

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250, and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
02/20/2008	0005-2008-6786	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President/Owner		Mohammad S. Malik	
6. RELEVANT REGULATION(S)			
416.3(a)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP	OTHER
Daily checklist			
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
01B02	SSOP - Corrective Action		
10. DESCRIPTION OF NONCOMPLIANCE			

07:20 while performing preoperational sanitation inspection of the "kill floor", the following insanitary condition was observed; heavy accumulation of dirt, blood, hair, and fat found on several [two of two checked], employee scabbards and knives. Approximately 15 employees, using similar utensils, work the slaughter operation. A check of the establishments completed, daily sanitation control checklist, dated 2/20/2008, found no mention of this deficiency. Upon closer examination of the checklist, there appeared to be no inspection area listed, which would relate to employee hand tools and/or other personal work gear. Regulatory control action was immediately taken, and the floor supervisor was notified that the start of operations would not begin until hand tools, of all employees, were thoroughly inspected, and cleaned and sanitized, if necessary. At 07:35, the situation was reevaluated, found to be acceptable, and operations allowed beginning.

416.3 Equipment and utensils. (a) Equipment and utensils used for processing or otherwise handling edible product or ingredients must be of such material and construction to facilitate thorough cleaning and to ensure that their use will not cause adulteration of product during processing, handling, or storage. Equipment and utensils must be maintained in a sanitary condition so as not to adulterate product.

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11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

Supervisor and Management told people to have utensils properly cleaned. And also notify employees to have their knives cleaned and sanitized prior to work.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

Management told supervisor to make sure check everybody's knives and utensils prior to work.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

3-14-08

16.

(b)(6), (b)(7)(c)

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17. DATE

03-14-08

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD CONTINUATION SHEET

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

02/20/2008

2. RECORD NO.

0005-2008-6786

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President/Owner

5. PERSONNEL NOTIFIED

Mohammad S. Malik

6. RELEVANT REGULATION(S)

416.3(a)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

Daily checklist

8. ISP CODE

01B02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Corrective Action

10. DESCRIPTION OF NONCOMPLIANCE

Continued failure to meet the regulatory requirements of the above-cited regulation could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

Replaces FSIS Form 5400-4 (9/97), which may be used until exhausted (7/98)

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US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE <input checked="" type="checkbox"/> Food Safety <input type="checkbox"/> Other Consumer Protection	
1. DATE 02/29/2008	2. RECORD NO. 0006-2008-7768	3. ESTABLISHMENT NO. 17776 M / 1	
4. TO (Name and Title) Mohammad S. Malik, President/Owner; Supervisor		5. PERSONNEL NOTIFIED Mohammad S. Malik (b)(6),(b)(7)(c)	
6. RELEVANT REGULATION(S) 416.3(c)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP	OTHER Unmarked Barrels
8. ISP CODE 06D01	9. NONCOMPLIANCE CLASSIFICATION INDICATORS FACILITY - Product Based		

10. DESCRIPTION OF NONCOMPLIANCE

Today at 09:15, while performing on-line slaughter inspection of goats, a plant employee brought a large red barrel to use for inedible goat viscera collection. I noticed that this container was newer than most of the same size storage containers. I saw the logo on the barrel and realized it was different from the standard large red barrel markings. Even though the barrel fit the inedible container profile there were no markings on that barrel to identify its intended use. The cited regulation states that receptacles used for inedible product must bear conspicuous and distinctive markings to identify permitted uses. I explained my findings to Mr. (b)(6),(b)(7)(c) (Supervisor), and that I tagged the barrel with USDA Reject Tag # B3691220, Mr. (b)(6),(b)(7)(c) removed the barrel of concern from service until such time as he can have the container inventory reviewed for identity marking and corrected if needed. Please note that this document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action. This statement is also preprinted elsewhere on this document. A highlighted copy of the cited regulation is being supplied to Plant Management.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6),(b)(7)(c)

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(b)(6),(b)(7)(c)

02-29-08

You are hereby advised of your right to appeal this decision as delineated by 906.5 and/or 901.55 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

Depicted inedible stickers on all unmarked containers.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

Notified barrel supplier not to sent any barrel which are not marked properly.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

[Signature]

15. DATE
3/13/08

16. VERIFICATION SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6),(b)(7)(c)

17. DATE

03-13-08

Replaces FSIS Form 5400-4 (9/97), which may be used until exhausted (7/98)

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 05/29/2008 2. RECORD NO. 0007-2008-4621 3. ESTABLISHMENT NO. 17776 M / 1
4. TO (Name and Title) Mohammad S. Malik, President/Owner; Supervisor 5. PERSONNEL NOTIFIED Mohammad S. Malik
6. RELEVANT REGULATION(S) 416.2(b)(2); 416.4(b)
7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP OTHER SPS
8. ISP CODE 06D01 9. NONCOMPLIANCE CLASSIFICATION INDICATORS FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

Today, the 29th of May 2008, at approximately 1345 hours, observed the following:

1. Beef Holding Cooler - overheard light fixture (nonfunctioning) without fluorescent bulbs with rust on light frame; several rails with rust spots and rails support bars with blistering paint and some area showing sign of rusting; twines were being used for rail switches pull cord instead of plastic (easy to wash) cord. Twines were grayish color from dried blood stain; several overheard structure starting to show rust spots.

2. Kill Floor - overheard oscillating fan on the wall above the door to the pen with dust build up.

Informed Mr. Malik, Owner of the observation. This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

as delineated by 306.5 and/or 381.35 of 9 CFR.

Immediate action(s):

We cleaned the rails and oil them; we took the fixture off cleaned it and installed a bulb. The over head oscillating fan was duly cleaned off its dust.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

We'll clean the fan and rail every week. (b)(6), (b)(7)(c) is advised of this procedure.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

16. VERIFICATION SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

17. DATE

(b)(6), (b)(7)(c)

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

06/09/2008

2. RECORD NO.

0008-2008-12156

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President/Owner; Supervisor

5. PERSONNEL NOTIFIED

Mohammad S. Malik

6. RELEVANT REGULATION(S)

416.2(a)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SPS

8. ISP CODE

06D01

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

On 6/9/08 1045 hours while performing post mortem inspection, I observed numerous flies flying around the room. Slaughter was in full swing and numerous exposed carcasses were on the inspection rail. I immediately notified (b)(6),(b)(7)(c) Foreman of my observation and operation was halted. Operation resumed at approximately 1130 hours after immediate corrective was initiated by the plant.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6),(b)(7)(c)

(b)(6),(b)(7)(c)

381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

Stop operation, sprayed inspection rail with chemicals to kill flies, washed it and started operation again.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

We make sure that clean up crew at night clean the rail properly and keep the door closed from the flies.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

16. VERIFICATION SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

17. DATE

(b)(6),(b)(7)(c)

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0563-0069. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

09/29/2008

2. RECORD NO.

0012-2008-13584

3. ESTABLISHMENT NO.

17776 M / I

4. TO (Name and Title)

Mohammad S. Malik, President/GM

5. PERSONNEL NOTIFIED

(b)(6), (b)(7)(C)

6. RELEVANT REGULATION(S)

416.2(a)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

8. ISP CODE

06D01

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

On 9/29/08 at approximately 1445 hours during post mortem inspection, I observed numerous flies flying around the room. Slaughter was in full production and numerous carcasses were on the inspection rail. I notified the line supervisor (b)(6), (b)(7)(C) of my observation and clear the line of carcasses. Operation was halted and correction was taken. Line resumed at 1515.

Past Similar NRs - Previous Ineffective Plant Actions: Pest Control

NR: 8-2008 dated 6/9/2008

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(C)

You are hereby advised

981.35 of 9 CFR

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

Tell To H Employ make sure all doors light closed.
and Fly Spray Every Every End of day

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

Fly Spray Every Every on End of day

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

10/3/08

16.

(b)(6), (b)(7)(C)

EMPLOYEE

17. DATE

10/3/08

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Page 1 of 1

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE <input checked="" type="checkbox"/> Food Safety <input type="checkbox"/> Other Consumer Protection	
1. DATE 08/06/2009	2. RECORD NO. 0024-2009-13584	3. ESTABLISHMENT NO. 17776 M / I	
4. TO (Name and Title) Mohammad S. Malik, President, President/GM		5. PERSONNEL NOTIFIED Mohammad S. Malik, President	
6. RELEVANT REGULATION(S) 416.13(c)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP		SSOP SSOP page 4 & 7	
8. ISP CODE 01B02		9. NONCOMPLIANCE CLASSIFICATION INDICATORS SSOP - Implementation	
10. DESCRIPTION OF NONCOMPLIANCE			

3. Four aprons, used by the plant employees during processing and handling product (product-contact surfaces) were contaminated with residues of dry blood and grease.

4. The product inspection table (product-contact surface) was contaminated with dry drops of fat.

I immediately took a regulatory control action by tagging the aforementioned items No. 2, 3 and 4 with US Rejected tags, No. B36921322, B36921307 and B36921308, respectively, due to the insanitary conditions in which they were found. Contaminated surfaces of food-contact / equipment have a significant potential of causing product contamination, which could lead to public illness.

