

**United States Department of Agriculture
Food Safety and Inspection Service**

Public Health Information System.

Report Name:	Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024
Purpose:	List of Noncompliances.
Directives:	13000.1
Special Instructions:	This Report may contain Confidential Business Information.
Terminology:	Noncompliance: A finding by IPP during the performance of a verification task that an establishment has not complied with one or more regulatory requirements. A Noncompliance Record may contain one or more Noncompliances found during a single verification task. For each task, no more than one Noncompliance Record may be generated.
Source	PHIS

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	4BE6E277-799 3-4CFF-9980-B 7A50664BD61	IDG470708350 3N-1	08/03/2023	01B02	Pre-Op SSOP Review and Observation	416.2(b)(2), 416.4(a), 416.4(b)	<p>On Thursday August 8th, 2023, at approximately 6:15am CSI (b)(6) was performing a Pre-op Review and Observation task in the Stitch Pump department on the raw side of the plant. The following noncompliance(s) were observed: The department was released to USDA after QA had done a pre-op inspection at 6:10am. On line 1 of the (b)(4) there was a metal box covering a hydraulic pump. I asked for the covering to be removed. Heavy discolored meat build up was found on the pump itself, the inside covering, and built on the floor. Around the motor was meat, wood pieces, and plastic. When the cover was taken off an obvious odor filled the department. In the beds (after the injection needles) of line 1 and 2 of the (b)(4) the metal horizontal support beams had heavy meat particle and fat deposits on the underside of them. The control boxes for lines 1,2, and (b)(4) (b)(4) all had meat build up on bottoms. Line 2 had meat build up on the bottom of the horizontal supports under the belt. The hydraulic motor on line 2 had rust on the motor, fittings, and filter mounts. Meat residue and particles under the motor cover, on the motor itself and on the top of the filter mounts. (b)(4) line 1 had meat particles in the injection needles. Line 2 had meat particles in injection needle pan. Meat overspray on walls and large pieces of meat on the floor behind line (b)(4). Meat build up on the power cords of line 2. The floor scales at the end on lines 1 and 2 had large pieces of meat and trash in them, with an appearance of an odor. The polar catwalk had pieces of meat and fat in the support braces and plastic floor pieces. All of the polar electrical control boxes had meat and fat build on the bottom. All polar legs and framework had meat and fat build up on them. 1 metal polar vat had meat and fat particles in the tube that connects it to the polars. The 2 polars closest to netted hams department had meat/fat build up in the vacuum ports on the bottom. When the cap was removed off of one white sandy looking material was present on the under side of the cap and in the port on the machine. The inspection line scale had meat pieces and trash in it with the appearance of an odor. 1 inspection line electric trim knife motor support was rusty. 1 inspection line electric trim knife motor cover had</p>

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
								<p>meat particles on it. The cover for inspection line belt motor had heavy meat and fat brown/pink in color build up on the inside of the cover as well as the motor itself. The motor itself is also starting to rust. Upon entering the department on the right-hand side is 2 floor scales close to the wall. Both scales were opened showing large meat pieces, gloves, wads of QA (b)(4) pieces of wood, plastic, a brown mud like substance and trash. With an obvious odor. The meat was no longer pink it was grey/white in color. 3 parts hoppers all had heavy pink/brown/green build up on the bottoms, and around the wheels. One of the hoppers contained parts that had visible meat particles/residue on them. Multiple instances of meat were found around the department on the floor. As well as standing water containing a brown mud/dirt like substance. Assistant plant manager (b)(6) sanitation supervisor (b)(6) (b)(6), as well as the department Manager/Supervisor/Lead were all present and verbally notified. Establishment Administrator (b)(6) was notified in writing of the</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
								establishments failure to meet 9 CFR 416.4(a), 416.4(b) and 416.2(b)(2).
M12612+P12612	Boar's Head Provisions Co., Inc.	9EA2E64E-72B C-48DB-9C18-E6B6BE4DF6FE	IDG292108390 9N-1	08/08/2023	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On Wednesday August 9, 2023, at approximately 4:00am CSI (b)(6) was performing a Review and Observation task in the inedible room across from the pickle room. The following noncompliance was observed: 1 combo labeled for inedible, was found to have multiple instances of plastic. Including gloves, old labels, and multiple sheets of plastic the establishment uses to cover vats of product.</p> <p>Assistant plant manager (b)(6) was notified and physically shown this noncompliance.</p> <p>Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.13(b). As well as boars head procedure #903.012 this procedure states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	B75613CD-E33 E-414A-8E1B-8FF9DC7890A6	IDG340908231 1N-1	08/11/2023	01D01	SPS Verification	416.2(b)(2)	<p>On August 11, 2023, at approximately 9:45 AM, While performing an SPS task, I observed the following noncompliance: In the vestibule located between Equalization Cooler #1 and the Blast Cell Alley, the ceiling, two corners of the wall, and four brackets located on the ceiling were found to be rusty. The walls were also shown to have chipped paint on edges of the rusty sections. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	EEE62552-F551-43AA-BD2A-59A7A2FA7D15	IDG1206084614N-1	08/14/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	<p>On August 14, 2023, at approximately 6:00 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the RTE Packaging Department, a stainless-steel table and an autobagger plate on Line #2 were found to have small pieces of meat on the top food contact surface. Sanitation Supervisor (b)(6) and Establishment Administrator (b)(6) were verbally informed and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected area were performed when this NR was written. (b)(6) was also notified in writing with this NR.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	FB657143-E8F6-4ED6-A9F2-92E72F909E6F	IDG3702080317N-1	08/16/2023	01B02	Pre-Op SSOP Review and Observation	416.2(b)(1), 416.2(b)(2), 416.4(a), 416.4(b)	<p>On Thursday August 17, 2023, at approximately 2:36am CSI (b)(6) was preforming a Pro-op Review and Observation task in the Standardization department. The following noncompliance was observed: QA released the department for a USDA pre-op at 5:35am. The chicken mixer had meat over spray and meat/protein build up on the leg framework and bottom of the machine. The incline belt machines both 1 and 2 cat walks had meat and fat build up on the underneath. Incline belt machine 1 had multiple instances of meat overspray. The lay down auger meat particles/spices in auger throat. The dumper behind the lay down auger had meat overspray. Mixer #2 and the dumper by the doorway into stich pump both hydraulic cylinders are rusty with chipping paint. Mixer #4 dumper hydraulic cylinder and chains rusty/paint chipping. Mixer #4 hydraulic motor on the left side is rusty with chipping paint. Also had meat/fat build up on backside of the motor. Meat on floor throughout department varying in size. Also, meat overspray found throughout the department. No product was affected.</p> <p>Sanitation Supervisor (b)(6) was verbally notified and physically shown this noncompliance. Establishment Administrator (b)(6) (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.4(a), and 416.4(b).</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	50FACCA5-9B 7C-41C1-AEE6 -78F8A3883F6 A	IDG441008002 5N-1	08/25/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d)	On August 25, 2023, at approximately 8:45 AM, while performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging Department the doorframe leading into Equalization Cooler #1 was found to have beaded condensation along the entire top length of the frame. No product was affected. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. Corrective actions of wiping down the affected area with a sponge mop were performed when this NR was written. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	6398746F-552C -40B9-A0AC-71 540E3EB03F	IDG461008422 5N-1	08/25/2023	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On August 25, 2023, at approximately 8:45 AM, while performing an SPS task, I observed the following noncompliance: In Equalization Cooler #1, a piece of the south metal wall that is slightly overhanging was found to be broken, exposing the concrete beneath. On the edge of the piece of metal that was broken, there was also chipped paint and rust that could be seen. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	C9EF08C3-14E3-4403-A8CC-69BC09B0F0B4	IDG5104084331N-1	08/31/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	<p>On August 31, 2023, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliances: In the New Gourmet department, the hopper was found to have small pieces of meat residue on the inner food surface. In the Head Cheese department, one set of dicer blades were found to have a piece of meat residue on their food contact surface. Lead Person (b)(6) was verbally notified and physically shown these noncompliances. In the Netted Hams department, a belly board was found to have small pieces of meat residue on its food contact surface. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	25CD97D0-F840-4240-A6EB-E6E1C6883650	IDG4101095208N-1	09/06/2023	04B04	General Labeling	317.10	<p>On Wednesday September 6th, 2023, at approximately 11:15 pm, CSI (b)(6) and (b)(6) were performing a General Labeling task in both inedible storage rooms (raw side) when the following noncompliance were observed: While inspecting the recycled combos used to hold inedible product, it was discovered that some of the receptacles still had visible and legible inspection legends from prior establishments. In the inedible room across from stitch pump 1, there were three combos containing inedible meat product which had inspection legends from previous establishments that were still visible and legible. In the inedible room behind RTE department, 3 more additional combos also had inspection legends visible. Also contained inedible meat product. Sanitation supervisor (b)(6) was verbally notified of the noncompliance. Establishment administrator (b)(6) was notified of the plant's failure to meet 9 CFR 317.10.