

# Master FSIS NR Writing



**Date:** May 16, 2007

**Establishment:** 51432, Berry Meats

**Inspector:** Eric Copeland

**Plant Supervisor:** Scott Moore

**Plant Owner:** Michael Williams

## **Noncompliance**

While Inspector Copeland was performing ISP code 01D01, he observed a 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 the time. He initiated "Regulatory Control Action" as mandated by the Federal Rules of Practice, 9 CFR 500.2. Michael Williams, Plant Owner was notified promptly of this noncompliance and he notified maintenance immediately in an attempt to restore sanitary conditions.

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.