

DATE	TIME	SUMMARY OF NON-COMPLIANCE	SUMMARY OF CAVEL'S RESPONSE
1/3/05	10:30AM	PROTOCOL - TORN CONVEYOR BELT/NO DENATURANT BEING APPLIED	CONVEYOR BELT SCHEDULED FOR REPAIR. DENATURANT TANK DAMAGED AND BEING REPAIRED
1/11/05	6:30AM	FOOD SAFETY - CONDENSATION DRIPPING ON MEAT BELOW	EVAPORATORS REPROGRAMMED TO CHANGE DEFROST TIMES
1/13/05	7:10AM	FOOD SAFETY - FECES FOUND ON PISTOLA BEING PREPPED FOR SHIPPING	INSPECTION EMPLOYER REPLACED
2/2/05	9:45AM	FOOD SAFETY - 2 EMPLOYEES (HIGH TRIMMER AND BONING ROOM)	ROOM WILL BE LOCKED FROM ANY EMPLOYEE OTHER
2/2/05	10:45AM	FOOD SAFETY - DRIPPING CONDENSATION	CONTRACTOR WORKING ON PROBLEM; DESIGNING DRIP PANS - PROMISED INSTALLATION BY 2/8/05
2/7/05	1:45PM	FOOD SAFETY - FECAL MATTER FOUND ON PISOLAS	PLANT MANAGER TO ASSIGN SECOND PERSON TO INSPECT CARCASSES
2/9/05		FOOD SAFETY/RECORD-KEEPING - NO CHECKS RECORDED INTO OPERATIONAL SANITATION LOG FOR PROCESSING 2/8(AM) AND KILL FLOOR 2/4/ AND 2/7	RESPONSIBILITY FOR RECORDING IN THE LOG WAS TEMPORARILY CHANGED DURING THIS TIME PERIOD.
2/9/05	9:50AM	FOOD SAFETY - CONDENSATION ON FAN GRATES	FAN GRATES WORK BEING UNDERTAKEN TO ELIMINATE FAN GRATES IF THEY ARE THE PROBLEM ... WILL BE REPLACED WITH ALTERNATIVE PROTECTIVE DEVICES.
2/10/05	5:45AM	FOOD SAFETY - CONDENSATION DRIPPING ON CARCASSES BEING PROCESSED BELOW - NO CORRECTIVE ACTION BEING TAKEN	REFRIGERATION SERVICE WILL LOOK AT THE COOLER ON 2/11/05. WE REQUESTED THEM TO INCREASE THE DEFROST CYCLE.
2/20/05	10:40AM	FOOD SAFETY - PISTOLA FELL FROM HOOK ON LOADING DOCK. SEVERAL EMPLOYEES PROCEEDED TO LOAD IT INTO A CRATE WITH OTHER PISTOLAS BEING PREPARED FOR SHIPMENT	(BLACKED OUT) WAS DIRECTED TO FURTHER TRAIN PERSONNEL ON PROCEDURES IF A CARCASS OR PISTOLA FALLS ON THE FLOOR. PISTOLA IN QUESTION WAS TRIMMED BEFORE SHIPMENT.
2/11/05		FOOD SAFETY - USDA/FSIS RESIDUE SAMPLE TAKEN ON 1/28/05 FOUND TO HAVE HIGH LEVELS OF PHENYLBUTAZONE- ABOVE TOLERANCE LEVELS	PLANT IS RE-ASSESSING HACCP PLAN. HACCP WILL BE DEVELOPED THAT ADDRESS THE NEED TO SURVEY LIVESTOCK FOR UNUSUAL APPEARANCE/BEHAVIOR AND RETAIN AND TEST THE CARCASS FOR VIOLATIVE SUBSTANCES.
3/7/05	9:00AM	FOOD SAFETY - CONDENSATION DRIPPING ON CARCASS UNDER IT	GRATES WILL BE REMOVED SO THAT NO FURTHER CONDENSATION WILL OCCUR. PRODUCT WAS MOVED AND TRIMMED. AREA WAS MONITORED AND CONDENSATION MOPPED.
4/4/05	7:15AM	FOOD SAFETY - MUSCLE SAMPLES FROM EACH CARCASS WERE NOT BEING OBTAINED FOR TRICHINELLA TESTING	PLANT MANAGER DIRECTED TO NOT HAVE PERSONNEL ON THE KILL FLOOR THAT DO NOT KNOW THE PROCEDURE

4/4/05	7:30AM	FOOD SAFETY - FECAL MATERIAL, CLUMPS ON STEPS AND PLATFORM OF HIDE PULLING STATION AND SMEARED ON FLOOR LEADING TO ANTE-MORTEM PENS WHICH COULD CONTAMINATE PRODUCT	PERSONNEL TO BE RETRAINED TO USE THE BOOT WASH WHEN GOING FROM THE PENS TO THE KILL FLOOR.
4/4/05	8:15AM	FOOD SAFETY/RECORD-KEEPING - NO CHECKS IN THE OPERATIONAL SANITATION RECORDS FOR 4/1/05(PM) FOR BONING ROOM AND KILL FLOOR	ADDITIONAL SUPERVISION BY PLANT MANAGER WILL BE UNDERTAKEN.
4/4/05	2:25pm	PROTOCOL - AFTER A STUNNING AND DRAGGING OF A HORSE THAT FLIPPED OVER ONTO ITS BACK AND WAS STRAPPED IN THE ALLEYWAY TO THE STUNNING AREA, INSPECTOR OBSERVED THE PLANT MANAGER, RAUL MILAN, HERDING HORSES INTO THE ALLEY WAY TO THE KNOCK BOX. NINE HORSES WERE OVERCROWDED IN THE ALLEYWAY CAUSING UNDUE EXCITEMENT WHICH WAS FURTHER EXACERBATED WHEN TWO MORE EMPLOYEES FROM THE KILL FLOOR BEGAN YELLING AND HITTING THESE HORSES CAUSING THE ONE IN THE END OF THE LINE TO SLIP AND FALL.	MANAGEMENT AND THE PLANT MANAGER WILL IDENTIFY SPECIFIC TRAINED PERSONNEL TO CARRY OUT THE LINE UP OF ANIMALS TO THE KNOCK BOX. THE EMPLOYEES WILL BE TRAINED ON CORRECT PROCEDURES.
4/13/05	3:30PM	FOOD SAFETY - CONDENSATION DRIPPING FROM SEVERAL AREAS THROUGHOUT THE KILL FLOOR	HVAC EQUIPMENT TEMP. WAS ADJUSTED TO ELIMINATE CONDENSATION ON THE DUCT WORK AND ADJACENT PIPING.
4/13/05	11:20AM	PROTOCOL - WHILE PERFORMING ANTE MORTEM EXAMINATION, THE FOLLOWING ACTIONS THAT VIOLATE REGULATION 313.2(A)&(B) WERE OBSERVED: EIGHT HORSES WERE IN THE ALLEYWAY LEADING DIRECTLY TO THE KNOCK-BOS. ONLY THE LAST STOP GATE, THE ONE BEHIND THE LAST HORSES PRESENT IN THE ALLEYWAY, WAS CLOSED. THE EMPLOYEE WHO IS ROUTINELY ASSIGNED TO WORK ON THE KILL FLOOR, HANGING THE HORSES ON THE RAILS, WAS USING A RIDING CROP TO WHIP THE HORSE IN THE ALLEYWAY CLOSET TO THE KNOCK-BOX. THE HORSE CONTINUED TO MOVE BACKWARD, AWAY FROM THE KNOCK-BOX CAUSING THE HORSES BEHIND IT TO BE OVERCROWDED. AS THE SHIPPING CONTINUED, THE HORSES IN THE ALLEYWAY BECAME EXTREMELY EXCITED. THE EMPLOYEE WAS IMMEDIATELY TOLD TO STOP, BUT HE DID NOT LISTEN. DURING THIS TIME, THE LAST HORSE IN THE ALLEYWAY ATTEMPTED TO JUMP OVER THE ALLEYWAY WALL AND BECAME STUCK OVER THE TOP OF THE WALL. EVENTUALLY IT HAD FLAILED AROUND ENOUGH TO FALL OVER TO THE OTHER SIDE OF THE WALL. I WENT TO THE KILL FLOOR TO FIND THE PLANT MANAGER, COULD NOT FIND HIM. SO I INFORMED (BLACKED OUT) IN THE BONING ROOM	ADDITIONAL TRAINING AND SUPERVISION WILL BE IMPLEMENTED. ALSO PERSONNEL WILL BE RESTRICTED TO THE AREA. ONLY AUTHORIZED, TRAINED PERSONNEL WILL BE ALLOWED TO HANDLE HORSES. LINE UP PROCEDURES ALSO WILL BE CHANGED SO THAT ONLY ONE HORSE WILL BE CONTAINED IN THE LAST SECTION OF THE LINEUP BEFORE KNOCK-BOX. THE PLANT WILL WORK ON ALTERNATIVE LATCHING ARRANGEMENTS FOR THE "FANNY" GATES. THE PLANT WILL OBTAIN AND EXCLUSIVELY USE FOR (BLACKED OUT) FOR HERDING HORSES IN THE PENS, OR BUGGY WHIPS USED IN AN APPROPRIATE MANNER.

4/20/05	9:30AM	FOOD SAFETY - CONDENSATION DRIPPING FROM COOLER #1 TO THE KILL FLOOR. ALL CARCASSES ENTERING THE COOLER MUST PASS UNDER THIS CONDENSATION.	THE FIRST EVAPORATOR WAS FOUND TO BE DEFROSTING AT THE SAME TIME AS THE PROBLEM WAS NOTED. THE CLOCK WAS ADJUSTED TO DEFROST OUTSIDE OF WORKING HOURS. FANS WILL BE INSTALLED TO KEEP MOIST AIR FROM CONDENSING ON THE COLD METAL AT THE DOORWAY. THE PLANT IS EVALUATING WHETHER AN EXHAUST SYSTEM OR AIR CURTAIN WOULD KEEP THE COLD AIR OF THE COOLER FROM MIXING WITH THE WARM, MOIST AIR OF THE KILL FLOOR. IF AN AIR CURTAIN WAS INSTALLED IT WILL TAKE ABOUT 4 WEEKS. WE ANTICIPATE SOLVING THIS PROBLEM BY THE END OF MAY.
4/25/05	5:45AM	FOOD SAFETY - NUMEROUS UNSANITARY CONDITIONS OBSERVED DURING PREOPERATIONAL SANITATION CHECK (TISSUE AND FAT RESIDE ON ALL AREA OF SPLIT SAW; RUST ON THE BRISKET SAW; HAIR AND RUST ON THE TOP RAIL OF HIDE PULLING STATION, AND ON THE RAIL WHERE THE CLEAN HOOKS HANG ON THE HIND LIMB REMOVING STATION; DIRT RESIDUE COATING THE SINKS NEAR THE HIDE PULLING STATION AND HIND LIMB REMOVING STATION.	THE SPLIT SAW, BRISKET SAW AND SINKS WERE CLEANED RIGHT AWAY; HAD A MEETING WITH CLEAN UP CREW TO MAKE SURE THEY DO A BETTER JOB CLEANING THE KILL FLOOR - NEXT TIME TAKING OFF THEIR PAY. THE SSOP WAS REVISED - SINKS, WORK STATIONS, AND DRAINS WERE ADDED.
4/28/05	12:08PM	FOOD SAFETY - DRIPPING CONDENSATION FROM 3 RAILS, COOLER #1. CARCASSES PRESENT IN COOLER BUT NOT DIRECTLY UNDER CONDENSATION. ALL CARCASSES ENTERING THE COOLER MUST PASS UNDER THIS CONDENSATION.	SOURCE OF THE PROBLEM IS BEING LOOKED INTO. FANS WILL BE INSTALLED TO ADDRESS THE IMMEDIATE PROBLEM. EXHAUST FANS OR AIR CURTAIN WILL BE INSTALLED TO SOLVE THE PROBLEM BY END OF MAY.
4/30/05	5:00AM	FOOD SAFETY - DURING PRE-OP INSPECTION CHUNKS OF MEAT AND FAT WERE FOUND UNDER LONG BONING TABLE AGAINST WALL, AND FAT INSIDE BOTH SKINNERS.	THE MATTER WAS DISCUSSED WITH THE PLANT MANAGER AND BONING ROOM SUPERVISOR. ADDITIONAL SUPERVISION AND INSPECTION BY THEM WILL BE UNDERTAKEN.
5/2/05		FOOD SAFETY - RUBBER BELT CONVEYING OFFAL TO THE TRAILER WAS IN POOR REPAIR. WATER, BLOOD AND VARIOUS INTESTINAL CONTENTS Poured OUT ONTO THE FLOOR WHICH IS THE HALLWAY FROM THE KILL FLOOR TO THE BREAK ROOM, CREATING AN UNSANITARY CONDITION. BELT NEEDS TO BE REPLACED TO INSURE THAT WORKERS DON'T TRACK FALLEN DEBRIS ALL OVER THE PLANT.	THE PLANT HAS CONTRACTED WITH THE BELT/ CONVEYOR MANUFACTURER TO REPAIR AND REBUILD THE OFFAL CONVEYOR TO MINIMIZE DEBRIS AND OFFAL SPILLAGE FROM THE SYSTEM. WORK IS SCHEDULED FOR COMPLETION THE WEEK OF MAY 23-27, 2005.

