

IN THE CIRCUIT COURT OF THE TWELFTH JUDICIAL CIRCUIT  
IN AND FOR SARASOTA COUNTY, FLORIDA

JUDITH ADAMS, individually and  
as Personal Representative  
de son tort of the estate of  
OTIS T. ADAMS, JR., deceased,

Case No.: \_\_\_\_\_

Plaintiff,

v.

BOAR'S HEAD PROVISION CO., INC.,  
and PUBLIX SUPERMARKETS, INC.,

Defendants.

\_\_\_\_\_ /

**COMPLAINT**

Plaintiff, JUDITH ADAMS, individually and as Personal Representative de son tort of the estate of OTIS T. ADAMS, JR., deceased, hereby sues Defendants, BOAR'S HEAD PROVISION CO., INC., and PUBLIX SUPERMARKETS, INC., and alleges as follows:

**PARTIES, JURISDICTION, AND VENUE**

1. Plaintiff, JUDITH ADAMS, the surviving spouse of Otis T. Adams, Jr., deceased, is a citizen of Brooksville, Hernando County, Florida.

2. Defendant, BOAR'S HEAD PROVISION CO., INC., (hereinafter "Boar's Head") is a corporation organized and existing under the laws of the State of Florida with its headquarters located at 1819 Main Street, Sarasota, Florida 34236. Defendant may be served through its registered agent, Corporate Service Provisions Co., Inc., at 1201 Hays Street, Tallahassee, Florida 32301.

3. Defendant PUBLIX SUPERMARKETS, INC., (hereinafter "Publix") is a corporation organized and existing under the laws of the State of Florida with its headquarters located at 3300 Publix Corporate Parkway, Lakeland, Florida 33811-3311. Defendant may be

served through its registered agent, Corporate Creations Network, Inc., at 801 US Highway 1, North Palm Beach, Florida 33408

4. Jurisdiction is proper in Circuit Court, pursuant to Fla. Stat. §§ 26.012(2)(a) and 34.01(1)(c), because the amount in controversy exclusive of attorney's fees exceeds \$50,000.00.

5. Venue is proper in Sarasota County under Fla. Stat. § 47.011.

### **GENERAL BACKGROUND**

6. Every year, roughly 1 in 6 Americans (or 47 million people<sup>1</sup>) in the United States are diagnosed with a foodborne illness. Every year, approximately 128,000 of those 48 million people are hospitalized, and approximately 3,000 people die of foodborne diseases. See “*Burden of Foodborne Illness: Findings*” CENTERS FOR DISEASE CONTROL (October 22, 2024, 5:22 PM EST), <https://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html> attached hereto and incorporated herein as **Exhibit A**.

7. The CDC also found that the *Listeria monocytogenes* bacterium (hereinafter “*listeria*”) is the third leading cause of death of those who contract foodborne illnesses in the United States. *Id.*

8. In a separate study, the CDC found that among ready-to-eat foods, delicatessen meat had the highest risk of being contaminated with *listeria*, the bacterium that causes listeriosis. John A. Painter, et. al., “*Attribution of Foodborne Illness, Hospitalizations, and Deaths to Food Commodities by Using Outbreak Data, United States, 1998-2008*” CENTER FOR DISEASE CONTROL (October 22, 2024 at 8:50 AM EST) [https://wwwnc.cdc.gov/eid/article/19/3/11-1866\\_article#r21](https://wwwnc.cdc.gov/eid/article/19/3/11-1866_article#r21), attached hereto and incorporated herein as **Exhibit B**.

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<sup>1</sup> This number only includes people who have contracted foodborne illness domestically.



9. Listeriosis is a serious illness caused by eating food contaminated with listeria. The bacterium can be found in soil, water, rotting vegetation, and animal feces. People usually get infected by eating food contaminated with the bacterium. Listeriosis primarily affects persons of advanced age, pregnant women, newborns, and adults with weakened immune systems. However, people without these risk factors can also be infected. Food contaminated with listeria usually looks, smells, and tastes normal, meaning that a consumer has no warning of contamination. “*Listeriosis*” CLEVELAND CLINIC: HEALTH LIBRARY – DISEASES AND CONDITIONS, (October 22, 2024 at 9:22 AM EST) <https://my.clevelandclinic.org/health/diseases/17721-listeriosis>, attached hereto and incorporated herein as **Exhibit C**.

10. Listeriosis causes fever, muscle aches, headache, stiff neck, confusion, loss of balance, and convulsions, usually preceded by diarrhea or other gastrointestinal symptoms. Listeria poisoning can lead to an infection that spreads beyond the gastrointestinal tract. Serious and sometimes fatal infections can occur. Once listeriosis crosses into the bloodstream and reaches the brain, it can cause encephalitis, meningitis, and sepsis, which often lead to death. Listeriosis is treated with antibiotics. Id.

**The Boar’s Head Jarratt, Virginia Facility: An Imminent Threat to Public Health**

11. At least as far back as January 2022, inspectors from the United States Agricultural Department (hereinafter “USDA”) found conditions at Boar’s Head’s Jarratt, Virginia Facility (hereinafter, “the Facility”) that were not in compliance with USDA standards for handling meat products. By September 2022, USDA inspectors found that conditions at the Facility posed an imminent threat to public health. See Christina Jewett and Teddy Rosenbluth, “*Imminent Threat*” *Found at Boar’s Head Plant 2 Years Before Fatal Listeria Outbreak*, THE NEW YORK TIMES: HEALTH (October 21, 2024 at 10:25 AM EST),

<https://www.nytimes.com/2024/09/10/health/boars-head-deli-meat-listeria.html> attached hereto and incorporated herein as **Exhibit D**.

