

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 04/14/2009	2. RECORD NO. 0009-2009-12156	3. ESTABLISHMENT NO. 17776 M / 1	
4. TO (Name and Title) Mohammad S. Malik, President, President/GM		5. PERSONNEL NOTIFIED 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 01C02		9. NONCOMPLIANCE CLASSIFICATION INDICATORS SSOP - Monitoring	

## 10. DESCRIPTION OF NONCOMPLIANCE

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

(b) (6), 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) 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)

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

SPHV C.F.

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

FSIS FORM 5400-4 (7/98)  
Replaces FSIS Form 5100-

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Page 2 of 2

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.

02/10/2009

0002-2009-13309

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

5. PERSONNEL NOTIFIED

Mohammad S. Malik, President/GM

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), 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. (b) (6) 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)

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

and/or 381.35 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): ① The goat carcass with accumulated rail dust on it was immediately trimmed and cleaned ② All plant

employees were retrained to clean and sanitize their knives and hands 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 180°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

15. DATE

2-18-09

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

AM EMPLOYEE

17. DATE

2/18/09

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(7/98)

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

## TYPE OF NONCOMPLIANCE

☒ Food Safety ☐ Other Consumer Protection

1. 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)

(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." The fact that knives and sawblades could not be sanitized with (b) degree water, as written in the SSOP as the sanitizing method, 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)

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.

02/23/2009

0007-2009-13584

17776 M / 1

4. TO (Name and Title)

5. PERSONNEL NOTIFIED

Mohammad S. Malik, President/GM

(b) (6) 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

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. (b) (6) 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 "These

## 11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

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

Initiated by 306.3 and/or 381.35 of 9 CFR.

## 12. PLANT MANAGEMENT RESPONSE (immediate action(s)):

Mr. (b) (6) 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 advised the clean-up crew to clean properly, and also advised Mr. Table 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

16.

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

INSPECTION PROGRAM EMPLOYEE

17. DATE

3-19-09

FSIS  
Repla

until exhausted (7/98)

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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	
1. DATE	2. RECORD NO.	<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
01/26/2010	0002-2010-12151	3. ESTABLISHMENT NO.	
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); 416.4(a)			
7. SECTION/PAGE OF EST. PROCEDURE PLAN	HACCP	SSOP	OTHER
Pre-Op Sanitation			
8. ISP CODE	9. NONCOMPLIANCE CLASSIFICATION INDICATORS		
01B02	SSOP - Monitoring		

## 10. DESCRIPTION OF NONCOMPLIANCE

Today at 07:10 AM. After the plant was released for regulatory inspection, I chose to perform elective procedure code 01B02. I toured this facility with Plant Supervisor (b) (6), (b) (7)(c). I found residue from a previous days production on the large carcass splitting saw at the point where the blade goes through the work guide. The residue was approximately 3/8ths of an inch in diameter and on the inside of the blade guide. I reviewed the plants pre-op documentation and found no mention of the residue. The Relevant Regulations referenced state, 416.4(a) all food contact surfaces must be sanitized as often as necessary to prevent the creation of insanitary conditions and the adulteration of product, 416.13(c) each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's. This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative actions.

## 11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

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

CSI

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

You are hereby advised of your right to appeal this decision as delineated by 3002.2 and/or 3002.3 of the FVPL.

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

Mr. (b) (6), Plant Floor manager and his clean-up crew took the blade off the large carcass splitting saw and clean and sanitized it. The saw was also cleaned with the blade.

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

Management will closely monitor daily the implementation of SOP regulations to prevent the insanitary conditions with 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

## 16. VERIFICATION SIGNATURE

CSI

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

## 15. DATE

2-8-10

## 17. DATE

02-08-10

This request for this information is voluntary. It is needed to monitor various food safety inspection systems. It is used by FSIS in determining whether establishments are in compliance with the Food Safety and Inspection Service (FSIS) requirements. 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 Regulation, 2015A, 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.

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), Production Supervisor

6. RELEVANT REGULATION(S)

416.2(b)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

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.

11. SIGNATURE OF

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

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

You are hereby advised of

by 306.5 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

16. (b)(6),(b)(7)(c) OF INSPECTION PROGRAM EMPLOYEE

17. DATE

3-17-10

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US Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE NONCOMPLIANCE RECORD		TYPE OF NONCOMPLIANCE	
1. DATE	2. RECORD NO.	<input checked="" type="checkbox"/> Food Safety	<input type="checkbox"/> Other Consumer Protection
03/04/2010	0007-2010-12151	3. ESTABLISHMENT NO.	
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
Mohammad S. Malik, President, President/GM		(b) (6)	
6. RELEVANT REGULATION(S)			
416.13(c)			
7. SECTION/NAME OF FSI PROCEDURE PLAN		8. SSOPs	
HACCP		SSOPs	
9. NONCOMPLIANCE CLASSIFICATION INDICATORS			
01B02		SSOP - Monitoring	

## 10. DESCRIPTION OF NONCOMPLIANCE

Today, 03/04/2010 at 07:20 AM, while performing pre-operational sanitation inspection the following was observed: While inspecting this facility for sanitary conditions with Plant Supervisor (b) (6) (b) (7) (c) it was observed that the beef splitting saw had residue from a previous days production. There was fat and muscle residue on the blade, blade guides, handle, power cord and housing. I reviewed the plants available pre-operational documentation and found no mention of the residue. The saw was sanitized and restored to a sanitary condition, in my presence, so a Regulatory Control Action was not necessary. The relevant regulation listed, 416.13(c), states: Each official establishment shall monitor daily the implementation of the procedures in the sanitation SSOPs. This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative actions.