5/6/05		<p>PROTOCOL - A LOAD OF HORSES WAS SHIPPED FROM COLORADO AT 0800 MAY 5, 05 ARRIVE AT THE DEKALB PLANT ABOUT 0430 MAY 6. THE TRUCK WAS UNLOADED AT 1000. THIS IS AN EXCESSIVE AMOUNT OF TIME TO BE IN TRANSIT AND UNLOADING. THE TRAILER SAN IN THE COMPANY PARKING LOT AWAITING UNLOADING FOR MORE THE 5 HOURS WITHOUT FOOD OR WATER. THERE NEEDS TO BE BETTER COMMUNICATION BETWEEN MANAGEMENT AND SUPPLIERS. IT IS REASONABLE TO EXPECT ANIMALS TO BE UNLOADED SHORTLY AFTER ARRIVING AT THE SLAUGHTER SITE.</p>	<p>THE PLANT DOES NOT RECOGNIZE THIS AS A CASE OF NON-COMPLIANCE OR VIOLATION. 9CFR88.4.B.3 REQUIRES THE OWNER/SHIPPER TO "OFFLOAD ... ANY EQUINE THAT HAS BEEN ON THE CONVEYANCE FOR 28 CONSECUTIVE HOURS ..." THESE HORSES WERE OFFLOADED AT 26 HOURS. THE HORSES WERE OFFLOADED AS SOON AS POSSIBLE AT THE PLANT. PLANT MANAGEMENT HAS AN ONGOING EFFORT TO SCHEDULE APPROXIMATE ARRIVALS SO AS TO MINIMIZE WAITING TIME AT THE PLANT WHILE STILL ASSURING NECESSARY QUANTITY FOR PRODUCTION. THIS INCLUDES LIMITING ARRIVALS BEFORE (TEXT BLACKED OUT)</p>
5/12/05	8:45AM	<p>FOOD SAFETY/RECORD-KEEPING - NO AM OPERATIONAL SANITATION CHECKS WERE RECORDED IN THE OPERATIONAL SANITATION BOOK FOR THE BONING ROOM ON 5/11/05.</p>	<p>TALKED TO (BLACKED OUT) TOLD HER NOT TO FORGET TO RECORD OPERATIONAL SANITATION CHECKS. HE DID CHECK BUT FORGOT TO RECORD. I WILL CHECK THE RECORDS FROM NO ON TO MAKE SURE ITS DONE - RAUL</p>
5/19/05		<p>FOOD SAFETY - THE FOLLOWING UNSANITARY CONDITIONS WERE NOTED: GREASE BUILDUP ON FLOOR ON SHIPPING, PACKAGING AND DRY STORAGE AREAS AND STEPS; DIRT AND TRASH ACCUMULATIONS ON FLOOR IN AREAS IN SHIPPING, PACKAGING AND DRY STORAGE AREAS; DIRT ACCUMULATIONS ON FAN UNITS AND COVERS IN PACKAGING, SHIPPING, BOX COOLER AND APRON WASH AREA; DIRT AND GREASE ACCUMULATION ON WALLS IN SHIPPING, BOX COOLER, AND BOOT WASH/KNIFE SHARPENING AREA; CORNERS OF WALLS NEED TO BE SEALED IN BONING ROOM PACKAGING AREA, LARGE CARCASS COOLER, RETAIN CARCASS COOLER; DIRT AND BLOOD ACCUMULATION ON WALLS BELOW INEDIBLE CONVEYOR ON KILL FLOOR AND ON CEILING ABOVE KNOCK BOX; LOCKER ROOMS HAD DEBRIS, DIRT, EMPLOYEE'S CLOTHS AND SHOES ON FLOOR.</p>	<p>IMMEDIATE ACTION WAS TAKEN (THAT DAY) TO CLEAN THESE AREAS. THESE NON-PRODUCT EXPOSED AREAS ARE TO BE CLEANED UTILIZING AN OUTSIDE SERVICE. THEY WILL CLEAN THESE AREAS ON A DAILY BASIS AND WILL COMPLETE EXTRAORDINARY CLEANING QUARTERLY. CORNER COVERINGS OF THOSE PRODUCTION AREAS WILL BE REMOVED, CALKED AND REPLACED BY 6-1-05.</p>
5/19/05		<p>FOOD SAFETY - THE FOLLOWING UNSANITARY CONDITIONS WERE NOTED: FAT AND MEAT BUILDUP ON WALLS OF HOT CARCASS COOLER AND BLOOD ON FLOOR, BEFORE THIS DAY'S KILL ENTERED IT; EXCESS BLOOD ON FLOOR ON LARGE CARCASS COOLER; HOSES LAYING ON FLOOR IN DOORWAY OF LARGE CARCASS COOLER; CONDENSATION OF PIPES ABOVE SCALE IN BONING ROOM.</p>	<p>ACTION WAS TAKEN THAT DAY TO CLEAN THE AFFECTED AREAS. THE PLANT WILL INCREASE SCHEDULED CLEANING OF THE AFFECTED AREAS.</p>

6/1/05		FOOD SAFETY - FOLLOW UP CHECK: THE FOLLOWING CONDITIONS HAVE NOT BEEN CORRECTED: FAN COVERS WERE NOT CLEANED IN BONING ROOM; CAULKING NOT FINISHED IN BONING ROOM, CARCASS COOLER OR RETAINED COOLER; FREEZER WALLS AND FLOOR NEED TO BE CLEANED (THIS WAS TAGGED WITH TAG #B39771318 - ALL PRODUCT TO BE REMOVED AND NOTHING GOES IN UNTIL CLEANED. BONING ROOM FANS WERE CLEANED BEFORE PRODUCTION WAS ALLOWED TO START.	SUBJECT ITEMS WERE COMPLETED ON JUNE 1ST. SSOP HAS BEEN REVISED TO INCLUDE CLEANING OF THIS TYPE AND CHECK OFF OF SAME AT LEAST QUARTERLY.
6/10/05	6:00AM	FOOD SAFETY - THE FOLLOWING WAS FOUND DURING PRE-OP INSPECTION: BLOOD ON THE WALLS, MEAT AND FAT ON FLOOR AND DOOR OF HOT COOLER, MEAT ON STAINLESS STEEL AT INSPECTION STATION, MEAT ON CONVEYOR COMING OUT OF BONING ROOM, INEDIBLE GRAY BARRELS WITH MEAT, BLOOD CONTAMINATION FROM PREVIOUS DAY.	THE KILL FLOOR WAS CLEANED AND SANITIZED BEFORE THE PRODUCTION STARTED. THE CLEAN-UP CREW WILL MAKE SURE THIS WILL NOT HAPPEN AGAIN OR THEIR BONUS WILL BE TAKEN AWAY.
6/16/05	8:30AM	PROTOCOL - THERE WAS NO WATER IN THE WATER TROUGHS IN ANY OF THE ANTE MORTEM PENS. THE HORSE UNLOADING HAD BEGUN AT APPROX. (BLACKED OUT) THIS MORNING AND THERE WERE HORSES IN EVERY ANTE MORTEM PEN. THE PLUG TO THE DRAIN FOR THE WATER TROUGH ON THE EAST END OF THE ROOM WAS NOT IN PLACE.	PLANT MANAGER WILL ASSURE THAT PEN SUPERVISOR WILL TURN ON WATERS WHEN ANIMALS ARRIVE.
6/29/05	8:30AM	FOOD SAFETY - CONDENSATION WAS OBSERVED DRIPPING FROM THE SIDES OF THE VENT DIRECTLY ABOVE THE RAIL ON THE KILL FLOOR AT THE TRIM STATION. CONDENSATION WAS ALSO OBSERVED DRIPPING FROM UNIT'S TWO VENT OPENINGS AND BEING BLOWN OUT OF THESE OPENINGS ONTO THE KILL FLOOR. ALL SKINNED CARCASSES TRAVEL ON THE RAIL UNDER THIS AREA.	PLASTIC SHEETING WAS INSTALLED BELOW THE VENTS TO GUIDE CONDENSATION AWAY FROM PRODUCT. REFRIGERATION SYSTEMS ARE BEING CONSIDERED AS AN ALTERNATIVE TO THE HVAC VENTILATION SYSTEMS CURRENTLY USED TO REMOVE MOISTURE FROM THE AIR IN THE IN THE KILL FLOOR.
7/8/05		FOOD SAFETY/RECORD-KEEPING - NO PRE-OP RECORDS WERE FOUND FOR JULY 7, 2005 IN A RECORD CHECK OF THE KILL RECORDS FOR THAT DAY.	PRE-OP FOR THE KILL FLOOR WAS DONE BUT NOR RECORDED. MISUNDERSTANDING BETWEEN (BLACKED OUT) AND RAUL. EVERYTHING WILL BE CHECKED BY (BLACKED OUT) FROM NOW ON.
7/8/05	11:30AM	FOOD SAFETY/RECORD-KEEPING - NO OPERATIONAL SANITATION CHECKS WERE RECODED IN THE OPERATIONAL SANITATION BOOK FOR THE KILL FLOOR FOR JULY 7, 2005.	AM&PM OPERATIONS WERE DONE BUT NOT RECORDED. MISUNDERSTANDING BETWEEN (BLACKED OUT) AND RAUL. EVERYTHING WILL BE CHECKED BY RAUL FROM NOW ON.
8/5/05	5:45AM	FOOD SAFETY - DURING PRE-OP INSPECTION THE FOLLOWING WAS FOUND: FAT AND MEAT RESIDUE IN MULTIPLE LOCATIONS ON THE SPLIT SAW.	THE SPLIT SAW WAS CLEANED AND SANITIZED BEFORE STARTING. THE CLEAN UP CREW WERE RETRAINED OR NOW TO CLEAN THE SPLIT SAW AND THE KILL FLOOR.

8/10/05	8:00AM	FOOD SAFETY - THE FOLLOWING WAS OBSERVED DURING A WALK-THROUGH: SLAUGHTER EMPLOYEE WITH HIS BLOODY APRON AND FROCK STANDING IN THE PROCESSING AREA TALKING TO ANOTHER EMPLOYEE. ALSO, CONDENSATION WAS OBSERVED ADJACENT TO THE BONING TABLES AREA AND OVER THE CONDEMN RETURNED BONE BELT LINE.	THE DOOR BETWEEN THE KILL FLOOR AND BONING ROOM WAS (NOT LEGIBLE). THE CONDENSATION WAS DRIED OFF THE RAILS. THE DOOR WILL BE LOCKED EVERY TIME WE KILL. TALKED TO THE EMPLOYEE NOT TO BE GOING INTO THE BONING ROOM WHEN THEY ARE AT THE KILL FLOOR.
8/13/05	5:45AM	FOOD SAFETY - BONING TABLES IN PROCESSING ROOM IN POOR REPAIR AND NEED OF CLEANING. CUTTING BOARDS HAD DEEP CUTS - COULD BECOME EMBEDDED WITH FOREIGN MATERIAL. OBSERVED 5 BOXES OF CONTAMINATED/MEAT/DRIED BLOODY CONTAINERS FULL OF VACUME BAGS IN DIRECT CONTACT WITH THIS CONTAMINATION AND A WORK TABLE AND SCALE WILL FULL OF DEBRIS/MEAT SCRAPS AND FAT SMEARS ON CONTACT SURFACES.	BOARDS WERE TURNED OVER, BOXES CHANGED, TABLE SCALE WERE CLEANED BEFORE PRODUCTION STARTED. SOME BOARDS WILL BE REPLACED. TALKED TO CLEANING CREW TO DO A BETTER JOB CLEANING THESE AREAS.
8/29/05	6:00AM	FOOD SAFETY - BONING ROOM: FAT BUILDUP UNDER BONING TABLE, AGAINST WALL, MEAT SCRAPS UNDER GUARDS OF SKINNER, MEAT HANGING FROM RAIL. KILL FLOOR: BLOOD RESIDUE ON WATER HOSE, BONE DUST BUILDUP INSIDE SPLIT SAW STAND, BLOOD IN SEVERAL INEDIBLE BARRELS. LOADING DOCK: BLOOD ON WALL, BLOOD ON STOCKINET BARREL, BLACK BUILDUP ON LOADING DOCK DOORS, MEAT SCRAPS AND CARDBOARD SCRAPS ON FLOOR IN BOXING AREA.	CLEAN EVERYTHING BETTER BEFORE STARTED. CLEAN-UP SUPERVISOR'S BONUS WAS TAKEN AWAY. TOLD HIM TO MAKE SURE THEY CLEAN UNDERNEATH THE TABLES & STANDS (ELIGIBLE) ... WALLS IN THE LOADING DOCK.
9/8/05	6:00AM	FOOD SAFETY - BONING ROOM: FAT AND BLOOD ON 2 CUTTING BOARDS, BLOOD ON SEVERAL CARCASS HOOKS. KILL FLOOR: BLOOD RESIDUE ON WATER HOSE, BONE DUST BUILDUP INSIDE SPLIT SAW STAND, PROTEIN BUILDUP ON INEDIBLE BELT, FAT AND BLOOD ON FRAMEWORK OF INEDIBLE BELT AND CURTAIN.	BONING ROOM AND KILL FLOOR WAS RE-CLEANED BEFORE PRODUCTION STARTED. RETRAIN THE CLEAN-UP CREW. TOLD TO (BLACKED OUT) TO MONITOR THOSE AREAS THAT THE CLEAN-UP CREW FORGET TO CLEAN.
9/30/05	9:15AM	FOOD SAFETY - PLASTIC FROM REFRIGERATION UNIT NEAR THE COOLER DOOR ACCUMULATING WATER IN OF DRAINING WATER. (BLACKED OUT) WAS NOTIFIED AND HE TRIED TO DRAIN THE WATER, BUT IT FELL ALL OVER THE RAILS AND FLOOR IN THE AREA. EMPLOYEES SENT TO BREAK SO AREA COULD BE CLEANED. AT 9:45, RAUL HAD PUSHED PISTOLAS FROM THE COOLER THROUGH THIS AREA AND IT WAS STILL DRIPPING WATER FROM THE RAILS. PRODUCTION WAS STOPPED AND THE CARCASSES WERE MOVED FROM THE DRIPPING AREA. RAUL HAD THE RAILS DRIED AND THE AFFECTED CARCASSES WERE TRIMMED. DISCUSSED WITH RAUL THAT THE REFRIGERATION UNIT NEEDED TO BE FIXED OVER THE WEEKEND SO NO DRIPPING OCCURS AND NO PLASTIC IS NEEDED. THEY AGREED TO HAVE IT FIXED BY MONDAY MORNING. 10/3/05.	THE CARCASSES WERE TRIMMED, THE WATER WAS DRIED. THE UNIT WAS FIXED. WILL NOT PUT CARCASSES UNDER DRIPPING WATER. WILL MONITOR COOLING UNITS FOR DRIPPING WATER.