12. Recently released USDA noncompliance reports by USDA inspectors at the Facility reveal consistent failures by the Facility to meet USDA standards. See USDA noncompliance reports, attached hereto and incorporated herein as **Exhibit E**.

13. These reports reveal that the Facility has been in severe disrepair since at least 2022. Pipes located in the ceiling, as well as air ducts and air-condition handlers, leaked liquid onto the floor. In at least one incident, this leaking caused puddles on the floor that had been ignored so long they formed algae. Some of the liquid was found dripping onto some of the Facility's products. As a temporary fix for leaking plumbing in the ceiling, the Facility would routinely place plastic around the leaking area, which would collect large amounts of brown liquid. The building itself had many instances of rust, corrosion, and flaking paint, on metal framework, walls, and walk-in cooler entrances. Equipment that was used daily to process meat had rusted motors and other rusted components. There was black and green mold, and mildew, on the walls, the ceilings, building equipment, and sometimes on food processing equipment. The USDA reports make it clear that the building was not being properly maintained. Id.

14. The Facility seems to have never been properly cleaned and sanitized, with recurring issues with sanitation being the most common source of noncompliance. Entryways and doors were covered in pieces of rotting and foul-smelling meat and animal fat. Meat products were found strewn about the floor, mixed with trash. Rotting, foul-smelling pieces of meat were routinely found left in vats, on processing equipment, within the processing equipment, and splayed upon the walls of the Facility. Drains under processing equipment were routinely clogged with meat, animal fat, and trash. There was a consistent insect problem at the Facility. There were

several instances where employees and contractors were caught failing to wash their hands before handling meat products. Employees were also using uncalibrated thermometers, making it unclear whether a product was food safe or not. Worst of all, pools of blood were found on the Production floor and in walk-in coolers. At one point, investigators even caught a supervisor allowing employees to leave despite there being meat and trash strewn about the floor. *Id.* Reading through the USDA's report, it is clear why inspectors found that the Facility was an "imminent threat" to public health. *Id.*

15. On July 19, 2024, the "imminent threat" the Facility posed to public health culminated in an outbreak of listeria at the Facility. The U.S. Food and Drug Administration (hereinafter "FDA") along with the CDC, and the U.S. Department of Agriculture's Food Safety and Inspection Service (hereinafter "USDA-FSIS"), announced an investigation into a multi-state outbreak of listeriosis diagnoses associated with contaminated Boar's Head products produced at the Facility. To date, the CDC has identified 59 victims who were infected with the listeria in 19 states. All were hospitalized, and 10 died. *See* "*Listeria Outbreak Linked to Meats Sliced at Delis*" CENTER FOR DISEASE CONTROL: FOOD SAFETY ALERT (October 21, 2024 at 10:40 AM EST), [https://www.cdc.gov/listeria/outbreaks/delimeats-7-24.html#cdc\\_outbreak\\_main\\_see-also-see-also](https://www.cdc.gov/listeria/outbreaks/delimeats-7-24.html#cdc_outbreak_main_see-also-see-also) attached hereto and incorporated herein as **Exhibit F**; *see also* "*Boar's Head Provisions Co. Recalls Ready-To-Eat Liverwurst And Other Deli Meat Products Due to Possible Listeria Contamination,*" THE UNITED STATES DEPARTMENT OF AGRICULTURE: FOOD SAFETY AND INSPECTION SERVICE," (October 21, 2024 at 10:43 AM EST), <https://www.fsis.usda.gov/recalls-alerts/boars-head-provisions-co--recalls-ready-eat-liverwurst-and-other-deli-meat-Products> attached hereto and incorporated herein as **Exhibit G**.

16. According to the CDC, the true number of sick people in this outbreak is likely much higher than the number reported, and the outbreak may not be limited to the States with known illnesses. This is because many people recover without medical care and are not tested for *Listeria*. In addition, recent illnesses may not yet be reported as it usually takes 3 to 4 weeks to determine if a sick person is part of an outbreak.

17. As the investigation has unfolded, epidemiologic, laboratory, and traceback data pointed to meats sliced at deli counters. See Exhibit F. The CDC identified Boar's Head brand liverwurst as the likely source of the contamination's origination. Among the agencies involved in the investigation were the Maryland Department of Health, which, in collaboration with the Baltimore City Health Department, collected an unopened liverwurst product from a retail store for testing as part of an outbreak investigation. It tested positive for the outbreak strain of listeria matching that found in some of the victims' lab samples. See Chase Cook, "*Maryland Department of Health issues consumer advisory for Boar's Head ready-to-eat liverwurst and other deli meat Products due to possible Listeria contamination*" MARYLAND DEPARTMENT OF HEALTH, ," (October 21, 2024 at 10:58 AM EST), <https://health.maryland.gov/newsroom/Pages/consumer-advisory-for-Boar%E2%80%99s-Head-ready-to-eat-liverwurst-and-other-deli-meat-Products-due-to-possible-Listeria-contaminati.aspx#:~:text=Baltimore%2C%20MD%20%E2%80%94%20The%20Maryland%20Department,the%20side%20of%20the%20packaging> attached hereto and incorporated herein as **Exhibit H**.