The plant pre-operational procedures under daily cleaning procedures mention that (b) (4)

(b) (4)
(b) (4)

Mr. (b) (6), (b) (7)(c) the kill floor manager, was immediately notified orally that he would receive this Noncompliance Record (NR). These noncompliances could potentially lead to product adulteration, and are direct violations of regulatory requirement 9 CFR 416.13 (c), which states that "each official establishment shall monitor daily the implementation of the procedures in the sanitation SOPs."

This NR can be linked to an NR written on 7/21/2009 No.0022-2009 with the same non compliance which indicates that the previous corrective action and the preventive measures were not either effective or inadequate.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

Past Similar NRs - Previous Ineffective Plant Actions: strictly observe implementation of SOP procedures

NR: 22-2009 dated 7/21/2009

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b) (6), (b) (7)(c)

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 09/08/2009	2. RECORD NO. 0025-2009-13584	3. ESTABLISHMENT NO. 17776 M / 1
4. TO (Name and Title) Mohammad S. Malik, President, President/GM		5. PERSONNEL NOTIFIED Mohammad S. Malik, President
6. RELEVANT REGULATION(S) 416.4(d)		
7. SECTION/PAGE OF EST. PROCEDURE PLAN	IIACCP	SSOP page 7
8. ISP CODE 01C02	9. NONCOMPLIANCE CLASSIFICATION INDICATORS SSOP - Monitoring	
10. DESCRIPTION OF NONCOMPLIANCE		

On 09/08/2009, at 0930 hours, while performing this scheduled procedure 01C02, and examining the inspected product in the cooler at the shipping area, I observed the following noncompliance;
There was a heavy calf with big black greasy smear on the left side of the brisket area measured 4 inch long X 2 inch wide. Also both fore arms were laying on the cooler floor contaminating them in addition the grease has the potential to be hazardous to public health. I immediately took Regulatory Control Action by tagging the carcass with US Retained tag, number B 36921375.

Plant operational procedures for product contamination state that contamination will be removed by trimming of the meat and washing the product in designated drained receptacles that permits water to run away from the product.

Mr. (b)(6), (b)(7)(c) the kill floor manager, observed the non compliances, and notified that he would be receiving a Noncompliance Record. Under my direct supervision Mr. (b)(6), (b)(7)(c) trimmed the greasy contaminated area and the contaminations that were found on the fore arms as well, the product was reinspected and released after the removing the retained tag by me.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

Rami Abdel-sayed

(b)(6), (b)(7)(c)

(b)(6), (b)(7)(c)

12. PLANT MANAGEMENT RESPONSE (immediate action(s)): Mr. (b)(6), (b)(7)(c) Kill Floor manager, trimmed the greasy smear of the calf brisket and the fore arms that were laying on the floor. After reinspection again the non-compliance tag was removed.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): Management told the plant manager to keep the carcasses clean of any grease or debris and make sure that it does not happen again.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

(b)(6), (b)(7)(c)

EMPLOYEE

15. DATE

9/22/09

17. DATE

9/22/09

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
09/08/2009	0025-2009-13584	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mohammad S. Malik, President	
6. RELEVANT REGULATION(S)			
416.4(d)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		IIACCP	SSOP
		SSOP page 7	
8. ISP CODE		9. NONCOMPLIANCE CLASSIFICATION INDICATORS	
01C02		SSOP - Monitoring	
10. DESCRIPTION OF NONCOMPLIANCE			

This noncompliance is in direct violation of the regulatory requirements of 416.4(d), which states that "product must be protected from adulteration during processing, handling, storage, loading and unloading, and during transportation from official establishments."

This document serves as written notification that your failure to comply with this regulatory requirements could result in additional regulatory or administrative action.

Past Similar NRs - Previous Ineffective Plant Actions: ineffective corrective action and preventive measures to monitor and protect the product from contamination

NR: 21-2009 dated 7/20/2009

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

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FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.
09/08/2009	0026-2009-13584	17776 M / 1
4. TO (Name and Title)		5. PERSONNEL NOTIFIED
Mohammad S. Malik, President, President/GM		Mohammad S. Malik, President
6. RELEVANT REGULATION(S)		
416.1; 416.2(d)		
7. SECTION/PAGE OF EST. PROCEDURE PLAN	ILACCP	SSOP
		OTHER
		N/A
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS	
06D01	FACILITY - Product Based	

10. DESCRIPTION OF NONCOMPLIANCE

Today 9/8/09 and at 740 hours, I was passing through the middle cooler after I done with live stock unloading for ante mortem inspection, then I observed that there was a water dripping from the rail under the cooling unit guards and pans. No product was involved as the cooler was almost empty (have four calve carcasses on the other rails and away of the concerned area)

Regulatory control action was taken by Rejecting tagging the area and the rail with the US tag # B36921338.

Mr. [REDACTED] the kill floor manager and Mr. Malik the plant owner observed and notified of the aforementioned non compliance that they will receive a non compliance record (NR).

This non compliance was in violation with the Regulatory Requirements of 9 CFR 416.1 and 416.2 (d) which they states " each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated " and " ventilation must be adequate to control odor vapors and the creation of insaintary must be provided.

The area remains under control until assurance can be made that no product can become contaminated and that no insanitary condition exists.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

(b)(6), (b)(7)(c)

You are hereby advised of your right to app

CFR

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): Mr. (b)(6), (b)(7)(c) The office manager, took care of this dripping by adjusting the water retainer plate or reservoir towards the leakage and thus prevented the water from leaking.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): The management made sure that such thing doesnot happen, Since it was tipped from its proper position accidentally.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

9-11-09

16. VERIFICATION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

17. DATE

9-11-09

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Replace

until exhausted (7/98)

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09/08/2009	0026-2009-13584	3. ESTABLISHMENT NO.	
		17776 M / 1	
4. TO (Name and Title)	5. PERSONNEL NOTIFIED		
Mohammad S. Malik, President, President/GM	Mohammad S. Malik, President		
6. RELEVANT REGULATION(S)			
416.1; 416.2(d)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
			OTHER
			N/A
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
06D01	FACILITY - Product Based		
10. DESCRIPTION OF NONCOMPLIANCE			

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(b)(6), (b)(7)(c)

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NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 09/17/2009	2. RECORD NO. 0027-2009-13674	3. ESTABLISHMENT NO. 17776 M/1
4. TO (Name and Title) Mohammad S. Malik, President, President/GM		5. PERSONNEL NOTIFIED Mohammad S. Malik, President
6. RELEVANT REGULATION(S) 416.1; 416.4(d)		
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP
		OTHER N/A
8. ISP CODE 06D01	9. NONCOMPLIANCE CLASSIFICATION INDICATORS FACILITY - Product Based	

10. DESCRIPTION OF NONCOMPLIANCE

On 9/17/2009, at approximately 07:45AM, while performing a visual quality check of approximately (b) (4) chilled goat/lamb carcasses in the rear holding cooler, numerous dark/black specks of what appeared to be rail dust and/or grease were observed on the rear legs and hind quarters of many of the carcasses. All carcasses in the cooler were immediately retained, [US Retain tag # B36921372 applied]. Mr. (b) (6), (b) (7)(c) kill floor supervisor, and Mr. Mahammad Malik, establishment owner were informed.

CFR 416.1 states: Each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated.

CFR 416.4 (d) states: Product must be protected from adulteration during processing, handling, storage, loading, and unloading at and during transportation from official establishments.

A similar noncompliance was documented on Noncompliance Record 0021-2009-13584, dated 07/20/2009.

This Noncompliance Record serves as official notice that the requirements of the above- cited regulations have not been met. Continued failure to comply could result in additional regulatory or administrative action being taken.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b) (6), (b) (7)(c)

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): The clean-up crew under the Supervisor's direction and Mr. Malik scraped, clean and greased the rails in order to get rid of the dust and excess grease. The grease were washed off and cleaned from the legs (rear) and hind quarter sections of the goats.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): plant management made sure that the carcasses were kept clean and wholesome before push them out to the shipping cooler.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT <i>[Signature]</i>	15. DATE 9/22/09
16. VERIFIED BY (b) (6), (b) (7)(c)	17. DATE 9/22/09

FSIS Form
Replace

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Page 1 of 1

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance, 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0088. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250, and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
12/11/2008	0014-2008-12156	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President/GM		Mohammad S. Malik	
6. RELEVANT REGULATION(S)			
416.1; 416.4(d)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
			OTHER SSOP
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
06D01	FACILITY - Product Based		
10. DESCRIPTION OF NONCOMPLIANCE			
<p>Today @ 09:45 hours while I was performing the post mortem examination on the beef carcasses I observed water dripping from the ceiling nearby the inspection area (no product was involved).</p> <p>Regulatory control action was taken by tagging and Rejecting the involved area with the US Tag # B 19 560654.</p> <p>Mr. (b)(6), (b)(7)(c) the kill floor manager was informed of the plant failure to comply with the Regulatory Requirements of 9 CFR 416.1 and 416.4 (d).</p>			