10/17/05	5:55AM	<p>FOOD SAFETY - KILL FLOOR: BLOOD ON THE CORD OF THE SPLIT SAW, BONE DUST RESIDUE UNDER THE FRONT EDGE OF THE SPLIT SAW STAND, AND BLOOD ON STAINLESS STEEL WALL ON THE SPLIT SAW STAND, BLOOD ON FLOOR IN RETAIN COOLER, BLOOD AND MEAT SCRAPS ON FLOOR NEAR CARCASS WASH AREA, BLOOD ON WALL NEAR SAW AND WALL OF WASH CABINET. NEW STAINLESS STEEL PANELS WERE PUT IN HOT CARCASS COOLER, BUT THE PROTECTIVE PLASTIC WAS REMOVED AND IT HAD DIRT AND FOOTPRINTS ON IT. BONING ROOM: MEAT SCRAPS ON SKINNER, FAT BUILDUP IN STEEL VAT, BLOOD ON (BLACKED OUT) BARREL.</p>	<p>RECLEAN EVERYTHING IN THE BONING ROOM AND THE KILL FLOOR. RETRAIN THE CLEANING CREW. PAY MORE ATTENTION TO THOSE PROBLEM AREAS.</p>
11/12/05	5:00AM	<p>FOOD SAFETY - BONING ROOM: MEAT SCRAPS AND BLACK SPECKS ON SEVERAL CUTTING BOARDS, MEAT FROM PREVIOUS DAY HANGING ON INEDIBLE CONVEYER IN SEVERAL SPOTS, MEAT ON PACKING AREA STANDS, CONDENSATION ON REFRIGERATION UNITS AND RAILS, FROZEN CONDENSATION ON 2 REFRIGERATION UNITS.</p>	<p>CLEAN AND SANITIZED EVERYTHING BEFORE START. RETRAINED CLEAN-UP CREW TO KEEP AN EYE ON THOSE AREAS. PREOPERATIONAL VERIFICATION WILL BE DONE BEFORE INSPECTOR IN CHARGE INSPECTS THE AREA.</p>
12/2/05	5:00AM	<p>FOOD SAFETY - THE FOLLOWING UNSANITARY CONDITIONS WERE FOUND: STORAGE BOX/ASSEMBLY ROOM FLOOR WAS LITTERED WITH PLASTIC WRAP, CARDBOARD SCRAPS, COFFEE CUPS, DUST AND DIRT. LOADING DOCK FLOOR AND WALLS HAD BLOOD RESIDUE AND DIRT ON THEM. LOADING DOCK SIDE OF THE COOLER DOORS TO THE BONE-IN SHIPPING COOLER WERE COVERED IN BLOOD AND PRODUCT RESIDUE. FLOOR AND WALLS OF THE BONE-IN SHIPPING COOLER WERE COVERED IN BLOOD, MEAT AND FAT RESIDUE, WHICH HAD BEEN THERE FOR 2 DAYS. IN ADDITION, THE ANTE MORTEM PENS WERE INCOMPLETELY CLEANED FROM THE PREVIOUS DAYS PRODUCTION. COPIOUS AMOUNTS OF FECAL MATERIAL SPLATTERED ON THE WALLS AND GATES OF ALL THE PENS, ON THE SCALE, THE ALLEY WAYS AND ON THE WALLS OF THE ENTIRE HOLDING FACILITY.</p>	<p>CLEAN EVERY THING BEFORE STARTED OPERATION AND SAME AFTER THE WORKED DAY. HAD A MEETING WITH THE CLEAN-UP COMPANY. THEY ARE GOING TO SUPERVISE THE CLEAN-UP CREW TO DO A BETTER JOB ON THE STORAGE ROOM AND ON THE LOADING DOCK. THE SMALL COOLER AND HOLDING PENS WILL BE MONITORED MORE OFTEN AND RETRAIN THE PEOPLE WHO CLEAN THEM'</p>

12/22/05	6:03AM	<p>FOOD SAFETY - SLAUGHTER FLOOR: ONE SAW WITH A RUSTY BLADE. HAIR AND STRINGS OF TISSUE FROM THE PREVIOUS DAYS PRODUCTION WERE HANGING FROM THE HYDRAULIC CONNECTIONS AT THE ELEVATED STAND USED BY THE REAR LEGERS AND THERE WAS BUILD-UP OF FAT, GREEN COLORED RESIDUE MIXED IN WITH NUMEROUS HAIR ON THE FLOOR GRATES/DRAIN. ALSO STORED APRONS WITH DRIED BLOOD AND MEAT SCRAPS ON THE IN THE SLAUGHTER AREA. PROCESSING FLOOR: EMPLOYEES WALKING IN AND OUT SETTING UP FOR WORK - WORKERS CAUTIONED ABOUT COMING INTO RESTRICTED AREA. ONE LARGE CUTTING BOARD WITH RESIDUE BUILD-UP AND A DEEP CREVICE WITH A BROKEN OFF KNIFE BLADE EMBEDDED INTO THE CUTTING BOARD. WEIGHT/BOXING ROOM: WORKERS WERE BRINGING IN CAKED BLOODY BOXES AND PRODUCT BAGS. EMPLOYEE OBSERVED PUTTING A BROOM AND DUST PAN ON A PALLET TOP OF BOXING MATERIAL.</p>	<p>NO PRODUCT WAS ADULTERATED. CLEAN AND SANITIZED BONING ROOM AND OTHER AREAS BEFORE PRODUCTION STARTED. RETRAINED CLEAN UP CREW AND ALL PERSONNEL.</p>
1/3/06		<p>FOOD SAFETY/RECORD-KEEPING - ACCORDING TO THE ESTABLISHMENT'S PREOPERATIONAL SOP MONITORING RECORDS FOR DECEMBER 23, 2005, FOR BOTH THE SLAUGHTER FLOOR AND PROCESSING ROOM, SPECIFIC WORK AREAS WERE MARKED 'NOT READY FOR USE". THIS INCLUDED THE ROLLER CONVEYOR AND THE SKINNER IN THE PROCESSING ROOM, AND THE SLAUGHTER FLOOR ITSELF. NO CORRECTIVE ACTIONS WERE WRITTEN FOR THAT DAY'S UNSANITARY CONDITIONS.</p>	<p>RECORDS OF CORRECTIVE ACTIONS WILL BE KEPT FROM NOW ON. RETRAIN SSOP COORDINATOR.</p>
1/10/06		<p>FOOD SAFETY/RECORD-KEEPING - ACCORDING TO THE ESTABLISHMENT'S PREOPERATIONAL SOP MONITORING RECORDS FOR JANUARY 6, 2006, THE FLOORS WERE MARKED AS "NOT READY FOR USE". THERE WAS NO ENTRY IN THE PREOPERATIONAL SSOP CORRECTIVE ACTIONS LOG CORRESPONDING TO THAT DATE.</p>	<p>NO PRODUCT WAS ADULTERATED, CORRECTIVE ACTIONS WERE RECORDED. RETRAIN SSOP COORDINATOR.</p>
2/28/06	7:30AM	<p>FOOD SAFETY/RECORD-KEEPING - ON THE CARCASS COOLER AND BOX COOLER TEMPERATURE VERIFICATION LOG DATED FEBRUARY 3, 2006, THERE WERE ONLY (BLACKED OUT) VERIFICATION PROCEDURES DOCUMENTED.</p>	<p>NO MEAT WAS ADULTERATED. THE SHIPPING SUPERVISOR WILL BE RETRAINED.</p>

4/14/06		<p>FOOD SAFETY - PROTOCOL - USDA/FSIS GENERATED RESIDUE SAMPLE TAKEN FROM THE URINE OF CARCASS #1314 ON 3/9/06 WAS FOUND TO HAVE LEVELS OF ZERANOL AND TALERONAL ABOVE TOLERANCE LEVELS. ADULTERATED PRODUCT WAS SUBSEQUENTLY SHIPPED INTO COMMERCE. DRUG RESIDUES IN EQUIDS ARE A FOOD SAFETY HAZARD LIKELY TO OCCUR IN THIS ESTABLISHMENT.</p>	<p>THE SAMPLE IN QUESTION WAS RE-TESTED AND FOUND TO HAVE 'NON-DETECTED' OF THESE 2 SUBSTANCES: ZERANOL AND TALERONAL. THE FINAL REPORT IS DATED 4/26/06. THE DELAY IN RE-TESTING WAS DUE TO THE TESTING MACHINE BEING "DOWN" LAST WEEK. (RESULTS ATTACHED) THE PREVIOUS POSITIVE FOR PHENYLBUTAZONE, NOTED ABOVE, DID RESULT IN A RE-EVALUATION OF OUR PROCEDURES. WE NOW HAVE A RE-REQUISITE PROGRAM THAT IDENTIFIES HORSES THAT SEEM TO BE INJURED BUT NOT SHOW PAIN OR INDICATIONS. (OTHER SOP FOR E15849M RE-REQUISITE PROGRAM FOR EXCLUSION OF VIOLATION RESIDUE).</p>
6/5/06		<p>FOOD SAFETY - THIS MORNING (BLACKED OUT) NOTICED THAT THE WATER WAS NOT WORKING IN THE HAND WASH SINK IN THE EMPLOYEES LOCKER ROOM</p>	<p>STOP THE EMPLOYEES FROM GOING INTO THAT BATHROOM. SINK WAS FIXED BY ELECTRICIAN.</p>
6/21/06	3:05PM	<p>FOOD SAFETY - THE FOLLOWING WAS OBSERVED IN THE PROCESS ROOM AFTER COMPANY BREAK: PLANT EMPLOYEES RE-ENTERING THE PRODUCTION ROOM FROM LUNCH BREAK, BEADED CONDENSATION DRIPPING AT A SLOW RATE FROM SEVERAL CEILING RAILS LOCATED ABOVE THE CUTTING BOARDS, NEXT TO THE WALL AND DRIPPING INTO THE INEDIBLE CONVEYOR BELT LINE. OBSERVED SEVERAL OPEN-END BAGGED PRODUCT ACCUMULATION THAT FELL ON THE FLOOR FROM BEING STORED ON THE BUTTING BOARDS DURING LUNCH BREAK.</p>	<p>FANS WERE TURNED ON TO KEEP THE RAILS DRY. WIPED THE RAILS DRY, THE MEAT WENT TO RENDERING TRUCK. MORE MONITORING DURING THE DAY TO KEEP RAILS DRY. FANS WILL BE ON ALL THE TIME.</p>
7/20/06	5:38AM	<p>FOOD SAFETY - THE FOLLOWING WAS OBSERVED IN THE PROCESS/ FABRICATION ROOM AFTER PLANT PERSONNEL HAD COMPLETED INSPECTION AND PRIOR TO START OF PRODUCTION: DRIED FAT/ MEAT SMEARS ON THE WALL SURFACES AND RAIL SYSTEM. AT THE CEILING COOLING UNITS I OBSERVED THICK/HEAVY DIRT ACCUMULATION AND DUST BUILD-UP ON THE FRAMEWORK. IN THE BOXING AREA I OBSERVED UNIDENTIFIED FOREIGN MATERIAL PARTICIPLES AND DIR/DIRT/DUST BLOW-DOWN ON THE PACKAGING WORK TABLES AND THE EQUIPMENT SURFACES/WIRES. ALSO THE ABOVE HANGING PLASTIC CORD TO THE RAIL SYSTEM HAD PRODUCT RESIDUE AND DRIED BLOOD ON THE CORDS.</p>	<p>DEFICIENCIES CORRECTED IMMEDIATELY. SUPERVISOR TO INCREASE FREQUENCY OF EQUIPMENT (NON-PRODUCTION EQUIPMENT) CLEANING.</p>
7/20/06		<p>FOOD SAFETY/RECORD-KEEPING - ON THE BOX COOLER AND CARCASS COOLER TEMPERATURE VERIFICATION LOG FOR (BLACKED OUT) DATED 7/15/06, THERE WERE ONLY (BLACKED OUT) VERIFICATION PROCEDURES DOCUMENTED (MISSING COOLING INITIALS & VERIFICATION INITIAL).</p>	<p>DEFICIENCY CORRECTED IMMEDIATELY. MANAGEMENT REVIEWED PROCEDURES WITH PLANT MANAGER.</p>