18. On July 26, 2024, Boar's Head Provisions Co., Inc., recalled all liverwurst products produced by the Facility that were in the stream of commerce because of the possibility these products were contaminated with listeria. On July 30, 2024, the company also recalled additional

deli meat products produced at the Facility, including all Boar's Head Tavern Ham purchased before July 31, 2024. See Mike Snider, "*Expect more illnesses in listeria outbreak tied to Boar's Head deli meat, food safety attorney says*", USA TODAY: FOOD (October 21, 2024 at 10:58 AM EST), <https://www.usatoday.com/story/money/food/2024/09/01/boars-head-recall-deli-meat-listeria/75033322007/> attached hereto and incorporated herein as **Exhibit I**.

19. The contaminated products were distributed to retail deli locations nationwide by Boar's Head. This included the Publix located at Brooksville Square, 19390 Cortez Boulevard, Florida 34601, which Mr. and Mrs. Adams frequented. They purchased Boar's Head Tavern Ham twice in April 2024. Mr. Adams consumed all of it. Shortly thereafter, he fell ill with listeriosis and died as a result of his consumption of contaminated Boar's Head Tavern Ham.

20. As of September 13, 2024, Boar's Head has discontinued production of liverwurst permanently and has indefinitely shut down the Facility, where all the recalled products were produced. See The United States Department of Agriculture, "*Notice of Suspension*" BOAR'S HEAD PROVISIONS CO., INC., (October 21, 2024 at 11:09 AM EST), [https://boarshead.com/pdf/Boars-Head-NOS-July-2024\\_view.pdf](https://boarshead.com/pdf/Boars-Head-NOS-July-2024_view.pdf), attached hereto and incorporated herein as **Exhibit J**.

21. On September 26, 2024, the USDA-FSIS announced that Boar's Head is under criminal investigation in relation to the outbreak, with members of Congress pushing for the USDA and Department of Justice to consider criminal charges against the company. See Alexander Tin, "*Boar's Head Plants Nationwide Now Part of Law Enforcement Investigation, USDA Says*", (October 22, 2024 3:34 PM EST), <https://www.cbsnews.com/news/boars-head-plants-nationwide-now-part-of-law-enforcement-investigation-usda-says/> attached hereto and incorporated herein as **Exhibit K**.

### Mr. Adams' Illness

22. On or about April 12, 2024, Plaintiff, Judith Adams, purchased Boar's Head products for her husband, Otis Adams, Jr. She purchased Boar's Head Tavern Ham and Boar's Head Yellow American Cheese at the Publix located at Brooksville Square, 19390 Cortez Boulevard, Florida 34601. A copy of Ms. Adams' receipt is attached hereto and incorporated herein as **Exhibit L**. She preferred to buy Boar's Head meat and cheeses because she thought they were a superior brand that she could trust.

23. On or about April 27, 2024, Plaintiff purchased more Boar's Head products for Mr. Adams. Specifically, she again purchased Boar's Head Tavern Ham from the same Publix location. A copy of Ms. Adams' receipt is attached hereto and incorporated herein as **Exhibit M**.

24. In the coming days, Mr. Adams consumed the Product on various occasions. Mr. Adams subsequently became ill, suffering from weakness, diarrhea, fatigue, and a fever.

25. Mr. Adams delayed going to the hospital, as he had no reason to believe he had consumed deli meat contaminated with listeria. Rather, he believed he had a routine sickness that would go away with time and rest. However, his symptoms became worse, and his wife, fearing it had something to do with Mr. Adams' heart condition, called Mr. Adams' cardiologist. The cardiologist told Mr. and Mrs. Adams that Mr. Adams should go to the hospital immediately.

26. On or about May 2, 2024, at approximately 2:36 p.m., Mr. Adams arrived at HCA Florida Oak Hill Hospital. He presented with complaints of a fever, fatigue, and complaints of stomach pain and nauseousness. While there, he was diagnosed with listeriosis. A copy of Mr. Adam's May 2, 2024, pathology report is attached hereto and incorporated herein as **Exhibit N**. He was treated with antibiotics, morphine for pain, given oxygen, and was eventually intubated. Over the next two days the disease progressed, infecting his blood and giving him meningitis and

sepsis. This caused his heart and kidneys to fail. He tragically passed away May 5, 2024. See Mr. Adams' Death Certificate, Exhibit O.

### **CONDITIONS PRECEDENT**

27. All conditions precedent have been satisfied or excused.

### **COUNT I – STRICT LIABILITY AGAINST BOAR'S HEAD**

28. Plaintiff repeats, re-alleges, and all factual assertions, as set forth above.

29. At all times material hereto, Boar's Head was in the business of producing, manufacturing, preparing, marketing, and selling its deli meats and cheeses to the public, including the Boar's Head Tavern Ham (hereinafter "the Product") that Mr. Adams consumed.

30. There was a manufacturing defect in the Product when it left Defendant's possession and control. The Product was defective because it contained listeria. The presence of listeria was a condition that rendered the Product unreasonably dangerous to Mr. Adams.

31. Defendant failed to give adequate warnings of the Product's dangers that were known, or by the application of reasonably developed skill and foresight developed by a specialized business such as Boar's Head, should have been known. Defendant also failed to give adequate warnings and instructions to avoid such dangers. Defendant's failure to provide such warnings and instructions rendered the Product unreasonably dangerous to Mr. Adams.

32. The Product reached Mr. Adams without substantial change in the condition in which it was sold.

33. The Product was defective and unreasonably dangerous at the time that it was manufactured and distributed and at the time Mr. Adams was exposed to it. Said defects in the Product include, but are not limited to:

- a. Contamination with listeria, a deadly pathogen;

- b. The Product was designed and manufactured in such a way, and under such conditions, that the Product became contaminated;
- c. Lack of sufficient warnings to advise consumers of the hazards presented due to the presence of listeria in the Product;
- d. The Product failed to perform as safely as an ordinary consumer would expect when used as intended or in a manner reasonably foreseeable by Mr. Adams;
- e. The risk of damage in the Product's design outweighed the benefits obtained with the use of the Product and reasonable alternatives to the contaminated Product were readily available; and
- f. The Product failed to perform safely and reached Mr. Adams without substantial change affecting its condition.

