

# Master FSIS NR Writing



## Establishment 3000 Final Description

Establishment 3000 has a written Sanitation Standard Operating Procedure (SSOP) that says on page 8, “All food contact equipment will be cleaned and sanitized prior to use.” The SSOP states that a QA will monitor the implementation of their cleaning program that assures that the program is effective. Regulations 9CFR416.12 require an effective sanitation program. The significance of having clean and sanitized contact surfaces is to assure that residues of meat and poultry processes from the previous days of production are removed since the presence of such residues can be a growth medium for the bacteria that are known to be harmful to health to directly contaminate meat and poultry products used in the days production. The company agreed to assume the responsibility to ensure their SSOP’s, as written, would be effective in preventing these residues from remaining after a thorough clean up and sanitation process.

However, at 0440 hours, I performed a scheduled verification task, 01B02, after the QA performed their monitoring procedures and released the room for start of production, and I found the following deficiency: In west processing the trim table pace belt had 3-4 pieces of fat, approx. ¼ inch in size, on the contact surfaces, and the multi-vac head puller had 3 pieces of fat, approx. ¼ inch in size, on the frame. This is a noncompliance with 9CFR416.13(c) and 416.4(b) because the establishment did not adequately monitor the effectiveness of their written SSOP.

The regulations state: 416.13(c)- “Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP’s.” and 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 in-sanitary conditions and the adulteration of product.” A regulatory control action was taken with US Rejected tags #B38075132 (pace belt), B38075133 (banana blades) and B38075134 (multi-vac head puller) until corrective actions could be taken.

I informed Scott Moore, Supervisor, of the noncompliance and he immediately had the equipment re-cleaned and sanitized. I re-inspected and released the equipment for use at approx. 0515 hours. NR #25-2006-4809, dated 11-27-2006, on file in the USDA office provides documentation of a previous noncompliance with the same or similar cause. Continued failure to comply with regulatory requirements could lead to enforcement actions described in 9CFR500.4