7/22/07	5:45AM	<p>FOOD SAFETY - MULTIPLE DEFICIENCIES IDENTIFIED: PROCESS ROOM: SEVERAL MEATS PIECES AND DEBRIS ON THE WORK TABLE IN PACKAGE ROOM. DUST BUILD-UP AND DRIED FAT/BLOOD SMEARS ON THE WALL SURFACES. BONING AREA: MEAT PIECES ON THE RAIL SYSTEM AND ON THE EQUIPMENT PLASTIC COVERING. TALKED TO THE CLEAN-UP SUPERVISOR ABOUT THE SANITATION REQUIREMENTS; ABOUT PREVIOUS MEASURES NOT IMPLEMENTED OR INSUFFICIENT TO PREVENT THE RECURRENCE OF SANITATION PROBLEMS. BETTER CLEANING PROCEDURES WAS ASSURED AND CLEAN-UP CREW WILL BE SPOKEN TO.</p>	<p>DEFICIENCIES CORRECTED IMMEDIATELY. PLANT MANAGER TO RE-EVALUATE SUPERVISOR COMMUNICATIONS.</p>
9/19/06	5:05AM	<p>FOOD SAFETY - THE FOLLOWING DEFICIENCIES IDENTIFIED: 1) BONING ROOM: OBSERVED SEVERAL DRIED FAT AND MEAT PIECES ON THE RAIL TRACK SYSTEM WITH A LARGE AMOUNT OF CAKED BLACK FRICTION GREASE FLAKING OFF THE RAIL ABOVE THE BONING LINE ONTO THE PRODUCT/NON-CONTACT SURFACES. THE INEDIBLE MOVING CONVEYOR BELT HAD MEAT/FAT RESIDUE ON THE FRAMEWORK AND THE PLASTIC CURTAINS HAD DRIED FAT/MEAT ON THEM. OBSERVED A (BLACKED OUT) SAW WITH A RUSTY BLADE.2) BOX ROOM: OBSERVED THE HOURLY EMPLOYEES BRINGING INTO THE ROOM BLOODED/MEAT RESIDUE BOXES.</p>	<p>CLEAN AND SANITIZED ALL AREAS. THE BOXES WERE CHANGED RIGHT AWAY. THE RAILS WILL BE CLEANED ONCE A WEEK AND MONITORED BY SANITARY SUPERVISOR. THE BLADE ON THE (BLACKED OUT) SAW IS CLEANED BEFORE PRODUCTION STARTS.</p>
10/4/06	5:30PM	<p>FOOD SAFETY - PROCESSING AREA: AN EMPLOYEE WAS OBSERVED USING AN AIR POWERED CIRCULAR SAW IN THE SHILL COOLER #1. THE AIR POWERED SAW HAS A LENGTHY HOSE CONNECTED TO IT. EMPLOYEE WAS SPLITTING THE CARCASSES INTO SUB PRIMAL PARTS FOR FURTHER PROCESSING. EMPLOYEE PLACED THE SAW DIRECTLY ON A FILTHY CONTAMINATED FLOOR AND PICKED IT UP TO USE ON ANOTHER CARCASS. NOT ONLY WAS THE SAW CONTAMINATED FOR THE FLOOR CONTACT, THE HOSE CONNECTED TO THE SAW WAS ALSO CONTAMINATED. BY ALLOWING A FOOD CONTACT SURFACE TO COME INTO DIRECT CONTACT WITH A CONTAMINATED FLOOR AND THEN REUSING THIS FOOD CONTACT SURFACE ON ANOTHER CARCASS LEADS TO AN INCREASED CHANCE FOR PRODUCT ADULTERATION.</p>	<p>EMPLOYEE WAS RETRAINED ON THE USE AND SANITATION OF THE SAW. AS IS USUALLY THE CASE, A SANITARY PLASTIC BASKET IS PROVIDED TO CONTAIN THE SAW WHEN NOT IN USE. BREAKING IS TO BE COMPLETED AT THE DOOR TO THE COOLER WHERE THERE IS A HANGER FOR THE SAW AND A SHORTER HOSE IS CONNECTED TO THE SAW.</p>
10/7/06	5:00AM	<p>FOOD SAFETY - BONING ROOM: OBSERVED MEAT SCRAPS ON SEVERAL PLACES ON BONING TABLE FRAME, FAT BUILD-UP UNDER COVERS OF BOTH SKINNER, MEAT AND BLOOD ON FLOOR OF SHIPPING COOLER, BLOOD AND FAT SMEARS ON SHIPPING COOLER DOOR TO LOADING DOCK (INSIDE AND OUTSIDE), BLOOD ON (BLACKED OUT) BARREL.</p>	<p>CLEANING PERSONNEL WERE INSTRUCTED ON PROPER CLEANING OF THE BONING ROOM. SANITATION SUPERVISOR TO INCREASE SUPERVISION OF THE CLEANING PERSONNEL.</p>

10/9/06	7:45AM	<p>PROTOCOL - NOTIFIED BY AN ANIMAL HEALTH TECHNICIAN WITH APHIS THAT A HORSE WAS DOWN ON THE LAST TRUCK TO ENTER THE ESTABLISHMENT'S PREMISES. THIS HORSE WAS LYING IN LATERAL RECUMBENCY IN THE UPPER MIDDLE COMPARTMENT OF A POT BELLIED TRAILER. OTHER HORSES WITHIN THE COMPARTMENT WERE TRAMPLING THE DOWNED HORSES. FSIS DIRECTIVE 6900.2 STATES THAT ONCE A VEHICLE CARRYING LIVESTOCK ENTERS AN OFFICIAL SLAUGHTER ESTABLISHMENT'S PREMISES, THE VEHICLE IS CONSIDERED TO BE PART OF THAT ESTABLISHMENT'S PREMISES. THE ANIMALS WITHIN THAT VEHICLE ARE TO BE HANDLED IN ACCORDANCE WITH 9 CFR 313.2 REGULATORY CONTROL WAS TAKEN BY PLACING THE TRUCK WITH THE DOWNED HORSE AT THE FRONT OF THE LINE TO BE OFF LOADED FIRST IN ORDER TO DECREASE THE PAIN AND SUFFERING OF THE DOWNED HORSES. FSIS DIRECTIVE 6900.1 STATES THAT FSIS PERSONNEL ARE TO MONITOR DISABLED LIVESTOCK HANDLING PROCEDURES CARRIED OUT BY ESTABLISHMENT EMPLOYEES TO ENSURE HUMANE HANDLING OF DISABLED LIVESTOCK FOR THE TIME THAT LIVESTOCK ENTER THE PREMISES OF THE OFFICIAL ESTABLISHMENT UNTIL THEY ARE HUMANELY SLAUGHTERED OR DISPOSED. NON-AMBULATORY DISABLED LIVESTOCK ARE</p>	<p>A NOTICE WAS SENT TO ALL BUYERS (SELLERS TO CAVEL) THAT MORE CARE NEEDED TO BE TAKEN SELECTING AND LOADING HORSES FOR TRANSPORT TO CAVEL. FOR THIS SPECIFIC BUYER A LETTER WAS SENT RESTRICTING HIM TO USING ONLY DINGLE DECK TRAILERS AND SENDING ONLY HORSES THAN CAN MORE CERTAINLY SURVIVE THE TRIP, OTHERWISE HE WILL NOT BE ALLOWED TO BE A BUYER.</p>
10/12/06	11:50AM	<p>FOOD SAFETY - OBSERVED WHILE PERFORMING DISPOSITIONS ON TWO RAILED OUT CARCASSES AT THE DISPOSITION RAIL: RIGHT FRONT LEG OF ONE OF THE CARCASSES RUBBING AGAINST A GRAY INEDIBLE BARREL. THIS CARCASS WAS POSITIONED IN CLOSE PROXIMITY TO THE FINAL RAIL WHERE THE ESTABLISHMENT PERFORMS THEIR FINAL TRIMMING. THE GRAY INEDIBLE BARREL WAS OVERFLOWING WITH UNWANTED TISSUE DEBRIS INCLUDING TISSUE THAT WAS POSSIBLY CONTAMINATED WITH FECAL MATERIAL. THE OUTSIDE OF THE BARREL HAD BLOOD AND GRIME COVERED OVER THE ENTIRE SURFACE. THE ESTABLISHMENT CREATED AN UNSANITARY CONDITION BY ALLOWING FOOD PRODUCT TO COME IN CONTACT WITH AN INEDIBLE CONTAINER AND ITS CONTENTS.</p>	<p>PLANT IS INVESTIGATING A DIFFERENT POSITION FOR THE BARRELS AND INSTALLING A CHUTE FORM THE STAND TO THE BARREL THAT WOULD THEN BE BEHIND THE STAND. PLANT PURCHASED LOWER BARRELS FOR THE INSPECTION/TRIM STATION BELOW THE RAILS AT THIS LOCATION.</p>

10/31/06	3:05PM	<p>FOOD SAFETY/RECORD-KEEPING - A REVIEW OF RECORDS DURING A 03J01 PROCEDURE SHOWED THAT MONITORING FOR ZERO FECAL TOLERANCE WAS PERFORMED ON ONLY ONE CARCASS ON 10/30/06. [THIS IS] IN DIRECT NONCOMPLIANCE WITH THE ESTABLISHMENT'S HACCP PLAN. A 03J02 PROCEDURE WAS PERFORMED FOLLOWING A 03J01 PROCEDURE, WHICH SHOWED NONCOMPLIANCE WITH MONITORING FOR ZERO FECAL TOLERANCE. INCLUDED IN A 03J02 PROCEDURE IS A PRESHIPMENT REVIEW. THE PRESHIPMENT REVIEW WAS MARKED INDICATING THE FINAL INSPECTION FORM WAS COMPLETED WHEN IN ACTUALITY A NONCOMPLIANT MONITORING PROCEDURE HAD BEEN PERFORMED. THE PRESHIPMENT REVIEW WAS CONDUCTED AND VERIFIED BY RAUL MILAN, PLANT MANAGER, WHO WAS NOTIFIED ABOUT THE NONCOMPLIANCE. ACCORDING TO 9 CFR 417.5(C), PRIOR TO SHIPMENT, THE ESTABLISHMENT SHALL REVIEW THE RECORDS ASSOCIATED WITH THE PRODUCTION OF THAT PRODUCT, TO ENSURE COMPLETENESS, INCLUDING THE DETERMINATION THAT ALL CRITICAL LIMITS WERE MET AND, IF APPROPRIATE, CORRECTIVE ACTIONS WERE TAKEN.</p>	<p>THE SECOND CARCASS WAS INSPECTED, BUT THE SCALE OPERATOR FORGOT TO MARK THE SLAUGHTER LIVE FORM. WE DID HAVE A TALK WITH THE SCALE OPERATOR NOT TO FORGET TO MARK THE FORM. I WILL MONITOR MORE CLOSELY (RAUL MILAN).</p>
11/7/06	11:21AM	<p>FOOD SAFETY - OBSERVED IN THE PROCESSING ROOM: AN EMPLOYEE BOUNCED THE END OF A LOIN OFF A FILTHY, GRIMY FLOOR AND PROCEEDED TO THROW THE LOIN ONTO A HUGE PILE OF BONELESS MEAT. NOT ONLY WAS THE END OF THE LOIN CONTAMINATED BY COMING INTO CONTACT WITH THE FLOOR, BUT EACH PIECE OF BONELESS MEAT THAT THE TIP OF THIS CONTAMINATED LOIN TOUCHED BECAME CONTAMINATED ALSO. THE EMPLOYEES WERE LINED UP IN ASSEMBLY LINE FASHION DEBONING HIND QUARTERS HUNG FROM HOOKS FROM ABOVE AND THROWING THE BONELESS MEAT ONTO A CONVEYOR BELT. THIS EMPLOYEE SEEMED OBLIVIOUS THAT ANY NONCOMPLIANCE WAS BEING COMMITTED.</p>	<p>CONTAMINATED MEAT WAS THROWN AWAY, TIP OF LOIN WAS CUT OFF. WILL HAVE A SANITATION MEETING ON 11/10/06 WITH ALL THE CAVEL EMPLOYEES.</p>

11/9/06	6:40AM	<p>FOOD SAFETY - OBSERVED WHILE MONITORING OPERATIONAL ACTIVITY IN THE PROCESSING AREA: AN EMPLOYEE ALLOWED BONELESS MEAT PRODUCT TO HIT AGAINST A CEMENT WALL BASE APPROXIMATELY TWO TO THREE INCHES FROM THE FLOOR AND PROCEED TO THROW PRODUCT ON A HUGE PILE OF BONELESS MEAT. THE EMPLOYEES WERE LINED UP IN ASSEMBLY LINE FASHION DEBONING FORE QUARTERS HUNG FROM HOOKS ABOVE AND THROWING THE BONELESS MEAT ONTO A CONVEYOR BELT. CEMENT IS A POROUS MATERIAL MAKING IT DIFFICULT TO SANITIZE PROPERLY DURING PREOPERATIONAL SSOP. THE BASE OF THIS CEMENT WALL IS IN CLOSE PROXIMITY TO THE FLOOR MAKING IT EASIER FOR DIRTY CONTAMINATED BOOTS TO COME INTO CONTACT; THUS, INCREASING THE CHANCE FOR CROSS CONTAMINATION.</p>	<p>THE CONTAMINATED MEAT WAS THROWN AWAY. HAD A MEETING WITH ALL THE CAVEL EMPLOYEES 11/11/06. TALKED ABOUT A BETTER WAY TO GET THE MEAT OFF THE BONE AND ONTO THE TABLE AND SANITARY WAY TO WORK.</p>
12/3/06	7:14AM	<p>FOOD SAFETY - OBSERVED WHILE INSPECTING CARCASSES ON THE SLAUGHTER FLOOR: AN EMPLOYEE WITH CONTAMINATED COTTON GLOVES TOUCHED A CARCASS IN ORDER TO MOVE THE CARCASS OUT OF THE WAY SO HE COULD CONTINUE DOING HIS WORK. THIS EMPLOYEE WAS PREVIOUSLY COLLECTING CONTAMINATED TRIMMED TISSUE OFF THE FLOOR, PLACING IT INTO INEDIBLE GRAY BARRELS, AND THEN EMPTYING THESE INEDIBLE GRAY BARRELS ONTO THE OFFAL CONVEYER AUGER. THESE INEDIBLE GRAY BARRELS WERE SMEARED WITH FILTH AND GRIME. THIS EMPLOYEE DID NOT BOTHER TO CHANGE HIS GLOVES OR CLEAN HIS HANDS IN ANY WAY BEFORE TOUCHING THE CARCASS.</p>	<p>THE CARCASS WAS TRIMMED. I HAD A TALK WITH THE EMPLOYEE NOT TO TOUCH AT ALL ANY CARCASSES (RAUL MILAN).</p>
11/13/06	12:55PM	<p>FOOD SAFETY - THE FOLLOWING DEFICIENCIES WERE OBSERVED WHILE WALKING THROUGH THE SHIPPING AREA AND UPSTAIRS INTO THE BOX ROOM: 1) A PREFORMED BOX IN THE SHIPPING AREA READY TO HAVE MEAT PRODUCT PLACED INTO IT HAD A PAIR OF BLOODY GLOVES LAYING INSIDE OF IT. 2) IN 3 DIFFERENT LOCATIONS WITHIN THE BOX ROOM, PERSONNEL WERE LYING ON A BED OF UNMADE SHIPPING BOXES. THESE BOXES WILL LATER BE USED TO CARRY MEAT PRODUCT TO THEIR FINAL DESTINATION. THESE 3 EMPLOYEES WERE NOT ONLY LYING DOWN ON THESE BOXES WITH BLOODY CLOTHING, BUT WERE ALSO PLACING THEIR DIRTY BOOTS ON TOP OF THESE BOXES.</p>	<p>ALL THE BOXES WERE THROWN AWAY. I TALKED TO THE EMPLOYEES ABOUT THEIR DEFICIENCIES AND THE MEETING.</p>