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

You are hereby advised of your right to appeal this decision as delineated by 306.3 and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): We covered the rail with a plastic and fixed the roof.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): plant management will adopt preventive action so that it won't happen again.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

1/8/09

(b)(6), (b)(7)(c)

GRAM EMPLOYEE

17. DATE

1/8/09

ated (7/98)

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Page 1 of 1

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0069. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 2. RECORD NO. 3. ESTABLISHMENT NO.
12/26/2008 0018-2008-13888 17776 M / I

4. TO (Name and Title) 5. PERSONNEL NOTIFIED
Mohammad S. Malik, President/GM Mohammad S. Malik

6. RELEVANT REGULATION(S)
416.2(h)(2)

7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP OTHER
SSOP

8. ISP CODE 9. NONCOMPLIANCE CLASSIFICATION INDICATORS
06D01 FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

While performing sanitation verification of the establishment at about 0705 hours, I also conducted procedure code 06D01 and observed that lack of paper towels in various wash sinks in the production area and the facilities. Also the facilities did not have toilet paper. Upon verifying the Establishment's daily Sanitation Record it was found that plant supervisor had checked off for items Wash area, Welfare area, and Lavatories meaning acceptable. No product was involved or affected. Regulatory control action was taken by Tagging and Rejecting the sinks and the toilet area with Tags # B36921098 and B11526539. Mr. Mohammad Malik was notified of their violation of the Regulatory Requirements of 9CFR416.2(h)(2). This document serves as written notification that continued failure to comply with regulatory requirements could result in further regulatory or administrative action(s).

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c) (b)(6), (b)(7)(c)

You are hereby advised

6.5 and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

We fill up the paper towel and told the employees to check it ~~and~~ twice a day so that it won't happen.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

Management will follow up closely.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

(b)(6), (b)(7)(c)

M EMPLOYEE

17. DATE

1/2/09

(798)

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The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250 and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

2. RECORD NO.

3. ESTABLISHMENT NO.

07/21/2009

0022-2009-13584

17776 M / 1

4. TO (Name and Title)

5. PERSONNEL NOTIFIED

Mohammad S. Malik, President, President/GM

(b)(6), (b)(7)(c)

6. RELEVANT REGULATION(S)

416.13(c)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SSOP page 4 & 7

8. ISP CODE

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

01B02

SSOP - Implementation

10. DESCRIPTION OF NONCOMPLIANCE

While performing unscheduled procedure 01B02 (pre-operational sanitation review and observation) on 07/21/09 at 0745 hours, and after checking the records and finding that everything was acceptable and that the facilities were released for inspection, I observed the following noncompliances;

1. Four long-neck wheeled hooks (product contact surface) were contaminated with residues of dry fat, hair and grease from yesterday's operations.
2. Three scabbards with six knives were contaminated with many drops of dry blood and hair.
3. Four aprons used by the plant employees during processing and handling product (product contact surfaces) were contaminated with residues of dry blood and grease.
4. The gut inspection table (non-product-contact surface) was contaminated with dry drops of fat.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE _____

(b)(6), (b)(7)(c)

(b)(6), (b)(7)(c)

You are hereby advised of your right

35 of 9 CFR

12. PLANT MANAGEMENT R

12. PLANT MANAGEMENT R [REDACTED], The KIN Floor manager and his crew cleaned and sanitized [REDACTED], Fat, hair and grease; also cleaned and sanitized the knives and the slabboards that contained dry blood and hair; the aprons and the inspection table were also cleaned prior to use.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

PLANT MANAGEMENT RESPONSE (further planned action(s)):

plant management will strictly observe the implementation of SOP procedures, by making sure that all tools, table, knife, etc. be in good working and clean condition before slaughtering.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE _____

16. VER

PROGRAM EMPLOYEE

17. DATE _____

FSIS FOR
Replaces

revised (7/98)

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Page 1 of 2

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE
		<input checked="" type="checkbox"/> Food Safety <input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.
07/21/2009	0022-2009-13584	17776 M / 1
4. TO (Name and Title)		5. PERSONNEL NOTIFIED
Mohammad S. Malik, President, President/GM		(b)(6), (b)(7)(c)
6. RELEVANT REGULATION(S)		
416.13(c)		
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP
OTHER		
SSOP page 4 & 7		
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS	
01B02	SSOP - Implementation	
10. DESCRIPTION OF NONCOMPLIANCE		
<p>I immediately took a regulatory control action by tagging the aforementioned items with US REJECTED tags, Nos. B36 921325, B36921324 and B36921323 respectively, due to the insanitary conditions in which they were discovered. Contaminated surfaces of food-contact as well as non-food-contact equipment have a significant potential of causing product contamination, which could lead to public illness.</p> <p>The plant pre-operational procedures under daily cleaning procedures mention that (b) (4)</p> <p>Mr. (b)(6), (b)(7)(c) the kill floor manager, was immediately notified orally that he would receive this Noncompliance Record (NR). These noncompliances could potentially lead to product adulteration, and are direct violations of regulatory requirement 9 CFR 416.13 (c), which states that "each official establishment shall monitor daily the implementation of the procedures in the sanitation SOPs."</p> <p>This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.</p>		
11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE		
(b)(6), (b)(7)(c)		

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20260; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 08/03/2009 2. RECORD NO. 0023-2009-13584 3. ESTABLISHMENT NO. 17776 M / 1
4. TO (Name and Title) Mohammad S. Malik, President, President/GM 5. PERSONNEL NOTIFIED Mohammad S. Malik, President
6. RELEVANT REGULATION(S) 416.2(a)
7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP OTHER N/A
8. ISP CODE 06D01 9. NONCOMPLIANCE CLASSIFICATION INDICATORS FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

On 08/03/2009, at 0715 hours, while performing an unscheduled PBIS procedure, Code 06D01, for establishment grounds and facilities, I observed in the basement that there were two spots with numerous mouse droppings under the table where the tools are stored.

Mr. (b)(6), (b)(7)(c) the kill floor manager, observed the noncompliance and was verbally notified that he would be receiving a noncompliance record (NR) because of the plant's failure to comply with the regulatory requirement 9 CFR 416.2(a), which states that "the ground about an establishment must be maintained to prevent conditions that could lead to insanitary conditions, adulteration of product, or interfere with inspection by FSIS program employees."

The finding of rodent droppings, regardless of location, in or around an establishment, indicates that there is a rodent infestation. Rodents, known to have the potential to carry zoonotic disease that may transmit in their feces, must therefore be properly controlled by every food-producing establishment. Plant management took immediate action and cleaned the entire basement thoroughly.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c) (b)(6), (b)(7)(c)

You are hereby advised of your

of 9 CFR

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): There were only six mouse droppings under the table which were swept and cleaned up. These droppings were left over from last cleanup on 7-08-09. We put (10) new glue pads, and one mouse was caught during the last 28 days.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): We resealed all the corners and the ceiling in the basement and put additional mouse glue pads.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

16. VERIFICATION PROGRAM EMPLOYEE

17. DATE

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Replaces

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Page 1 of 2

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
08/03/2009	0023-2009-13584	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mohammad S. Malik, President	
6. RELEVANT REGULATION(S)			
416.2(a)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
			OTHER
			N/A
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
06D01	FACILITY - Product Based		

10. DESCRIPTION OF NONCOMPLIANCE

This NR can be linked to an NR written on 7/08/2009, No. 0019-2009-12156, with the same noncompliance. The preventive measures from that NR indicated that the plant planned to increase facility treatment from once to twice monthly.

Reviewing plant records, I observed that the exterminator treated the facility on 7/7/09 and 7/22/09. The fact that rodent droppings continue to be found in the facility prove that this preventive measure was either ineffective or inadequate.

This document serve as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE <input checked="" type="checkbox"/> Food Safety <input type="checkbox"/> Other Consumer Protection	
1. DATE 08/06/2009	2. RECORD NO. 0024-2009-13584	3. ESTABLISHMENT NO. 17776 M / 1	
4. TO (Name and Title) Mohammad S. Malik, President, President/GM		5. PERSONNEL NOTIFIED Mohammad S. Malik, President	
6. RELEVANT REGULATION(S) 416.13(c)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP	OTHER
SSOP page 4 & 7			

8. ISP CODE 01B02	9. NONCOMPLIANCE CLASSIFICATION INDICATORS SSOP - Implementation
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10. DESCRIPTION OF NONCOMPLIANCE

While performing the scheduled procedure 01B02 (pre-operational sanitation review and observation) on 08/06/09 at 0715 hours, and after checking the records and finding that everything was acceptable and that the facilities were released for inspection, I observed the following noncompliances;

1. The sterilizer used to sterilize the gutter knives at the evisceration area was (b) (4) degrees F-(b) (4). I took a regulatory control action and applied US Rejected tag No. B36921308 to the sterilizer.

As an immediate corrective action, the plant management changed the old electrical connections to heavy duty ones and waited for 10 minutes until the temperature came up to (b) (4). The temperature was monitored every (b) (4) till it was confirmed it is working properly.

