of the injectors in place.I then expanded my inspection to the blue incline belt and found meat and fat residue in several places, including on top where meat was observed. The establishment failed to meet the requirements of 416.13(a)(a) Each

								official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations.
M45712+ P45712	Boar's Head Provisions Co., Inc.	3F5903EC-1DA9-4F1F-91D9-CA37EE373777	IGN2003071402N-1	29-Jun-20	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 6/29/20 at approximately 0440 hours, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance. In the oil browning room, I observed multiple product particles along the top surface of the blue belt that is after the oil browner. There were product particles also observed on the framework and the electrical control boxes of the same belt. I expanded the area of inspection and on the blue belt before the oil browner I observed multiple product particles on the top surface of the belt, there were also product particles observed on the rollers of the bottom side of the belt. QA Supervisor (b)(6) (b)(6) was informed of my findings. The affected areas were cleaned and sanitized as an immediate corrective action. (b)(6) was informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c).
M45712+ P45712	Boar's Head Provisions Co., Inc.	DA553409-7CBB-46A2-8D5F-6AA3EA8195C6	IGN5304080920N-1	14-Aug-20	01D01	SPS Verification	416.2(b)(1)	On 8/14/20 at approximately 0925 hours, while performing an SPS Verification Task throughout the establishment, I CSI (b)(6) observed the following noncompliance. In Raw Pack 1, the (b)(4) vacuum pumps that are sitting by lines 1, 2 (b)(4) were observed with various rust spots and paint flakes of different sizes, one being of approximately inch wide by 1 inch long. Exposed product gets produced in this room and having this issue could result in product adulteration. Floor Supervisor (b)(6) and QA Tech (b)(6) were informed of my findings. The affected areas were wrapped with plastic liner until the issue could get resolved permanently. QA Supervisor (b)(6) was later also informed of my findings and that a noncompliance would be issued citing the

								establishment with the failure to meet the regulatory requirements of 9 CFR 416.2(b)(1).
M45712+ P45712	Boar's Head Provisions Co., Inc.	A8D438C8-BBA0-4D9F-9EB4-EE0DD56A9AC9	IGN2311092901N-1	26-Aug-20	04B04	General Labeling	381.127	On 8-26-20 while performing verification activities, I CSI (b)(6) observed the following noncompliance. In the boxing room, I observed shipping containers that contained Bratwurst Chicken Sausage product. The boxes were labeled with an establishment number (b)(4) nstead of the establishment number P45712. While verifying other box labels accompanied by QA Manager (b)(6) (b)(6) she stated that the establishment number (b)(4) was incorrect and the correct establishment number should be P45712. We then proceeded to the warehouse to observe the boxed product that had been labeled earlier that same day. In the warehouse it was learned that there were boxes of different products that were also labeled with the incorrect establishment number of (b)(4) QA stated that the affected boxes had all been labeled on line 2 and immediately asked to stop labeling and to stop shipping product. Retain tags B35929333, B35929334, B35929335, B35929340, B35929344 and B35929345 were placed as a regulatory control action and QA was informed that a list of the affected product would need to be provided. On 8-27-20, I CSI (b)(6) meet with Manager (b)(6) (b)(6) and two warehouse managers. It was stated that the affected product had all been listed and that a plan was already in place to start correcting the error on the different labels. In the warehouse a list of the affected product was provided that included, Bratwurst Chicken Sausage, Bacon Cheddar Chicken Sausage, Chorizo Chicken Sausage, Apple Chicken Sausage, Buffalo Chicken Sausage, Everroast Chicken, Smoked Sausage, Deli Dinner Ovengold, Mezquite Turkey, Ovengold Turkey and Maple Honey Turkey that all totaled 374 pallets of product. It was stated by Management that some pallets of labeled product had already been corrected to

								include the establishment number of P45712 and that they would continue with the process. On 8-28-20, I CSI (b)(6) was provided with an updated list of the label corrected products. The list also included the products that were still in the process of being corrected. I was also able to verify in the warehouse various pallets of products that had already been corrected with establishment number of P45712. On 8-29-20, I CSI (b)(6) was informed that the label correction process had been complete. An updated list was provided that included all the label corrected products. I was able to inspect numerous labels and was able to verify the labeling of the correct establishment number P45712. Retain tags were removed and product was released. QA Manager (b)(6) had been informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 381.127.
M45712+ P45712	Boar's Head Provisions Co., Inc.	FDC7CC20-5245-4A34-BEDF-9A8228C0161D	IGN0804085828N-1	26-Aug-20	01C02	Operational SSOP Review and Observation	416.13(c), 416.14, 416.5(a)	On 8-26-20 at approximately 0445, I CSI (b)(6) observed the following noncompliance. In boxing room, an employee was observed picking up multiple packaged products from the floor and placing them directly into a box without first being reconditioned. The establishment has a plan in place for the reconditioning of such products to prevent adulteration and the creation of insanitary conditions. QA Tech (b)(6) was informed of the noncompliance. The product was reconditioned as an immediate corrective action. Later in a conversation by phone with QA Manager (b)(6) to discuss the issue, she agreed that such products that end on the floor should be reconditioned following the procedures in the plan Reconditioning and Re-bagging - 906.303. It was also stated that the plan would be modified to clarify the procedures that would need to be followed for products that end on the floor, especially in boxing room. The establishment has

								failed to meet the regulatory requirements of 9 CFR 416.5(a), 9 CFR 416.13(c) and 416.14.
M45712+ P45712	Boar's Head Provisions Co., Inc.	4A871C49-9080-4994-8E0C-77979BA60DEC	IGN1208113624N-1	20-Nov-20	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 11/20/20, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in the oil browning room. Browning oil was observed left from the previous days production on the reservoirs that sit inside the oil browner above the wire conveyor belt. Oil was observed dipping onto direct food contact surfaces. These areas must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA (b)(6) was informed of my findings. A verbal regulatory action was taken informing (b)(6) that the affected equipment would not get released to production until the areas were brought back into compliance. At approximately 0600, the room was released to production (b)(was informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c).
M45712+ P45712	Boar's Head Provisions Co., Inc.	2EA8C616-AFF0-4A43-949E-B43AC4757EDE	IGN2205123107N-1	1-Dec-20	01C02	Operational SSOP Review and Observation	416.13(c), 416.16(a), 416.4(a), 416.4(b), 416.5(a)	On 12-1-20 while performing verification activities at approximately 0450, I CSI (b)(6) observed the following noncompliances in the raw side. By raw pack line 1, employees were observed taking out from plastic combos exposed poultry product using hooks. The employees were wearing gloves and plastic aprons as required by the establishment policy while handling product. As they were reaching inside the plastic combos, the aprons and gloves that are considered a direct and indirect food contact surface were making contact onto the outer side walls of the plastic combos. The outer side walls of the plastic combos were observed with a dried dark brown in color residue. The observed issue creates an insanitary condition and may result in the adulteration of product. The employees could end

								up touching the exposed product with the gloves or the aprons after these had contact with the outside walls of the plastic combos. The employees were asked to stop what they were doing, and a floor supervisor was called. Supervisor (b)(6) was informed of my observations and after discussing the issue, he understood the situation. The employees were sent to change their aprons and gloves. The establishment is currently having issues with inline equipment and therefore employees are temporarily digging out product by hand. While this issue continues, the establishment has stated that they will implement the use of plastic liners on the outer side of the combos as a barrier so there is no potential of adulteration. This issue does not comply with the regulatory requirements of 9 CFR 416.4(b) and 9 CFR 416.5(a). Manager (b)(6) was also informed of my findings. I continued my verification activities and in the cure cooler the following noncompliance was observed. In an area of the cure cooler that the establishment has designated for the storage of plastic combos that are clean, sanitized and ready to use in production, multiple product particles and a grease/fat residue were observed on the inner bottom and inner side walls of various combos, a total of 8 combos were rejected. Floor Supervisor (b)(6) was informed of my findings. The combos are a direct food contact surface that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. The affected combos were immediately returned to the washroom as an immediate corrective action. The findings do not comply with the regulatory requirements of 9 CFR 416.4(a) and 9 CFR 416.13(c). Manager (b)(6) was also later informed of my findings. While in the establishments weekly awareness meeting with QA Manager (b)(6) (b)(6) and Plant Manager (b)(6) at approximately 0730 on 12-1-20, the following