1/3/07	8:00AM	<p>PROTOCOL - (BLACKED OUT) CAME TO THE FSIS AND HANDED OVER TWO PEN CARDS. HE WANTED ANTE-MORTEM EXAMINATIONS OF HORSES PRESENT IN THE PEN #1 1 THRU 4. AT THE YARDS, THE FOLLOWING WAS OBSERVED: THERE WAS NO WATER IN BOTH OF THE WATER TROUGHS. ONE WATER TROUGH IS BETWEEN THE PEN #1 & 2 AND THE SECOND WATER TROUGH IS BETWEEN THE PEN #3 & 4. MR. RAUL MILAN WAS INFORMED OF THIS DEFICIENCY AND WAS TOLD THAT THIS INCIDENT WOULD BE RECORDED AS A NR. HE SAID THAT HE WOULD HAVE RANDY PERIODICALLY CHECK THE WATER TROUGHS AND ADD WATER AS NEEDED. WATER WAS ADDED TO BOTH OF THESE WATER TROUGHS. A MEETING WAS HAD WITH MR. RAUL MILAN INFORMING HIM THAT VIOLATIONS OF HUMANE HANDLING OF LIVESTOCK ARE VERY SERIOUS AND MAY LEAD TO ENFORCEMENT ACTIONS.</p>	<p>THE MAIN WATER LINE WAS BROKEN WE WERE WORKING ON IT. THE WATER LINE WAS FIXED, THERE IS WATER AT ALL TIMES ON THE TROUGHS.</p>
1/5/07	10:15AM	<p>FOOD SAFETY - THE FOLLOWING DEFICIENCIES WERE OBSERVED: THE CARCASS SPLITTING SAW HAD ACCUMULATIONS OF TISSUE, BLOOD AND BONE DEBRIS ON THE UNDERNEATH OF THE SAW, IN THE BLADE RESTS OF THE SAW, ON ALL HOSES LEADING TO THE SAW AND ON THE PLASTIC AND TAPE THAT WAS ON THE HOSES LEADING TO THE SAW. THE WATER STERILIZER AT THIS STATION WAS FILLED WITH TISSUE, BLOOD AND BONE DEBRIS. FAT WAS STUCK TO THE WALLS OF THE CARCASS WASH CABINET. HAIR AND TISSUE WAS IN THE BOTTOM OF THE CARCASS HOOKS WASH CABINET. WATER HOSE NOZZLES HAD ACCUMULATED DEBRIS ON THEM AND THE BRISKET SAW BLADE HAD RUST ON THE TEETH. DURING OPERATIONS THE FOLLOWING SANITATIONAL DEFICIENCIES WERE FOUND: OVER TEN TIMES THROUGH THE DAY THE CARCASS SPLITTING SAW OPERATOR WAS NOT SANITIZING THE SAW BETWEEN EACH CARCASS. THE GUTTER, AFTER HITTING FECAL CONTAMINATION, DID NOT SANITIZE THE AREA ON THE GUTTING STATIONS WHERE THE CONTAMINATION CONTACTED. ON CARCASSES WITH FORELIMBS THAT STILL HAD HIDE WITH HAIR AND DIRT ATTACHED, WHEN REACHING THE GUTTING STATION AND CARCASS SPLITTING STATION, THE EMPLOYEES DID NOT SANITIZE THE AREAS THE CONTAMINATED LIMBS CAME IN CONTACT WITH. AN EMPLOYEE DROPPED A HOOK ON THE FLOOR, PICKED IT UP OFF THE</p>	<p>CLEANED FOR PRE-UP. TRIMMED CARCASSES THAT WERE CONTAMINATED. WASHED FLOORS, THE SPLIT SAW GETS WASHED AFTER EVERY HORSES WITH WATER. HAD A MEETING WITH THE CREW IN THE KILL FLOOR TO TALK ABOUT THESE DEFICIENCIES AND HOW TO TAKE CARE OF THEM.</p>
1/6/07	5:00AM	<p>FOOD SAFETY - THE FOLLOWING DEFICIENCIES WERE OBSERVED IN THE BONING ROOM AND SHIPPING AREAS: FAT BUILDUP UNDER COVERS OF BOTH SKINNERS, MEAT SCRAPS AND UNIDENTIFIED BUILDUP ON CEILING AND RAILS IN SEVERAL PLACES, COVERS FOR CRYOVAC MACHINES HAD MEAT SCRAPS ON THEM. SHIPPING HALLWAY HAD NUMEROUS PIECES OF PLASTIC, WOOD, PAPER, AND TRASH IN SEVERAL PLACES.</p>	<p>CLEAN & SANITIZED BEFORE PRODUCTION STARTED. THE CEILING AND RAILS WERE CLEANED OVER THE WEEKEND.</p>

1/23/07	7:24AM	<p>FOOD SAFETY - OBSERVED WHILE MONITORING OPERATIONAL SANITATION PROCEDURES IN THE PROCESSING ROOM AND BOXING ROOM: A PLANT EMPLOYEE PICKED A PACKAGE OF MEAT OFF THE FLOOR AND PROCEEDED TO THROW THIS PACKAGE ON TOP OF OTHER MEAT THAT WAS TO BE BOXED FOR SHIPMENT. THE FLOOR WAS WET AND DIRTY FROM CONTACT WITH EMPLOYEES FOOTWEAR. AN EMPLOYEE CONTAMINATED THE MEAT PRODUCT FURTHER WHEN REWORKING THE PRODUCT BY NOT SANITIZING HIS KNIFE, OR THE CONTAMINATED MATERIAL COVERING THE MEAT PRIOR TO OPENING THE PACKAGE. THIS EMPLOYEE PROCEEDED TO PICK UP OTHER PACKAGES WITH HIS CONTAMINATED COTTON GLOVES WITHOUT CHANGING THEM, CREATING ADDITIONAL UNSANITARY CONDITIONS.</p>	
1/23/07	9:00AM	<p>FOOD SAFETY - OBSERVED WHILE MONITORING OPERATIONAL ACTIVITY IN THE PROCESSING ROOM: A PLANT EMPLOYEE PICKED UP A PIECE OF BONELESS MEAT (THE SIZE WAS APPROXIMATELY 6 INCHES BY 4 INCHES BY 2 1/2 INCHES) OFF A DIRTY CONTAMINATED FLOOR AND PROCEED TO THROW IT BACK ONTO A PILE OF BONELESS MEAT JUST HARVESTED FROM PISTOLAS WHICH WERE ACCUMULATING BELOW A CONVEYOR BELT ON A STAINLESS STEEL TABLE.</p>	

1/24/07	7:00AM	<p>PROTOCOL - WHILE MONITORING SLAUGHTER FLOOR ACTIVITIES, (BLACKED OUT) AN ANIMAL HEALTH TECHNICIAN WITH APHIS, NOTIFIED ME ABOUT TWO HORSES BEING DOWN ON THE SECOND TO LAST TRUCK TO ENTER THE ESTABLISHMENT'S PREMISES. BOTH HORSES WERE DOWN IN THE SAME BACK MIDDLE COMPARTMENT OF A HORSE TRAILER. ONE HORSE WAS LYING IN LATERAL RECUMBENCY AT THE FRONT END OF THE COMPARTMENT AND THE OTHER HORSE WAS LYING IN LATERAL RECUMBENCY AT THE BACK END OF THE COMPARTMENT. THE HORSE TRAILER WAS DIVIDED INTO FOUR COMPATMENTS WITH THE FRONT AND BACK COMPARTMENTS BEING SMALLER THAN THE MIDDLE TWO COMPARTMENTS. THE BACK MIDDLE COMPARTMENT CONTAINING BOTH OF THE DOWNED HORSES WAS APPROXIMATELY TWELVE FEET IN LENGTH. THERE WERE TEN OTHER OTHERS BESIDES THE TWO DOWNED HORSES CONTAINED IN THIS COMPARTMENT. I SAW THE TWO DOWNED HORSES BEING TRAMPLED UPON BY THE OTHER HORSES AS WELL AS THE FRONT HORSE BEING KICKED WITH THE HIND FEET FROM ANOTHER HORSE. FSIS DIRECTIVE 6900.2 STATES THAT ONCE A VEHICLE CARRYING LIVESTOCK ENTERS AN OFFICIAL SLAUGHTER ESTABLISHMENT'S PREMISES, THE VEHICLE IS CONSIDERED TO BE PART OF THE ESTABLISHMENT'S PREMISES. THE ANIMALS WITHIN THAT VEHICLE ARE TO BE HANDLED IN ACCORDANCE WITH 9 CFR 313.2 I TOOK REGULATORY CONTROL ACTION BY PLACING THE TRUCK WITH THE DOWNED HORSES AT THE FRONT OF</p>	<p>THE DIRVER NOTICED (BLACKED OUT) ON ARRIVAL THAT THE TWO HORSES WERE DOWN. THE TRUCK WAS MOVED TO THE DOCK FOR UNLOADING AND WAS UNLOADED IN AN EXPEDIENT MANNER. MANAGEMENT INVESTIGATED THE INCIDENT. MANAGEMENT CANNOT CONTROL THE CONDITIONS OR HORSES IN TRANSIT. THERE ARE HORSE TRANSPORT REGULATIONS THAT APPLY TO TRANSPORT OF HORSES TO SLAUGHTER AND USDA,APHIS HAS INSPECTORS THAT ASSURE COMPLIANCE WITH THE REGULATIONS. THERE IS ALSO A MEMORANDUM OF UNDERSTANDING (00-9114-0503-mv) THAT DEFINES THE ROLES OF THE FSIS AND APHIS PERSONNEL AS RELATED TO THE HORSE TRANSPORT REGULATIONS. IN THIIIS CASE, THE PROBLEM CAME TO LIGHT AFTER THE TRUCK HAD ENTERED THE PREMISES AT WHICH TIME THE PLANT TOOK IMMEDIATE ACTION. IT IS UNCLCAR TO ME WHAT ACTION (OR INNACIION) THE PLANT TOOK THAT WAS IN NON-COMPLIANCE. AN ALTERNATIVE FOR THE PANT WOULD HAVE BEEN TO REFUSE THE SHIPMENT AT THE GAT AND THE DRIVE COULD DRIVE TO A LOCATION WHERE THE DOWN HORSES COULD BE TAKEN CARE OF (BLACKED OUT) 2 HOURS AWAY, WOULD SEEM THE BEST LOCATION. MANAGEMENT HAS REQUESTED OF THE BUYER NOT TO AGAIN USE THE DRUCK DRIVER IN QUESTION.</p>
1/25/07	6:20AM	<p>FOOD SAFETY - OBSERVED WHILE MONITORING PROCESSING ACTIVITIES IN THE PROCESSING ROOM AND SHIPPING COOLER: A LOIN FROM A HINDQUARTER (PISTOLA) DRAGGING THE FLOOR. THE PISTOLAS ARE HUNG FROM A HOOK FROM A RAIL IN THE CEILING VIA THE GASTROCNEMIOSUS LIGAMENT IN THE HOCK JOINT CAUSING THE LOINS TO HANG TOWARDS THE FLOOR. WHEN THE LOINS ARE NOT CUT SHORT ENOUGH, THEY ARE PRONE TO RUB AGAINST THE FLOOR SURFACE. THE FLOOR SURFACE IS DIRTY AND CONTAMINATED.</p>	<p>THE LOINS WERE TRIMMED, CUT OFF ALL CONTAMINATED AREA. THE CARCASSES WILL BE CUT IN A HIGHER RIB TO MAKE THEM SHORTER.</p>