2. The blade of the beef splitting saw (product-contact surface) was rusted and contaminated with dry particles of fat from the previous day operation.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b) (6), (b) (7) (c)

(b) (6), (b) (7) (c)

You are hereby advised of your rights under 9 CFR 301.35 and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE

The sterilizer's temp was less than (b) (4) because of deficient wiring system, and replaced with heavier wires. The beef splitting saw was taken out cleaned and sanitized before use; the operators were discarded and replaced with new ones - employees were notified of their daily cleaning up procedure. The inspection table was gotten rid of fat and cleaned properly. (b) (6) supervised the clean up.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): The plant management made sure that these violations don't happen again by close monitoring of the clean up crew.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

(b) (6), (b) (7) (c)

PROGRAM EMPLOYEE

15. DATE

8/13/09

17. DATE

8/14/09

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Page 1 of 2

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The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE
10/14/2009

2. RECORD NO.
0028-2009-13584

3. ESTABLISHMENT NO.
17776 M / 1

4. TO (Name and Title)
Mohammad S. Malik, President, President/GM

5. PERSONNEL NOTIFIED
Mohammad S. Malik, President

6. RELEVANT REGULATION(S)
416.4(d)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SSOP p.7

8. ISP CODE

01C02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Monitoring

10. DESCRIPTION OF NONCOMPLIANCE

On 10/14/2009, at 0740 hours, while performing this unscheduled procedure 01C02, and examining the inspected product in the cooler at the shipping area (front cooler), I observed the following noncompliance:
There was a hind quarter of beef with multiple black greasy smears on the rump, hock joint and the flank areas measured 4 inch long X 2 inch wide, 1X 4 and 2 X 3 inches respectively.
On further investigation on the next rail, I observed another four goat carcasses with the same contamination (black greasy material) and the contaminations were in different sizes.
This greasy material (chemical) has the potential to be hazardous to public health. I immediately took Regulatory Control Action by tagging the whole cooler with all the carcasses inside with US Retained tag, number B 36921163 for more investigations and corrections.

Plant operational procedures for product contamination state

(b) (4)

(b) (4)

Mr. (b)(6), (b)(7)(c) the kill floor manager, observed the non compliances, and notified that he would be receiving a

(b)(6), (b)(7)(c)

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): (b) (6)

and his crew have removed these smears from the hind quarter and the goats by trimming the infected areas and washing them properly.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

The management will make sure that the grease from the hooks that drip on the goats are cleaned properly prior to them pushing to the shipping area.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

16. VERIFICATION SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

17. DATE

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
10/14/2009	0028-2009-13584	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mohammad S. Malik, President	
6. RELEVANT REGULATION(S)			
416.4(d)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
			OTHER
		SSOP p.7	
8. ISF CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
01C02	SSOP - Monitoring		

10. DESCRIPTION OF NONCOMPLIANCE

Noncompliance Record. Under my direct supervision Mr (b)(6), (b)(7)(c) trimmed the greasy contaminated areas on all the carcasses including the hind beef quarter, all the products were reinserted and released after the removing the retained tag by me.

This noncompliance is in direct violation of the regulatory requirements of 416.4(d), which states that "product must be protected from adulteration during processing, handling, storage, loading and unloading, and during transportation from official establishments."

This document serves as written notification that your failure to comply with this regulatory requirements could result in additional regulatory or administrative action.

Past Similar NRs - Previous Ineffective Plant Actions: The corrective action and the preventive measures were not adequate as the same non compliance has been occurred again.

NR: 25-2009 dated 9/8/2009

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 361. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

2. RECORD NO.

3. ESTABLISHMENT NO.

12/14/2009

0033-2009-12151

17776 M / 1

4. TO (Name and Title)

5. PERSONNEL NOTIFIED

Mohammad S. Malik, President, President/GM

Mohammad S. Malik, President

6. RELEVANT REGULATION(S)

416.1; 416.3(c)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SPS

8. ISP CODE

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

06D01

FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

Today 12/14/09 at 1130 hours, while performing procedure code 06D01, this code refers to the facilities Sanitation Performance Standards. I inspected the containers that are used for the inedible viscera, (a by-product of the slaughter process). Two barrels were being utilized without markings that would identify their intended use. I spoke to Mr. (b)(6), (b)(7)(c) Supervisor, and reminded him that this was a failure of USDA Regulation 416.3(c) that states "Receptacles that are used for storing inedible material must bear conspicuous and distinctive markings to identify permitted uses". USDA Regulation 416.1 states "Each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated". Please note that this document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

CS1

(b)(6), (b)(7)(c)

12-14-09

You are hereby advised of your right to appeal this decision as delineated by 900.2 and/or 901.2 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

These barrels were used by mistake on the flour being not aware of their markings.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

Management advised (b)(6), (b)(7)(c) The Supervisor, to correct this problem by using marked barrels or assign and identify more barrels as inedible.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

(b)(6), (b)(7)(c)

12-28-09

17. DATE

12-30-09

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Page 1 of 1

Replaces FSIS Form 5400-4 (9/97), which may be used until exhausted (1/98)

721 - 7788

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0563-0069. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE <input checked="" type="checkbox"/> Food Safety <input type="checkbox"/> Other Consumer Protection	
1. DATE 04/20/2009	2. RECORD NO. 0012-2009-13584	3. ESTABLISHMENT NO. 17776 M/1	
4. TO (Name and Title) Mohammad S. Malik, President, President/GM		5. PERSONNEL NOTIFIED Mr. (b) (6) (b) Kill Floor Manager	
6. RELEVANT REGULATION(S) 416.4(b)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP	OTHER SSOP pp# 3
8. ISP CODE 06D01	9. NONCOMPLIANCE CLASSIFICATION INDICATORS FACILITY - Product Based		

10. DESCRIPTION OF NONCOMPLIANCE

On Monday 4/20/2009 at 07:05 Hrs after I was informed by Mr. (b) (6), (b) (7) (c) Kill Floor Manager at Establishment 17776 M/1 that the company pre-operational sanitation inspection had been completed. I observed a electric fan mounted to a wall on the Kill Floor located five feet above the U.S.D.A viscera inspection table. The fan had rust at the base of motor mount. The fan is located above the inspection table and the rust on the motor mount of the Fan could potentially fall to the inspection table below.

I immediately tagged the fan with U.S. Rejected tag No. B 5175939 and informed Mr. (b) (6), (b) (7) (c) of my control action and the need to correct the potential contaminate. 9 CFR 416.4(b) states: "Non-food contact surfaces of facilities, equipment and utensils used in the operation of the establishment must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product".

This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action.

(b) (6), (b) (7) (c)

IIC, EST 17776

You are hereby advised of your right to appeal this decision as designated by 306.3 and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

We removed the fan immediately

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

will check broop inspection daily.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

16.

(b) (6), (b) (7) (c)

17. DATE

FSIS

Replaces FSIS Form 5400-4 (9/97), which may be used until exhausted (7/98)

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Page 1 of 2

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
04/20/2009	0012-2009-13584	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mr. (b)(6), (b)(7)(c) Kill Floor Manager	
6. RELEVANT REGULATION(S)			
416.4(b)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
			OTHER SSOP pp# 3
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
06D01	FACILITY - Product Based		
10. DESCRIPTION OF NONCOMPLIANCE			

Past Similar NRs - Previous Ineffective Plant Actions: You stated That " pre-operational sanitation will be done properly".

NR: 7-2009 dated 2/23/2009

(b)(6), (b)(7)(c)

JIC EST 17776

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 06/18/2009
2. RECORD NO. 0013-2009-13584
3. ESTABLISHMENT NO. 17776 M / 1
4. TO (Name and Title) Mohammad S. Malik, President, President/GM
5. PERSONNEL NOTIFIED Mr. (b)(6), (b)(7)(c) Kill Floor Manager
6. RELEVANT REGULATION(S) 416.2(a)
7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP OTHER
SSOP Section 1 Pg 1

8. ISP CODE

06D01

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

On Thursday 6/18/2009 at 07:00 Hours while performing scheduled PBIS task code 06D01, I found dry rodent droppings in the USDA Office closet behind a group of sample boxes. I also found dry rodent droppings in the basement of the office complex and the frock closet. The rodent droppings appeared to be old and dry. I also observed rodent droppings in the apartment above the office complex. These rodent droppings were found behind the stove in the kitchen. Rodent dropping were also found in the equipment storage room. The observation of these rodent control problems to include holes in office complex walls and a opening under the outside door in the drum storage area between the slaughter floor and the welfare room were immediately addressed by informing Mr. (b)(6), (b)(7)(c) manager, that corrective action must be taken immediately to correct all rodent control problems in the establishment.

9 CFR 416.2(a) states: " Establishments must have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within establishment facilities". This requirement was not met.

