

# Master FSIS NR Writing



## Establishment 3000 Outline

1. Who
  - a. Inspector: Eric Copeland
  - b. Plant Supervisor: Scott Moore
  - c. Plant Owner: Michael Williams
2. What
  - a. The establishment assumed responsibility to ensure their SSOPs would be implemented and effective
  - b. QA performed their monitoring procedures and released the room for start of production
  - c. An Inspector performed scheduled task 01B02 after the QA performed their monitoring procedures and released the room for start of production
  - d. Two deficiencies were found in west processing:
    - i. The trim table pace belt had 3-4 pieces of fat, approx. ¼ inch in size, on the contact surfaces.
    - ii. The multi-vac head puller had 3 pieces of fat, approx. ¼ inch in size, on the frame.
3. When
  - a. July 9, 2007 – Date of event
  - b. 0640 hours – QA released room for start of production
  - c. 0645 hours – Inspector started scheduled task 01B02
4. Where
  - a. Establishment 3000
  - b. West processing room
5. Why
  - a. SSOP: QA will monitor the implementation of their cleaning program to ensure it is effective.
  - b. 9CFR416.12: requires an effective sanitation program
  - c. 9CFR416.13(c) and 416.4(b): the establishment did not adequately monitor the effectiveness of their written SSOP
    - i. 416.13(c): “Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOPs.
    - ii. 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. The raw meat products designated for production on these in-sanitary contact surfaces may be adulterated by harmful bacteria and cause illness.