1/26/07	3:56PM	<p>FOOD SAFETY - OBSERVED WHILE MONITORING THE PROCESSING ACTIVITIES IN THE PROCESSING ROOM AND SHIPPING COOLER: TISSUE FROM TWO LOINS TOUCHING THE FLOOR IN THE SHIPPING COOLER. THE HIND QUARTERS (PISTOLAS) ARE HUNG FROM A HOOK FROM A RAIL IN THE CEILING VIA THE GASTROCNEMIOS LIGAMENT IN THE HOCK JOINT CAUSING THE LOINS TO HANG TOWARDS THE FLOOR. WHEN THE LOINS ARE NOT CUT SHORT ENOUGH, THEY ARE PRONE TO RUB AGAINST THE FLOOR. THE SHIPPING COOLER IS NEXT TO THE PROCESSING AREA; BOTH OF THESE LOINS WERE BEING STORED IN THE SHIPPING COOLER UNTIL BEING MOVED INTO THE PROCESSING ROOM TO BE BONED OUT. THE FLOOR SURFACE WAS DIRTY AND CONTAMINATED WITH GRIME AND DEBRIS.</p>	<p>THE LOINS WERE TRIMMED, THE CONTAMINATED AREA. THE CARCASSES WILL BE CUT IN A HIGHER RIB TO MAKE THEM SHORTER.</p>
1/29/07	6:12AM	<p>FOOD SAFETY - THE FOLLOWING WAS OBSERVED IN THE PROCESSING ROOM AND SHPPING COOLER: A BLOOD STREAKED WHITE CONTAINER (TRASH CAN TYPE) IN THE SOUTHEAST CORNER OF THE SHIPPING COOLER. THIS BIG WHITE CONTAINER IS USED TO STORE (BLACKED OUT) WHICH IS USED TO WRAP PISTOLAS (HINDQUARTERS) AND FOREQUARTERS BEFORE PLACING THEM INTO SHIPPING CRATES. THE OUTSIDE OF THIS WHITE CONTAINER SHOULD BE A NON-FOOD CONTACT SURFACE, BUT THE ESTABLISHMENT STORES IT IN THE SHIPPING COOLER WHERE THE PISTOLAS AND FOREQUARTERS ARE STORED PRIOR TO SHIPMENT, THUS MAKING IT A FOOD CONTACT SURFACE. UPON FURTHER INVESTIGATION, A PLANT EMPLOYEE, DURING LAST WEEKS PRODUCTION, HAD THROWN HIS FILTHY BLOODY GLOVES ON TOP OF THE REAMINING (BLACKED OUT) CONTAINED IN THE WHITE CONTAINER. NOT ONLY WAS THE (BLACKED OUT) BLOOD SOAKED, BUT THE INSIDE AND OUTSIDE WALLS OF THE WHITE CONTAINER WAS SMEARED WITH BLOOD. BY ALLOWING FOOD CONTACT SURFACES TO BECOME CONTAMINATED WITH DECAYING TISSE FROM YESTERDAYS PRODUCTION CREATES AN INSANITARY CONDITION WHICH COULD LEAD TO ADULTERATION OF FOOD PRODUCT.</p>	<p>THE CONTAINER WAS CLEANED AND SANITIZED, THE (BLACKED OUT) WERE THROWN AWAY. AFTER DONE LOADING THE MEAT, THE (BLACKED OUT) WILL BE PUT BACK INTO THE STORAGE ROOM SO THE CONTAINER WILL GET CLEANED.</p>

1/31/07	6:15AM	<p>FOOD SAFETY - THE FOLLOWING WAS OBSERVED IN THE PROCESSING ROOM AND SHIPPING COOLER: 1) NUMEROUS SMALL PIECES OF BLOOD AND FAT SPLATTERED ALONG THE ENTIRE EDGES OF THE SHIPPING DOOR ON THE EAST SIDE OF THE SHIPPING COOLER. THIS DOOR EXITS ON THE THE SHIPPING DOCK. THE EDGES OF THE DOOR EXTEND FROM FLOOR TO TOP FOR APPROXIMATELY TEN TO TWELVE FEET. IN NORMAL CIRCUMSTANCES, THIS STAINLESS STEEL DOOR WOULD BE A NON-FOOD-CONTACT SURFACE; HOWEVER, THE WAY THE CARCASSES JAMMED INTO THIS SMALL COOLER BEFORE SHIPMENT IT BECOMES A FOOD-CONTACT SURFACE. 2) NUMEROUS SMALL PIECES OF BLOOD AND FAT SPLATTERED AROUND THE OUTSIDE OPENING OF THE CARCASS RAIL AS IT EXITS THE EAST SIDE OF THE SHIPPING COOLER ONTO THE SHIPPING DOCK. THIS OPENING IS HIGHER AND TO THE NORTH SIDE OF THE DOORS PREVIOUSLY MENTIONED. THIS CARCASS RAIL IS USED TO RAIL OUT CARCASSES ONTO THE SHIPPING DOCK TO BE LOADED INTO SHIPPING BINS. 3) NUMEROUS SMALL PIECES OF FAT SPLATTERED AT THE TOP OF THE STAINLESS STEEL DOOR FRAME ABOVE THE DOOR THAT EXITS THE SOUTHWEST CORNER OF THE SHIPPING COOLER. THIS DOOR EXITS INTO THE HALLWAYS OF THE PROCESSING ROOM. 4) THE RUBBER CURTAINS THAT LINE BOTH SIDES OF BOTH CARCASS RAILS</p>	<p>THE SHIPPER COOLER WAS CLEANED AND SANITIZED BEFORE PRODUCTION STARTED. WE WILL MONITOR THESE AREAS.</p>
2/1/07	7:00AM	<p>FOOD SAFETY - OBSERVED WHILE MONITORING FOOD PRODUCT HANDLING ON THE SHIPPING DOCK: AN EMPLOYEE TOUCHED THE TIP OF A HOCK JOINT AGAINST THE SOUTH INSIDE WALL OF A TRUCK TRAILER AS HE WAS TOSsing PISTOLAS (HIND QUARTERS) INTO A SHIPPING CRATE WHICH WAS BEING LOADED FOR EXPORT. JUST PRIOR TO THIS NONCOMPLIANCE, THE SAME EMPLOYEE CONTAMINATED THE DISTAL TIP OF THE TIBIAL BONE AS IT JOINED THE HOCK JOINT ON ANOTHER PISTOLA BY TOUCHING A STAINLESS STEEL POST ON THE NORTH SIDE OF THE TRAILER DOOR. NEITHER THE INSIDE OF THE TRUCK TRAILER NOR THE SHIPPING DOCK UNDERGOES ANY TYPE OF PRE-OPERATIONAL SANITATION; THEREFORE, BY ALLOWING FOOD PRODUCT TO CONTACT A DIRTY UNCLEAR SURFACE CREATES AN UNSANITARY CONDITION, WHICH COULD LEAD TO ADULTERATION OF PRODUCT.</p>	<p>THE CONTAMINATED PARTS WERE CUT OFF. WE WILL PUT PLASTIC BAGS OVER THE STAINLESS STEEL POST TO PREVENT THE PISTOLAS TO GET CONTAMINATED. TALKED TO THE EMPLOYEES TO BE MORE CAREFUL WHEN PLACING THE MEAT ON THE BIN.</p>

2/5/07	6:41AM	<p>FOOD SAFETY - OBSERVED AT THE START UP OF BONING IN THE PROCESSING ROOM: 4 EMPLOYEES IN VARIOUS FUNCTIONS FROM RAILING FOREQUARTERS INTO THE PROCESSING AREA FROM THE STORAGE COOLER TO THOSE WORKING THE BONING LINE WARNING DIRTY HOODIES. THIS WAS THE BEGINNING OF THE PRODUCTION DAY AND ACCORDING TO 9 CFR 416.5(B) CLOTHING. CLEAN GARMENTS MUST BE WORN AT THE START OF EACH WORKING DAY TO PREVENT THE ADULTERATION OF PRODUCT AND THE CREATION OF UNSANITARY CONDITIONS. A REGULATORY CONTROL ACTION WAS TAKEN BY INSPECTING ALL PLANT EMPLOYEE'S GARMENTS AND MAKING THOSE WITH DIRTY HOODIES CHANGE THEM. AFTER PLAYING A CAT AND MOUSE GAME WITH ALL EMPLOYEES INVOLVED (SOME TRIED TO STUFF DIRTY HOODIES INTO THEIR COVERALLS SO AS TO BE UNNOTICED, INSTEAD OF CHANGING THEM AS ASKED), ALL EMPLOYEES WERE RELEASED INTO THE PRODUCTION AREA AFTER REINSPECTION OF THEIR GARMENTS.</p>	NONE
2/76/07	3:20PM	<p>FOOD SAFETY - OBSERVED WHILE PERFORMING CARCASS INSPECTION ON THE SLAUGHTER FLOOR: THE EMPLOYEE WHO OPERATES THE (BLACKED OUT) SAW HELPED THE JANITOR PICK UP VISCERA OFF THE FLOOR AND PLACE IN ONTO THE CONVEYOR BELT THAT DUMPS UNWANTED TISSUE INTO THE GUT TRUCK. THE INTESTINAL CONTENTS WERE SO HEAVY THAT THE OPERATOR OF THE SAW CUT THE INTESTINES WITH HIS KNIFE TO DIVIDE THE VISCERA MAKING IT EASIER TO LIFT OFF THE FLOOR. AFTER ASSISTING THE JANITOR WITH HIS JOB, THE OPERATOR OF THE SAW PROCEEDED TO USE HIS KNIFE AND SAW ON THE NEXT CARCASS WITHOUT THE BENEFIT OF SANITIZING THE FOLLOWING: KNIFE, SAW, HANDS, APRON, OR BOOTS. VISCERA BY ITSELF COULD HAVE FECAL MATERIAL O IT, BUT INTESTINAL CONTENT LEAKAGE WAS INCREASED WHEN THIS EMPLOYEE CUT THE INTESTINE.</p>	NONE
2/7/07	3:00PM	<p>FOOD SAFETY - OBSERVED WHILE PERFORMING ANTE MORTEM INSPECTION: A EMPLOYEE WAS TAKING A BREAK IN THE BARN. THIS EMPLOYEE, WHO WAS WEARING A WHITE FROCK AND APPEARED TO BE OUT OF PLACE AND WAS LEANING AGAINST A FECAL CONTAMINATED WALL IN THE SUSPECT PEN TALKING TO ANOTHER EMPLOYEE WHO WAS DRIVING HORSES INTO THE KILL BOX. IT WAS DISCOVERED THAT THIS EMPLOYEE WAS TAKING A BREAK FROM WORKING ON THE PROCESSING FLOOR. EMPLOYEES WORKING IN CONTACT WITH A FOOD CONTACT SURFACE OR THE FOOD PRODUCT ITSELF SHOULD NOT BE IN A BARN TAKING A BREAK SURROUNDED BY HORSE MANURE.</p>	NONE

2/9/07	6:20PM	FOOD SAFETY - OBSERVED WHILE MONITORING THE PROCESSING ROOM AND THE BOX ROOM: 6 TO 7 PACKAGES OF MEAT STREWN ON THE FLOOR OF THE BOX ROOM.	
2/9/07	10:24AM	FOOD SAFETY - OBSERVED ON THE SLAUGHTER FLOOR AFTER PERFORMING ANTE MORTEM INSPECTION: TWO PLANT EMPLOYEES WHO WORKED ON SKINNED CARCASSES TAKING A BREAK IN THE HIDE ROOM. ONE EMPLOYEE OPERATES THE (BLACKED OUT) SAW AND THE OTHER WASHES AND STAMPS THE CARCASSES AFTER THE FINAL RAIL (CCP) AND BEFORE THE CARCASSES ENTER CARCASS COOLER #1. THE HIDE ROOM IS LOCATED ON THE EAST SIDE OF THE SOUTH END OF THE SLAUGHTER FLOOR AND CAN BE ACCESSED THROUGH A DOOR. THE HIDE ROOM IS USED TO STACK DIRTY FECAL CONTAMINATED HIDES ON TOP OF EACH OTHER AFTER PLACING SALT ON THE SKINS. THE WHOLE ROOM WAS VERY DIRTY AND GRIMY. THESE EMPLOYEES WERE NONCHALANTLY SITTING ON SEVEN POUND BAGS OF SALT AND RUBBING UP AGAINST DIRTY CONTAMINATED WALLS.	NONE
2/13/07	7:45AM	FOOD SAFETY - OBSERVED WHILE MONITORING PRODUCT HANDLING ON SHIPPING DOCK: A SHIPPING CRATE WAS ON A TRAILER ABOUT TO BE LOADED WITH PISTOLAS. THE INNER PLASTIC LINER WAS CONTAMINATED WITH BLACK DIRT AND GREASE ON THE EDGES WITH HUNG AROUND THE OUTSIDE BOTTOM OF THE CRATE. THESE EDGES WOULD LATER BE FOLDED OVER THE TOP OF THE PRODUCT AFTER THE CRATE IS FULLY LOADED. PLANT EMPLOYEE LOADING PRODUCT WAS INFORMED OF THE DIRTY PLASTIC. THE EMPLOYEE CUT THE DIRTY EDGES OFF THE PLASTIC, THREW AWAY THE DIRTY PLASTIC WITH HIS GLOVED ON AND THEN WAS ABOUT TO CARRY A WRAPPED PISTOLA WITHOUT CHANGED GLOVED BEFORE BEING STOPPED.	NONE
	8:30AM	OBSERVED WHILE MONITORING FOOD PRODUCT HANDLING THE PROCESSING ROOM: AN EMPLOYEE CARRIED A LARGE BOX OF PLASTIC TO A TABLE BY THE (BLACKED OUT). THE OUTSIDE OF THE BOX WAS DIRTY WITH OLD DRIED FAT AND OLD DRIED BLOOD. HE THEN WENT BACK TO HIS STATION AND WAS ABOUT TO REMOVE MEAT FROM HIS BAG WITHOUT CHANGING GLOVES OR TAKING ANY KIND OF SANITARY MEASURE FOR JUST HAVING CARRIED THE DIRTY BOX BEFORE HE WAS STOPPED.	NONE