34. Defendant's conduct and defective Product was a direct, proximate, and producing cause of Plaintiff's injuries and damages.

35. Mr. Adams contracted listeriosis after consuming the Product and developed meningitis, sepsis, heart failure, and kidney failure.

36. The consumption of the contaminated Product by Mr. Adams caused great pain and suffering, including anguish of mind and body and loss of capacity for the enjoyment of life, and said injuries directly and proximately caused Mr. Adams' death.

37. As a further direct and proximate result of the defects described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the wrongful death, reduced to present money



value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

38. As a further direct and proximate cause of the defects described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams, has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam's support and services, companionship, protection, instruction, and guidance; medical or funeral expenses due to Mr. Adams' injury and death; and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of Mr. Adams' injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

39. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is strictly liable for manufacturing, distributing, marketing, and selling a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

#### **COUNT II – NEGLIGENCE AGAINST BOAR'S HEAD**

40. Plaintiff repeats, re-alleges, and reiterates all factual assertions, as set forth above.

41. At all times material hereto, Defendant owed Mr. Adams a duty of ordinary care in the preparation, testing, packaging, labeling, marketing, distribution, and/or selling of the Product in such a manner that the Product would be safe and not pose an unreasonable risk of harm to the

life and safety of the consuming public, including Mr. Adams, when the Product was used in a foreseeable manner.

42. Defendant owed Mr. Adams the duty to warn or instruct him of potentially hazardous or life-threatening conditions with respect to the Product.

43. At all times material hereto, Defendant knew, or in the exercise of ordinary care should have known, that the Product contained or was contaminated with listeria.

44. At all times material hereto, Defendant knew, or in the exercise of ordinary care should have known, that the listeria in its Product was invisible to the naked eye, and when the Product was consumed during the course of ordinary and foreseeable use, could and did cause terminal illness and death.

45. Defendant breached its duties in one or more of the following ways:

- a. Negligently manufacturing, distributing, marketing, and/or selling the Product;
- b. Failing to properly test the Product before placing it into the stream of commerce;
- c. Failing to prevent human and/or animal feces from coming into contact with the Product;
- d. Failing to adequately monitor the safety and sanitization of its premises;
- e. Failing to apply its own policies and procedures to ensure the safety and sanitation of its premises;
- f. Failing to adopt and/or follow the FDA's recommended good manufacturing practices;
- g. Failing to take reasonable measures to prevent the transmission of listeria and related filth and adulteration from its premises;

- h. Failing to properly train and supervise its employees and agents to prevent the transmission of listeria and related filth and adulteration from its premises;
- i. Failing to warn Mr. Adams and the general public of the dangerous propensities of the Product, particularly that it was contaminated with listeria, despite knowing or having reason to know of such dangers; and
- j. Failing to timely disclose post-sale information concerning the dangers associated with the Product.

46. Mr. Adams' injuries and death complained of herein were the direct and proximate result of the grossly negligent conduct of Defendants as follows:

- a. Defendant acted with gross negligence in repeatedly failing to prevent human and/or animal feces from coming into contact with the Product;
- b. Defendant acted with gross negligence in repeatedly failing to properly test the Product before placing it into the stream of commerce despite knowing the ongoing atrociously unsanitary condition of the Facility;
- c. Defendant acted with gross negligence in repeatedly failing to adequately monitor the safety and sanitization of its premises;
- d. Defendant acted with gross negligence in repeatedly failing to apply its own policies and procedures to ensure the safety and sanitation of its premises;
- e. Defendant acted with gross negligence in repeatedly failing to adopt and/or follow the FDA's recommended good manufacturing practices;
- f. Defendant acted with gross negligence in repeatedly failing to take reasonable measures to prevent the transmission of listeria and related filth and adulteration from its premises;

- g. Defendant acted with gross negligence in repeatedly failing to properly train and supervise its employees and agents to prevent the transmission of listeria and related filth and adulteration from its premises;
- h. Defendant acted with gross negligence in failing to warn Mr. Adams and the general public of the dangerous propensities of the Product, particularly that it was contaminated with listeria, despite knowing or having reason to know of such dangers; and
- i. Defendant acted with gross negligence in failing to timely disclose post-sale information concerning the dangers associated with the Product.

47. Mr. Adams consumed the contaminated Product, and developed listeriosis, meningitis, heart failure, and kidney failure as a result, and ultimately died.

48. The consumption of the Product, contaminated with listeria, exacerbated previous infirmity, including congestive heart failure and chronic kidney disease, and caused great pain and suffering, including anguish of mind and body and loss of capacity for the enjoyment of life. Said injuries directly and proximately caused Mr. Adams' death.