This document serves as written notification that failure to comply with regulatory requirements could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

CSI, IIC EST 17776

You are hereby advised of your right to appeal this decision as delineated by 316.3 and/or 381.33 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

These mice feces were swept up and picked up by the cleaning up crew in the office, in the basement and in the kitchen area. The holes in office and kitchen area were secured by applying cement and foam.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

Called up the exterminator. He'll visit every (b)(4) and take care of the rodent problem in the present and future. (b)(6), (b)(7)(c) is daily checking for evidence for pest problems.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

(b)(6), (b)(7)(c)

EMPLOYEE

15. DATE

7/6/09

17. DATE

7/6/09

DISTRIBUTION: Original & 1 Copy to Establishment, 1 Copy to Inspector
Page 1 of 1

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250, and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 06/18/2009
2. RECORD NO. 0014-2009-13584
3. ESTABLISHMENT NO. 17776 M/1
4. TO (Name and Title) Mohammad S. Malik, President, President/GM
5. PERSONNEL NOTIFIED Mr. (b)(6), (b)(7)(c) Plant Manager
6. RELEVANT REGULATION(S) 416.15(a)
7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP SSOP section 1 Pg 1, OTHER
8. ISP CODE 01B02
9. NONCOMPLIANCE CLASSIFICATION INDICATORS SSOP - Corrective Action

10. DESCRIPTION OF NONCOMPLIANCE

On Thursday 6/18/2009 at 07:30 AM after Mr. (b)(6), (b)(7)(c) Plant Manager of Establishment 17776 M/1 had notified me that the plant had completed preoperational sanitation, I performed Task code 01B02 and found the following noncompliant conditions:

1. The splitting saw had residue on its handle. The saw was located on the kill floor.
2. The brisket saw had blood particles on its blade handle contact area. The saw is located on the kill floor.
3. The hoist electrical switch had dry fat on its surface. The hoist is located on the kill floor.
4. Hooks used to hang the carcasses were found to have some grease on the shaft of the hooks.
5. The weeson rod was found to have some rust on the handle.

During the performance of my preoperational sanitation and in the inspection area a leak was found in the ceiling of the Inspection Station area. The leak was above the viscera table.

I immediately tag the Kill Floor with U.S. Rejected Tag NO. B36921275 and informed Mr. (b)(6), (b)(7)(c) of my control action

(b)(6), (b)(7)(c)

CSI, ITC, EST 17776

You are hereby advised of your right to appeal this decision as delineated by 908.3 and/or 381.33 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): (b)(6) The Kill Floor manager and the clean up crew immediately took action by cleaning and sanitizing the Splitting and brisket saw. The electrical saw and the hooks were cleaned and got rid of the fat & grease; the handle of the weeson rod was also sanitized & cleaned. We temporarily fixed the roof and permanently replace the roof.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

No further action was necessary. We'll retrain the crew to emphasize the importance of sanitizing and cleaning the tools.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

(b)(6), (b)(7)(c)

EMPLOYEE

15. DATE

7/6/09

17. DATE

7/6/09

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
06/18/2009	0014-2009-13584	17776 M / I	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mr. (b)(6), (b)(7)(c) Plant Manager	
6. RELEVANT REGULATION(S)			
416.15(a)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP	OTHER
SSOP section 1 Pg 1,			
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
01B02	SSOP - Corrective Action		

10. DESCRIPTION OF NONCOMPLIANCE

and the need to correct all noncompliance's prior to the start of operations.

I also observed a leak and condensation in the ceiling of Cooler (b)(4) which is located between the Kill floor and the shipping area. I immediately tagged Cooler (b)(4) with U.S. Reject tag NO. B36921277 and notified Mr. (b)(6), (b)(7)(c) of my control action and the need to take action to control all product which may enter Cooler (b)(4).

9 CFR 416.4(d) "Products must be protected from adulteration during processing, handling, storage, loading and unloading at and during transportation from official establishments".

9 CFR 416.2(d) states: Ventilation adequate to control odors, vapors, and condensation to the extent necessary to prevent adulteration of product and the creation of insanitary conditions must be provided.

9 CFR 416.15(a) states: " Each official establishment shall take appropriate corrective actions when either the establishment or FSIS determines that the establishment's Sanitation SOPs may have failed ".

This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action.

(b)(6), (b)(7)(c)

FSIS FORM 3400-4 (7/98)
Replaces FSIS Form 3400-4 (9/97), which may be used until exhausted (7/98)

DISTRIBUTION: Original & 1 Copy to Establishment, 1 Copy to Inspector
Page 2 of 2

CSI, JIC EST 17776

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB N5: 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
06/26/2009	0015-2009-13674	17776 M/1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mohammad S. Malik, President	
6. RELEVANT REGULATION(S)			
416.1; 416.4(d)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
			OTHER
			N/A
8. ISP CODE		9. NONCOMPLIANCE CLASSIFICATION INDICATORS	
06D01		FACILITY - Product Based	
10. DESCRIPTION OF NONCOMPLIANCE			
<p>On 06-26-2009, at approximately 07:35 am, while performing PBIS procedure 06D01, (inspection of the walls, ceiling, refrigeration units, and overhead rail system in the beef cooler "hot box"), the following insanitary condition was observed: droplets, of what appeared to be water, was seen intermittently dripping from a seam in the metal ceiling directly on to two (2) beef forequarters. The affected areas were from the center of the brisket, down the leg to the lowest portion of the shank. Immediate Regulatory Control Action was initiated, U.S. Retain tags [B36921268 & B369212169] applied. Mr. (b)(6), (b)(7)(c) kill floor supervisor, was immediately notified of noncompliance and of action taken. Additionally, Mr. Mohammad Malik, owner/President, was informed upon his arrival at the plant at approximately 08:00am. Due to the leaking ceiling, a Regulatory control action [U.S. Reject tag B36921270] was also applied to the cooler. A review of the plants SSOP records found no mention of this condition. In the presence of the inspector, all carcasses were moved away from leaking area, affected areas trimmed, and a solution of lactic acid applied. At approximately 08:15am, corrective actions were determined acceptable, and all retained product was released. The cooler remains under Regulatory Control until assurance can be made that no product can become contaminated, and that no insanitary condition exists</p>			

(b)(6), (b)(7)(c)

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): Mr. (b)(6), (b)(7)(c) the Kill Floor Supervisor, and his crew trimmed the 2 Beef quarters and applied lactic acid to it. These corrective actions were satisfactory by the inspector.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): Cooler Technician changed the cooler timer to stop the coils from freezing. We also installed two fans to get the hot air off the cooler to prevent excessive melting.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

17. DATE

(b)(6), (b)(7)(c)

BY

DISTRIBUTION: Original & 1 Copy to Establishment, 1 Copy to Inspector
Page 1 of 2

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
07/08/2009	0019-2009-12156	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mohammad S. Malik, President	
6. RELEVANT REGULATION(S)			
416.2(a)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP	OTHER
			N/A
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
06D01	FACILITY - Product Based		

10. DESCRIPTION OF NONCOMPLIANCE

Plant management took immediate action and cleaned the entire basement thoroughly. In addition, they planned for the pest control contractor to retreat the facility on 7/13/2009.

This document serve as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 07/14/2009 2. RECORD NO. 0020-2009-13584 3. ESTABLISHMENT NO. 17776 M/1
4. TO (Name and Title) Mohammad S. Malik, President, President/GM 5. PERSONNEL NOTIFIED Mohammad S. Malik, President
6. RELEVANT REGULATION(S) 416.13(c)
7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP OTHER
SSOP page 4& 7

8. ISP CODE 01B02 9. NONCOMPLIANCE CLASSIFICATION INDICATORS SSOP - Monitoring

10. DESCRIPTION OF NONCOMPLIANCE

While performing the scheduled procedure 01B02 (pre-operational sanitation observation) on 07/14/09 at 0745 hours, and after I checked the records and found everything was acceptable and the facilities were released for inspection, I observed the following non compliances;

1. Two racks with 60 wheeled hocks (product contact surface) were contaminated with residues of dry fat, hair and grease from yesterday operation.
2. The blade of the beef splitting saw (product contact surface) was not cleaned, rusted and contaminated with fat residues from the last time operation.
3. Five aprons used by the plant employees during processing and handling the product (product contact surface) were all not cleaned and contaminated with residues of dry blood and grease.

I immediately took a regulatory control action by tagging these aforementioned above items with the US REJECTED tag #

(b)(6), (b)(7)(c)

for 381.33 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): The Beef splitting saw was replaced with a new one; those 2 racks of hocks were taken and cleaned and sanitized prior to use; the aprons were brushed off and cleaned before they can wear them again. Mr. Taha, the Kill Floor manager supervised the cleaning of those racks and utensils for product cleanliness.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): Plant Management made sure that such violations will not occur again by telling the Kill Floor manager to inspect utensils and other handling and processing equipment prior pre-op procedure.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

(b)(6), (b)(7)(c)

ION PROGRAM EMPLOYEE

17. DATE

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Page 1 of 2

until exhausted (7/9%)

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
07/14/2009	0020-2009-13584	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mohammad S. Malik, President	
6. RELEVANT REGULATION(S)			
416.13(c)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP	OTHER
SSOP page 4 & 7			
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
01B02	SSOP - Monitoring		
10. DESCRIPTION OF NONCOMPLIANCE			
B36 9212295, B 369212296 and B 369212297 respectively.			