	2:00PM	<p>FOOD SAFETY - OBSERVED ON THE KILL FLOOR: THE FINAL TRIM EMPLOYEE TRIED TO TRIM DIRTY HIDE WITH HAIR REMAINING ON THE HIND LIMB OF A CARCASS. HE WAS HAVING DIFFICULTIES GRABBING WITH A HOOK SO HE USED HIS HAND TO GRAB THE HIDE TO TRIM IT OFF. HE THEN WENT TO THE NEXT CARCASS TO BEGIN TO TRIM WITHOUT WASHING HANDS OR STERILIZING KNIFE BEFORE HE WAS STOPPED. AT ABOUT THE SAME TIME THE EMPLOYEE WHO OPERATES THE CARCASS SPLITTING SAW WAS OBSERVED NOT RINSING THE SAW WITH (BLACKED OUT) DEGREE f WATER AS STATED IN THE SSOP PROGRAM. HE WAS ABOUT TO SPLIT THE NEXT CARCASS BEFORE HE WAS STOPPED. AND FINALLY AT THE SAME TIME THE LOW TRIM EMPLOYEE AFTER THE CARCASS SPLITTING STATION WAS OBSERVED TRIMMING HIDE WITH HAIR REMAINING OF THE FRONT LEGS OF THE CARCASS. HE TRIMMED THE HIDE THEN BEGAN TO SCRAPE AWAY THE HAIRS STUCK TO THE LEG WITH HIS KNIFE AND HOOK. AFTER BEING STOPPED HE DID NOT UNDERSTAND HE SHOULD SANITIZE HIS KNIFE AND HOOK AND THEN CUT AWAY THE MEAT WITH HAIR ON IT. ALL THESE EMPLOYEES WERE NOT TAKING PROPER SANITARY MEASURES TO PREVENT INSANITARY CONDITIONS OR PRODUCT ADULTERATION AND DO NOT SEEM TO BE TRAINED IN BASIC SANITATION.</p>	NONE
2/14/07	5:15AM	<p>FOOD SAFETY - THE FOLLOWING WAS OBSERVED IN THE PROCESSING ROOM: 1) NUMEROUS PIECES OF FAT AND BLOOD STUCK TO THE NORTH AND EAST WALLS; 2) FAT AND BLOOD STUCK TO HOSES ON THE EAST WALL; 3) FAT AND TISSUE PARTICLES CRUSTED TO THE UNDERNEATH OF ALMOST ALL TABLES, CONVEYOR BELTS, CUTTING TABLE SUPPORT STANDS, AND PRODUCT SHOOTS. AT ABOUT 6:00AM THE FOLLOWING WAS OBSERVED: 1) FAT AND TISSUE DEBRIS CRUSTED TO THE UNDERNEATH OF THE TABLE AT THE WASH CABINET; 2) A 3X3 INCH PIECE OF DRIED MEAT ON A LEDGE AT THE CARCASS SPLITTING SAW; 3) SCABBARDS THAT ARE TAPED TO THE HIDE PULLING STATION WITH FAT AND HAIR INSIDE THEM; 4) A STERILIZER BOX THAT IS NOT USED BY THE GUTTING STATION WITH A LOT OF HAIR AND TISSUE IN IT.</p>	NONE
2/19/07	6:24AM	<p>FOOD SAFETY - OBSERVED AFTER COMPLETING PRE-OP VERIFICATION ACTIVITIES: 5 EMPLOYEES WEARING DIRTY HOODIES, WHO WERE WAITING IN THE STAGING AREA READY TO ENTER THE PROCESSING ROOM IN ORDER TO START THEIR WORK DAY. ACCORDING TO 9 CFR 416.4(B) CLOTHING. CLEAN GARMENTS MUST BE WORN AT THE START OF EACH WORKING DAY TO PREVENT THE ADULTERATION OF PRODUCT AND THE CREATION OF UNSANITARY CONDITIONS.</p>	NONE

2/19/07	4:10PM	<p>FOOD SAFETY/RECORD-KEEPING - OBSERVED WHILE VERIFYING HACCP RECORDS DURING A 03JO2 PROCEDURE FOR THE DAY 02/176/07: NO RECORDS INDICATING THAT CCP #2, CARCASS INSPECTION AT THE END OF THE SLAUGHTER LINE FOR ZERO FECAL TOLERANCE, WAS PERFORMED. ALSO, RECORDS LISTING THE NUMBER OF SAMPLES TESTED FOR TRICHINA IN THE CHEEK MEAT WERE SEEN, BUT NO RESULTS WERE RECORDED NOR WERE THE RESULTS SIGNED. THE PRESHIPMENT RECIEW, UNDER SLAUGHTER CRITICAL CONTROL POINTS, NUMBER ONE, TRICHINA IN THE MEAT WAS MARKED, SIGNED, AND DATED THAT LABORATORY TESTS WERE COMPLETED FOR ALL ANIMALS SLAUGHTERED THAT DAY; HOWEVER, THE RESULTS OF THESE TESTS WERE NOT RECORDED AND SIGNED TO ASCERTAIN THAT THESE TESTS WERE ACTUALLY COMPLETED. UNDER SLAUGHTER CRITICAL CONTROL POINTS, NUMBER TWO, FINAL LINE INSPECTION, WAS MARKED, SIGNED AND DATED INDICATING THE FINAL INSPECTION FORM ZERO FECAL TOLERANCE WAS COMPLETED AND VERIFIED; HOWEVER, NO RECORDS COULD BE FOUND INDICATING THIS MONITORING PROCEDURE WAS ACTUALLY PERFORMED AND VERIFIED.</p>	NONE
2/20/07	5:30AM	<p>FOOD SAFETY - OBSERVED IN STORAGE COOLER #1: 1) ALL FOUR WALLS WERE SPLATTERED OVER THE ENTIRE SURFACE WITH BLOOD AND TISSUE DEBRIS RANGING IN SIZE FROM 2 MM TO 1 CM IN DIAMETER. 2) THERE WERE SIX STAINLESS STEEL POLES, THREE ON THE NORTH WALL AND THREE ON THE SOUTH WALL, SPLATTERED WITH BLOOD AND TISSUE DEBRIS ALSO RANGING IN SIZE FROM 2 MM TO 1 CM IN DIAMETER. 3) THERE ARE THREE PVC PIPES LEADING ALONG THE MIDDLE OF THE WALL ON THE NORTH SIDE OF THE COOLER EXTENDING UPWARDS TO THE CEILING TO THREE REFRIGERATOR UNITS ABOVE. THE PVC PIPES ARE USED TO DRAIN CONDENSATION FROM PANS BELOW THE REFRIGERATOR UNITS. THESE THREE PVC PIPES WERE COATED WITH A GREASY FATTY SUBSTANCE THAT WAS READILY RUBBED OFF. 4) THE STAINLESS STEEL DOOR LOCATED IN THE NORTHEAST CONER OF THE STORAGE COOLER, USED AS AN EXIT FROM STORAGE COOLER #1 TO STORAGE COOLER #2, WAS SPLATTERED WITH BLOOD AND TISSUE DRBRIS RANGING IN SIZE FROM 2 MM TO 1 CM IN DIAMETER. THIS BLOOD AND TISSUE WAS NOT ONLY FOUND ON THE DOOR ITSELF, BUT ALSO ALONG THE DOOR FRAME ON BOTH SIDES. THE STORAGE COOLERS ARE SO SMALL THAT CARCASSES TOUCH THE SIDES OF THE WALLS WHEN BEING STORED; THUS MAKING THE WALLS A FOOD CONTACT SURFACE</p>	nONE

2/21/07	4:40PM	<p>FOOD SAFETY - OBSERVED WHILE PERFORMING POST MORTEM PROCEDURES ON THE SLAUGHTER FLOOR: A DRAFT HORSE CARCASS, WHICH HAD FALLEN ON THE FLOOR, UNDERGO IMPROPER RECONDITIONING PROCEDURES AND ISOLATION FROM ANOTHER CARCASS IN ORDER TO AVOID FURTHER CONTAMINATION WITH THAT CARCASS. THE BACKSAW PERSONNEL FAILED TO TRIM AFFECTED CONTAMINATED TISSUE BEFORE SAWING IT DOWN THE BACKBONE, THUS SPREADING CONTAMINATION ALONG THE BACKBONE AND STERNUM. THE HIGH TRIMMER AND LOW TRIMMER AT THE FINAL RAIL DID NOT SANITIZE THEIR KNIVES, NODE HOOKS, AND GLOVES WHILE TRIMMING THE CONTAMINATED TISSUE. THE ESTABLISHMENT PERSONNEL DID NOT PREVENT A CONTAMINATED CARCASS FROM TOUCHING A CARCASS THAT WAS NOT CONTAMINATED. LASTLY, THE ESTABLISHMENT FAILED TO SANITIZE THE RUB RAILS AFTER THE CONTAMINATED CARCASS FROM THE FLOOR RUBBED UP AGAINST THEM; THUS SPREADING CONTAMINATION ON THE SUBSEQUENT CARCASS.</p>	NONE
2/22/07	6:00AM	<p>FOOD SAFETY/RECORD-KEEPING - THE FOLLOWING NON-COMPLIANCES WERE FOUND: (BLACKED OUT) FOR PRE-OPERATIONAL SANITATION ON 2/21/07, THE ESTABLISHMENT HAD THE AREAS IN THE SCALE ROOM MARKED AS BEING CHECKED AND FOUND TO BE OKAY; HOWEVER, WHEN A 01BO2 WAS PERFORMED THE FOLLOWING WAS FOUND: FIVE PIECES OF MEAT AND FAT DEBRIS A CM IN SIZE ON THE SCALE ROOM WALLS, SACLE, AND BOX CONVERYOR. THESE DEFICIENCIES WERE NOT ENOUGH TO WARRANT A NR AT THAT TIME. THE ESTABLISHMENT DID TAKE APPROPRIATE CORRECTIVE ACTION IN CLEANING THESE AREAS ON 2/21/07, BUT FAILED TO DOCUMENT THE DEFICIENCIES IN THEIR SSOP RECORDS OR DOCUMENT THE CORRECTIVE ACTION TAKEN. 2) ON 2/20/07, THE ESTABLISHMENT HAD DOCUMENTED ON ITS (BLACKED OUT) FORM THAT SANITATION DEFICIENCIES WERE SEEN IN THE HIDE PULLING AREA AND HOT BOX DOOR. THE ESTABLISHMENT FAILED TO RECORD ANY CORRECTIVE ACTION TAKEN TO RESTORE SANITARY CONDITIONS IN THESE AREAS. 3) ON BOTH 2/20/07 AND 2/21/07 ON THE (BLACKED OUT) FORMS USED FOR PRE-OP IN THE COOLERS, THE ESTABLISHMENT NOTED SANITATION DEFICIENCIES ON THE HOT BOX WALLS AND THE LOADING HALLWAY TO DOOR IN COOLER, BUT FAILED TO DOCUMENT ANY CORRECTIVE ACTION TAKEN TO RESTORE SANITARY</p>	NONE

2/22/07	3:36PM	<p>FOOD SAFETY - OBSERVED WHILE VERIFYING OPERATIONAL SANITATION: A PISTOLA (HINDQUARTER) WITH A STRAND OF MUSCLE TISSUE DRAGGING THE FLOOR IN THE AREA OF THE PROCESSING ROOM WHERE THE ESTABLISHMENT REMOVES THE LAINS FROM THE HINDQUARTERS (PISTOLA). THE PISTOLAS ARE HUNG FROM THEIR HOCKS WITH HOOKS ALONG A RAIL IN THE CEILING WHICH PLACES THE LOINS CLOSE TO THE FLOOR. WHEN THE PISTOLAS ARE NOT CUT SHORT ENOUGH, IT ALLOWS TISSUE HANGING FROM THE LOINS TO DRAG THE FLOOR. BY ALLOWING MEAT PRODUCT TO BECOME CONTAMINATED WITH A WET FLOOR RIDDLED WITH BLOOS AND TISSUE CREATES AN INSANITARY CONDITION WHICH COULD LEAD TO PRODUCT ADULTERATION. SEEING THAT PLANT EMPLOYEES WERE GOING TO CONTINUE TO HARVEST THIS LOIN WITHOUT TAKING PROPER CORRECTIVE ACTION, A REGULATORY CONTROL ACTION WAS TAKEN BY MAKING A PLANT EMPLOYEE TRIM THE STRAND OF TISSUE WHICH WAS CONTIMINATED; THUS PREVENTING ANY FURTHER CONTAMINATION.</p>	NONE
2/22/07	6:00PM	<p>FOOD SAFETY - THE FOLLOWING WAS OBSERVED IN THE PROCESSING ROOM: A PLANT EMPLOYEE SHARPENED HIS KNIFE BLADE ON AN ELECTRIC GRINDING WHEEL WEARING CLEAN COTTON GLOVES, PROCEEDED TO WALK INTO THE PROCESSING FLOOR, AND LAY HIS CONTAMINATED GLOVES ON TWO SEPARATE PIECES OF MEAT PRODUCT BEFORE PUTTING HIS GLOVE ON TO START WORK. THE GRINDING WHEEL AND THE TABLE THE GRINDING WHEEL SITS ON DOES NOT RECEIVE ANY PRE-OP OR OPERATIONAL SANITATION PROCEDURES. DUST BUILD UP FROM METAL GRINDING SHAVING COVER THE ENTIRE SURFACE OF THE TABLE AND THE GRINDER. ONCE THE PLANT EMPLOYEE FINISHED SHARPENING HIS KNIFE, BLACK METAL GRINDING SHAVING COVERED THE PALM OF HIS GLOVES.</p>	<p>THE EMPLOYEE CHANGED HIS GLOVES. TALKED TO THE EMPLOYEES AND EMPLOYEE FOUND SHARPENING HIS KNIFE WITH COTTON GLOVES AND THEN GOES BACK TO WORK WITHOUT CHANGING WILL BE SUSPENDE FOR A DAY.</p>