Past Similar NRs - Previous Ineffective Plant Actions: Plant noted to more closely monitor the sanitation SSOP's ineffective in preventing recurrence.

NR: 2-2010 dated 1/26/2010

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

03-04-10

## 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 306.5 and/or 381.31 of 9 CFR.

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): The Beef split saw was cleaned off of fat and muscle residue and sanitized and was brought to a sanitary condition.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): Every time we do the beef, the management will make sure to clean the saw where the split behind the blade roller cleaned and sanitized.

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

## 14. SIGNATURE OF PLANT MANAGEMENT

## 15. DATE

## 16. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

## 17. DATE

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

CSI/110

03-15-10



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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 06/04/2010  
2. RECORD NO. 0016-2010-16813  
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(a)  
7. SECTION/PAGE OF EST. PROCEDURE PLAN HACCP SSOP OTHER  
SSOP P. 3  
8. ISP CODE 01B02  
9. NONCOMPLIANCE CLASSIFICATION INDICATORS SSOP - Implementation

## 10. DESCRIPTION OF NONCOMPLIANCE

Today and at 0705 hours while I was performing the pre operational sanitation procedure for the kill floor according to this scheduled procedure, I observed the following non compliances:

1-The beef split saw (which will used today for today's beef kill) was contaminated with grease dry blood from previous operation, also the blade was rusted ( product contact surface).

Regulatory control action was taken by tagging the saw with the US Reject tag No. B 369213657.

2- Three aprons for the plant's employees ( product contact surface) were found to be contaminated with dry blood. These aprons were Rejected with the US Tag No B 366921358.

On checking the ssop's plant procedures, it was mentioned that (b) (4)

(b) (4)

(b) (4)

3-The strilizer temperature in the killing area was 160 degrees , Rejected with the tag No. B 27518738

The aforementioned non compliances may be potential for product contamination/adulteration and that could be of public health significances.

(b) (6) the kill floor manager observed these non compliances and was notified of recieving a non compliances record

## 11. SIGNATURE OF

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

You are hereby advised of

CFR

12. PLANT MANAGEMENT RESPONSE (Immediate action(s)): Mr. (b) (6) (b) (7), the kill floor manager, inspected the beef split saw to be devoid of blood, but rusted. He immediately changed and replaced the blade. All three aprons were taken out cleaned thoroughly and sanitized.

13. PLANT MANAGEMENT RESPONSE (further planned action(s)): Management is monitoring closely the pre-op procedures for proper and good sanitary conditions to provide.

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)

15. DATE

6-23-10

## 16. INSPECTION PROGRAM EMPLOYEE

17. DATE

6-25-10

FSIS  
Rep

may be used until exhausted (7/98)

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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

06/04/2010

2. RECORD NO.

0016-2010-16813

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(a)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

SSOP P. 3

8. ISP CODE

01B02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Implementation

10. DESCRIPTION OF NONCOMPLIANCE

(NR) for the plant failure to comply with the Regulatory Requirements of 416.13(a) which states "each official establishment shall conduct the pre operational procedures in the sanitation SOP's before the start of operations.

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)

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Page 2 of 2

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. 0583-0049 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

06/30/2010

2. RECORD NO.

0021-2010-16974

3. ESTABLISHMENT NO.

17776 M / 1

4. TO (Name and Title)

Mohammad S. Malik, President, President/GM

5. PERSONNEL NOTIFIED

(b) (6), supervisor

6. RELEVANT REGULATION(S)

416.13(a); 416.13(c); 416.3(a)

7. SECTION/PAGE OF EST. PROCEDURE PLAN

HACCP

SSOP

OTHER

PreOp: 6

8. ISP CODE

01B02

9. NONCOMPLIANCE CLASSIFICATION INDICATORS

SSOP - Monitoring

10. DESCRIPTION OF NONCOMPLIANCE

On 06/30/10 at approximately 07:10 while conducting a scheduled PBIS ISP 01B02, preoperational sanitation verification, I observed a noncompliance. While inspecting the establishment's knives and scabbards I observed dried blood from the previous shift's production on three knives and two scabbards. I immediately informed the floor supervisor, (b) (6) Taha, of the noncompliance. (b) (6) immediately restored the equipment to a sanitary condition. The presence of the insanitary equipment is noncompliant of 416.3(a), 416.13(a) and 416.13(c) as the equipment had not been adequately inspected as per the establishment's SSOP.

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)

Reviewed 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) Kill Floor Manager took the knives and scabbards in question, cleaned off the dried blood thoroughly and sanitized them for use again.

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

Plant management took necessary steps to inform the clean-up crew to be more vigilant to clean the utensils before operation for next day. No further action was taken.

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)

OF INSPECTION PROGRAM EMPLOYEE

17. DATE

Don G. Smith

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

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.

(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)

*[Signature]*

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) 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 (b) (6), 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 (b) (6) 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.

11. SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

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

(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