								noncompliance was learned. While reviewing the establishments written SSOP plan and discussing with management the frequency of the cleaning of food contact surfaces such as plastic combos and the persons responsible for the implementation of such procedures, management stated that all product contact surfaces are to be cleaned, sanitized and inspected daily prior to use by supervisors or designated employee. Management stated that the plastic combos are inspected by the pump and tumble employees and if any deficiencies are found they will be rejected and sent to the washroom. The SSOP plan states that (b)(4) (b)(4) (b)(4) The SSOP plan also states that (b)(4) (b)(4) Upon requesting such records to verify that the plan was being implemented as stated and that such deficiencies that had been observed previously by the employee rejecting the plastic combos were being documented with the corrective action taken, no records could be provided due to that the deficiencies were not being documented as stated. This issue does not comply with the regulatory requirements of 9 CFR 416.16(a). QA Manager (b)(6) agreed that the deficiencies needed to be documented as stated in the plan. Supervisor (b)(6), Manager (b)(6) QA Manager (b)(6) and Plant Manager (b)(6) were informed of the issuance of the noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	DFAB566B-2454-42A1-AF74-D43E0F2702F0	IGN4810125316N-1	8-Dec-20	01B02	Pre-Op SSOP Review and Observation	416.3(a)	On 12/8/20, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in the oil browning room.The oil browner wire conveyor belt was observed to have

								worn-out wire links on multiple areas throughout the wire conveyor belt. Various wire links had tips of approximately inch in size that were bent and about to break apart. The observed does not comply with the regulatory requirements of 9 CFR 416.3(a). QA (b)(6) and Manager (b)(6) were informed of my findings and that a regulatory control action would be taken by applying a U.S. Reject tag # B35929343 until the equipment was brought back into compliance. On 12/10/20 after verifying that the issue had been corrected, the tag was removed, and the equipment was then released to production. QA Manager (b)(6) had been informed of the issuance of a noncompliance.

Noncompliance Report , Establishment Number(s): M45712+P45712 (New Castle, IN)
Inspection Record Date Range: 01/01/2021 – 12/31/2021

EstNbr	EstName	NonComp_ID	NRNumber	Date	Task	TaskName	Regs	Description
M45712+ P45712	Boar's Head Provisions Co., Inc.	7EA5BAA6-7286-4F66-BB42-D4769E06E994	IGN0901021303N-1	1-Feb-21	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.2(b)(1), 416.2(b)(2)	On 2/1/2021 while performing the Pre-Operational Standard task, CSI (b)(6) observed the following noncompliance in the establishments Pump and Tumble room #1.The incline belt (Injector discharge conveyor -blue belt) leading to the hopper had meat and fat residue on it, there was also meat and fat particles on the E-Stop -button. I also observed meat and fat residue on the metal frame on the side of the conveyor closes the the wall.I also observed over-spray of meat and fat residue on several areas of the walls next to the productions lines. There was also a white paint like substance flaking off the walls next to the Imax Injector. The substance was easily rubbed off and had the potential to get into product due to the close proximately to the inspection lines and injector. I found similar conditions on the walls close the tumblers.I expanded my inspection Pack #2 and found similar conditions with a white paint like substance flaking off on the lower wall next the scales.The establishment failed to meet the requirements of 9CFR 416.2(b)Construction.(1) Establishment buildings, including their structures, rooms, and compartments must be of sound construction, be kept in good repair, and be of sufficient size to allow for processing, handling, and storage of product in a manner that does not result in product adulteration or the creation of insanitary conditions.(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.
M45712+ P45712	Boar's Head Provisions Co., Inc.	A76C05DB-844F-41F4-8C1E-412C1A48FB79	IGN1221021308N-1	8-Feb-21	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 2/8/2021 while performing the Pre-Operational Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishment Pack and Portion room #1. While inspecting the Turkey line, meat and fat residue was observed on the chute of the hopper. There was also fat residue left over from the previous days production inside of the portioner trough. At the beginning of the portioning line there was meat and fat residue observed near the belt rollers. There was meat and fat on different areas of the portioning belt and on the inside frame underneath the belt. I also observed meat and fat on the stuffing funnel of the (b)(4) and on several other parts of the equipment. I also observed

								meat and fat residue on the walls next to the Turkey line and also on the drop cords near the line.The establishment failed to meet the requirements of 9CFR 416.13(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations
M45712+ P45712	Boar's Head Provisions Co., Inc.	40219309-9CAC-42AF-A8B6-82B80BBE17EA	IGN4920032917N-1	16-Mar-21	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On 3/6/2021 While performing the Sanitation Performance Standard task, CSI (b)(6) observed the following noncompliance in the establishment production rooms-Pack#2, Pump #1 and 2In pack 2, the walls behind the scale had flaking paint peeling off of it.In Pump#1, the same conditions-the wall next to the room entrance and the scale had flaking paint coming off and falling on the floor. The paint was easily rubbed off when touch. There were also areas on the wall next to the (b)(4) hopper where small bubbles of paint formed on the wall that allowed water to stand inside of them. There was flaking paint on several other areas of the walls next to the (b)(4) hopper and incline belt and behind the paper towel holder. The center of the room between the inspection belt and the walls where the work table is had paint that come off the walls on the floor.In Pump#2, similar conditions where flaking paint was falling off the walls and onto the floor next to the inspection belt. The same condition was found next to the sanitation storage rack that held the floor squeegee.The establishment failed to meet the requirements of 9CFR416.2(b)Construction.(1) Establishment buildings, including their structures, rooms, and compartments must be of sound construction, be kept in good repair, and be of sufficient size to allow for processing, handling, and storage of product in a manner that does not result in product adulteration or the creation of insanitary conditions.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.
M45712+ P45712	Boar's Head Provisions Co., Inc.	E2D84A45-741A-40B0-9B97-F150DEBA45CC	IGN2717044616N-1	15-Apr-21	01B02	Pre-Op SSOP Review and Observation	416.2(b)(1), 416.2(b)(2)	4/15/2021 while performing the Sanitation Performance Standard task, CSI (b)(6), observed the following noncompliance in the establishments pump and tumble room 1. The walls next to the (b)(4) and (b)(4) injectors had paint flaking off of them. The paint was peeling and coming of when touched. There was also paint flakes on the hand wash sink.

								The establishment failed to meet the requirements of 9CFR 416.2. (b) Construction. (1) Establishment buildings, including their structures, rooms, and compartments must be of sound construction, be kept in good repair, and be of sufficient size to allow for processing, handling, and storage of product in a On manner that does not result in product adulteration or the creation of insanitary conditions. (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.
M45712+ P45712	Boar's Head Provisions Co., Inc.	0F01155D-EE9A-424C-B75F-1890B2F6D105	IGN2106081614N-1	10-Aug-21	01D01	SPS Verification	416.2(b)(1)	On 8-10-21 while performing SPS verification activities, I CSI (b)(6) observed the following noncompliance in the Raw Pack 2 room. Paint flakes of different sizes ranging up to approximately inch were observed on the floor alongside the room walls. The establishment is currently working to find a permanent fix for the paint issues that have been affecting walls in the Raw Pack 2 Room. As a temporary fix, the establishment has been placing plastic liners on walls to contain any loose paint flakes. Per the inspection findings, the establishments implemented measures have not proven effective to control the issues. The establishment produces exposed product in this room and having this issue may result in product adulteration. Floor Supervisor (b)(6) and QA (b)(6) were informed of my findings. The floors were cleaned, and the plastic liners were reconditioned. The establishment has not provided a permanent fix completion date for the paint issues that are currently affecting various production rooms in the establishment. QA Tech (b)(6) (b)(6) was informed of the issuance of a noncompliance. In the establishment weekly awareness meeting that took place on 8-10-21, QA Manager (b)(6) was also informed of my findings and of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(b)(1).
M45712+ P45712	Boar's Head Provisions Co., Inc.	40A64844-E260-43C4-A477-339A9F820106	IGN0105085326N-1	26-Aug-21	01B02	Pre-Op SSOP Review and Observation	416.2(d)	On 8/26/21 while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance. In the RTE side, both browning rooms were observed with beaded condensation on

								the ceiling and on an overhead drainpipe. The condensation of the ceiling was observed from the entrance of the oil browning room and expanded all the way out to the back of the room. In the (b)(4) browning room, the condensation was observed on multiple areas throughout the ceiling of the room. US Reject tag #B35929338 was placed on the entry door as a regulatory control action and QA (b)(6) was informed of the findings and that the rooms were rejected until they were brought back into compliance. At approximately 0730 the rooms were inspected and sanitized, the US Reject tag was then removed, and the room released to production. QA Supervisor (b)(6) was informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(d).
M45712+ P45712	Boar's Head Provisions Co., Inc.	BF559277-4CE7-4FA6-879C-ECD7BFB394BC	IGN1512100229N-1	29-Oct-21	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(c)	On 10/29/21 while performing a Fully Cooked - Not Shelf Stable HACCP Task, I CSI (b)(6) observed the following noncompliance. While reviewing records that are in a complete status by the establishment, for products that were produced on 10/27/21, it was observed that the Form # 4013 (preshipment review form), had not been signed. QA Manager (b)(6) was informed of my findings. It was then stated that the records had been reviewed by QA Supervisor (b)(6) (b)(6) who had forgot to sign Form # 4013. The findings do not comply with the regulatory requirements of 9 CFR 417.5(c). QA Manager (b)(6) and QA Supervisor (b)(6) were informed of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	4FF86D54-984D-4435-B13D-FA59EFD6811D	IGN5405114604N-1	4-Nov-21	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.3(a)	On 11/4/21, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in the oil browning room. The oil browner wire conveyor belt and inside walls were observed with multiple product particles. A tan in color residue was also observed on various sections of the belt. The belt was also observed to have worn-out wire links on multiple areas throughout the wire conveyor belt. Multiple wire links had tips that were bent and about to break apart. The mentioned equipment and areas are a direct food contact surface. QA (b)(6) and Supervisor (b)(6) were informed of the findings and of the regulatory control action taken with US Reject Tag # B14524615 and that the equipment