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	42965E42-D860-4961-A83D-28N-1 10259D31320	IDG150509490	09/08/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	<p>On September 8, 2023, at approximately 5:45 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump department, the area between the needles on the (b)(4) machines for Lines 2 and (b) were found to have small pieces of meat. The Line (b) injector was found to have meat residue stuck on the metal track grooves near the entrance of the machine. The inspection line was found to have one piece of meat on the food contact surface of the guard wall as well as the first conveyor belt on the line. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the area of noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	A5BAF555-D1C7-4CBB-8C06-52B174653505	IDG0206090018N-1	09/18/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	<p>On September 18, 2023, at approximately 6:00 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department, the stainless-steel tables located on Line 2 and (b) were found to have small pieces of meat on their food contact surface. The autobagger tables for Line 1 and 2 were found to have protein residue on their food contact surfaces. No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the areas of noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	DB189BF7-AE A2-4FD3-B76A-7F65EE030818	IDG550509322 2N-1	09/22/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	<p>On September 22, 2023, at approximately 5:45 AM, While performing a Pre-Operational SSOP Review & Observation task, IIC (b)(6) and IPP (b)(6) observed the following noncompliances: In the Stitch Pump department Polars # 1, 3, 4, and 5 were all found to have meat residue within the tank on the food contact surfaces. Polar #5 was also found to have small pieces of meat stuck to the inside of top door. A small piece of meat was found in the hose connector tube on Hopper #38. A blue vacuum hose left in Hopper #18 was found to have a piece of meat stuck to its outside surface. The underside, non-food contact surface of Hoppers #21, 18 and 38 were all found to be dirty with various meat and debris stuck to the surface. A drain in the Line 1 saddle tank was found to be clogged with meat. The Line 2 injector had a piece of meat on the track guide, as well as a piece of meat stuck to the roof. The Line 2 (b)(4) was found to have a piece of meat in between the needles of the machine. The Line (b) injector also had a piece of meat on the track guide near the entrance. QA Technician (b)(6) and Sanitation Supervisor (b)(6) were verbally informed and physically shown the noncompliances. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed. Establishment Administrator (b)(6) (b)(6) was notified in writing with this NR.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	F7BC06FE-246 E-47D6-8261-E 6E62EDA0215	IDG200609272 2N-1	09/22/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(b)(1)	<p>On September 22, 2023, at approximately 6:30 AM, While performing an Operational SSOP Review & Observation task, IIC (b)(6) and IPP (b)(6) observed the following noncompliance: In the Franks room of the Shipping & Boxing department, a plastic tarp dated 8-19-23 was found wrapped around pipes hanging above the stairway. Establishment policy 903.090 (Temporary Repairs) states (b)(4) (b)(4) (b)(4) No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's procedures. Establishment Administrator (b)(6) (b)(6) was notified in writing with this NR.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FB149AD3-4E2D-4206-9C2B-EFFFE1D0870D	IDG0919092129N-1	09/26/2023	01C02	Operational SSOP Review and Observation	416.4(d)	On Wednesday September 27th, 2023, at approximately 2:00am CSI (b)(6) and CSI (b)(6) were doing a review and Observation task in the holding/cure cooler. When the following noncompliance was identified: A white plastic tote full of raw meat product was directly under a shelf with chipping paint. The tote was approximately 75% covered with plastic. On the plastic covering paint particles and what appeared to be metal shaving had collected. No foreign materials were identified in the tote of product at this time. QA was notified and the tote was immediately tagged until further investigation. The Establishment placed the top layer of meat in inedible. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(d).
M12612+P12612	Boar's Head Provisions Co., Inc.	86AE65E9-276D-45E7-A5D8-1FFEFD8E5206	IDG3802090330N-1	09/29/2023	01D01	SPS Verification	416.2(b)(2), 416.2(e)(4)	On Friday September 30, 2023, at about 2:15am CSI (b)(6) and CSI (b)(6) observed the following noncompliance, while preforming a Sanitation Performance Standards task. Upon entering Bologna Kitchen standing water was noticed. While inspecting further a clogged drain was found adjacent to the Frank Stuffing, Bologna Kitchen, and Netting Hams departments. We noticed foam around the drain with articles of gloves, and spice residue and fat deposits around the perimeter of the standing water. This made the floor very slick. We immediately notified QA Tech (b)(6) and he taped off all the affected areas. Maintenance was called to work on clearing drain. No product was affected. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(e)(4) and 416.2(b)(2).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	1737B432-6384-45C9-AB39-5C5B59E7B7ED	IDG0608103023N-1	10/23/2023	01D01	SPS Verification	416.3(c)	<p>On October 23, 2023, at approximately 8:20 AM, While performing an SPS task, I observed the following noncompliance: In the Raw Trash Compactor room, two combos of inedible product were found to have multiple pieces of trash inside the combos with the product. I initiated a Regulatory Control Action by tagging the two combos with US Retain Tag B37563314. QA Analyst (b)(6) and Sanitation Supervisor (b)(6) were verbally informed and physically shown the noncompliance. QA Supervisor (b)(6) was also verbally informed. I removed my tag from the combos and (b)(6) placed a QA hold tag on the combos. The establishment has failed to meet the requirements of the above cited regulation and establishment policy 903.012. Establishment Administrator (b)(6) was notified in writing with this NR.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	17B93716-B03B-4876-BFA8-BD8E300FFDED	IDG2302104227N-1	10/25/2023	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(1)	<p>On October 26th, 2023, at approximately 1:30am CSI (b)(6) was performing a Review and Observation task in the cure cooler. The following noncompliance was observed: Upon exiting the cooler an overhead pipe was noticed with plastic wrapped around it. The establishment typically does this for temporary fixes. The plastic was dated "8/17/23". The plastic had orange/brown water pooled in the lowest hanging point. QA tech (b)(6) (b)(6) got maintenance to take down the plastic. Establishment procedure #903.090 tilted temporary repairs states (b)(4) (b)(4) Sanitation Supervisor (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.13(b), and Boars Head procedure cited above.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	60CD43C3-C05 C-4DB2-B768-80FC2E8A0E6 E	IDG340811090 4N-1	11/04/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On November 4, 2023, at approximately 5:10 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, the scale located on Ham Line [b](4) was found to have a small piece of meat residue on its food contact surface. The control box at the end of the hopper line was found to have meat residue on its underside. The stuffing horn on Ham Line [b](4) was found to have a small piece of meat residue on its food contact surface. The tipper tie machine on Line [b](4) was also found to have meat residue and other debris stuck inside the assembled equipment. No product was affected. Lead Person [b](6) and Lead Person [b](6) were verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator [b](6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	91F0A163-B0F 6-422F-A860-6 2F9B16E3B8F	IDG261211560 9N-1	11/07/2023	03G02	Fully Cooked-Not Shelf Stable HACCP	417.2(a)(1), 417.2(a)(2), 417.4(a)(3) (i), 417.4(a)(3) (ii)	On November 7, 2023, at approximately 6:30 AM, While performing a FC-NSS HACCP task, I observed the following noncompliance: QA Manager [b](6) informed me that beginning this Monday, November 6, 2023 [b](4) [b](4) [b](4) [b](4) The establishment in Jarratt, VA presently does not include a flow chart step, hazard analysis step, and or supporting documentation for raw product FFP activities in either of their FC-NSS HACCP plans: Pork and Poultry and Large and Small Diameter, 35,540 lbs. of raw, pumped pork was sent to [b](4) The establishment has failed to meet the requirements of the above cited regulations and the establishment's Pork and Poultry HACCP plan. [b](6) was notified verbally and in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	D02A4ECA-317A-40CB-A45E-10452F687E97	IDG0902115525N-1	11/21/2023	03G02	Fully Cooked-Not Shelf Stable HACCP	417.4(a)(2)(i)	On 11/21/23 at approximately 2:45am CSI (b)(6) was performing a Fully Cooked Not Shelf Stable HACCP Task in the QA office when the following noncompliance was observed: Five HACCP documents dated 11-14-23 stated thermometer #77 was used. One HACCP document dated 11-14-23 stated thermometer #71 was used. After reviewing the thermometer calibration sheet for the date of 11-14-23. Neither thermometer #71 or #77 were calibrated for that date. QA Tech (b)(6) (b)(6) was physically shown and verbally notified of this noncompliance. Establishment Administrator (b)(6) was notified in writing of the establishment's failure to meet 9 CFR 417.4(a)(2)(i). QA Manager (b)(6) produced documents that show the smokehouse(s) in which the products the HACCP documents belong to all met required temperatures for CCP'S.