The plant pre-operational procedures under daily cleaning procedures mention that (b) (4)

Mr. (b)(6), (b)(7)(c) the kill floor manager, was immediately notified orally that he would receive this Noncompliance Record (NR). These non compliances could potentially lead to product adulteration, and are direct violations of Regulatory Requirement of 9 CFR 416.13 (c) were not met which states that "each official establishment shall monitor daily the implementation of the procedures in the sanitation SOPs."

This document serves as written notification that your failure in comply with the regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

FSIS FORM 5400-4 (7/98)
Replaces FSIS Form 5400-4 (9/97), which may be used until exhausted (7/98)

DISTRIBUTION: Original & 1 Copy to Establishment, 1 Copy to Inspector
Page 2 of 2

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

07/20/2009

2. RECORD NO.

0021-2009-13584

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President, President/GM

5. PERSONNEL NOTIFIED

(b)(6), (b)(7)(c)

6. RELEVANT REGULATION(S)

416.4(d)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SSOP/ operational pa

8. ISP CODE

01C02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Monitoring

10. DESCRIPTION OF NONCOMPLIANCE

At 0815 hours on 07/20/2009, while performing unscheduled procedure 01C02 (operational sanitation review and observation), I observed in the final cooler that there were seven goat carcasses contaminated with multiple grease stains in different areas of the carcasses, and that were adjacent to the clean carcasses. An extensive review of the rest of the carcasses revealed that they were ok.

A regulatory control action was taken by tagging the contaminated carcasses with US Retain tag # B36921310 due to the fact that adulterated or contaminated product has the significant potential of causing public illness.

Mr. (b)(6), (b)(7)(c) the kill floor manager, observed the noncompliance and was notified verbally and in writing that he would be receiving a noncompliance record (NR) for failing to meet the regulatory requirements of 9 CFR 416.4(d), which states that "product must be protected from adulteration during processing, handling, storage, and loading and unloading, at and during transportation from official establishments." The plant SSOP/operational procedures state that (b) (4)

(b) (4)

(b)(6), (b)(7)(c)

1.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

The aforementioned contaminated carcasses which contained grease stains, were thoroughly trimmed by Mr. (b)(6) the Kill Floor manager. With thorough inspection of these carcasses by the inspector, they were released and loaded out.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

Plant Management strongly advised Mr. (b)(6) The Kill Floor Manager, not to roll out contaminated carcasses before they were thoroughly cleaned and washed off of adulteration.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

(b)(6), (b)(7)(c)

ION PROGRAM EMPLOYEE

15. DATE

7/28/09

17. DATE

7/28/09

DISTRIBUTION: Original & 1 Copy to Establishment, 1 Copy to Inspector
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until exhausted (7/98)

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
07/20/2009	0021-2009-13584	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		(b)(6), (b)(7)(C)	
6. RELEVANT REGULATION(S)			
416.4(d)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		IIACCP	SSOP
		SSOP/ operational pa	
8. ISP CODE		9. NONCOMPLIANCE CLASSIFICATION INDICATORS	
01C02		SSOP - Monitoring	
10. DESCRIPTION OF NONCOMPLIANCE			

Under my direct supervision, Mr (b)(6), (b)(7)(C) trimmed each carcass as it was railed out, and each was released.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(C)

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
04/14/2009	0009-2009-12156	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		Mohammad S. Malik	
6. RELEVANT REGULATION(S)			
416.4(d)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
			OTHER
		SSOP page 7	
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
01C02	SSOP - Monitoring		
10. DESCRIPTION OF NONCOMPLIANCE			

were also immediately retained with US Retained tags, numbers B38863256 and B388632257.

Mr. (b)(6), (b)(7)(c) the kill floor manager, was notified both times of the noncompliances, and that he would be receiving a Noncompliance Record.

This noncompliance is in direct violation of the regulatory requirements of 416.4(d), which states that "product must be protected from adulteration during processing, handling, storage, loading and unloading, and during transportation from official establishments."

Mr. (b)(6), (b)(7)(c) trimmed the grease spots under my direct supervision, and the carcasses were released.

This document serves as written notification that your failure to comply with this regulatory requirements could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

SPHV Gf

(b)(6), (b)(7)(c)

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0088. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 04/14/2009 2. RECORD NO. 0010-2009-12156 3. ESTABLISHMENT NO. 17776 M/1
4. TO (Name and Title) Mohammad S. Malik, President/GM 5. PERSONNEL NOTIFIED Mohammad S. Malik
6. RELEVANT REGULATION(S) 416.1; 416.4(b)
7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP OTHER SSOP page 2 and 3.
8. ISP CODE 06D01 9. NONCOMPLIANCE CLASSIFICATION INDICATORS FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

On 4/14/2009, at 0705 hours, while performing a scheduled 01B02 procedure, I observed the following noncompliances;

1. one of the legs of the viscera inspection table (non product-contact surface) was contaminated with several fine fat particles.
2. dust was discovered on the surface of the rubber gasket on the upper side of the first door of the middle cooler (non product-contact surface).

Plant preoperational sanitation procedures state

(b) (4)

(b) (4)

M^{(b)(6), (b)(7)(c)} the kill floor manager, was immediately notified orally that he would receive a Noncompliance Record. These noncompliances could potentially lead to direct product adulteration and are violations of the regulatory requirements of 416.1, which states that "each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated," and 416.4(b), which states that non-food-

(b)(6), (b)(7)(c)

Mr. [redacted] and his clean-up crew cleaned up all the fat residue on the viscera inspection table duly and sanitized it. He also cleaned up the dust off the rubber gasket of the door in the middle cooler.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): Mr. [redacted] was instructed to closely monitor the clean-up crew. No further action is necessary.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

4-30-09

(b)(6), (b)(7)(c)

GRAM EMPLOYEE

17. DATE

5/7/09

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Page 1 of 2

ated (7/98)

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

3. ESTABLISHMENT NO.
17776 M / 1

5. PERSONNEL NOTIFIED

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

3. ESTABLISHMENT NO.

17776 M / I

5. PERSONNEL NOTIFIED

Mohammad S. Malik

416.1; 416.4(b)

OTHER

SSOP page 2 and 3.

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

contact surfaces of the facilities, equipment, and utensils used in the operation of the establishment must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and adulteration of product.

Mr. [REDACTED] corrected both insanitary conditions immediately, under my direct supervision. No Regulatory Control Action was necessary.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE _____

(b)(6), (b)(7)(c)

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Page 2 of 2

► Fax

9/7/2010

From: (b)(6), (b)(7)(c) CSI
Phone: 609-394-(b)(6)
Fax: N/A
Company Name: USDA-FSIS-OFO-Trenton Halal Packing Co 17776 M

To: (b)(6), (b)(7)(c) EIAO
Phone: 215-430-(b)(6)
Fax: 215-597-4217
Company Name: USDA-FSIS-OFO-Phila DO (60)

Comments:

FOIA Sanitation NR's.

CY 2009, Closed.

Pages: 42

☒ Urgent ☐ For Review ☐ Please Comment ☐ Please Reply ☐ Please Recycle

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 2. RECORD NO.
02/10/2009 0002-2009-13309

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President/GM

5. PERSONNEL NOTIFIED

Mohammad S. Malik

6. RELEVANT REGULATION(S)

416.4(a); 416.4(d)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SSOP/Pgs. 7 and 9

8. ISP CODE

01C02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Implementation

10. DESCRIPTION OF NONCOMPLIANCE

At 11:00 a.m. on 2/10/09, while performing procedure 01C02 (operational sanitation), I observed the following noncompliances;

1. A goat carcass in the 3rd cooler was found to be adulterated with a piece of "rail dust," measuring approximately 1/16" x 1/4." I immediately notified the floor manager, (b)(6), (b)(7)(c) who trimmed the carcass under my supervision.
2. Plant employees at the skinning and dehorning stations did not wash their hands or sanitize their tools after handling hides and horns and before touching the next carcass in line. The floor manager was immediately notified. Mr. (b)(6), (b)(7)(c) proceeded to retrain the entire kill floor workforce on proper dressing procedures under my direct observation.
3. The sterilizer at the sticking station was not functioning properly, and the water temperature was found to be 85 degrees F. An immediate regulatory control action was taken--U.S. Rejected Tag No. B36921218. Mr. Malik, the plant owner, was informed immediately, and the killing procedure was suspended.

These improper processes and procedures demonstrate failure to comply with plant sanitation standard operating procedures (SSOPs) as well as 9 CFR 416.4(a) and (d). The plant's operational SSOP reads that (b)(4)

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

(1) The goat carcass which accumulated rail dust on it was immediately trimmed and cleaned (2) All plant employees were retrained to clean and sanitize their hands and tools before starting with the next carcass in line. (3) Sterilizer had bad burned-off wire which made water temp drop. we changed the wire and the temp.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

- went up to (b)(4)c.
- Management will take action to clean and sand the rails and hooks
 - Employee will have plenty of hot water to clean their hands and tools.
 - plant manager will check the hot water in the sterilizer intermittently.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

(b)(6), (b)(7)(c)

YEE

15. DATE

2-18-09

17. DATE

2/18/09

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD CONTINUATION SHEET

TYPE OF NONCOMPLIANCE

☒ Food Safety | ☐ Other Consumer Protection1. DATE 02/10/2009
2. RECORD NO. 0002-2009-13309

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President/GM

5. PERSONNEL NOTIFIED

Mohammad S. Malik

6. RELEVANT REGULATION(S)

416.4(a); 416.4(d)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SSOP/Pgs. 7 and 9

8. ISP CODE

01C02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Implementation

10. DESCRIPTION OF NONCOMPLIANCE

(b) (4)

Regulation 416.4(a) states that "all food-contact surfaces, including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product." (b) (4)

demonstrates clear violation.

