

Master FSIS NR Writing



Berry Meats 5W Sample Outline

1) *Who?*

- a) **Inspector:** Eric Copeland
- b) **Plant Supervisor:** Scott Moore
- c) **Plant Owner:** Michael Williams

2) *What?*

- a) Steam had filled the room and produced a thick opaque vapor which created zero visibility
- b) Ventilation system was not functioning adequately
- c) Ready-to-eat product was being produced on cook lines 5 and 6 at the time
- d) Mr. Williams was notified promptly of this noncompliance
- e) Mr. Williams notified maintenance immediately in an attempt to restore sanitary conditions

3) *When?*

- a) When performing 01D01
 - i) May 16, 2007
 - ii) 2310 hours
- b) Similar noncompliance occurred on 05/06/2007 and was documented on NR # 20-2007-7097
 - i) Plant Management's response to this NR states "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."
 - ii) Plan was not implemented or ineffective

4) *Where?*

- a) Berry Meats
- b) The oven room, on cook line # 6

5) *Why?*

- a) 9 CFR Part 416.2 (d)
- b) 9 CFR Part 416.4 (b) (d)
- c) Initiated "Regulatory Control Action" as mandated by the Federal Rules of Practice, 9 CFR 500.2
- d) 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"