								would be rejected until it was brought back into compliance. On 11/5/21, I CSI (b)(6) was informed that the issues with the oil browner wire conveyor belt had been resolved, inspected cleaned and sanitized and ready for USDA to Preop. While performing my inspections on the affected equipment, multiple worn-out wires that were easily breakable were still observed on multiple sections of the wire conveyor belt, making it still not acceptable for production. QA Tech (b)(6) (b)(6) QA Manager (b)(6) Manager (b)(6) and Manager (b)(6) were informed of the findings. After discussing the findings, establishment management stated that they would continue to work on resolving the issue and when ready, they would notify USDA. On 11/6/21, I CSI (b)(6) (b)(6) was informed by Manager (b)(6) and QA Manager (b)(6) that they would continue to resolve the issue with the oil browner wire conveyor belt and have it ready by the next production day of 11/8/21. On 11/8/21, CSI (b)(6) (b)(6) was informed by the establishment management that the affected equipment was still not acceptable by QA and by the management team and that they would continue to resolve the issue. On 11/9/21 after verifying that the issue had been corrected, the equipment was cleaned and sanitized and the US Reject tag was removed. QA Manager (b)(6) and Manager (b)(6) had been informed of the issuance of a noncompliance. The establishment failed to meet the regulatory requirements of 9 CFR 416.3(a), 9 CFR 416.13(a) and 9 CFR 416.13(c).
M45712+ P45712	Boar's Head Provisions Co., Inc.	92F13ED0-DBA5-4BD4-8A8B-F861BE656E27	IGN5122112910N-1	10-Nov-21	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 11/10/2021 while performing the Pre-Operation SSOP verification task, CSI (b)(6) observed the following noncompliance with the establishments needles and knives and for (b)(4) injectors and (b)(4) tenderizers in Pump and Tumble 1.Meat and fat residue from the previous days productions was on multiple knives and needles in the 3 totes. I verbally rejected the equipment and informed supervisor (b)(6) and QA (b)(6) of the noncompliance and that the equipment would have to be re-inspected before use.The establishment failed to meet the requirements for 9CFR 416.(13)a9 CFR 416.13(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations.9 CFR 416.13(c) Each

								official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's.
M45712+ P45712	Boar's Head Provisions Co., Inc.	D085F27C-7CD2-43D1-9084-5CD95FC0B018	IGN5513114313N-1	11-Nov-21	01C02	Operational SSOP Review and Observation	416.13(c), 416.4(a), 416.5(a)	On 11/11/21 while performing an Operational SSOP Review and Observation Task, I CSI (b)(6) observed the following noncompliance by the east side wall in Raw Pack 1 Room. Approximately 12 stainless steel pans were observed sitting inside a red in color lug that was sitting on the floor. No product was observed adulterated at the time of my inspection, but the stainless-steel pans are used in production and are a direct food contact surface. The red in color lug was identified as inedible and the establishment has a color-coded program that identifies the red lug as inedible use only. Supervisor (b)(6) was informed of my findings. Mr. (b)(6) stated that the floor cleaning employee was newer on the job and that he would have a discussion with him. Mr. (b)(6) also stated that they would not be able to use the stainless-steel pans in production therefore he would discard them immediately into the trash compactor as an immediate corrective action. Mr. (b)(6) was informed of the issuance of the noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.4(a), 9 CFR 416.5(a) and 9 CFR 416.13(c). QA Supervisor (b)(6) was later also informed of the findings and of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	9F1EFC99-90FC-4834-8A20-58CD6257EB49	IGN0105111730N-1	29-Nov-21	01D01	SPS Verification	416.4(b)	On 11/29/2021, at approximately 0730 hours, I (b)(6) while observing operations in the pump and tumble room the following noncompliance was observed. A battery powered pallet jack was sitting next to the south wall that had flaking yellow paint coming from multiple areas of the frame and battery area creating a rusty surface. Also the handle had accumulated product residue from use and had not been cleaned. QA Supervisor (b)(6) was notified of the noncompliance. Immediate corrective action was to remove the pallet jack from the area. Maintenance buffed the rusty area and painted the exposed surface. Maintenance also stated they would provide a schedule for the repairs needed on other pallet jacks in a couple of days.
M45712+ P45712	Boar's Head	7BD3FE3D-BC48-41E8-A005-	IGN1505121312N-1	8-Dec-21	01B02	Pre-Op SSOP	416.13(a), 416.13(c)	On 12/8/21, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6)

	Provisions Co., Inc.	ED5A7182D7E2				Review and Observation		observed the following noncompliance in the oil browning room. The inner side areas of the paper oil filter equipment were observed with a yellowish and black in color residue left form the previous days production. This equipment is used in food production and must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA (b)(6) (b)(6) and Supervisor (b)(6) were informed of the findings and of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c). QA Supervisor (b)(6) (b)(6) was later also informed of the findings and of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	16671E2C-5BE9-4060-98F2-62CE5F105570	IGN4621123519N-1	19-Dec-21	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 12/19/2021 while performing the Pre Operational Operations task, CSI (b)(6) observed the following noncompliance in the establishment "Pump and Tumble" room 1.While inspecting the hopper, there was specks of meat from the previous days production-there was also meat and fat residue on the front of the hopper door opening. The inspection belt had meat and fat on several locations on it. The (b)(4) had meat and fat residue on it. There was rust build up on the needles/knives plate of the (b)(4) The incline belt also had meat and fat on several locations on the belt.The establishment failed to meet the requirements of 9CFR 416.13(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations.

Noncompliance Report , Establishment Number(s): M45712+P45712 (New Castle, IN)
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
M45712+ P45712	Boar's Head Provisions Co., Inc.	83BB6371-3279-4147-AA0F-B06B420E1A44	IGN4307012408N-1	4-Jan-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 1/4/22, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in the oil and (b)(4) browning rooms. The underneath side of the lid to the paper oil filter equipment was observed with a yellow in color residue, particles were also observed on the inner surrounding areas that were left form the previous days production. In the (b)(4) browning room, the parts to the drencher were observed with a brown in color residue. These are all direct or indirect food contact surfaces that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA (b)(6) (b)(6) was informed of the findings and of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c).
M45712+ P45712	Boar's Head Provisions Co., Inc.	FA01898E-BB1F-43E9-B097-06C8F8631BD6	IGN0408014808N-1	8-Jan-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 1/8/22, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in the oil browning room. Yellow in color oil residue was observed on a (b)(4) Brown in color oil residue was observed on the inner side areas of the paper oil filter. The browners inner side belly and walls were observed with a white/tan in color residue and product particles were observed on the wire belt. A tan in color residue was also observed on the east end shaft and sprockets of the browners wire belt. All the mentioned are direct food contact surfaces that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA (b)(6) was informed of the findings and of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c). Manager (b)(6) was later also informed of the findings.
M45712+ P45712	Boar's Head Provisions Co., Inc.	CB0D63F9-42F0-499A-B35D-	IGN5405013930N-1	27-Jan-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 1/27/22, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6)