Regulation 416(d) states that "product must be protected from adulteration during processing, handling, storage, loading, and unloading at and during transportation from official establishments."

Presence of an adulterant on finished product in the cooler indicates violation.

These noncompliances, indicating actual adulteration and the potential for contamination or cross-contamination of carcasses, may have serious deleterious public health consequences. The ingestion of "rail dust," its actual composition unknown, or any chemical and/or pathogenic biological agent that may be transferred due to cross-contamination, could lead to illness.

A similar noncompliance was documented on NR 0013-2008-12156, written on 12/01/2008, under ISP Code 06D01. Plant management responses indicated that a new heating element was installed in the sterilizer, and that they would monitor equipment more efficiently to assure good working condition.

This document serves as written notification of your failure to comply with regulatory requirements which could result in additional regulatory or administrative action.

(b)(6), (b)(7)(c)

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Page 2 of 2

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

02/12/2009

2. RECORD NO.

0004-2009-13309

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President/GM

5. PERSONNEL NOTIFIED

(b)(6), (b)(7)(c)

6. RELEVANT REGULATION(S)

416.4(d)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

8. ISP CODE

01C02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Implementation

10. DESCRIPTION OF NONCOMPLIANCE

At approximately 9:45 a.m. on 2/12/09, while performing the ISP code 01C02 (operational sanitation) procedure, I discovered the following noncompliance: five (5) goat carcasses were found hanging in the room between the middle and final coolers; all adulterated along the hindquarters with dark, greasy matter. The carcasses had been in the delivery van, but were returned to (b)(4). The carcasses remained under the plant's control throughout, but they were not tagged for rework.

I immediately took a regulatory control action, Retain Tag # MPD4601009, and informed the kill floor manager, Mr. (b)(6), (b)(7)(c). Mr. (b)(6), (b)(7)(c) retained responsible personnel on the proper procedures regarding the protection of product from adulteration at all times, and had the carcasses trimmed. The carcasses were reinspected and released. No adulterated product entered commerce.

Adulteration of product, in this case during transportation and unloading, demonstrates failure of plant personnel to implement their own operational Sanitation Standard Operating Procedures (SSOPs), and violates USDA regulation 9 CFR 416.4(d). This regulation states that product must be protected from adulteration during processing, handling, storage,

(b)(6), (b)(7)(c)

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

for (b)(6), (b)(7)(c), supervised the trimming of these goats which have brought back from previous delivery. Then, they were washed and cleaned and sent back to the van to deliver.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

we advised the delivery crew not to bring any goat back from previous delivery.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

(b)(6), (b)(7)(c)

EMPLOYER

15. DATE

17. DATE

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD CONTINUATION SHEET

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

02/12/2009

2. RECORD NO.

0004-2009-13309

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President/GM

5. PERSONNEL NOTIFIED

(b)(6), (b)(7)(c)

6. RELEVANT REGULATION(S)

416.4(d)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

8. ISP CODE

01C02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Implementation

10. DESCRIPTION OF NONCOMPLIANCE

loading, and unloading at or during transportation from official establishments.

Adulterated product, if allowed into commerce, has the significant potential of causing illness within the general population. This document serves as written notification of your failure to comply with regulatory requirements which could result in additional regulatory or administrative action.

(b)(6), (b)(7)(c)

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US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE 2. RECORD NO. 3. ESTABLISHMENT NO.
02/13/2009 0005-2009-12156 17776 M / 1

4. TO (Name and Title) 5. PERSONNEL NOTIFIED
Mohammad S. Malik, President/GM Mohammad S. Malik

6. RELEVANT REGULATION(S)
416.13(c)

7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP OTHER
SSOP page 4 & 7

8. ISP CODE 9. NONCOMPLIANCE CLASSIFICATION INDICATORS
01B02 SSOP - Implementation

10. DESCRIPTION OF NONCOMPLIANCE

While performing procedure 01B02 (pre-operational sanitation observation) on 02/13/09 at 0715 hours, and after I checked the records and found everything was acceptable and the facilities were released for inspection, I observed the following noncompliances;

1. Two scabbards with 5 knives (product contact surface) were contaminated with residues of dry blood, hair, and feces. I immediately took a regulatory control action by tagging both pieces of equipment with the US REJECTED tag # B94468340.

The plant pre-operational procedures under daily cleaning procedures mention that (b) (4)

(b) (4)

2. The temperature of the water in the sterilizer at the hanging and slaughter area was 160 degrees F. (b) (4)

(b)(6), (b)(7)(c)

12. PLANT MANAGEMENT RESPONSE (immediate action(s)): *When team with which brought the water temp to (b) (4). Someone added cold water. We will see that this does not happen. We advised the clean up crew to make sure they have the knives cleaned and sanitized prior to operation.*

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): *We've advised the Mill Floor mgr to have tight supervision and control over the clean up crew so that the above mentioned violation is not repeated.*

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE 2/19/09

(b)(6), (b)(7)(c)

EMPLOYEE

17. DATE 2/18/09

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
02/13/2009	0005-2009-12156	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President/GM		Mohammad S. Malik	
6. RELEVANT REGULATION(S)			
416.13(c)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
		OTHER	
		SSOP page 4 & 7	
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
01B02	SSOP - Implementation		
10. DESCRIPTION OF NONCOMPLIANCE			

The kill floor area was REJECTED with the US tag # B94468341.

Mr. (b)(6), (b)(7)(c) the kill floor manager, was immediately notified orally that he would receive this Noncompliance Record (NR). These noncompliances could potentially lead to product adulteration, and are direct violations of Regulatory Requirement 9 CFR 416.13 (c) which states that "each official establishment shall monitor daily the implementation of the procedures in the sanitation SOPs."

This document serves as written notification that your failure in comply with the regulatory requirement(s) could result in additional regulatory or administrative action.

(b)(6), (b)(7)(c)

(for

(b)(6), (b)(7)(c)

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

02/23/2009

2. RECORD NO.

0007-2009-13584

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President/GM

5. PERSONNEL NOTIFIED

(b)(6), (b)(7)(c) Kill Floor Manager

6. RELEVANT REGULATION(S)

416.1; 416.4(b)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SSOP pp. 3

8. ISP CODE

06D01

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

FACILITY - Product Based

10. DESCRIPTION OF NONCOMPLIANCE

On 2-23-2009 at 0730 hours, while performing an unscheduled ISP code 01B02 (pre-operational sanitation) procedure, I observed that the underside of the viscera inspection table was contaminated with fat, blood and residue from the previous day's kill. The plant preoperational sanitation checklist indicated that all areas were found to be acceptable before starting operations. Mr. (b)(6), (b)(7)(c) was immediately notified of my findings, and a regulatory control action was initiated. I applied U.S. Reject Tag No. B36921255 to the aforementioned table.

At 0800 hours I was notified by the plant that the deficiency had been corrected and the underside of the table had been cleaned. I rechecked and released the viscera inspection table at 0815.

Contamination of any surface, in this case the underside, of food-production equipment is considered to be an insanitary condition. With this, there is the potential for direct or indirect contamination of product, which could lead to illness within the general population.

This noncompliance directly violates the plant's sanitation standard operating procedures, which state on page 3 that (b) (4)

(b)(6), (b)(7)(c)

306.3 and/or 381.35 of 9 CFR

12. PLANT MANAGEMENT RESPONSE (immediate action(s)): Mr. Malik has ordered the clean-up crew to clean the underside of the table from fat and blood which they did immediately.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): We advise the clean-up crew to clean properly, and also advised Mr. (b)(6) to do the pre-op inspection properly.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

3-19-09

(b)(6), (b)(7)(c)

PROGRAM EMPLOYEE

17. DATE

3-19-09

1 exhausted (7/98)

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Page 1 of 2

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD CONTINUATION SHEET		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
02/23/2009	0007-2009-13584	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President/GM		(b)(6), (b)(7)(c) Kill Floor Manager	
6. RELEVANT REGULATION(S)			
416.1; 416.4(b)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
			OTHER SSOP pp. 3
8. ISP CODE		9. NONCOMPLIANCE CLASSIFICATION INDICATORS	
06D01		FACILITY - Product Based	

10. DESCRIPTION OF NONCOMPLIANCE

(b) (4) In addition, this noncompliance violates Title 9 CFR 416.1, which states that "Each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated." as well as 416.4(b), which states that "Non-food contact surfaces of facilities, equipment and utensils used in the operation of the establishment must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product."

This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action.