49. As a further direct and proximate result of the defects described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the wrongful death, reduced to present money value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

50. As a further direct and proximate cause of the defects described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams has suffered and continues to

suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam's support and services, companionship, protection, instruction, and guidance, medical or funeral expenses due to Mr. Adams' injury and death, and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of his injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

51. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is liable for negligently manufacturing, distributing, marketing, and selling a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

**COUNT III – NEGLIGENCE PER SE AGAINST BOAR'S HEAD**

52. Plaintiff repeats, re-alleges, and reiterates all factual assertions, as set forth above.

53. Defendant had a duty to comply with all applicable health regulations, including the FDA's Good Manufacturing Practices Regulations, 21 C.F.R. part 110, subparts (A)- (G), and all statutory and regulatory provisions that applied to the manufacture, distribution, storage, and/or sale of the Product or their ingredients, including but not limited to, the *Federal Food, Drug, and Cosmetics Act*, § 402(a), as codified at 21 U.S.C. § 342(a), which bans the manufacture, sale and distribution of any "adulterated" food, and the similar provision in the *Florida Food Safety Act*, including §§ 500.01, 500.04, 500.10, and 500.11, *et. seq.*

54. Under both federal and applicable state law, food is adulterated if it contains a “poisonous or deleterious substance which may render it injurious to health.”

55. The Product was adulterated because it contained listeria. Thus, by the manufacture, distribution, delivery, storage, sale, and/or offering for sale of the Product, Defendant breached its statutory and regulatory duties.

56. Mr. Adams was a member of the classes sought to be protected by the statutes and regulations identified above.

57. Mr. Adams developed listeriosis, meningitis, and sustained other injuries as a result of the consumption of the Product.

58. The consumption of the Product exacerbated previous infirmity, including congestive heart failure and chronic kidney disease and caused great pain and suffering, including anguish of mind and body and loss of capacity for the enjoyment of life. Said injuries directly and proximately caused Mr. Adams’ death.

59. As a direct and proximate result of the defects described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the wrongful death, reduced to present money value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

60. As a further direct and proximate cause of the defects described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam’s support and services, companionship, protection, instruction, and guidance, medical

or funeral expenses due to Mr. Adams' injury and death, and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of his injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

61. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is liable for negligence per se for manufacturing, distributing, marketing, and selling a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

**COUNT IV – BREACH OF IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AGAINST BOAR'S HEAD**

62. Plaintiff repeats, re-alleges, and reiterates all factual assertions, as set forth above.

63. At all times material hereto, Defendant Boar's Head was in the business of manufacturing, distributing, and selling the Product to the general public.

64. At all times material hereto, Defendant was a seller pursuant to Fla. Stat. § 672.103(1)(d).

65. At all times material hereto, Plaintiff was a buyer pursuant to Fla. Stat. § 672.103(1)(a).

66. At all times material hereto, Mr. Adams was a natural person who was in the family and household of the buyer, and the intended and only consumer of the Product pursuant to Fla. Stat. § 672.318.

67. While Mr. Adams was using the Product in the manner for which it was intended, he ingested listeria and contracted listeriosis from the Product.

68. At the time that Plaintiff purchased the Product, Defendant knew that the Product was going to be used for human consumption, and that Plaintiff was relying on Defendant's skill and judgment in selecting a Product suitable for that purpose.

69. As a result of the matters alleged above, Defendant impliedly warranted that the Product would be suitable for a particular purpose: human consumption.

70. As a direct and proximate result of the breach of the implied warranty of fitness for a particular purpose - human consumption - described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the wrongful death, reduced to present money value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

71. As a further direct and proximate cause of the breach of the implied warranty of fitness for a particular purpose - human consumption - described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam's support and services, companionship, protection, instruction, and guidance, medical or funeral expenses due to Mr. Adams' injury and death, and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of his injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.



72. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is liable for breaching the implied warranty of fitness for a particular purpose by manufacturing, distributing, marketing, and selling a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

**COUNT V – BREACH OF IMPLIED WARRANTY OF MERCHANTABILITY AGAINST BOAR’S HEAD**

73. Plaintiff repeats, re-alleges, and reiterates all factual assertions, as set forth above.

74. At all times material hereto, Defendant Boar’s Head was in the business of manufacturing, distributing, and selling the Product to the general public.

75. At all times material hereto, Boar’s Head was a merchant of the Product, and goods of that kind, in accordance with Fla. Stat. § 672.314(2)

76. At all times material hereto, the Product was a good as described in Fla. Stat. § 672.105(1).

77. While Mr. Adams was using the Product in the manner for which it was intended, he contracted listeriosis from the Product.

78. At the time that Plaintiff purchased the Product, Defendant knew that the Product was going to be used for human consumption, and that Plaintiff was relying on Defendant’s skill and judgment in selecting a Product suitable for that purpose.

79. As a result of the matters alleged above, Defendant impliedly warranted that the Product would be merchantable.

80. Defendant breach this implied warranty of merchantability by:
- a. Negligently manufacturing, distributing, and/or marketing the Product;
  - b. Failing to properly test the Product before placing it into the stream of commerce;
  - c. Failing to prevent human and/or animal feces from coming into contact with the Product;
  - d. Failing to adequately monitor the safety and sanitization of its premises;
  - e. Failing to apply its own polices and procedures to ensure the safety and sanitation of its premises;
  - f. Failing to adopt and/or follow the FDA's recommended good manufacturing practices;
  - g. Failing to take reasonable measures to prevent the transmission of listeria and related filth and adulteration from its premises;
  - h. Failing to properly train and supervise its employees and agents to prevent the transmission of listeria and related filth and adulteration from its premises;
  - i. Failing to warn Mr. Adams and the general public of the dangerous propensities of the Product, particularly that it was contaminated with listeria, despite knowing or having reason to know of such dangers; and
  - j. Failing to timely disclose post-sale information concerning the dangers associated with the Product.

