**Description of Noncompliance**

Tonight at 2310 hours while performing ISP Code 01D01, Sanitation Performance Standards, (determination of plant compliance with adequate ventilation systems), I observed noncompliance in the oven room, on cook line # 6. Steam had filled the room, and produced a thick opaque vapor which created zero visibility. This circumstance indicated that the ventilation system was not functioning adequately. Ready-to-eat product was being produced on cook lines 5 and 6 at this time, so I initiated "Regulatory Control Action" as mandated by the Federal Rules of Practice, 9 CFR 500.2 and discontinued the production of product on cook lines 5 and 6 until such time as compliance was restored and a verbal preventative measure was offered, i.e., management will investigate further into the culprit of this problem in order to resolve it. In the meantime, Michael Williams, GPM was notified promptly of this noncompliance and he notified maintenance immediately in an attempt to restore sanitary conditions.

The linking of Noncompliance Records has been discussed at some weekly meetings held with the management of this establishment. A similar noncompliance occurred on 05/06/2007 and was documented on NR # 20-2007-7097. Plant Management's response to this NR regarding further planned actions states in part "that the maintenance superintendent will enforce a preventive maintenance schedule for the noted fans to insure they are well maintained and functional in the future." This plan was either not implemented or ineffective in preventing adequate ventilation in the oven room.

The requirements 9 CFR Parts 416.2 (d), and 416.4 (b) (d) were not met. Part 416.2 (d) states: Ventilation adequate to control odors, vapors, and condensation to the extent necessary to prevent adulteration of product and the creation of unsanitary conditions...must be provided. Additionally, the plant's SPS Plan, (B. Establishment, Grounds, and Facilities) page 3, # 5 that states that “ventilation adequate to the extent necessary to prevent adulteration of product and the creation of unsanitary conditions will be provided,” was not met.

This document serves as written notification of the repetitive nature of this noncompliance and that continued failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action. Michael Williams was notified verbally and in writing with this official noncompliance record of the failure of this establishment to meet regulatory requirements.