(b)(6), (b)(7)(c)

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US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE	
		<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
02/24/2009	0008-2009-13584	17776 M / 1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President/GM		Mohammad S. Malik	
6. RELEVANT REGULATION(S)			
416.13(c)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		HACCP	SSOP
		OTHER	
		SSOP pp. 3 & 4	
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
01B02	SSOP - Implementation		

10. DESCRIPTION OF NONCOMPLIANCE

On 2/24/2009, while performing a scheduled ISP code 01B02 (pre-operational sanitation) procedure at 0715 hours, and after the plant released the facilities for inspection, I observed the following noncompliances;

1. Two scabbards with six knives (product contact surfaces) were contaminated with dry residues of blood, small particles of fat, and hair from yesterday's operation. A regulatory control action was taken by rejecting the equipment with US Rejected tag No. B8283928.
2. The beef-splitting sawblade (product contact surface) was rusted and contaminated with small, dry particles of fat. The saw was tagged with the US Rejected tag No. B8283929.

The residue discovered on the aforementioned direct food-contact surfaces has the potential for contaminating product that may be distributed to the general public, which could lead to illness. Mr. (b)(6), (b)(7)(c) the kill floor manager, was immediately notified of this noncompliance and that he was to receive this Noncompliance Record (NR).

(b)(6), (b)(7)(c)

of 9 CFR

12. PLANT MANAGEMENT RESPONSE (immediate action(s)): We immediately took action by ordering the plant employees to clean up and sanitize the knives and the scabbards properly.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): We advised the plant employees to implement SSOP procedures by keeping tools, tables and machines clean and sanitary.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

3-19-09

(b)(6), (b)(7)(c)

16. SIGNATURE OF FSIS PROGRAM EMPLOYEE

17. DATE

3-19-09

until exhausted (7/98)

DISTRIBUTION: Original & 1 Copy to Establishment, 1 Copy to Inspector
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This request for this information is voluntary. It is needed to monitor certain foods and the production of such. It is used by FSIS in determining whether establishments are in compliance with the Food Safety and Inspection Service (FSIS) regulations. The burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250, and to the Office of Management and Regulatory Affairs, Office of Information Management and Budget.

US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE <input checked="" type="checkbox"/> Food Safety <input type="checkbox"/> Other Consumer Protection	
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
03/01/2010	0006-2010-16619	17776 M/1	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		(b)(6), (b)(7)(c) Production Supervisor	
6. RELEVANT REGULATION(S)			
416.2(b)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN		8. SSOP	
HACCP		OTHER	
Page 3 SSOP			
8. ISP CODE		9. NONCOMPLIANCE CLASSIFICATION INDICATORS	
01B02		SSOP - Monitoring	
10. DESCRIPTION OF NONCOMPLIANCE			

At approximately 0900 am while performing procedure 01B02 the following items of noncompliance were found:

1. The large metal doors opening to the pens were covered with fecal material left over from a previous days kill.
2. The florescent light directly over the inspection area was full of water and not working.
3. The beef head station was missing metal screws where the rack attaches to the table creating a safety issue.
4. The inspector's sink cut-off valve would not cut-off.

The noncompliances above do not meet regulations 416.2(b) and 416.1. Another similar NR(20100002) was written on 1/26/2010. This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action.

(b)(6), (b)(7)(c)

5 and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): (1) The metal door was cleaned thoroughly, (2) The florescent light over the inspection area has a defective balast to be replaced; We need ten day to change it. (3) We replaced the metal screws of the beef head station. (4) We changed the washer of the valve and the water is cutting off now.
13. PLANT MANAGEMENT RESPONSE (further planned action(s)): Management will follow up those repair works in due time.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

(b)(6), (b)(7)(c)

16. SIGNATURE OF FSIS PROGRAM EMPLOYEE

17. DATE

3-17-10

FSIS FORM 5400-4 (7/98)

Replaces FSIS Form 5400-4 (9/97), which may be used until exhausted (7/98)

DISTRIBUTION: Original & 1 Copy to Establishment, 1 Copy to Inspector
Page 1 of 1

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 201 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-VV, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. DATE

05/24/2010

2. RECORD NO.

0015-2010-16974

3. ESTABLISHMENT NO.

17776 M/1

4. TO (Name and Title)

Mohammad S. Malik, President, President/GM

5. PERSONNEL NOTIFIED

Mohammad S. Malik, President

6. RELEVANT REGULATION(S)

416.12(d)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

8

8. ISP CODE

01A01

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Basic

10. DESCRIPTION OF NONCOMPLIANCE

On 05/24/2010 at approximately 14:00 hours while conducting a scheduled PBIS ISP 01C01 I observed a noncompliance. Page 8 of the establishment's SSOP contains procedures (b) (4)

(b) (4) The SSOP states (b) (4) 416.12(d) requires that a frequency for every procedure in the SSOP be specified. "As often as necessary" does not contain how often the procedures will occur within a given period of time and therefore is not a frequency. I immediately informed Mr. Mohammad Malik of the noncompliance.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

5/25/10

You are hereby advised of your right to appeal this decision as delineated by 306.5 and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

16. VERIFICATION SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

17. DATE

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☒ Food Safety☐ Other Consumer Protection

1. DATE

08/10/2010

2. RECORD NO.

0027-2010-16974

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President, President/GM

5. PERSONNEL NOTIFIED

(b)(6), (b)(7)(c) Floor Supervisor

6. RELEVANT REGULATION(S)

416.2(a); 416.3(a)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SSOP

8. ISP CODE

01B02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Monitoring

10. DESCRIPTION OF NONCOMPLIANCE

On 08/10/2010 at approximately 07:30 hours while conducting a scheduled PBIS ISP 01B02 I discovered a noncompliance. I observed more than eight flies in the slaughter area with at least three resting on food contact surfaces. The presence of flies inside the food processing area and flies resting on food contact surfaces do not meet the regulatory requirements of 416.2(a) and 416.3(a), respectively. I immediately informed Mr. (b)(6), (b)(7)(c) floor supervisor, of the noncompliance and took a regulatory control action by placing US Rejected Tag # B36921237 to the knocking box. At approximately 08:00 I was informed that the area was ready for re-inspection. I found that the area had been returned to a sanitary condition, removed the tag and informed Mr. (b)(6), (b)(7)(c) of my actions.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

(b)(6), (b)(7)(c)

08/10/2010

You are hereby advised of your right to appeal this decision as delineated by 306.5 and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

15. DATE

16. VERIFICATION SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

17. DATE

The request for this information is voluntary. It is needed to monitor defects found in this inspection system. It is used by FSIS to determine whether establishments are in compliance. 9 CFR 301 and 9 CFR 381. FORM APPROVED OMB No. 0583-0089. OMB DISCLOSURE STATEMENT: Public reporting burden for this collection of information is estimated to average 7 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20260; and to the Office of Information and Regulatory Affairs, Office of Management and Budget.

US Department of Agriculture
FOOD SAFETY AND INSPECTION SERVICE
NONCOMPLIANCE RECORD

TYPE OF NONCOMPLIANCE

☐ Food Safety ☒ Other Consumer Protection

1. DATE

07/06/2010

2. RECORD NO.

0022-2010-16974

3. ESTABLISHMENT NO.

17776 M / I

4. TO (Name and Title)

Mohammad S. Malik, President, President/GM

5. PERSONNEL NOTIFIED

(b)(6), (b)(7)(c) Floor Supervisor

6. RELEVANT REGULATION(S)

313.1; 313.2

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

N/A

8. ISP CODE

04C02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

PRODUCT - Protocol

10. DESCRIPTION OF NONCOMPLIANCE

On 07/06/2010 at 0722 hours while conducting antemortem inspection I observed a humane handling noncompliance under procedure code 04C02. When the door to the trailer was being opened a goat fell off the truck, approximately 5.5 feet onto its back hitting its head on the ground. Lacerations to the right ear and ocular region were inflicted by the fall. I immediately informed Mr. (b)(6), (b)(7)(c) Floor Supervisor, of the noncompliance. The remaining goats were in no immediate harm of falling. The mentioned noncompliance does not meet the regulatory requirements of 313.1 as the situation did not prevent the animal from receiving unnecessary injury.

At 1002 hours I conducted a verification to ensure all animals had access to water and found that the animals in the small pen, "hallway", did not. I notified Mr. (b)(6), (b)(7)(c) at 1005 hours of the noncompliance. Water is required to be accessible to all animals as per 313.2(e).

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

(b)(6), (b)(7)(c)

Re-inspected on 07/09/2010

You are hereby advised of your right to appeal this decision as delineated by 306.5 and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)):

Mr. (b)(6), (b)(7)(c) the trailer driver, was quickly advised to not open the trailer back door until he pushes the goats with his shock-sensor to the side of the door to prevent goats from falling on the ground.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)):

Plant management will take precautionary steps to become more vigilant at the time of opening the trailer back door, to prevent animals from falling on the ground.

This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.

14. SIGNATURE OF PLANT MANAGEMENT

(b)(6), (b)(7)(c)

ACTION PROGRAM EMPLOYEE

15. DATE

17. DATE

07/03/2010