		9CAC45CA4CCA						observed the following noncompliance in the oil and (b)(4) browning rooms. In the Oil Browning Room, the underneath side of the lid to the paper oil filter was observed with a yellow in color residue that was left form the previous days production. In the (b)(4) browning room, multiple particles were observed on the (b)(4) browners exit belt. These are all direct or indirect food contact surfaces that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA (b)(6) (b)(6) and QA (b)(6) were informed of the findings. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c). QA Supervisor (b)(6) and Plant Manager Shannon Cecil were later also informed of the findings and of the issuance of a noncompliance. They were also reminded that there were two other previous noncompliance issued in less than 30 days for the deficiencies observed on the paper oil filter equipment while performing preop verification activities. NR# IGN4307012408N was issued on 1/4/2022 and NR# IGN0408014808N was issued on 1/8/22.
M45712+ P45712	Boar's Head Provisions Co., Inc.	6AF95CE4-1CE0-47CD-B1A1-D94D259B11D5	IGN2506020316N-1	16-Feb-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 2/16/22, at approximately 0500 while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance. In RTE pack two, the white conveyor belt that comes through the window from (b)(4) browning room was observed with a brown in color residue on various sections of the top food contact surface of the belt. Multiple product particles were also observed on the same belt. QA (b)(6) (b)(6) and QA (b)(6) were informed of the findings. In the oil browning room, the bones and the cross rails of the blue belt that sits before the browner were observed with a yellowish in color residue and particles were observed on the areas between the belt and on the underneath catch pan. The oil browner was observed with brown in color oil drops, product residue and a white in color dust lookalike residue on multiple direct and indirect food contact surfaces of the conveyor belt, bottom and side walls. (b)(6) were informed of the findings. In the (b)(4) browning room, the bones and cross rails to the blue belt that sits before the brander was observed with a

								yellow in color residue. Product particles were also observed on the branders blue and white in color conveyor belts. Product particles were also observed on the drencher. (b)(6) was informed of the findings. The mentioned areas are all direct or indirect food contact surfaces that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. A verbal regulatory control action was taken informing (b)(6) that the affected equipment would not be released to production until it was brought back into compliance. All areas that were brought back to compliance were released to production after verification at approximately 0625. QA Supervisor (b)(6) and Manager (b)(6) stated that the oil browner would not be used on either shift, they would place a QA hold tag on it, rejecting it until it would be deeply cleaned again by sanitation. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c). QA Supervisor (b)(6) was informed of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	266319F2-9540-4151-A299-110158F5FD87	IGN5307045729N-1	26-Apr-22	04B04	General Labeling	318.1(c), 381.117	On 4/26/22 while performing General Labeling verification activities, I CSI (b)(6) observed the following noncompliance in Pump and Tumble Room 2. A yellow in color barrel was observed that contained a white in color powder without an identifying label. QA Supervisor (b)(6) was informed of my findings. After discussing the findings, she agreed that an identifying label needed to be placed on the barrel. As an immediate corrective action, a Dextrose identifying label was placed on the handle of the barrel. The establishment has failed to meet the regulatory requirements of 318.1(c) and 381.117. QA Supervisor (b)(6) was informed of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	0725212F-6DAA-4887-9178-8336D2714E48	IGN2403050131N-1	24-May-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.3(a)	On 5/24/22, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in the oil browning room. The wire conveyor belt on the oil browner was observed to have worn-out wire links on multiple areas throughout the belt. Various links were observed to be paper thin like and about to break apart. A wire link of approximately 1 inch in length was also observed laying on the inside bottom of the oil

								browner. Product particles were also observed on the inside walls, on the belt and on the inside bottom of the browner. The mentioned areas are a direct food contact surface. QA (b)(6) (b)(6) and Supervisor (b)(6) were informed of the findings and of the regulatory control action taken with US Reject Tag # B14524605 and that the equipment would be rejected until it was brought back into compliance. After discussing the issue, Mr. (b)(6) stated that Manager (b)(6) (b)(6) had made the decision to not use the affected equipment for the rest of the day. On 5/25/22, I CSI (b)(6) was informed by Supervisor (b)(6) that the affected equipment was still not acceptable by QA and by the Management Team and that they would continue to work on the equipment. On 5/26/22 after verifying that the issue had been corrected, the US Reject tag was removed. QA (b)(6) (b)(6) Supervisor (b)(6) and in the weekly awareness meeting that was held on 5/24/22, QA Manager (b)(6), Manager (b)(6) QA Manager (b)(6) Manager (b)(6) and Plant Manager Shannon Cecil were informed of the issuance of a noncompliance. The establishment failed to meet the regulatory requirements of 9 CFR 416.3(a), 9 CFR 416.13(a) and 9 CFR 416.13(c). In the weekly awareness meeting, the establishment Management Team was reminded that on 11/4/21, noncompliance #IGN5405114604N had been issued for similar deficiencies observed on the same equipment. Modifications and monitoring activities have not been effective.
M45712+ P45712	Boar's Head Provisions Co., Inc.	7963F353-38E5-4F07-AFC8-96AF50F2DF1F	IGN3207061713N-1	13-Jun-22	01B02	Pre-Op SSOP Review and Observation	416.2(d)	On 6/13/22 while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in RTE side. In RTE pack 2 room and on the entrance hallway between the pack rooms and QA coolers, beaded condensation was observed on various sections on the ceiling and on the evap unit catch pans and drainpipes. The observed creates an insanitary condition and could result in the adulteration of the exposed product that gets transferred from the coolers through the hallway and as it is being packed in the pack room. (b)(6) was informed of the findings and that the areas were rejected until they were brought back into compliance. At approximately 0605

								the affected areas were released to production. QA Tech (b)(6) (b)(6) was informed of the issuance of a noncompliance. QA Supervisor (b)(6) was later also informed of the findings and of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(d).
M45712+ P45712	Boar's Head Provisions Co., Inc.	47946AFA-B34B-46AE-84CD-D13533FFA27C	IGN0603065115N-1	14-Jun-22	01D01	SPS Verification	416.2(a)	On 6/14/22, while performing SPS Verification activities throughout the establishment, I CSI (b)(6) observed the following noncompliance. In the hallway that runs east and west that is on the raw south side of the establishment, multiple trees were observed stored in a way that interfered with the ability to perform inspection activities of the area. The observed does not comply with the regulatory requirements of 9 CFR 416.2(a). Supervisor (b)(6) and Manager (b)(6) were informed of the findings. Managers (b)(6) and (b)(6) (b)(6) were also informed of the findings and of the issuance of a noncompliance. 416.2 Establishment grounds and facilities. (a) Grounds and pest control. The grounds about an establishment must be maintained to prevent conditions that could lead to insanitary conditions, adulteration of product, or interfere with inspection by FSIS program employees.
M45712+ P45712	Boar's Head Provisions Co., Inc.	CFFD3FBF-9FD8-4C87-8E50-3F3DAE5403FB	IGN2103060230N-1	28-Jun-22	04B04	General Labeling	317.1	On 6/28/22 while performing General Labeling verification activities, I CSI (b)(6) observed the following noncompliance in the hallway by the Pump and Tumble rooms. Two cardboard combos that were fully labeled and that bared the USDA Mark of Inspection were observed filled with trash. Upon informing Manager (b)(6) of the findings, he understood that all previous labels should have been removed from the combo before being reused. All previous labels were removed immediately by an employee as an immediate corrective action. Mr. (b)(6) was informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 317.10 and 9 CFR 381.139 (a).
M45712+ P45712	Boar's Head Provisions Co., Inc.	52400943-E7C0-4DCD-80E8-6DA0616C4F28	IGN5310074307N-1	7-Jul-22	04B04	General Labeling	317.1	On 7/7/22 while performing General Labeling verification activities, I CSI (b)(6) observed the following noncompliance. In the hallway by the west entry to Pump and Tumble rooms, four cardboard combos that were fully labeled and that bared the USDA Mark of Inspection were observed filled with trash. CSI, (b)(6) asked an employee to call a manager to the area. QA Manager (b)(6) and Supervisor

								(b)(6) were informed of the findings. After discussing the issue, all previous labels were immediately removed. Mr. (b)(6) was informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 317.10 and 9 CFR 381.139 (a).
M45712+ P45712	Boar's Head Provisions Co., Inc.	FA504B65-D137-4F46-94BE-2BD379CED6E1	IGN5010074807N-1	7-Jul-22	01D01	SPS Verification	416.2(b)(3)	On 7-7-22 while performing verification activities, I CSI (b)(6) (b)(6) observed the following noncompliance on the garage door thats on the west side end of the raw sanitation hallway. Light from the outside was visible through a gap underneath the garage door. The observed does not comply with the regulatory requirements of 416.2(b)(3). QA Manager (b)(6) (b)(6) and Supervisor (b)(6) were informed of the findings and of the issuance of a noncompliance. Maintenance was immediately called, and the issue was corrected. No activity was observed on the surrounding areas at the time of my inspection.
M45712+ P45712	Boar's Head Provisions Co., Inc.	4C06EEA8-6BC0-45F0-82B1-B9B0149D4B3D	IGN5705071422N-1	22-Jul-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On 07/22/2022 at approximately 0500 hours, I (b)(6) while performing a Pre-Operational Sanitation verification task observed the following noncompliance. While inspecting the Oil Browner the belt had product residue embedded in multiple areas of the belt. The cross braces on the hood of the oil browner had residue build up on multiple braces. A tote that had pipes and a pump cover for the oil browner was staged on a table had oil and product residue on the inside of all of the pieces in the tote. A verbal regulatory control action was taken rejecting the equipment. QA Technician (b)(6) was notified of the noncompliance. The immediate corrective action taken was to reclean all areas. The equipment was re-inspected and released. No product was in the area of my inspection.The establishment failed to meet 9 CFR 416.4(a)All food-contact surfaces, including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. 9 CFR 416.13(c)) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOPs.
M45712+ P45712	Boar's Head Provisions Co., Inc.	401D486D-4E46-418E-8EC0-	IGN4220081408N-1	8-Aug-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 8 August 2022 while performing the Pre-Operational Sanitation Standard task, CSI (b)(6) observed the following noncompliance in Pack and Portion room #2.While inspecting the (b)(4) machine for line 4- the plastic covering