M12612+P12612	Boar's Head Provisions Co., Inc.	93B00128-94FA-42D7-8C2A-6423E1BB54DC	IDG1102120106N-1	12/04/2023	01C01	Operational SSOP Record Review	416.13(c), 416.16(a)	On December 5th, 2023, at approximately 4am, CSI (b)(6) performed a SSOP Record Review Task and the following noncompliance was found: A day shift Frank Packaging SSOP record dated for 11/20/2023 but signed off on the 11/22/2023 by 1 QA personnel. There was no other signature on the paperwork. The establishment failed to meet regulations 9 CFR 416.13(C) and 9 CFR 416.16(a). Regulation states that QA will notify monitoring no less than 4 times per shift or at least twice per shift. (b)(6) was notified verbally and (b)(6) in writing.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	346CEC7E-7531-4E27-AC0F-612F5D5C64DF	IDG4406125520N-1	12/20/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.2(b)(2), 416.4(a)	<p>On December 20, 2023, at approximately 5:35 AM, while IIC (b)(6) and Inspection Manager (b)(6) were performing a Pre-Operational SSOP Review & Observation task, the following noncompliances were observed: In the RTE Packaging department, the product table and one autobagger plate on Line (b)(4) was found to have several small (approx. 5mm) pieces of meat on the food contact surface. On Line (b)(4) both Splitters were found to have small (approx. 5mm) pieces of meat on the food contact surface of the conveyor belts. An autobagger plate on the same line was found to have a small (approx. 5mm) piece of meat and a stain from prior production on the food contact surface. On Line (b)(4) one product plate was found to have a small (approx. 10mm) piece of meat on the product contact surface. On Line 2, an autobagger plate was found to have two small (approx. 5mm) pieces of meat stuck to the food contact surface. On Line 1, a large blade was found to have product residue on the bolt connecting the blade to the cutting board. The stainless-steel product table located next to the boxing room window beside Line 1 was found to have several small (approx. 5mm) pieces of meat on the food contact surface. Both floor scales were found to have a large quantity of trash and debris underneath the scales on the floor that could not drain. No product was affected. QA Analyst (b)(6) (b)(6) was verbally informed of the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing all affected equipment except the floor beneath the scales were taken when this NR was written. (b)(6) informed us that a work order would be written for one of the floor scales that could not be lifted properly. QA Manager (b)(6) (b)(6) was notified in writing with this NR.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	075B8435-9446-473F-9937-7B0D4F7684A1	IDG4003122727N-1	12/26/2023	01C02	Operational SSOP Review and Observation	416.2(b)(1)	On Tuesday, December 27th 2023, at approximately 1:00 a.m., CSI [REDACTED] (b)(6) was performing a Operational SSOP Review and Observation in the Night RTE Packaging Department when the following noncompliance was observed: In the Night Packaging/RTE department, I noticed there was an overhead pipe just about 2-3 feet above from the foot bath, that was wrapped in plastic and had not been changed since December 22nd, 2023. No product was affected. I notified QA personnel [REDACTED] (b)(6) physically and verbally notified both RTE Area Supervisor [REDACTED] (b)(6) and Assistant Plant Manager [REDACTED] (b)(6) of the establishment's failure to meet 9 CFR 416.2(b).1. [REDACTED] (b)(6) asked maintenance to come to the area to change it out. QA Manager [REDACTED] (b)(6) was notified in writing of this report.
M12612+P12612	Boar's Head Provisions Co., Inc.	97E2CB4F-9CA2-B-425E-92EC-DFB974A39B92	IDG1119011009N-1	01/09/2024	01D01	SPS Verification	416.2(b)(2)	On January 9th, 2024, at approximately 4:30pm CSI [REDACTED] (b)(6) was preforming a Sanitation Performance Standards task in the holding cooler between the smokehouses and stitch pump 2 when the following noncompliance was observed: A black mold like substance was seen throughout the room at the wall/concrete junction. As well as some caulking around brick/metal. The affected areas ranged in size from a few inches up to a few feet. With the spots being as small as a pinhead and as large as a quarter. Establishment administrator [REDACTED] (b)(6) was notified both verbally and in writing of the establishments failure to meet 9 CFR 416.2(b)(2). She immediately got sanitation personnel to handle the area mentioned above. No product was affected.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	8ED5B915-B7E9-4EB9-B98E-20F56336EBFA	IDG1600014313N-1	01/12/2024	01D01	SPS Verification	416.2(d)	On Saturday January 13th, 2024, at approximately 12:30a.m. CSI [REDACTED] (b)(6) performed an Operational SSOP Review and Observation Task in the RTE/Packaging Department inside the staging cooler area when the following Sanitation Performance Standard noncompliance was identified: I entered coolers #1 through #4 and noticed beaded condensation on doorways 3 and 4. Also, overhead pipes and ventilation ceiling units with approximately 12-24 inches of condensation in which accumulated throughout the area on at least 1 unit per cooler. I informed RTE Department Supervisor [REDACTED] (b)(6) and Operations Manager [REDACTED] (b)(6) verbally and physically of the establishments failure to meet 9 CFR 416.2(d). No product was affected and immediately condensation was removed, and product was placed away from any area to safely prevent adulteration of product.
M12612+P12612	Boar's Head Provisions Co., Inc.	CC71D9BF-8EB8-4673-89D8-4F846DDC76F4	IDG2706023203N-1	02/03/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On February 3, 2024, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliances: In the Netted Hams department, one dumper was found to have several small (approx. ¼ inch) pieces of meat residue and debris on the inner food contact surface. In the Head Cheese department, one belly board was found to have several small (approx. ¼ inch) pieces of meat residue on the food contact surface. Lead Person [REDACTED] (b)(6) was verbally notified and physically shown each noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager [REDACTED] (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	71685EC2-EC6D-49BB-AD7C-6A35FCB2B2DC	IDG1511020407N-1	02/07/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c), 416.2(b)(2), 416.4(b)	On February 7, 2024, at approximately 7:30 AM, While performing an Operational SSOP Review and Observation task, I observed the following noncompliance: In the Raw Smokehouses, the sides of the doors and doorframes for Smokehouses #27, 28, and 29 were found to have significant buildup of dried meat and product residue. QA Supervisor (b)(6) and Production Manager (b)(6) were verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	18AE9AA7-A94A-4C26-89D2-E8N-1CDD9E9B48C1	IDG051902480	02/08/2024	04B04	General Labeling	317.10	On February 8, 2024, at approximately 6:00pm CSI (b)(6) was preforming a general labeling task in the inedible room across from pickle room 1, when the following noncompliance was observed: 3 combos were reused to hold inedible product. All 3 combos still contained inspection legends from the incoming meat product they originally held. Assistant Plant Manager (b)(6) was verbally notified and physically shown this noncompliance. He immediately got establishment associates to correct this. Establishment Administrator (b)(6) (b)(6) was notified in writing of the plants failure to meet 9 CFR 317.10.