2/26/07	10:50AM	<p>FOOD SAFETY/RECORD-KEEPING - THE FOLLOWING NON-COMPLIANCES WERE FOUND: 1) ON 2/23/07 THE FOLLOWING RE-OP SANITATION DEFICIENCIES WERE LISTED ON CAVEL FORM (BLACKED OUT) FOR PRE-OP IN THE COOLERS: HOT BOX WALLS AND HOT BOX RAILS. 2) ON 2/24/07 THE FOLLOWING PRE-OP SANITATION DEFICIENCIES WERE LISTED ON CAVEL FORM (BLACKED OUT) USED FOR PRE-OP IN THE COOLERS" HOT BOX WALLS, LOADING HALLWAY DOOR TO COOLER, AND LOADING HALLWAY RAILS. ON BOTH DAYS THE ESTABLISHMENT FAILED TO RECORD ANY OF THE INFORMATION REQUESTED ON CAVEL FORM (CORRECTIVE ACTION FORM) DOCUMENTING THE DESCRIPTION OF THE DEFICIENCIES SEEN, ANY IMMEDIATE CORRECTIVE ACTION TO RESTORE SANITARY CONDITION, AND ANY PREVENTIVE MEASURES INSTITUTED WHICH WILL PREVENT REOCCURRENCE OF THE DEFICIENCIES RECORDED.</p>	<p>IMMEDIATE AND PREVENTIVE RECORDS WERE WRITTEN DOWN. (INELIGIBLE) WILL MAKE SURE THE RECORDS ARE WRITTEN DOWN BEFORE THE DAY.</p>
2/27/07	6:50AM	<p>FOOD SAFETY - OBSERVED WHILE VERIFYING OPERATIONAL SANITATION IN THE PROCESSING ROOM AND SHIPPING COOLER: TWO PISTOLAS (HINDQUARTERS) HANGING IN THE SHIPPING COOLER WITH MEAT FROM THE LOINS TOUCHING THE FLOOR. A REGULATORY CONTROL ACTION WAS TAKEN BY PLACING A U.S. REJECTED TAG b39 772011 ON THE SHIPPING COOLER UNTIL THE TWO AFFECTED CARCASSES WERE TRIMMED.</p>	<p>THE PISTOLAS WERE TRIMMED, WE CUT THE CONTAMINATED AREAS. THE HORSES WILL BE CUT IN A HIGHER RIB TO MAKE THEM SHORTER.</p>
2/28/07	5:15AM	<p>FOOD SAFETY - OBSERVED IN THE PROCESSING ROOM: CHUNKS OF MEAT AND FAT DEBRIS FROM YESTERDAY'S PRODUCTION PACKED BETWEEN THE CIRCULAR SAW BLADE AND THE GUARD. TISSUE FROM YESTERDAY'S PRODUCTION CONTAMINATING A PIECE OF EQUIPMENT, WHICH IS A FOOD CONTACT SURFACE, LEADS TO AN UNSANITARY CONDITION WHICH COULD LEAD TO PRODUCT ADULTERATION.</p>	<p>CLEAN AND SANITIZED THE SAW BEFORE PRODUCTION STARTED. THESE AREAS WILL BE MONITORED CLOSER.</p>
3/19/07	6:30AM	<p>FOOD SAFETY - OBSERVED ON THE SLAUGHTER FLOOR: 1) MEAT AND FAT DEBRIS FROM YESTERDAY'S PRODUCTION CAKED ON THE BACK SAW BETWEEN THE SPROCKETS AND THE SHIELD WHERE THE BLADE FITS ONTO THE SAW. THERE WAS ALSO FAT DEBRIS STUCK TO THE SPOKES OF THE SPROCKETS. 2) FAT DEBRIS FROM YESTERDAY'S PRODUCTION CAKED AROUND THE PERIMETER OF THE (BLACKED OUT) SAW CASING WHERE THE BLADE EXITS THE SAW. 3) FAT DEBRIS CAKED AROUND THE INSIDE OF THE HOT-POT ATTACHED TO THE STAND WHERE THE BACK SAW OPERATOR WORKS.</p>	<p>CLEAN AND SANITIZED BEFORE PRODUCTION STARTED. WILL TALK TO CLEAN-UP CREW TO MAKE SURE THESE AREAS GET CLEAN BETTER.</p>

3/19/07	3:50PM	FOOD SAFETY - OBSERVED IN THE PROCESSING ROOM: A PLANT EMPLOYEE ALLOWED A 16 INCH BY 12 INCH PIECE OF MEAT TO TOUCH THE FLOOR WHILE HARVESTING IT FROM A FOREQUARTER AND BEGIN TO THROW IT ON A PILE OF BONELESS MEAT ON A CONVEYOR BLT. THE PLANT EMPLOYEES WERE LINED UP IN ASSEMBLY LINE FASHION DEBONING FOREQUARTERS HUNG FROM HOOKS ABOVE AND THROWING THE BONELESS MEAT ONTO A CONVEYOR BELT IN FRONT. ... A REGULATORY CONTROL ACTION WAS TAKEN BY STOPPING THE EMPLOYEE BEFORE HE COULD THROW THE CONTAMINATED MEAT ONTO THE CONVEYOR BELT FULL OF OTHER BONELESS MEAT; THUS, PLACING THE CONTAMINATED MEAT ON THE MEAT WASH TABLE AND BEGAN TRIMMING THE CONTAMINATED AREAS.	NONE
3/20/07	6:43AM	FOOD SAFETY - OBSERVED ON THE SHIPPING DOCK: WHEN PISTOLAS (HINDQUARTERS) WERE BEING LOADED INTO AN EXPORT SHIPPING BIN, A PLANT EMPLOYEE DRAGGED A PISTOLA ACROSS THE INSIDE WALL OF THE TRAILER THE ENTIRE LENGTH OF THE SHIPPING BIN, WHICH IS APPROXIMATELY 12 TO 16 FEET LONG. THIS PLANT EMPLOYEE PROCEEDED TO THROW THE CONTAMINATED PISTOLA ONTO THREE OTHER PISTOLAS; THUS, CONTAMINATING THEM, AS WELL.	TRIM ALL THE PISTOLAS THAT WERE CONTAMINATED. THE TRAILER WILL GET PRE-UP BEFORE WE START LOADING EVERY DAY, OR PLASTIC WILL BE PLACED ON THE WALLS WHERE THE TRAILER IS LOADED.
3/20/07	9:30AM	FOOD SAFETY - OBSERVED IN THE PROCESSING ROOM: A YELLOW APRON SMEARED WITH BLOOD HANGING FROM A HOOK ATTACHED TO A RAIL FROM THE CEILING RUBBING AGAINST A CONVEYOR BELT, PACKED WITH MEAT PRODUCT, AND A MEAT SHAVER. BOTH PIECES OF EQUIPMENT ARE FOOD-CONTACT-SURFACES. THE PLANT EMPLOYEES WERE TAKING A BREAK FOLLOWING THE FIRST PERIOD OF PROCESSING.	NONE
3/21/07	5:15AM	FOOD SAFETY - OBSERVED IN THE PROCESSING ROOM: THREE EMPLOYEES WEARING DIRTY HOODIES, WHO WERE WAITING IN THE STAGING AREA READY TO ENTER THE PROCESSING ROOM IN ORDER TO START THEIR WORK DAY. ... THE PROCESSING ROOM, STORAGE COOLERS, AND SHIPPING COOLERS, ALL CROWDED WITH LOW HANGING CARCASSES, MAKES THE HOODIES A FOOD-CONTACT-SURFACE WHEN THE EMPLOYEES RUB UP AGAINST THE CARCASSES. THE HOODIES ALSO BECOME A FOOD-CONTACT-SURFACE WHEN THE CARCASSES ARE CARRIED ON THE EMPLOYEE'S SHOULDERS WHILE LOADING THEM INTO THE EXPORT BINS FROM THE SHIPPING COOLER.	ALL THE HOODIES WERE REMOVED. NO HOODIES WILL BE WORN IN THE BONING ROOM, OR AREAS WHERE MEAT CAN TOUCH THEM.

3/21/07	10:40AM	<p>FOOD SAFETY - OBSERVED ON THE SLAUGHTER FLOOR: A PLANT EMPLOYEE TOOK A CONTAMINATED HOOK, WHICH IS NORMALLY UTILIZED TO GRAB THE DEHIDING CHAIN, AND PENETRATE THE LEFT ROUND ON A CARCASS IN ORDER TO PULL IT TO THE NEXT SLAUGHTER STATION. THIS HOOK, WHICH IS APPROXIMATELY 1 1/2 FEET LONG, IS USED TO GRAB THE DEHIDING CHAIN, WHICH RUNS FROM THE HIDE ON BOTH SIDES OF THE CARCASS, AGAINST THE FLOOR, AND UP TO A MOTORIZED PULLEY. AS THIS HOOK IS USED TO GRAB A LINK IN THE DEHIDING CHAIN, IT SCRAPES ALONG THE SLAUGHTER FLOOR. THE CURVED END OF THIS HOOK IS APPROXIMATELY 1 1/2 INCHES LONG. THIS HOOK NEVER INCURS ANY OPERATIONAL SANITATION; THEREFORE, IT BECOMES CONTAMINATED BY CONTACT WITH BOTH THE FLOOR AND THE DEHIDING CHAIN, WHICH IS EXPOSED TO DIRT AND FECES FROM THE HIDE ITSELF, BY ALLOWING PLANT EMPLOYEES TO USE CONTAMINATED EQUIPMENT ON MEAT PRODUCT CAUSES AN INSANITARY CONDITION WHICH COULD LEAD TO PRODUCT ADULTERATION. THE INSANITARY CONDITION WAS COMPOUNDED BY THE FACT THAT THE CONTAMINATION WAS INTRODUCED INTO A PRIMAL CUT 1 1/2 INCHES DEEP.</p>	NONE
3/21/07	6:20PM	<p>FOOD SAFETY/RECORD-KEEPING - THE FOLLOWING WAS FOUND WHILE VERIFYING SANITATION RECORDS: BEFORE THE START OF PRODUCTION, A 01B02 PROCEDURE WAS PERFORMED ON BOTH THE SLAUGHTER FLOOR AND COOLER NUMBER ONE. MINOR DEFICIENCIES WERE SEEN IN BOTH AREAS THAT DID NOT WARRANT A NR; HOWEVER, THESE DEFICIENCIES SHOULD HAVE BEEN RECORDED ON CAVEL SSOP FOR BOTH THE PRE-OP KILL AND PRE-OP COOLER. WHEN THESE RECORDS WERE REVIEWED, NO DEFICIENCIES WERE LISTED AS HAVING OCCURRED, WHEN IN ACTUALITY THE FOLLOWING HAD BEEN NOTED: 1) KILL FLOOR: SMALL SPOTS OF BLOOD SCATTERED ON THE I-BEAMS ABOVE THE SKINNER AND SECOND LEGGER STATIONS, SMALL SPECKS OF BLOOD WERE PRESENT ON THE WEST SIDE OF THE CONTROL PANEL ON THE EVISCERATION STAND, A TWO INCH DIAMETER OF MEAT TISSUE WAS PRESENT ON THE WEST SIDE OF THE HYDRAULIC LIFT ON THE BACK SAW STAND, AND TWO SMALL PIECES OF FAT TISSUE WERE PRESENT ON THE BACK SIDE OF WATER HOSE HOLDER. 2) COOLER: OCCASIONAL SMALL SPOTS OF BLOOD SPLATTER ON ALL FOUR WALLS, BLOOD SPLATTER ALONG THE PERMIETER OF THE DOOR LEADING INTO COOLER NUMBER TWO, AND BLOOD SPLATTER ON THE DOOR ITSELF LEADING INTO COOLER NUMBER TWO.</p>	NONE

3/22/07	5:22PM	<p>FOOD SAFETY - OBSERVED ON THE SHIPPING DOCK: TWO EMPLOYEES WERE WATCHED AS THEY LOADED HINDQUARTERS (PISTOLAS) ONTO A SHIPPING BIN FOR EXPORT, WHEN ONE OF THE EMPLOYEES ACCIDENTALLY THREW A FOREQUARTER AGAINST AN INSIDE WALL OF THE CARGO TRAILER. THIS EMPLOYEE DID NOT BOTHER TO INSTITUTE ANY CORRECTIVE ACTION, BUT PROCEEDED TO ADJUST THE CONTAMINATED FOREQUARTER INTO THE SHIPPING BIN IN ORDER TO MAKE IT FIT BETTER. THE OTHER EMPLOYEE DID NOT INSTITUTE ANY CORRECTIVE ACTION EITHER AND BEGAN TO THROW A PISTOLA INTO THE SHIPPING BIN, AT WHICH TIME REGULATORY CONTROL ACTION WAS TAKEN BY STOPPING THE LOADING OF THE SHIPPING BIN AND ATTACHING A U.S. REJECTED TAG NO. B39771387 TO THE CARGO TRAILER. TRAILERS USED TO HAUL CARGO FROM ESTABLISHMENTS DO NOT RECEIVE ANY PRE-OPERATIONAL OR OPERATIONAL SANITATION; THEREFORE, DIRT AND GRIME BUILD-UP ARE NOT CLEANED OFF THE WALLS. THE STOCKINET USED TO COVER THE FOREQUARTERS AND HINDQUARTERS ARE POROUS AND DO NOT PROTECT THE PRODUCT FROM ANY TYPE OF CONTAMINATION AND THE STUMPT END OF THE FOREQUARTERS AND HINDQUARTERS ARE NOT COVERED AT ALL.</p>	<p>THE TRAILER WILL GET PRE-UP BEFORE IT STARTS LOADING OR PLASTIC WILL BE PLACED AT THE AREA WHERE WE LOAD THE BIN. TRIM THE AREA CONTAMINATED.</p>
3/23/07	6:00AM	<p>FOOD SAFETY - OBSERVED IN THE SHIPPING COOLER: TWO PISTOLAS (HINDQUARTERS) EACH HAVING A STRAND OF TISSUE WHICH EXTENDED FROM THEIR LOINS AND TOUCHED THE FLOOR. THESE PISTOLAS WERE BEING TEMPORARILY STORED IN THE SHIPPING COOLER PRIOR TO BEING DEBONED; CORRECTIVE ACTION HAD NOT BEEN INSTITUTED BY THE PLANT EMPLOYEES AS THEY CONTINUE TO STORE OTHER PISTOLAS NEXT TO THE ONES WITH CONTAMINATED TISSUE. THE PISTOLAS ARE HUNG FROM THEIR HOCKS ALONG A RAIL IN THE CEILING, WHICH PLACES THE LOINS IN CLOSE PROXIMITY WITH THE FLOOR.</p>	