		0222E1C5DC0F						was removed from the control panel, and it was revealed that the panel had not been cleaned. The was an abundance of meat and fat residue on both sides of the panel-including on the touch screen..I expanded my inspection to the (b)(4) conveyor belt and found blue specks on several areas of the metal frame that appeared to be from the blue (FCS) belt. There were also several areas underneath the belt that had what appeared to be maple syrup from the previous days production. There was also a white roller wheel that was flaking and peeling off plastic with the potential to fall on any product coming across the belt. There was also left-over maple syrup on several of the white railing (bones).The establishment failed to meet the standards of 9CFR:416:13(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations.and416:13(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's
M45712+ P45712	Boar's Head Provisions Co., Inc.	7CD00B85-2E18-4365-B456-5ED0BB5F5E77	IGN4112082210N-1	10-Aug-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.2(d)	On 8/10/22 while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in RTE side. In RTE pack 1, condensation was observed on the ceiling by the air unit and on the drainpipe. In RTE pack 2, condensation was observed on the ceiling above the brander, behind the air unit and on the drainpipes, on sections of the ceiling above the long belt that enters from the (b)(4) browning room. In the oil browning, condensation was also observed on the ceiling of the far east section in the room. The affected areas are above direct food contact surfaces or above where exposed products will be produced. The oil browner equipment was also observed with multiple product particles on the belt and residue was observed along the inner side walls and belly. These areas are a direct food contact surface. The observed does not comply with the regulatory requirements of 9 CFR 416.13(a), 9 CFR 416.13(c) and 9 CFR 416.2(d). QA Tech (b)(6) was informed of the findings. She was also informed that the affected areas were rejected until they were all brought back into compliance. At approximately 0640, the rejected areas were released to production. QA Tech (b)(6) had been informed of the issuance of a noncompliance. QA Supervisor (b)(6)

								was later also informed of the findings and of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	199021EE-5FD4-4DF6-B296-3A96557E14B2	IGN2405084713N-1	13-Aug-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.2(d)	On 8/13/22 while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in RTE side. In pack 1, a brown in color product particle of approximately in size was observed on a food contact surface of a table. In pack 2, multiple product particles were observed in between the belt, on shaft and sprockets of the split food contact surface white in color belt before the brander. In the oil browning room, beaded condensation was observed on the far east catch pans drainpipe. Two stainless steel (b)(4) were observed with browning oil residue along the outer sides and brims as well as product particles on the inside walls. A tabletop was observed to have scrub pad fibers. In (b)(4) browning room, product particles were observed on the belt that leads to pack 2. All direct or indirect food contact surfaces must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. The observed does not comply with the regulatory requirements of 9 CFR 416.13(a), 9 CFR 416.13(c) and 9 CFR 416.2(d). Sanitation Supervisor (b)(6) and QA (b)(6) were informed of the findings and of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	C3DCFBCB-8216-451D-856E-2707424083B42	IGN0303081431N-1	30-Aug-22	01D01	SPS Verification	416.2(b)(1)	On 8/30/22, while performing SPS Verification activities throughout the establishment, I CSI (b)(6) observed the following noncompliance. In Raw Pack 1, the vacuum pumps that are sitting on the east side by lines 1 and 3 were observed with various rust spots and paint flakes of approximately inch long. Exposed product gets produced in this room and having this issue could result in product adulteration. Manager (b)(6) (b)(6) was informed of the findings. The affected equipment was wrapped with plastic liner until the issue could get resolved permanently. Mr. (b)(6) was also informed of the issuance of noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(b)(1).
M45712+ P45712	Boar's Head Provisions Co., Inc.	F8FF3AEF-9F0F-4EEB-BE8B-	IGN5205102404N-1	3-Oct-22	01D01	SPS Verification	416.2(a)	On 10/3/22, while performing SPS Verification activities throughout the establishment, I CSI (b)(6) observed the following noncompliance. In the RTE dry storage room multiple

		4573595538 24						skids that contained cardboard, boxed Items and film were observed stored along the walls and room corners in a way that interfered with the ability to perform inspection activities of the area. The observed does not comply with the regulatory requirements of 9 CFR 416.2(a). Supervisor (b)(6) was informed of the findings. QA Manager (b)(6) and QA Supervisor (b)(6) were later also informed of the findings and of the issuance of a noncompliance. 416.2 Establishment grounds and facilities. (a) Grounds and pest control. The grounds about an establishment must be maintained to prevent conditions that could lead to insanitary conditions, adulteration of product, or interfere with inspection by FSIS program employees.
M45712+ P45712	Boar's Head Provisions Co., Inc.	4881E7F4-28C7-4466-8E00-C2825A2CA CBC	IGN3106122205N-1	5-Dec-22	01D01	SPS Verification	416.2(b)(1)	On 12/5/22 the following noncompliance was observed by CSI (b)(6) in the RTE entrance hallway between the pack rooms and EQ coolers. The overhead air handling units were observed to have plastic liners wrapped around the inlet/outlet pipes marked with a date of 11/26. The establishment has a written program (Temporary Repairs 906.503) that states that (b)(4) (b)(4) One of the liners was observed to have water droplets. The observed creates an insanitary condition and could result in the adulteration of the exposed product that gets transferred from the coolers through the hallway and into the pack rooms. QA (b)(6) was informed of the findings. While trying to dry the droplets, water was observed pushed out from behind the liner. QA immediately called maintenance to replace the plastic liner as a temporary fix. The establishment has failed to implement the procedures in their written program and the observed does not comply with the regulatory requirements of 9 CFR 416.2 (b)(1). The issue was later also discussed with QA Supervisor (b)(6) she was then informed of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	B36BFC1E-EA41-412E-BA60-0BDBEEA8A C68	IGN1220121307N-1	7-Dec-22	01B02	Pre-Op SSOP Review and Observation	416.13(c)	On 11/8/2022 while performing the Pre-Operational Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishments Pack and Portion Room Turkey line The hopper chute had meat and fat residue inside of the inner brackets. The trough had fat reside in it. All the scales and station 1-6 had protein and fat residue on various of them. The (b)(4) machine still had meat in it. The was still protein on

								multiple platforms for the stations. The (b)(4) incline belt had meat reside on the underbelly of the belt. The establishment failed to meet the requirements of 9CFR 416.13(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's.
M45712+ P45712	Boar's Head Provisions Co., Inc.	80C73F02-DFED-48CD-9A9C-63441FB904CB	IGN0203011103N-1	29-Dec-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 12/29/22 while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, I CSI (b)(6) observed the following noncompliance in RTE side. The oil browner was observed to have product particles on the belt and along the inner side walls and belly. Brown and black in color residue was also observed on multiple areas of the oil browners inner side hood cover. A tub that held pipes for the paper oil filter was also observed with oil residue. These are all direct or indirect food contact surfaces that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. The observed does not comply with the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c). QA Tech (b)(6) (b)(6) was informed of the findings. She was also informed that the affected areas would remain rejected until they were all brought back into compliance. After discussing the issue, Ms. (b)(6) stated that plant management had made the decision to hold the affected equipment, not use it for the rest of the production day, have sanitation reclean it later that night and have it ready for inspection on the morning of 12/30/22. Ms. (b)(6) had been informed of the issuance of a noncompliance. QA Manager (b)(6) was later also informed of the findings and of the issuance of a noncompliance.