M12612+P12612	Boar's Head Provisions Co., Inc.	8D26957F-DDC5-44E2-9452-8D4237899F81	IDG3119023911N-1	02/09/2024	01D01	SPS Verification	416.2(b)(2)	On Friday, February 10th 2024, at approximately 12:55 a.m., CSI (b)(6) was performing an Operational SSOP Review and Observation Task in the RTE Night Packaging Department when the following SPS noncompliance was observed: In all staging coolers #1-#4 in the RTE Department, there was extensive amounts of product in all areas on the floors. Some product was smushed and still on the metal bars that fell due to possible crowding. No product was affected that was on the racks. I notified Supervisor Leon (b)(6) and QA (b)(6) of the establishments failure to meet regulation 9 CFR 416.2(b)(2).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	35A26B25-CD78-47BC-A0CD-D8DA29D916F2	IDG2409023222N-1	02/21/2024	01D01	SPS Verification	416.2(b)(2), 416.4(b)	On Wednesday, February 21, 2024 CSI (b)(6) performed a Sanitation Performance Standards Task at approximately 2:30 a.m. when the following noncompliance was observed: I went into the Raw Receiving cooler. I observed multiple combos in which were saturated, there were ample amounts of blood in puddles on the floor, and on the rack that were heavily soiled to the point they appeared to leak at a steady pace. There was also a rancid smell in the cooler. I notified (b)(6) verbally and physically of the establishments failure to meet 9 CFR 416.2(b)(2) and 416.4(b).
M12612+P12612	Boar's Head Provisions Co., Inc.	A8FB4D75-7A9E-4C87-9AF1-2A787B88EC9A	IDG4608025122N-1	02/21/2024	04B04	General Labeling	317.10	On Wednesday, February 21, 2024, at approximately 2:50a.m. CSI (b)(6) was performing a General Labeling Task when the following noncompliance was observed: I entered Inedible Room #2, which is adjacent to Netted Hams #2 and noticed that there were about 6 (b)(4) combos that were originally used for Boneless Pork Hams Type 38 product, that did not have the prior establishment information covered or labeled for trash or inedible. 5 of those combos were filled with denatured products and 1 contained bags of trash from the RTE Packaging Department. All 6 still had inspection legends visible. I notified (b)(6) verbally and he was physically shown of the establishments failure to meet 9 CFR 317.10 "Reuse of official inspection marks, reuse of containers bearing official marks, labels, etc." A similar noncompliance, IDG0519024808N/1, was documented February 8, 2024 in which 3 combos were used to store inedible that had inspection legends on it from incoming meat product that it originally held. Management verbally notifying employees to correct this proved ineffective in preventing recurrence. QA Manager (b)(6) was notified in writing of this report.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12 612	Boar's Head Provisions Co., Inc.	1111AF93-A99 A-450C-A27C-7 07F35BEE49B	IDG061802012 2N-1	02/22/2024	01C02	Operational SSOP Review and Observation	416.5(a)	On Thursday February 22nd, 2024, at approximately 2:20pm CSI (b)(6) and CSI (b)(6) were performing a SSOP Review and Observation task in the boxing department when the following noncompliance was observed: A contractor working on the robotic arms at the palletizer was seen using his cellular device multiple times. Upon exiting the department this same contractor was seen entering the department from outside still wearing a frock, and not wash his hands before entering back into department. QA Supervisor (b)(6) was notified verbally. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a). As well as Boars Heads GMP procedure # 903.037.
M12612+P12 612	Boar's Head Provisions Co., Inc.	38958027-6044 -4C80-94EF-21 F4145F05F3	IDG210502252 9N-1	02/29/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On February 29, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Netted Hams 2 department, both ham lines were found to have multiple small (approx. 0.75 inches long) pieces of meat were found on the food contact surface of the stainless-steel tables on each end of the lines. Two small (approx. 1.25 inches long) pieces of meat were found on the stainless-steel tray at the front end of one line. Senior Director of Operations (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. (b)(6) (b)(6) assured me that he would inform the QA and Sanitation departments. Production Manager (b)(6) was also verbally notified. QA Manager (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	1375799B-4077-4F35-93AC-5F4DE0E3F0DE	IDG1500034515N-1	03/13/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c), 416.2(b)(2), 416.3(a), 416.4(a)	<p>On March 13, 2024, at approximately 2:30 a.m. CSI [REDACTED] (b)(6) was observed the following Operational SSOP Verification Task when the following noncompliance was observed: Upon entering the Inedible Room #2, that is adjacent to Netted Hams #2, I immediately observed 2 grey inedible buckets in which one contained a stainless-steel stick that is used for hanging product such as Bologna and Franks. I scaled the room to find about 4 more sticks on the floor and a hard buildup of what appears to be meat protein and trash in corners where the wall meets the actual floor. I counted 5 combos that were labeled for inedible that contained plastic from blue aprons, blue cotton gloves, blue nitrile/vinyl gloves, pieces of paper towel, metal clips that are used to tie product, green scrub pads, zip ties, netted casing and multiple hams still with nets on them. There were whole pork muscles left inside stainless-steel vats. No product was affected. Boars Head procedure of Inedible Product Disposal number 903.012 Procedure V. section A. Collection of Inedible: subsection #2 states [REDACTED] (b)(4) [REDACTED] (b)(4) [REDACTED] (b)(4) The establishment procedure 903.203 Handling of Inedible Section D. Subsection #4 states [REDACTED] (b)(4) [REDACTED] (b)(4) I immediately notified QA Personnel [REDACTED] (b)(6) physically and verbally of the establishments failure to meet 9 CFR 416.2(b) 416.3(a) 416.4(a) also 9 CFR 416.13(b) and 416.13(c) shows failure to implement and monitoring their program. QA Manager [REDACTED] (b)(6) was notified in writing of this report.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12 612	Boar's Head Provisions Co., Inc.	3B19DCE6-885 F-464E-A7F6-5 6C3C53FC3FD	IDG450603361 4N-1	03/14/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(b)	On March 14, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Head Cheese department, product residue was found covering an inner, non-food contact surface of the conveyor belt of Netted Ham Line #2. This was a stainless-steel section of the line where the conveyor belt attaches. Two blue vacuum hoses and two ceiling cables hanging directly above the line were also found to have dried product residue on their surface. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12 612	Boar's Head Provisions Co., Inc.	5C486975-05F5 -4C69-843E-42 28B749415C	IDG330703522 0N-1	03/20/2024	04B04	General Labeling	318.1(c)	On March 20, 2024, at approximately 7:35 AM, While performing a General Labeling task, I observed the following noncompliance: In Equalization Cooler #2 of the RTE department, I found one product tree of Boar's Head Brand Bologna that was missing a proper ID tag or labeling. Products were in temporary bags indicating only the product name and a manufacturer's logo. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. Establishment took control of the product by placing QA hold tape and a tag to the product tree. QA Manager (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	1BD7FA9E-3E56-4DE0-978A-8763688DA3F0	IDG4404032622N-1	03/22/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	<p>On March 22, 2024, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the New Gourmet department, the Lazy Susan and Mixing Bowl were both found to have multiple small (approx.. <1/2 inch) pieces of meat residue on the food contact surface. I initiated a regulatory control action by placing US Reject Tags B37563320 and B37563300 on the Lazy Susan and Mixing Bowl respectively. Lead Person (b)(6) (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected equipment were performed when this NR was written. I then removed both US Reject Tags from the equipment. QA Manager (b)(6) was notified in writing with this NR.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	227F1654-6454-4A4B-B813-A553B4397F07	IDG5818045508N-1	04/08/2024	01C02	Operational SSOP Review and Observation	416.13(c), 416.3(c)	<p>On Monday April 8th, 2024, at approximately 5:50pm CSI (b)(6) was preforming a Review and Observation task in the inedible room. The following noncompliance was observed: Upon entering the inedible room 2 large stainless vats were noticed containing a meat product unlabeled. Another small stainless vat with wheels was also noticed unlabeled containing a meat product. Infront of the stitch pump department a combo labeled inedible with meat inside also contained large sheets of plastic as well as cardboard boxes. Assistant Plant Manager (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.3(c), 416.13(c) as well as Boars Head Procedure #903.012 titled "Inedible Product Disposal". Section "v" subsection A line 2 states (b)(4) (b)(4)</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	E6362D9A-C6C6-42D9-9E75-35A053C29D47	IDG1805042419N-1	04/19/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On April 19, 2024, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the area between the New Gourmet and Head Cheese departments, a Mixer was found to have multiple pieces of product residue ranging in size from approximately ½ inch to 2 inches long stuck to the inside contact surface of the Mixer's lid and lid seal. QA Technician (b)(6) and Lead Person (b)(6) were verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected equipment were performed when this NR was written. QA Manager (b)(6) (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	B305083E-2BC5-4933-A565-2DE3BAAF4124	IDG5619042824N-1	04/24/2024	01C02	Operational SSOP Review and Observation	416.3(c)	On Wednesday April 24th, 2024, at approximately 3:20pm CSI (b)(6) was preforming a Review and Observation task in the inedible room across from stitch pump, the following noncompliance was observed: One stainless steel vat containing an inedible ground meat product was noticed. There was no label on the vat indicating the product was inedible. Plant Manager Mike Kneeland was physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.3(c).