81. As a direct and proximate result of the breach of the implied warranty of merchantability described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the

wrongful death, reduced to present money value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

82. As a further direct and proximate cause of the breach of the implied warranty of merchantability described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam's support and services, companionship, protection, instruction, and guidance, medical or funeral expenses due to Mr. Adams' injury and death, and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of his injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

83. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is liable for breaching the implied warranty of merchantability by manufacturing, distributing, marketing, and selling a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

#### **COUNT VI – STRICT LIABILITY AGAINST PUBLIX**

84. Plaintiff repeats, re-alleges, and reiterates all factual assertions, as set forth above.

85. At all times material hereto, Publix was in the business of preparing, marketing, selling, and serving Boar's Head's deli meats and cheeses to the public. Thus, Defendant was within the

distributive chain via which the Product made its way from the manufacturer to the consumer, Mr. Adams.

86. There was a defect in the Product when it left Defendant's possession and control. The Product was defective because it contained listeria. The presence of this bacterium was a condition that rendered the Product unreasonably dangerous to Mr. Adams.

87. Defendant failed to give adequate warnings of the Product's dangers that were known, or by the application of reasonably developed skill and foresight developed by a specialized business such as Publix, should have been known. Defendant also failed to give adequate warnings and instructions to avoid such dangers. Defendant's failure to provide such warnings and instructions rendered the Product unreasonably dangerous to Mr. Adams.

88. The Product reached Mr. Adams without substantial change in the condition in which the Product was sold.

89. The Product was defective and unreasonably dangerous at the time that it was manufactured and distributed and at the time Mr. Adams was exposed to it. Said defects in the Product include, but are not limited to:

- a. Contamination with listeria bacteria, a deadly pathogen;
- b. The Product were designed and manufactured in such a way, and under such conditions, that led it to be adulterate;
- c. Lack of sufficient warnings to advise consumers of the hazards presented due to the presence of listeria in the Product;
- d. The Product failed to perform as safely as an ordinary consumer would expect when used as intended or in a manner reasonably foreseeable by Mr. Adams;

- e. The risk of damage in the Product's design outweighed the benefits obtained with the use of the Product and reasonable alternatives to the contaminated Product were readily available; and
- f. The Product failed to perform safely and reached Mr. Adams without substantial change affecting its condition.

90. Defendant's conduct was the direct and proximate, cause of Plaintiffs injuries and damages.

91. Mr. Adams consumed the Product and developed listeriosis, meningitis, and sustained other injuries as a result of the consumption of the Product.

92. The consumption of the contaminated Product by Mr. Adams caused great pain and suffering, including anguish of mind and body and loss of capacity for the enjoyment of life, and said injuries directly and proximately caused Mr. Adam's death.

93. As a further direct and proximate result of the defects described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the wrongful death, reduced to present money value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

94. As a further direct and proximate cause of the defects described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams, has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam's support and services, companionship, protection, instruction, and guidance; medical or funeral expenses due to Mr. Adams' injury and death; and has suffered and will continue to

suffer mental pain and suffering. This includes losses from the date of Mr. Adam's injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

95. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is strictly liable for marketing, selling, and serving a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

**COUNT VII – NEGLIGENCE AGAINST PUBLIX**

96. Plaintiff repeats, re-alleges, and reiterates all factual assertions, as set forth above.

97. At all times material hereto, Publix owed Mr. Adams a duty of ordinary care in the preparation, testing, marketing, selling, and serving of the Product in such a manner that the Product would be safe and not pose an unreasonable risk of harm to the life and safety of the consuming public, including Mr. Adams, when the Product was used in a foreseeable manner.

98. Defendant owed Mr. Adams the duty to warn or instruct him of potentially hazardous or life-threatening conditions with respect to the Product.

99. At all times material hereto, Defendant knew, or in the exercise of ordinary care should have known, that the Product contained or was contaminated with listeria.

100. At all times material hereto, Defendant knew, or in the exercise of ordinary care should have know, that the listeria in its Product was invisible to the naked eye, and when

consumed during the course of ordinary and foreseeable use, could and did cause terminal illness and death.

101. Defendant breached its duties in one or more of the following ways:

- a. Negligently selling and marketing the Product;
- b. Failing to properly test the Product before placing it into the stream of commerce;
- c. Failing to prevent human and/or animal feces from coming into contact with the Product;
- d. Failing to adequately monitor the safety and sanitization of its premises;
- e. Failing to apply its own policies and procedures to ensure the safety and sanitation of its premises;
- f. Failing to properly train and supervise its employees and agents to prevent the transmission of listeria and related filth and adulteration from its premises;
- g. Failing to warn Mr. Adams and the general public of the dangerous propensities of the Product, particularly that it was contaminated with listeria, despite knowing or having reason to know of such dangers; and
- h. Failing to timely disclose post-sale information concerning the dangers associated with the Product.

102. Mr. Adams injuries and death complained of herein were the direct and proximate result of the grossly negligent conduct of Defendants as follows:

- a. Defendant acted with gross negligence in failing to properly test the Product before placing it into the stream of commerce;
- b. Defendant acted with gross negligence in failing to adequately monitor the safety and sanitization of its premises;

- c. Defendant acted with gross negligence in failing to apply its own policies and procedures to ensure the safety and sanitation of its premises;
- d. Defendant acted with gross negligence in failing to take reasonable measures to prevent the transmission of listeria and related filth and adulteration from its premises;
- e. Defendant acted with gross negligence in failing to properly train and supervise its employees and agents to prevent the transmission of listeria and related filth and adulteration from its premises;
- f. Defendant acted with gross negligence in failing to warn Mr. Adams and the general public of the dangerous propensities of the Product, particularly that it was contaminated with listeria, despite knowing or having reason to know of such dangers; and
- g. Defendant acted with gross negligence in failing to timely disclose post-sale information concerning the dangers associated with the Product.