Noncompliance Report , Establishment Number(s): M45712+P45712 (New Castle, IN)
Inspection Record Date Range : 01/01/2023 – 07/30/2023

Est Nbr	Est Name	NonComp_ID	NR Nbr	Date	Task	TaskName	Regs	Description
M45712 +P45712	Boar's Head Provisions Co., Inc.	CA81BF46-DF26-4E46-8076-6AB7BE84257F	IGN3717015131N-1	29-Jan-23	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On 1/29/2023 while performing the Pre-Operational Sanitation Performance Standard task, CSI (b)(6) observed the following noncompliance in the establishment "Pump and Tumble" room 1.there were numerous amounts of protein from the previous days production. The control box for the Injector Infeed Conveyor had old dry protein on the backside of it.The incline belt-injector infeed conveyor line had protein on the outside top of the line that leads to the hooper. Two of the lift brackets had protein on them as well.Inside of the hooper also had leftover protein on the top left side of it.The establishment failed to meet the requirements of 9CFR 416.13(a).Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations.
M45712 +P45712	Boar's Head Provisions Co., Inc.	7DDAE3A3-C3BB-4CBF-87E3-3F085B626DB2	IGN5005032402N-1	28-Feb-23	01D01	SPS Verification	416.2(b)(3)	On 2-28-23 while performing verification activities, CSI (b)(6) (b)(6) observed the following noncompliance. The garage door thats on the west side end of the raw sanitation hallway that leads outside was observed left open. The observed does not comply with the regulatory requirements of 416.2(b)(3). QA Manager (b)(6) was informed of the findings. QA Supervisor (b)(6) was later also informed of the finding and of the issuance of a noncompliance. No activity was observed on the surrounding areas at the time of my inspection.
M45712 +P45712	Boar's Head Provisions Co., Inc.	52856D5F-8DEB-485D-A047-09F661659244	IGN3719033302N-1	2-Mar-23	01D01	SPS Verification	416.2(b)(3)	On 3/2/2023 while performing the Sanitation Performance Standard task, CSI (b)(6) observed the following noncompliance in the establishments RTE Dry good storage dock.There was a trailer backed up to the dock with the overhead door open. However, the trailer was approximately 2-6 inches away from the dock and the dock plate was down and did not allow the door to be seal and allowed for pest or vermin to enter the facility. On the left side ofthe trailer there was another opening approximately 3-6 inches that also allowed for an opening for pest or vermin toenter thefacility.The establishment failed to meet the requirements of 9CFR 416.2 (b) 3Walls, floors, ceilings, doors, windows, and other outside openings must be constructed and maintained to prevent the entrance of vermin, such as flies, rats, and mice.

M45712 +P45712	Boar's Head Provisions Co., Inc.	52F68381-AADC-4314-B2F9-6FB8B1C2B2EB	IGN5620033709N-1	9-Mar-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 3/9/2023 while performing the Pre-Operational SSOP Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishments Pack and Portion room 1.Line 2- turkey line, had a sticky feeling when touching several areas along the blue (FCS) belt. In fact, when I laid my hands on the belt, it would lift up because of the sticky substance. I verbally rejected the belt until sanitary conditions were restored.The establishment failed to meet the requirements of 9CFR 416.13(a)(a) Each official establishment shall conduct the pre-operational procedures in the Sanitation SOP's before the start of operations.
M45712 +P45712	Boar's Head Provisions Co., Inc.	A35F0B96-B578-49F4-A588-F689A80AAF16	IGN0820041627N-2	27-Apr-23	01B02	Pre-Op SSOP Review and Observation	416.13(c)	On 4-27-2023 while performing the Pre-Operational Sanitation Standard Performance task, CSI (b)(6) observed the following noncompliance in the establishment Pack and Portion room #2. The hopper had left over fat and protein inside of it from the previous day production.The entry tube to the (b)(4) machine had left over pieces of fat and protein in it.The establishment failed to meet the requirements of 9CFR 416.13 (c)(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's.
M45712 +P45712	Boar's Head Provisions Co., Inc.	896D2D95-B1C8-4FA7-97E9-4267C882D55F	IGN1405063212N-1	12-Jun-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 6/12/23, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance. In RTE pack two, the white conveyor belt before the brander was observed to have numerous product particles. In oil browning room, the browner was observed to have various product particles on the inner side walls as well in between the wire belt. On the blue belt unit before the oil browner, multiple product particles were observed on the underneath catch pan. In the (b)(4) browning room, the drains catch basket was observed filled with product. QA (b)(6) was informed of the findings. The mentioned areas are either direct or nonfood contact surfaces that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. All areas were brought back to compliance and released to production at approximately 0504. Ms. (b)(6) was informed of the issuance of a noncompliance. The

								establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c). In a conversation later with QA Supervisor (b)(6) the findings and the issuance of a noncompliance were discussed.
M45712 +P45712	Boar's Head Provisions Co., Inc.	587B275B-5FAB-4A0B-8FEF-43A24A4195CB	IGN4305060728N-1	28-Jun-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 6/28/23, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance in RTE pack 2 and in Oil Browning Room. The white conveyor belt before the brander was observed to have various product particles left from the previous days production. The oil browner was also observed to have various product particles on the inside walls and in between the wire belt. These areas are direct food contact surfaces that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA (b)(6) and QA (b)(6) were informed of the findings. After the affected areas were brought back into compliance, they were then released to production. Ms. (b)(6) and Ms. (b)(6) were informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c). Manager (b)(6) and Manager (b)(6) were later also informed of the findings and of the issuance of a noncompliance.
M45712 +P45712	Boar's Head Provisions Co., Inc.	AA983157-FD54-48EF-B36A-AFAFA546898D	IGN0014075314N-1	11-Jul-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c)	On 7/11/23, while performing a Pre-Operational Sanitation Verification Task, after the establishments Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance in RTE pack 2 and in Oil Browning Room. The white conveyor belt before the brander was observed to have product particles left from the previous days production. The oil browner was also observed to have product particles and a brown in color residue along in between the wire belt. These are direct food contact surfaces that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA (b)(6) QA (b)(6) (b)(6) and Sanitation Supervisor (b)(6) were informed of the findings. Ms. (b)(6) and Ms. (b)(6) were informed

								of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.13(c).

Noncompliance Report , Establishment Number(s): M45712+P45712 (New Castle, IN)
Inspection Date : 08/01/2023 – 12/31/2023

Est. Nbr	Est. Name	NonComp ID	NR Nbr	NonComp Date	Task	Inspection Task Name	Regs	Description
M45712+ P45712	Boar's Head Provisions Co., Inc.	19E64D5D-ADCB-4F17-9903-2FE8652A7CD1	IGN3107081722N-1	08/21/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.2(d)	On 8/21/23 while performing a Pre-Operational Sanitation Verification Task, after the establishment's Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance in the Oil and GEA Browning RTE rooms. The oil browner equipment had been worked on by maintenance over the weekend, dust and metal shavings were observed coming off while passing a hand over the equipment. The oil browner is a direct food contact surface. Beaded condensation was observed throughout the whole ceiling of the GEA browner room, above surfaces where exposed products will be produced. QA (b)(6) (b)(6) and Manager (b)(6) were informed of the findings and of the verbal regulatory control action taken rejecting the affected until they were brought back into compliance. QA Manager (b)(6) later stated that the cleaning of the ceiling was taking longer than expected and that they would inform CSI (b)(6) when the affected were ready for inspection. At approximately 1351, the oil browner was released and approximately at 1520, the GEA browning room was released to production. The establishment has failed to meet the requirements of 9 CFR 416.13(a), 9 CFR 416.13(c) and 9 CFR 416.2(d). Mr. (b)(6) was informed of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	1414766F-9A0E-43B0-8208-	IGN4705105707N-1	10/07/2023	04B04	General Labeling	317.10	On 10/7/23 while performing General Labeling verification activities, CSI (b)(6) observed the following noncompliance.

		D5712496765 7						In the holding cooler before the raw pack rooms, two combos that contained honey maple ham product that were produced at establishment M/P45712 were observed labeled with another establishments label and the USDA mark of inspection. The establishment is reusing the combos but failed to remove or destroy any previous labels and mark of inspections before the use of such containers as required by regulation. Supervisors (b)(6) and QA Tech (b)(6) were informed of the findings and of the issuance of a noncompliance citing the establishment with the failure to meet the regulatory requirements of 9 CFR 317.10.
M45712+ P45712	Boar's Head Provisions Co., Inc.	18AB3246- A4CB-4AEA- B1AA- 239C351011F 9	IGN5511103212N-1	10/12/2023	01D01	SPS Verification	416.2(a)	On 10/12/23, while performing SPS Verification activities throughout the establishment, CSI (b)(6) observed the following noncompliance. In the raw receiving cooler, multiple rows of combos that contained meat or poultry product were observed stored in a way that interfered with the ability to perform inspection activities of the area as required by 416.2(a). QA Tech (b)(6) Supervisor (b)(6) (b)(6) and QA Supervisor (b)(6) were informed of the findings and of the issuance of a noncompliance. It was stated that CSI (b)(6) (b)(6) would get informed once the issue got resolved. 416.2 Establishment grounds and facilities. (a) Grounds and pest control. The grounds about an establishment must be maintained to prevent conditions that could lead to insanitary conditions, adulteration of product, or interfere with inspection by FSIS program employees.