M12612+P12612	Boar's Head Provisions Co., Inc.	F3DE9A3C-D536-48AE-ACB4-8CC0DCAF3BE2	IDG5611043824N-1	04/24/2024	01D01	SPS Verification	416.2(b)(2), 416.4(b)	On April 24, 2024, at approximately 12:10 PM, While performing a SPS task, I observed the following noncompliance: In the Boxing department, the mezzanines above both the main production floor and the Franks side were found to have a thick coating of dust in the following locations: · The top plastic of the automatic box folder above the conveyor belt. · The floor and metal pipes of the small room containing boxes of packaging materials. · The floor of a small room containing electrical boxes. · The top of the box chute in the Franks side mezzanine. · An awning visible from the Franks side mezzanine. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. QA Manager (b)(6) (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	5D2FE4B7-2F5A-43C2-9705-59D06CD7F7B9	IDG4118041430N-1	04/29/2024	01D01	SPS Verification	325.13(a)	<p>On Monday April 29th, 2024, at approximately 5:15pm CSI (b)(6) was performing an Sanitation Performance Standards task outside the back of the building, when the following noncompliance was observed: 13 grey plastic inedible containers were being stored outside by the inedible dock door. 2 contained gloves, sleeves, plastic, and labels. 2 had meat product inside without any denature. 2 had meat product inside with denature that did not properly cover product. 2 had meat product not slashed or reduced in size.</p> <p>Assistant plant manager (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 325.13(a)(6) and 325.13 (a)(1) as well as Boars Head procedure #903.012 titled "inedible product disposal." Section V subsection A line 2 states (b)(4)</p> <p>(b)(4) Subsection C line 1 states (b)(4)</p> <p>(b)(4) Subsection B line 1 states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	617F8922-1ECB-40B8-8111-432486F202B6	IDG4718051503N-1	05/03/2024	01C02	Operational SSOP Review and Observation	416.5(a)	<p>On Friday May 3rd, 2024, at approximately 5:20pm CSI (b)(6) was performing a Review and Observation task in the smokehouse department (raw side), when the following noncompliance was observed: Upon entering the smokehouse hallway, a Boars Head associate was observed using his cellphone. Frank Stuffing Supervisor (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a). As well as Boars Head procedure #903.037 titled Employee GMP. The procedure states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) No product was affected.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	15C1BA7A-694 7-4C65-A0F1-8 BDEB16A1C40	IDG190705072 2N-1	05/20/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.2(b)(2), 416.2(e)(4), 416.4(a)	On 5/20/2024, at approximately 12:30 a.m. CSI (b)(6) was performing a Pre-Operational SSOP Review and Observation Verification Task when the following noncompliance was observed: At approximately 12 a.m. the Frank Stuffing Department was released by Lead Personnel (b)(6). Upon entering, I observed the floor was covered in multiple areas with white meat residue in which included the Frank Stuffing Tree staging area, several pieces of casing from previous production were found underneath lines 2 and (b)(6). A drain to the right of the production area was backed up with meat in which cause overflowing. There was also meat residue on and embedded in lines 2 and (b)(6) close to the blue frank hangers. On the elevator lift, there was about a 2-inch smear of stuffing matter and approximately 1-inch piece of meat on top of the scale. I also observed a standardization sanitation personnel bring out a strainer through the department and a pallet. QA Technician, (b)(6) was physically and verbally notified of the establishments failure to meet CFR 416.2(b)2, 416.2(e)4, 416.4(a) 416.13(a) QA Manager (b)(6) was notified in writing of this report. Maintenance was called to unstop the drain; the floor and the lines were re-cleaned and sanitized by a sanitation personnel.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	07993ABE-32E A-401D-AD70-489782DC78C5	IDG141705323ON-1	05/30/2024	01D01	SPS Verification	416.13(b)	<p>On June 8, 2024, at approximately 5:00pm, while performing a Sanitation Performance Standards task in the Inedible Room between the RTE Raw Side of the plant below the USDA office windows, CSI (b)(6) observed the following non-compliance:</p> <ul style="list-style-type: none"> - 3 plastic lined cardboard Inedible bins along the wall, one of which contained a ripped and torn black CNG Slipsheet disposed of inside the bin. CSI (b)(6) retained the bin with tag number B37563400, and went in search of a supervisor to inform. After 30 minutes, and unable to locate a QA or Plant Manager, CSI (b)(6) went to the Nurse's Station and requested the employee contact a QA Supervisor or Plant Management. The employee got in contact with (b)(6), who met CSI (b)(6) at the Nurse's Station. (b)(6) then accompanied CSI (b)(6) to the inedible bin, where CSI (b)(6) informed (b)(6) verbally of the non-compliance. CSI (b)(6) then removed the retain tag. As this is not (b)(6) (b)(6) normal department, he stated he would inform the proper personnel. Establishment Administrator (b)(6) was notified in writing of the plant's failure to meet 9CFR 416.13(b) as well as Boars Head procedure #903.012 "inedible product disposal", Section V, subsection A line 2 (b)(4) (b)(4) <p>(b)(4) This procedure had been updated on June 3, 2024. This is a similar occurrence as documented in NR #IDG141705323ON/1 on May 30, 2024. The plants previous corrective actions did not prevent recurrence.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	9777517A-029 C-4860-BF43-E DC783DB072F	IDG510305103 1N-1	05/30/2024	01C01	Operational SSOP Record Review	416.16(a)	<p>On 5/30/2024 at approximately 10:45 p.m. CSI (b)(6) was performing an Operational SSOP Record Review I observed the following non-compliance: While checking records in the QA Office, I came across a stack of SSOPs that were dated for 5/22/2024. Upon checking the Liverwurst Cook Tank SSOP it was dated 7/22/2024 and no end off shift time. The document was also signed and dated by QA and Supervisor/Management. QA Technician (b)(6) was notified verbally and shown physically. (b)(6) was notified in writing of the establishments failure to meet CFR 416.16.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	6886B421-8ED 6-49E6-8B27-D 891ABE82E76	IDG451706480 2N-1	05/31/2024	01D01	SPS Verification	416.3(a), 416.4(a)	On June 1, 2024 at approximately 3:31 a.m. CSI [REDACTED] (b)(6) performed a Sanitation Performance Standards Verification Task when the following non-compliance was observed: While entering the Stitch Pump #1 department, I observed approximately 10-15 steel vats and 3-4 white plastic pickle vats staged to the left of the area. There were about 10 vats covered, and uncovered that contained smears of fat residue. Meat specs were located inside and on the outside, and a build-up of protein. There was also black mold on the outside of 4 steel vats and approximately 1-2 inches of meat on the legs of 3. QA Technician [REDACTED] (b)(6) was notified verbally and shown physically. Assistant Plant Manager [REDACTED] (b)(6) [REDACTED] (b)(6) was notified in writing of the establishment's failure to meet CFR 416.3(a) and 416.4(a).