103. Mr. Adams contracted listeria and developed listeriosis, meningitis, and sustained other injuries as a result of the consumption of the Product.

104. The consumption of the Product exacerbated previous infirmity, and caused great pain and suffering, including anguish of mind and body and loss of capacity for the enjoyment of life. Said injuries directly and proximately caused Mr. Adams' death.

105. As a further direct and proximate result of the defects described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the wrongful death, reduced to present money



value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

106. As a further direct and proximate cause of the defects described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam's support and services, companionship, protection, instruction, and guidance, medical or funeral expenses due to Mr. Adams' injury and death, and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of his injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

107. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is liable for negligently marketing, selling, and serving a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate,, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

#### **COUNT VIII – NEGLIGENCE PER SE AGAINST PUBLIX**

108. Plaintiff repeats, re-alleges, all factual assertions, as set forth above.

109. Publix had a duty to comply with all applicable health regulations, including all statutory and regulatory provisions that applied to the distribution, storage, marketing, preparation, and/or sale of the Product, including but not limited to, the *Federal Food, Drug, and Cosmetics Act*, § 402(a), as codified at 21 U.S.C. § 342(a), which bans the sale and distribution of any

“adulterated” food, and the similar provision in the *Florida Food Safety Act*, including §§ 500.01, 500.04, 500.10, and 500.11, *et. seq.*

110. Under both federal and applicable state law, food is adulterated if it contains a “poisonous or deleterious substance which may render it injurious to health.”

111. The Product was adulterated because it contained listeria. Thus, by the distribution, delivery, storage, preparation, sale, and/or offering for sale of the Product, Defendant breached its statutory and regulatory duties.

112. Mr. Adams was a member of the classes sought to be protected by the statutes and regulations identified above.

113. Mr. Adams consumed listeria and developed listeriosis, meningitis, and sustained other injuries as a result of the consumption of the Product.

114. The consumption of the Product exacerbated previous infirmity, and caused great pain and suffering, including anguish of mind and body and loss of capacity for the enjoyment of life. Said injuries directly and proximately caused Mr. Adams’ death.

115. As a further direct and proximate result of the defects described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the wrongful death, reduced to present money value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

116. As a further direct and proximate cause of the defects described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss

of Mr. Adam's support and services, companionship, protection, instruction, and guidance, medical or funeral expenses due to Mr. Adams' injury and death, and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of his injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

117. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is liable for negligence per se for, distributing, marketing, and selling a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

**COUNT IX – BREACH OF IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AGAINST PUBLIX**

118. Plaintiff repeats, re-alleges, and reiterates all factual assertions, as set forth above.

119. At all times material hereto, Defendant Publix was in the business of selling and serving the Product to the general public.

120. At all times material hereto, Defendant was a seller in accordance with to Fla. Stat. § 672.103(1)(d).

121. At all times material hereto, Plaintiff was a buyer in accordance with to Fla. Stat. § 672.103(1)(a).

122. At all times material hereto, Mr. Adams was a natural person who was in the family and household of the buyer, and the intended and only consumer of the Product in accordance with Fla. Stat. § 672.318.

123. While Mr. Adams was using the Product in the manner for which it was intended, he consumed listeria from the Product.

124. At the time that Plaintiff purchased the Product, Defendant knew that the Product was going to be used for human consumption, and that Plaintiff was relying on Defendant's skill and judgment in selecting a Product suitable for that purpose.

125. As a result of the matters alleged above, Defendant impliedly warranted that the Product would be suitable for human consumption

126. As a direct and proximate result of the breach of the implied warranty of fitness for a particular purpose -- human consumption -- described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the wrongful death, reduced to present money value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

127. As a further direct and proximate cause of the breach of the implied warranty of fitness for a particular purpose -- human consumption -- described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam's support and services, companionship, protection, instruction, and guidance, medical or funeral expenses due to Mr. Adams' injury and death, and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of his injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

128. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is liable for breaching the implied warranty of fitness for a particular purpose by distributing, marketing, selling, and serving a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

**COUNT X – BREACH OF IMPLIED WARRANTY OF MERCHANTABILITY  
AGAINST PUBLIX**

129. Plaintiff repeats, re-alleges, and reiterates all factual assertions, as set forth above.

130. At all times material hereto, Defendant Publix was in the business of marketing, distributing, and selling the Product to the general public.

131. At all times material hereto, Defendant was a merchant of the Product, and goods of that kind, in accordance with Fla. Stat. § 672.314(2)

132. At all times material hereto, the Product was a good as described in Fla. Stat. § 672.105(1).

133. While Mr. Adams was using the Product in the manner for which it was intended, he contracted listeriosis from the Product.

134. At the time that Plaintiff purchased the Product, Defendant knew that the Product was going to be used for human consumption, and that Plaintiff was relying on Defendant's skill and judgment in selecting a Product suitable for that purpose.