M45712+ P45712	Boar's Head Provisions Co., Inc.	FDCC0BBC-774C-4777-8F03-1FA817CA2E0F	IGN4020110316N-1	11/16/2023	01C02	Operational SSOP Review and Observation	416.4(a), 416.4(d)	On 11/13/2023 while performing the Operational SSOP Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishments pack room #2. A maintenance worker was performing work on the legs of the bagger platform. When the employee finished, she used her hands to brace herself as she stood up and touched the top of the bagger platform (FCS) and cross-contaminated it. I then observed and pack room employee move product across the platform without sanitizing it. I immediately took a verbal control action and told the employee to stop running the product across the platform, I then alerted plant management of the noncompliance. The establishment failed to meet the requirements of 9CFR 416.4(a) All food-contact surfaces, including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. and (d). Product must be protected from adulteration during processing, handling, storage, loading, and unloading at and during transportation from official establishments.
M45712+ P45712	Boar's Head Provisions Co., Inc.	5FCB1B35-5E95-4E11-A4BF-	IGN1514114625N-1	11/20/2023	01D01	SPS Verification	416.2(b)(1)	On 11/20/23, while performing SPS Verification activities, CSI (b)(6) observed the following noncompliance in the RTE pack 1, Oil

		186D44658D8B						Browning and GEA Browning rooms. Fire extinguisher bracket was observed to have peeling paint in pack 1. The north walls in the Oil and GEA browning rooms were also observed to have peeling paint. Numerous conduit brackets throughout the Oil and GEA rooms were observed to have flaking rust and breaking rubberized coating. The observed creates an insanitary condition and could result in the adulteration of the exposed product being produced in the rooms. QA (b)(6) QA (b)(6) and Supervisor (b)(6) were informed of the findings. Immediate corrective actions taken were to replace, remove or cover brackets with plastic liner as a temporary fix. Ms. (b)(6) and Mr. (b)(6) had been informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(b)(1). Manager (b)(6) was later also informed of the findings and of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	0E0D5A06-05D4-4E70-83B9-5BA24F303679	IGN5706112527N-1	11/27/2023	01D01	SPS Verification	416.2(b)(1)	On 11/27/23 at approximately 0450, while performing verification activities, CSI (b)(6) (b)(6) observed the following noncompliance in pump and tumble room one. The establishment is currently working to find a permanent fix for the peeling paint issues that are affecting various production room walls in the plant. Tape and plastic liner are being used on walls as temporary fix to contain any peeling paint. Plastic dated 11/27/23 was observed loose without tape and tape was also observed coming off on multiple areas of the wall. Vats and an exposed cardboard combo containing meat or poultry product were

								observed sitting beside the affected areas. Peeling paint was also observed on the north wall. The observed creates an insanitary condition and could result in the adulteration of the exposed product being produced in the room. Supervisor (b)(6) and Manager (b)(6) were informed of the findings and of the issuance of a noncompliance citing the establishment with the failure to meet the regulatory requirements of 9 CFR 416.2(b)(1). The establishment has in place a monitoring program for the temporary plastics, that are to be dated and found acceptable. While reviewing the 11/26 – 11/27 records on the Raw Form #6001, it was observed that initials (b)(6) had found the plastics to be acceptable at 2351. The observed does not support that the monitoring of the temporary plastics is effective. In the establishment weekly awareness meeting that also took place on 11/27/23, QA Manager (b)(6) and Maintenance Manager (b)(6) (b)(6) were also informed of my findings and of the issuance of a noncompliance. The establishment has not provided a permanent fix completion date for the peeling paint issues that are currently affecting various production rooms in the establishment.
M45712+ P45712	Boar's Head Provisions Co., Inc.	8EB213F5-3D1D-473B-A0C3-40B41374E7EA	IGN2314124508N-1	12/08/2023	04B04	General Labeling	317.10	On 12/8/23 at approximately 0430 hours while performing verification activities, CSI (b)(6) (b)(6) observed the following noncompliance in the hallway by the Pump and Tumble room one. A total of four cardboard combos that were

								fully labeled and that bared the USDA Mark of Inspection were observed filled with trash. The establishment was reusing the carboard combos but failed to remove or destroy any previous labels and the USDA mark of inspection. The observed does not comply with the regulatory requirements of 9 CFR 317.10. QA Analyst (b)(6) Manager (b)(6) and Supervisor (b)(6) were informed of the findings and of the issuance of a noncompliance. QA Supervisor (b)(6) was later also informed of the findings and of the issuance of a noncompliance. The establishment has a Work Instruction Procedure that was also not being implemented as stated. Procedure, 906.427.018 for Container Secondary Usage, states: (b)(4)

Noncompliance Report, Establishment Number(s): M45712+P45712 (New Castle, IN)
Inspection Date Range: 09/01/2024 – 09/25/2024

Establishment Number	Establishment Name	Non Compliance ID	NR Number	NR Inspection Date	Non Compliance Date	Task Code	Task Name	Regulation Number(s)	NR Description
M45712+P45712	Boar's Head Provisions Co., Inc.	3FA9518E-00DC-4A38-A513-DA9CCB3C6FBF	IGN4405013306N-1	1/6/2024	1/6/2024	01C02	Operational SSOP Review and Observation	416.13(c), 416.5(a)	On 1/6/24 at approximately 0520 hours, while performing an Operational SSOP Review and Observation Task, CSI (b)(6) observed the following noncompliance on line 4 of Raw pack 2. While maintenance was working on the (b)(4) equipment, floor Supervisor (b)(6) was observed grabbing a water hose that has been dragged on the floor to spray off product from the (b)(4) belt. After that, without changing, washing, or sanitizing her gloves, she was then observed touching the direct and indirect food contact surfaces of the (b)(4) the conveyor belt, guards, electrical box, product net, and product collagen. The observed creates an insanitary condition. A verbal regulatory control action was taken stopping the activities and informing Ms. (b)(6) of the issue and that the regulatory control action would remain in effect until the issue was corrected. QA Tech (b)(6) (b)(6) was called to the floor and informed of the findings. As an immediate corrective action, Ms. (b)(6) decided to discard the product net and collagen, clean and sanitize the affected areas on the (b)(4) equipment. Ms. (b)(6) was informed of the issuance of a noncompliance citing the establishment with the failure to meet the regulatory requirements of 9 CFR 416.5(a) and 9 CFR 416.13(c).
M45712+P45712	Boar's Head Provisions Co., Inc.	CA8DC354-A072-48ED-9A2B-3CC8A850B995	IGN0708024005N-1	2/5/2024	2/5/2024	04B04	General Labeling	381.117	On 2-5-24 at approximately 0750 hours, while performing General Labeling verification activities, CSI (b)(6) observed the following noncompliance. A plastic vat that contained a solution was observed stored in the raw receiving cooler without an identifying label. QA Tech (b)(6) (b)(6) was informed of the finding, it was then stated that the solution was Everroast Pickle. An identifying label was then placed as an

									immediate corrective action. Mr. (b)(6) was informed that a noncompliance would be issued to the establishment for the failure to meet the regulatory requirements of 9 CFR 381.117.
M45712+ P45712	Boar's Head Provisions Co., Inc.	273FAB65-49CC-48AD-8402-3FA7C11C7A1B	IGN5410025422N-1	2/22/2024	2/22/2024	01D01	SPS Verification	416.2(b)(3)	On 2/22/24 at approximately 1055 hours, while performing verification activities, CSI (b)(6) observed the following noncompliance. The man door that leads outside that is located on the west side end of the raw sanitation hallway was observed open allowing the entrance of pests. The observed does not comply with the regulatory requirements of 416.2(b)(3). Manager (b)(6) was informed of the findings and of the issuance of a noncompliance. QA Tech (b)(6) was later also informed of the finding and of the issuance of a noncompliance. No activity was observed on the surrounding areas at the time of my inspection.
M45712+ P45712	Boar's Head Provisions Co., Inc.	3EBCAC7B-2124-4543-8950-E60F1BAC4C5F	IGN5313021223N-1	2/23/2024	2/23/2024	01D01	SPS Verification	416.2(b)(3)	On 2/23/24 at approximately 1316 hours, while performing verification activities, CSI (b)(6) observed the following noncompliance. On the west end of the raw sanitation hallway, the man door that leads outside was observed open. A piece of wood was being used to keep the door open, leaving a gap of approximately 1.5 inches wide allowing the entrance of pests. Supervisor (b)(6) and Manager (b)(6) were informed of the findings and of the issuance of a noncompliance citing the establishment with the failure to meet the regulatory requirements of 9 CFR 416.2(b)(3). QA Manager (b)(6) was later also informed of the finding and of the issuance of a noncompliance. No activity was observed on the surrounding areas at the time of my inspection.
M45712+ P45712	Boar's Head Provisions Co., Inc.	1239E1B8-EBC5-482B-BF72-2D36EAFEBDAE	IGN1405035501N-1	2/27/2024	2/27/2024	01D01	SPS Verification	416.2(a)	On 2/27/24 at approximately 0515 hours, while performing SPS Verification activities throughout the establishment, CSI (b)(6) observed the following noncompliance. In the raw sanitation hallway, wooded and