M12612+P12612	Boar's Head Provisions Co., Inc.	7C6BD477-768 E-4576-A86F-E 4AFD8599B1C	IDG580606210 7N-1	06/07/2024	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(a)	On June 7, 2024, at approximately 7:20 AM, While performing a Operational SSOP Review and Observation task, I observed the following noncompliance: In the New Gourmet staging area, three metal product tree racks were found to have multiple small (approx. =1 inch long) pieces of meat residue from prior production on their food contact surfaces. I initiated a Regulatory Control Action by placing US Reject Tags No. B37563251, B37563261, & B37563325 on the affected equipment. No product was affected. Lead Person [REDACTED] (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. I removed each tag and observed corrective actions of taking the affected racks to the Tree Wash removed where they would be recleaned and sanitized. Production Manager [REDACTED] (b)(6) and QA Technician [REDACTED] (b)(6) were also verbally notified. QA Manager [REDACTED] (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	0480C6D3-C7E8-4D6C-A3B0-0DC2E72EBE29	IDG5616061812N-1	06/08/2024	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On June 8, 2024, at approximately 5:00pm, while performing a Sanitation Performance Standards task in the Inedible Room between the RTE Raw Side of the plant below the USDA office windows, CSI (b)(6) observed the following non-compliance:</p> <ul style="list-style-type: none"> - 3 plastic lined cardboard Inedible bins along the wall, one of which contained a ripped and torn black CNG Slipsheet disposed of inside the bin. CSI (b)(6) retained the bin with tag number B37563400, and went in search of a supervisor to inform. After 30 minutes, and unable to located a QA or Plant Manager, CSI (b)(6) went to the Nurse's Station and requested the employee contact a QA Supervisor or Plant Management. The employee got in contact with (b)(6), who met CSI (b)(6) at the Nurse's Station. (b)(6) then accompanied CSI (b)(6) to the inedible bin, where CSI (b)(6) informed (b)(6) verbally of the non-compliance. CSI (b)(6) then removed the retain tag. As this is not (b)(6) (b)(6) normal department, he stated he would inform the proper personnel. Establishment Administrator (b)(6) was notified in writing of the plant's failure to meet 9CFR 416.13(b) as well as Boars Head procedure #903.012 "inedible product disposal", Section V, subsection A line 2 (b)(4). <p>(b)(4) This procedure had been updated on June 3, 2024. This is a similar occurrence as documented in NR #IDG141705323ON/1 on May 30, 2024. The plants previous corrective actions did not prevent recurrence</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	6957A9A6-4CF 8-4359-8A6C-E A913785D0C3	IDG081906361 0N-1	06/10/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.4(b)	On Monday June 10th, 2024, at approximately 5:20pm CSI (b)(6) was performing a Sanitation Performance Standards task on the plants raw side when the following noncompliance was observed: Upon entering the pickle vat pump out room approximately 15-20 flies were observed going in and out of the 4 vats of pickle left in the room. Small flying gnat like insects were observed crawling on the walls and flying around the room. The rooms walls had heavy meat buildup, pink/orange discoloration, and denaturant over spray on them. The roll up door seal leading to inedible storage was pulled away from the frame hanging down into the walkway. The roll up door also had meat build up on it. A hot water pipe over the doorway was leaking a steady stream of water down the wall and onto the floor. The inedible room roll up door leading outside was open approximately ½ inch allowing a steady line of ants into the room. The ants were traveling down the wall floor junction on the right side of the room. As well as down to the lower-level trash compactor area. The inedible room also had a presence of flying insects. The room also had multiple instances of meat/ meat product on the floor, as well as trash. The cure cooler man door in the back right corner of the room insects were observed. 7 ladybugs, 1 beetle like insect, and 1 cockroach like insect. QA tech (b)(6) was physically shown this noncompliance. (b)(6) (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.4(b).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	B0D9701C-B8E8-4B44-8EDB-3132AF762C72	IDG4103060812N-1	06/11/2024	01D01	SPS Verification	325.13(a)	<p>On Tuesday, June 11, 2024 at approximately 1:15 a.m., CSI (b)(6) was performing a Sanitation Performance Standards task when the following noncompliance was observed: While walking around the back of the establishment, there were approximately 30 red and grey containers stacked about 3-4 ft away from the compactor. I noticed 1 grey inedible container on a wooden pallet contained what appeared to be franks and sliced ham product from RTE inside of a plastic bag. Also, inside of the bag was miscellaneous trash including gloves. Product was not denatured. QA Technician (b)(6) was notified verbally and physically shown. Establishment Administrator (b)(6) was notified in writing of the establishment failure to meet CFR 325.13(a) and Boars Head procedure #903.12 Inedible Product Disposal. Section V subsection A line 2 states (b)(4) (b)(4)</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	EFA22252-8CA5-4520-8BA7-E3F9258A107C	IDG2411062621N-1	06/21/2024	01C02	Operational SSOP Review and Observation	416.4(c)	<p>On June 21, 2024, at approximately 12:10 PM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In Equalization Cooler #1, an open container of (b)(4) sanitizer was found sitting on the floor between the wall and the plastic door flaps leading into the RTE Smokehouses. The containers were in the corner of the room near the main entrance. No product was affected. QA Analyst (b)(6) was verbally notified and physically shown the noncompliance. Production Manager (b)(6) was also verbally notified. Corrective actions of removing the container from the plant floor were taken when this NR was written. The establishment has failed to meet the requirements of the above cited regulations and the establishment's policies. QA Manager (b)(6) was notified in writing with this NR.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	54B2CA0E-3FF9-45DB-82C7-DFFAD7E5BE58	IDG4003063527N-1	06/26/2024	01D01	SPS Verification	416.2(a), 416.2(b)(1), 416.2(b)(2), 416.2(b)(3)	On June 26, 2024, at approximately 2:35 a.m. CSI (b)(6) was performing a Sanitation Performance Standards Verification Task when the following noncompliance was observed: Upon entering Inedible Room 1, I observed what appeared to be mold and hard meat residue on the entry and exit sides of both sets of the green flap doors. The walls had denaturing liquid splattered, dried meat, and pickle. There were also whitish, discolored muscles of meat lying near the trash compactor with flies surrounded them. There was also inedible combos and containers that had multiple green in color flies circling around the denatured product. QA Technician (b)(6) and Smokehouse Supervisor (b)(6) was shown physically, and Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet CFR 416.2(a) 416. (b)1 416.2(b)2 416.2(b)3
M12612+P12612	Boar's Head Provisions Co., Inc.	C859FE54-F9BA-4D70-88F6-566F85E15145	IDG2321061628N-1	06/27/2024	01D01	SPS Verification	416.3(a), 416.4(a)	On Friday, June 28, 2024, at approximately 1:45 a.m. CSI (b)(6) was performing a Sanitation Performance Standards Verification task when the following noncompliance observed: While on the raw side of the plant, in the entry way I found 10 steel v-vats with product residue inside and outside. I also found a large size vat with 2 living flies on the inside. In the Bologna kitchen area, there were 4 dirty inedible strainers in the same proximity as the clean ones. QA Technician (b)(6) and Supervisor (b)(6) were both physically and verbally notified. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet CFR 416.3(a) 416.4(a). The v-vats were recleaned and sanitized. No product was affected.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	E6121874-6C46-4D3B-BF93-53C3FFE905F5	IDG4907074006N-1	07/06/2024	01D01	SPS Verification	416.2(b)(1), 416.2(d)	On July 6, 2024, at approximately 8:30 AM, While performing an SPS task, I observed the following noncompliance: In the RTE Smokehouse Alley near smokehouses #23 - 29, a section of ceiling that had previously been caulked was found to be dripping water constantly onto the floor. No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) made a radio call for the maintenance crew to implement some form of corrective action immediately and assured me she would remain in the area until the corrective actions were put in place. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	0BBA05A9-B4E5-4EB4-8726-23DD3A2BB350	IDG3604070806N-1	07/06/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On July 6, 2024, at approximately 5:10 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, one white plastic tub and two plastic belly guards located on Ham Line (b)(4) were found to have a few small (approx. ¼ inch long) pieces of meat residue on their food contact surfaces. Lead Person (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment SSOP plan. Corrective actions of recleaning and sanitizing the affected equipment were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FF850009-3C8 5-4C50-A929-2 4C31277E6BC	IDG421407560 9N-1	07/09/2024	01D01	SPS Verification	416.2(d)	<p>On Tuesday, July 9, 2024, at approximately 3:00pm, while performing a Sanitation Performance Standards task, CSI (b)(6) observed the following non-compliance:</p> <ul style="list-style-type: none"> - After entering the Packaging Department, while picking out a grey frock, CSI (b)(6) observed 3 wet spots on the floor, about 3" in diameter. - He then used his flashlight to investigate the wet spots, and observed condensation on the top of the 8' wide doorway into the adjacent storage compartment, where there was a pallet of (b)(4) (b)(4) 3' from the dripping condensation. - To the left of this doorway, the entire rack of clean grey frocks were stored 2' from the doorway. - CSI (b)(6) then looked to all of the 8' doorways for further condensation, and observed some along the 8' length of the top of the entrance to the storage room on the opposite side of the Entrance room to Packaging. There were also 4 wet spots of the same size under this doorway, which was 3' from the hand sink. <p>CSI (b)(6) then verbally informed Supervisor (b)(6) and showed him the condensation (pointed out with the flashlight), and (b)(6) immediately took measures to clean the affected areas. Establishment Administrator (b)(6) was informed in writing of the plant's failure to meet 9CFR 416.2(d).</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	0CDCB03E-0E C5-4E1C-8061-39BE5FCA1DC E	IDG032007461 2N-1	07/10/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.2(d), 416.4(b), 416.4(d)	On Wednesday, July 11, 2024, at approximately 12:30 a.m. CSI [REDACTED] (b)(6) was performing a Sanitation Performance Standard Task when the following noncompliance was observed: While observing the pickle storage annex area, I noticed that there were 3 pallets of ingredients in the entry way. Two were 60 lb. bags of granulated sugar and the other was a 50 lb. bags of dextrose. The pallet of dextrose had numerous wet spots from condensation on the first row of bags that apparently came from the right side of the ceiling directly above. The middle pallet of sugar was not affected by condensation, but it appeared to have approximately 2 piece of apple slices directly in front of where it was staged. The half of pallet of sugar to my left had an open bag and had a white container, with no label and inside was a brownish liquid covered by a blue bag. To the left of the room the caulk outlining the perimeter of the wall/ concrete junction, had what appeared to be specs of black mold. In the corner of that side there was a blue barrel of distilled vinegar with a red spout. The circumference of the barrel had approximately 10 dead flies on top and around the lip of the container. Underneath where the barrel was located there was broken pallet piece, a blue cotton glove, 2 screws and other miscellaneous items that appeared to be paper or plastic. A rejected tag was placed, and QA Technician [REDACTED] (b)(6) and Assistant [REDACTED] (b)(6) was informed verbally and shown physically of the establishments failure to meet the requirements of the cited regulations. QA Manager [REDACTED] (b)(6) was notified in writing of this noncompliance.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	640FA4AA-3C90-4169-8343-7AB8370239DA	IDG5310074317N-1	07/17/2024	01D01	SPS Verification	416.2(a), 416.2(b)(2)	On July 17, 2024, at approximately 11:15 AM, While performing an SPS task, I observed the following noncompliances in several departments on the Raw side of the establishment: · In the Raw Holding Cooler, the floor in the small doorway leading to the Raw Receiving Dock was found to have a green algal growth amongst standing water. · In the Cure Cooler, the area near the emergency exit door was found to have three insects, two on the floor on one stuck in the corner of the wall. The insects all appeared to be dead. · In the Receiving dock located next to the Stitch Pump II department, various insects were found near the wall next to the metal dock. The majority of these were seen after lifting the two foam safety bump guards from the floor. Two insects were found alive, and around five were found dead. QA Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	3F693C7F-6F90-4E53-9938-45780A1FF33F	IDG0605075419N-1	07/19/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a), 416.4(a)	On July 19, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Head Cheese department, dried meat residue was found on a knife on Ham Line #1. The meat was seen on the section where the blade connects to the handle. In the New Gourmet department, multiple small (approx. < 1/2 inch) pieces of meat residue were found on the food contact surface of the mixing bowl. Several small pieces of meat residue were also seen on the backside of a scale's control panel. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager (b)(4) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	34E7A6E4-DA CA-4073-A37B- 43783B4A29FB	IDG420707592 2N-1	07/22/2024	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(a)	On July 22, 2024, at approximately 6:15 AM, While performing a Operational SSOP Review and Observation task, I observed the following noncompliance: In the Staging Cooler of the Raw side of the establishment, four product tree racks ready for use were found to have multiple small (approx. = 1 inch long) pieces of dried product residue in the grooves of the rack where metal bars holding product would be placed when in use. I initiated a Regulatory Control Action by placing US Reject Tag No. B37563266 on the affected equipment. No product was affected. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. I removed the tag and released the equipment to the establishment's control. (b)(6) placed his own tape on the racks to assume control of the equipment and the racks were taken to the Tree Wash room for corrective actions of recleaning and sanitizing the racks. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	354B9359-352 E-41D9-A7A8- E743E4AF65AD	IDG142107592 3N-1	07/23/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On Tuesday, July 23, 2024, at approximately 9:53 p.m. CSI (b)(6) was performing a Sanitation Performance Standards Task when the following noncompliance was observed: While exiting the RTE department, I observed scaly paint on the walls located in the RTE hallway entrance perimeter area. The flaky paint was located around the hand washing sinks, and underneath the windows that are used to issue out RTE garments. There were approximately three, 3-5 cm diameter circles that had bubbled up on the wall. Those bubbles were filled with a clear liquid that appeared to be water. Underneath the sinks, there was a black and pinkish area that's appeared to be black mold and mildew around the pvc pipes and rusted-out wall screws. QA Technician (b)(6) was shown physically, Production Manager (b)(6) was verbally notified, and (b)(6) was notified in writing of the establishments failure to meet regulatory requirements for CFR 416.2(b)1 and 416.2(b)2. No product was affected.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	2B536C00-9BF 5-43D1-8D11-F 2EFE4729183	IDG561407082 3N-1	07/23/2024	01D01	SPS Verification	416.2(d)	<p>On Tuesday, July 23, 2024, at approximately 3:15pm, CSI (b)(6) was performing a Sanitation Performance Standards task on the raw side of the plant, and observed the following non-compliance:</p> <ul style="list-style-type: none"> - In the Netted Ham 2 holding cooler, condensation dripping from condenser unit 23A, approximately 4' in length, and 6" wide. - On the ceiling in front of the blower fans to the unit, condensation on the ceiling, dripping in front of the fans and being blown approximately 6' away from the unit, onto the floor. - There was a tree of uncooked Tavern Ham 3' to the side of the condenser unit, and a pallet of Beechwood Chips 10' in front of the unit. 8 empty stainless steel racks were in the range of the blown condensation, under the unit, and 6' to the front of the unit. - The stainless steel doorway of the cooler leading into the hallway that leads to the Liverwurst Cook Tanks also had condensation, as well as the ceiling of the hallway. - In the Liverwurst Cook Tank Room, condensation was observed on the doorway leading into the Smokehouse hallway. Supervisor (b)(6) was verbally notified, and called QA Supervisor (b)(6) to the area. Both were physically shown the non-compliance, and (b)(6) (b)(6) used QA (b)(6) to cordon off the area, as (b)(6) (b)(6) began the process to remove the condensation, and sanitize the stainless steel racks. <p>QA Supervisor (b)(6) was also informed in writing of the plant's failure to meet 9CFR 416.2(d).</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	C93B73DD-678 A-4756-AC8A-6 02A34C4113A	IDG230607502 4N-1	07/24/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	<p>On July 24, 2024, at approximately 6:15 AM, While performing a Pre-Op SSOP Review & Observation task in RTE Packaging department, I observed the following noncompliance:</p> <ul style="list-style-type: none"> The contact surface through a hole of the main product contact surface on the Line #1 autobagger was found to have product residue covering the surface. A stainless-steel table on Line #2 was found to have a small piece of debris on its product contact surface that appeared to be a product cook bag. The product plates of the Line #2 & [§(4)] were found to be dirty with various bits of product residue and other debris. A splitter on Line [§(4)] was found to have product residue on the food contact surface of both conveyor belts. <p>Assistant Plant Manager [§(4)] was verbally notified and physically shown the noncompliance. QA Supervisor [§(4)] and Production Supervisor [§(4)] were also verbally notified. