

Master FSIS NR Writing



Date: August 9, 2007

Establishment: 51432, Berry Meats

Inspector: Eric Copeland

Plant Supervisor: Scott Moore

Plant Owner: Michael Williams

Noncompliance

When FSIS Inspector, Eric Copeland, performed procedure 01E01, he found the E. Coli testing had started, but had not been continued. When he inquired with Scott Moore, the on duty supervisor, he was informed that Mr. Moore had begun the testing as required. Mr. Moore had then gone on vacation and the required testing had not been followed through with his absence.

The establishment is required to collect E. Coli sponging samples at least once per week, starting the first full week of operation after June 1 of each year, and continue sampling at a minimum of once each week the establishment operates until June 1 of the following year or until 13 samples have been collected, whichever comes first.

Violations:

- **9CFR310.25 (a): Contamination with microorganisms; process control verification criteria and testing; pathogen reduction standards.**
(a) Criteria for verifying process control; *E. coli* testing. (1) Each official establishment that slaughters livestock must test for *Escherichia coli* Biotype 1 (*E.coli*). Establishments that slaughter more than one type of livestock or both livestock and poultry, shall test the type of livestock or poultry slaughtered in the greatest number.