									plastic pallets, broken vats, unused equipment, carboard combos and pallets with recyclable items, wooden shipping containers, empty chemical and oil containers were observed stored in a way that interfered with the ability to perform inspection activities of the area as required by 9 CFR 416.2(a). Manager (b)(6) (b)(6) was informed of the findings, he understood the issue and stated that each affected department would get notified to start clearing the area. At approximately 0800 hours, In the weekly awareness meeting that also took place on 2/27/24, the finding and the issuance of a noncompliance were discussed with Maintenance Manager (b)(6), QA Manager (b)(6) and Manager (b)(6) (b)(6) Establishment management agreed that the observed was an issue and stated that at that time, they continued clearing the affected area.
M45712+ P45712	Boar's Head Provisions Co., Inc.	5369450C-D95F-43E8-B6E5-22B1120DA728	IGN3108053614N-1	5/10/2024	5/10/2024	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(b)	On 5/10/24 at approximately 0530 hours while performing a Fully Cooked - Not Shelf Stable HACCP Task, CSI (b)(6) observed the following noncompliance. While reviewing HACCP records of LOT 4MM, product that was produced on 5/8/24, with a preshipment that had been completed on 5/9/24, Form #4124 was observed to have initials missing of the employee that performed the (b)(°F temperature verification. The finding was discussed with QA Manager (b)(6) who also agreed that the finding did not meet the requirements. Ms. (b)(6) was informed of the issuance of a noncompliance citing the establishment with the failure to meet the regulatory requirements of 9 CFR 417.5(b).
M45712+ P45712	Boar's Head Provisions Co., Inc.	2E77792D-B794-41CB-AFDA-657B895D4677	IGN5821051012N-1	5/12/2024	5/12/2024	01B02	Pre-Op SSOP Review and Observation	416.13(c)	On 5/12/2024 while performing the Pre-Operational SSOP Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishments Pump and tumble room 1 and Pump rooms staging area. In Pump room 1, there was left over protein in between the crevasses of the white dumper

									chute, I also observed specks along the top of the hopper and there was left over protein on the long extension handle for the hopper from the previous days production. I extended my inspection to the inspection line and observed the following. On the underside of the blue inspection belt there was protein from the previous day's productions in the following places- protein was on the silver lift bars, the rollers and on the blue belt. I also observed blue specks from the belt itself on one of the silver lift bars. I stop my inspection to allow the sanitation team to reclean the room and I informed (b)(6) (b)(6) that a noncompliance was being issued and that I would reinspect the room. Upon reinspection I found the following issues with the incline belt. There was left over protein on 3 areas of the rollers on the underside of the belt in several areas. In the pump rooms staging areas I found the following noncompliance's. The entry door has some type of white tape that was ripped/torn and collecting dirt. The door had leftover over splash protein and blood on the door causing insanitary conditions. The bottom of the door silver kick plate was coming loose from the door allowing dirt and grim in between the plate and the door. The door frame was also separating from the wall. The walls behind the gloves had left of protein, dirt, blood and general grime on it. The lids of the totes that had the gloves and other PPE items were filthy with protein and general dirt and grim on them. The computer workstations had dirt, grime, dried protein and general filth on them as well. The floors in between the pump rooms had protein, dirt, grim and general trash on the floor. The establishment failed to meet the requirements of 9CFR 416.13(b). (b) Each official establishment shall conduct all other procedures in the Sanitation SOPs at the frequencies specified. And

									(c) Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's
M45712+ P45712	Boar's Head Provisions Co., Inc.	5FAE892C-EFD7-486E-8D58-3D3DDECF5D71	IGN4813052425N-1	5/22/2024	5/22/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.2(b)(1)	On 5/22/24 at approximately 0520 hours, while performing a Pre-Operational Sanitation Verification task after the establishment's Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance in RTE Pack 3 and RTE Pack 4 rooms. In RTE Pack 3, rust was observed on the vacuum pump motors. The observed creates an insanitary condition and could result in the adulteration of the exposed product being produced in the room. In RTE Pack 4, the white in color conveyor belt before the bagger was observed to have multiple product particles left from the previous days production in-between the links, on the guide rails and sprockets. These are direct and indirect food contact surfaces that must be cleaned as frequently as necessary to prevent the creation on insanitary conditions and the adulteration of product. The vacuum pump motors in the room were also observed with rust. Beaded condensation was observed on multiple sections of the ceiling in the same room, above surfaces where exposed products will be produced. Sanitation Supervisor (b)(6) (b)(6), QA (b)(6) and QA (b)(6) (b)(6) were informed of the findings and of the regulatory control action taken with USDA Reject tag #B14524610 until the affected areas were brought back into compliance. As an immediate corrective action, the motor areas with rust in RTE Pack 3 and RTE Pack 4 were covered with plastic liner. At approximately 0605 hours, the RTE pack 3 room was released to production. RTE pack 4 was released at approximately 0805 hours, after verifying that the establishment had taken actions to restore

									sanitary conditions. Mr. (b)(6) Ms. (b)(6) and Ms. (b)(6) were informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a) and 9 CFR 416.2(b)(1). QA Supervisor (b)(6) and Manger (b)(6) were later also informed of the findings and of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	06E02BA8-5D6F-422F-BDCB-A5EEF5FDCB2E	IGN4613075310N-1	7/10/2024	7/10/2024	01D01	SPS Verification	416.2(a)	On 7/10/24, at approximately 1410 hours while performing SPS Verification activities throughout the establishment, CSI (b)(6) observed the following noncompliance. In the RTE dry storage room multiple skids with cardboard or with film were observed stored along the walls and corners in a way that interfered with the ability to perform inspection activities of the area. The observed does not comply with the regulatory requirements of 9 CFR 416.2(a). QA Analyst (b)(6) was informed of the findings. QA Manager (b)(6) (b)(6) and QA Supervisor (b)(6) were later also informed of the findings and of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	48301105-E526-4E93-BC8D-7DFC126F1634	IGN3205070416N-1	7/16/2024	7/16/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On 7/16/24 at approximately 0520 hours, while performing a Pre-Operational Sanitation Verification task after the establishment's Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance in Oil Browning 1 and RTE Pack 4 rooms. The Oil Browner was observed to have product and oil particles on direct and indirect food contact surfaces. Sanitation Supervisor (b)(6) (b)(6) and QA (b)(6) were informed of the findings. In RTE Pack 4, numerous product particles were observed left on the brander from the previous days production on the direct and indirect food contact surfaces of the belt, frame and rails. On

									the east end of the room, beaded condensation was observed on the bottom side of the air systems catch pan, sprinkler and drainpipe. QA (b)(6) and QA (b)(6) were informed of the findings. After verifying that the establishment had taken actions to restore sanitary conditions, the affected areas were released to production. Ms. (b)(6) and Ms. (b)(6) were informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a). QA Manger (b)(6) was later also informed of the findings and of the issuance of a noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	5D1FFF39-9D32-4F11-BA3B-2F5E8C9D5AEB	IGN0007072120N-1	7/17/2024	7/17/2024	01D01	SPS Verification	416.2(b)(2), 416.2(d)	On 07/17/24, at approximately 0720 hours, while performing verification activities throughout the establishment, CSI (b)(6) observed the following noncompliance in the Pickle room. Beaded condensation was observed on various sections of the ceiling in the room while pickle (ingredient used in the production of meat or poultry products) was being produced for the days production. The pickle tank lids were observed open. The ceiling was also observed to have stains like mold on multiple areas and on sections of the walls in the room. The observed creates an insanitary condition and could result in the adulteration of the pickle that was being produced. A regulatory control action was taken stopping production with US Reject Tag #B14524604 and informing QA Analyst (b)(6) (b)(6) of the findings. QA Manager (b)(6) and Department Manager (b)(6) (b)(6) were also informed of the findings and that the regulatory control action would remain in effect until the issue was brought back into compliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(b)(2) and 9 CFR 416.2(d). Ms. (b)(6) Ms. (b)(6) and Mr. (b)(6) were informed of the issuance of a noncompliance.

									No product was observed adulterated at the time of my inspections.
M45712+ P45712	Boar's Head Provisions Co., Inc.	3A52EA73-734D-40C2-BA8F-B1179F3AA080	IGN5913073623N-1	7/23/2024	7/23/2024	04B04	General Labeling	381.117	On 07/23/24 at approximately 1345 hours, while performing verification activities, CSI (b)(6) observed the following noncompliance. In Boxing 1, a combo that contained a poultry product was observed without an identifying label. Supervisor (b)(6) and QA Analyst (b)(6) were informed of the finding. Mr. (b)(6) stated that the product was the Old Country Everroast Chicken product. An identifying label was then placed as an immediate corrective action. Mr. (b)(6) and Mr. (b)(6) were informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 381.117. QA Manager (b)(6) was later also informed of the finding and of the issuance of a noncompliance.