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning & sanitizing the affected areas were performed when this NR was written. [§(6)] [§(6)] informed me that the entire department would also be re-sanitized. QA Manager [§(6)] was notified in writing with this NR.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	4327EFC2-4417-4E45-AF39-3406A9EE0EBD	IDG2216070024N-1	07/24/2024	01D01	SPS Verification	416.2(d)	<p>On Wednesday, July 24, 2024, at approximately 3:30pm, while performing a Sanitation Performance Standards task on the raw side of the plant, in the Liverwurst Cook Tank and Smokehouse department, CSI (b)(6) observed the following non-compliance:</p> <ul style="list-style-type: none"> - Condensation on the stainless steel doorway frame between Smokehouse 1 and the Liverwurst Cook Tank, as well as the structural I beam above the entranceway, and leading upwards along a steel structural brace. - Inside the Liverwurst cook tank room, condensation on the I beam rail used to move cooked product from the cook tank into the RTE side for cooling. - Condensation on the window 'pass' into the RTE side, as well as on the ceiling on the cook tank side of the wall above the pass. - Condensation on the ceiling of the RTE side, behind a black fan that was in operation. - Approximately 30' into the RTE room, a stainless steel doorway was observed to have condensation on the upper section. - In the Hallway leading from the Liverwurst Cook Tank into the Netted Ham 2 cooling room as well as Smokehouse 2, condensation on the ceiling, covering approximately 3 square feet. - The stainless steel door leading into the Netted Ham 2 cooling room was closed, and condensation was observed dripping when the door was opened to enter the cooling room. - Inside the Netted Ham 2 cooling room, condensation was observed on the base of cooling unit 23A, approximately 6' in length, as well as on the white PVC drain pipe on the unit. - While observing all of this, 4 loads of product were observed being transported into Smokehouse 2. As CSI (b)(6) was observing this non-compliance, an employee arrived with a condensation mop to remove the condensation. QA Manager (b)(6) was verbally informed, and called Supervisor (b)(6) (b)(6) to complete the removal of the condensation from the affected areas. This is a similar occurrence that was documented on July 23, 2024, in NR# IDG5614070823N, also in the Liverwurst Cook Tank, Netted Ham 2 cooler, and the connecting hallway. The corrective actions of using a Condensation Mop to remove the condensation was ineffective in preventing a recurrence of the non-compliance. QA Manager (b)(6) was

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
								also informed in writing of the plant's failure to meet 416.2(d).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FCB3C60D-195 1-4767-9704-97 AB69683ED8	IDG141207492 5N-1	07/25/2024	01D01	SPS Verification	416.2(a)	<p>On July 25, 2024, at approximately 7:00 AM, While performing an SPS task, I observed the following noncompliance: In the Raw Smokehouse hallway, a flying insect was seen near a tree rack that was loaded with raw product. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. The implicated product is 980.17 lbs of Tavern Ham, totaling 112 pieces. The product at this stage was inside of temporary casing that the product is cooked in. I initiated a Regulatory Control Action by placing US Retain tag B37563238 on the product rack. The insect was not observed landing on the product before losing sight of it by either FSIS or Establishment personnel. Plant Manager Mike Kneeland, QA Manager (b)(6), QA Supervisor (b)(6), Smokehouse Manager (b)(6), Sanitation Supervisor (b)(6), (b)(6), QA Technician (b)(6), and QA Technician (b)(6) were all verbally notified. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) informed me that the entire room would be recleaned and sanitized. I removed my tag and returned control of the product to the establishment. I observed (b)(6) (b)(6) place a QA hold tag on the product rack. A similar incident occurred on 7/17/2024 where I observed dead insects on the floor near a Raw receiving dock and on the floor near the emergency exit door of the Cure Cooler (b)(6) was also notified in writing with this NR.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	BA813C07-789 7-494D-9A22-D 31FE1071436	IDG111907342 8N-1	07/26/2024	01D01	SPS Verification	416.2(a), 416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.2(d)	On July 25, 2024, at approximately 4:36 a.m. CSI (b)(6) and Inspection Manager (b)(6) performed a SPS on the Raw side of the plant when the following non compliances were observed: Inedible Room #1 entrance had condensation on the doorways and on condenser unit #16 with also had what appeared to be a formation of black patches of mold on the ceiling around the actual unit. Cobwebs hanging from multiple light fixtures and dock doors. A rusty condenser unit above the compactor, green mold and rust found on the tip of pipes beside the fire alarm. Trash inside the inedible combos and grey containers that consist of blue tip ties, blue gloves, tissue, 3 green scrub pads, and metal bologna clips. A 15-16 ft. pvc pipe connected to condenser unit #28 A was covered with black mold, and dust. Scaly paint above the door frame, the wall to the left of the entrance, the compactor entrance railings and walkway. The had a huge rusted out hole on the right side of the trash compactor. QA (b)(6) was physically shown and verbally notified of the establishments failure to meet CFR 9 416.2a, 416.2(b)1, 416.2(b)2, 416.2(b)3 and 416.2d. QA Manager (b)(6) notified in writing.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FB88CDB1-4A13-4A81-98F1-4279DF51ADC	IDG3616071628N-1	07/26/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(b)(2), 416.2(d), 416.4(b)	<p>On July 26, 2024 at approximately 8:39pm, CSI (b)(6) was performing a routine inspection of the RTE Packaging Department when the following noncompliances were observed:</p> <ul style="list-style-type: none"> - Beaded condensation was observed on the door opening and inside of Blast Cell #12. Condensation was dripping over product being held. U.S. Retained tags B37563411, B37563412, B37563413, B36563414, B37563415, B37563416, B37563417, B37563419, B37563420 were applied to nine trees of Beechwood Hams (approximately 10,418lbs.). They were removed from the Blast Cell and placed along the RTE Smokehouse Hallway wall to be tagged. - In the same proximity of the Blast Cells, there were drips of liquid coming from the ceiling. The ceiling also had a dark tan/brown tint. - Franks, bologna, and different varieties of ham were on the floor of EQ coolers #2 & #3. - One pallet jack located between packaging lines (b)(3) and (b)(4) had meat and product residue on the handle and electrical box. The lift forks were also rusty. U.S. Reject Tag B37563418 was applied to the pallet jack. - There was rust on line (b)(4) compressor. <p>QA Technician (b)(6) was physically shown and verbally notified of the establishment's failure to meet 9 CFR 416.2(b)(2), 416.2(d), 416.4(b), and 416.13(b). QA Manager (b)(6) notified in writing of this report.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 08/01/2023 to 08/02/2024; Inspection Date : 08/01/2023 - 08/02/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	890F1B1C-439 5-4A3D-8F46-8 644F14D202E	IDG352007472 7N-1	07/27/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(b)(1), 416.2(b)(2), 416.4(d)	On Saturday, July 27, at approximately 8:45pm, while performing a Sanitation Standard Operating Procedures inspection, CSI (b)(6) observed the following non-compliance: - On the RTE side of the plant, in the Blast Cell Hallway, next to Blast Cell #9, clear liquid was observed falling from a 3' by 3' square patch in the ceiling. Inside the patch were two other square patches, one 1' by 1', the second 6" by 6". All of these patches were leaking clear liquid from the seams. - An employee came by with a Condensation Sponge, and wiped the patches and the ceiling around the patches, and the leaks returned within 10 seconds. The employee wiped the patches again, and the leaks returned within 10 seconds. The employee wiped a third time, and the leaks returned within 10 seconds. - 10' away from the patches, a black fan was mounted to the ceiling, and was blowing the leaking clear liquid into the Blast Cell Hallway, where 9 trees of uncovered Assorted Hams were, all with US Retain Tags on them. 3 of the trees were observed with the clear liquid being blown onto them. The three affected trees already had US Retain Tags B37563415, B37563417, and B37563419 attached to them. - The Blast Cells were not in use, and there was no apparent foot traffic, so the Hallway was not rejected. RTE Supervisor (b)(6) was verbally informed, and physically shown the non-compliance. (b)(6) immediately called Maintenance to assess repairs. QA Supervisor (b)(6) was informed in writing of the plant's failure to meet 416.2(b)(2) and 416.4(d) and 416.13(b).