135. As a result of the matters alleged above, Defendant impliedly warranted that the Product would be merchantable.

136. Defendant breach this implied warranty of merchantability by:
- a. Negligently manufacturing, distributing, and/or marketing the Product;
  - b. Failing to properly test the Product before placing it into the stream of commerce;
  - c. Failing to prevent human and/or animal feces from coming into contact with the Product;
  - d. Failing to adequately monitor the safety and sanitization of its premises.
  - e. Failing to apply its own polices and procedures to ensure the safety and sanitation of its premises;
  - f. Failing to adopt and/or follow the FDA's recommended good manufacturing practices;
  - g. Failing to take reasonable measures to prevent the transmission of listeria and related filth and adulteration from its premises;
  - h. Failing to properly train and supervise its employees and agents to prevent the transmission of listeria and related filth and adulteration from its premises;
  - i. Failing to warn Mr. Adams and the general public of the dangerous propensities of the Product, particularly that it was contaminated with listeria, despite knowing or having reason to know of such dangers; and
  - j. Failing to timely disclose post-sale information concerning the dangers associated with the Product.

137. As a direct and proximate result of the breach of the implied warranty of merchantability described above, and the wrongful death of Mr. Adams, his Estate has incurred damages pursuant to the Florida Wrongful Death Act, including, but not limited to, loss of the prospective net accumulations of an estate, which might reasonably have been expected but for the

wrongful death, reduced to present money value, medical expenses and/or funeral expenses which have become a charge against his Estate or which were paid by or on behalf of Mr. Adams, as well as other damages.

138. As a further direct and proximate cause of the breach of the implied warranty of merchantability described above and the wrongful death of Mr. Adams, his surviving spouse, Judith Adams has suffered and continues to suffer damages pursuant to the Florida Wrongful Death Act, including, but not limited to, the loss of Mr. Adam's support and services, companionship, protection, instruction, and guidance, medical or funeral expenses due to Mr. Adams' injury and death, and has suffered and will continue to suffer mental pain and suffering. This includes losses from the date of his injury to his death, and future loss of support and services from the date of death, mental pain and suffering from the time of his injury, and medical and funeral expenses.

139. Plaintiff claims any and all other damages to which Mr. Adams, the Plaintiff, and the estate, may be entitled to under applicable law.

**WHEREFORE**, Defendant is liable for breaching the implied warranty of merchantability by marketing, selling, and serving a defective and unreasonably dangerous Product and introducing it into the stream of commerce, and Plaintiff, in her capacity as surviving spouse and Personal Representative de son tort of the estate, demands judgment for damages against Defendant, trial by jury of all issues so triable in this cause, and for relief as the Court deems just and proper.

**DEMAND FOR JURY TRIAL**

Plaintiff demands trial by jury on all issues so triable.

Dated: October 23 2024

Respectfully Submitted,

/s/ T. Michael Morgan

**T. Michael Morgan, Esq**

Florida Bar No.: 062229

**MORGAN & MORGAN, P.A.**

20 N. Orange Ave., Suite 1600

Orlando, FL 32801

Telephone: (407) 420-1414

Facsimile: (407) 245-3389

Email: [mmorgan@forthepeople.com](mailto:mmorgan@forthepeople.com)

[akelseyflowers@forthepeople.com](mailto:akelseyflowers@forthepeople.com)

/s/ Harris Yegelwel

**Harris Yegelwel, Esq.**

Florida Bar No.: 124285

**MORGAN & MORGAN, P.A.**

20 N. Orange Ave, Suite 1600

Orlando, FL 32801

Telephone: (407) 418-2081

Facsimile: (407) 245-3392

Email: [hyegelwel@forthepeople.com](mailto:hyegelwel@forthepeople.com)

[heatherperez@forthepeople.com](mailto:heatherperez@forthepeople.com)





Estimates of Foodborne Illness in the United States

## Burden of Foodborne Illness: Findings

**CDC estimates that each year roughly 1 in 6 Americans (or 48 million people) gets sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases.**

These estimates provide the most accurate estimates yet of which known foodborne pathogens (bacteria, viruses, and parasites) are causing the most illnesses in the United States, and how many foodborne illnesses are caused by unspecified agents. The estimates also show that much work remains to be done—specifically in focusing efforts on the top known pathogens and identifying the additional causes of foodborne illness and death.

### CDC provides estimates for two major groups of foodborne illnesses

**Known foodborne pathogens** — 31 pathogens known to cause foodborne illness. Many of these pathogens are tracked by public health systems that track diseases and outbreaks. [Read the report >](#)

**Unspecified agents** — Agents with insufficient data to estimate agent-specific burden; known agents not yet identified as causing foodborne illness; microbes, chemicals, or other substances known to be in food whose ability to cause illness is unproven; and agents not yet identified. Because you can't "track" what isn't yet identified, estimates for this group of agents started with the health effects or symptoms that they are most likely to cause, such as acute gastroenteritis. [Read the report >](#)

### Total number of foodborne illnesses each year

CDC estimated the number of illnesses, hospitalizations, and deaths caused by both known and unspecified agents. CDC then estimated what proportion of each were foodborne. The first table below provides estimates for domestically acquired foodborne illnesses, and the second table provides estimates for domestically acquired illnesses caused by all transmission routes (foodborne, waterborne, person-to-person contact, animal contact, environmental contamination, and others).

ESTIMATED ANNUAL NUMBER OF DOMESTICALLY ACQUIRED, FOODBORNE ILLNESSES, HOSPITALIZATIONS, AND DEATHS DUE TO 31 PATHOGENS AND THE UNSPECIFIED AGENTS TRANSMITTED THROUGH FOOD, UNITED STATES

Foodborne agents	Estimated annual number of illnesses		Estimated annual number of hospitalizations		Estimated annual number of deaths	
	Number (90% credible interval)	%	Number (90% credible interval)	%	Number (90% credible interval)	%
<b>31 known pathogens</b>	9.4 million (6.6–12.7 million)	20	55,961 (39,534–75,741)	44	1,351 (712–2,268)	44

	Estimated annual number of illnesses		Estimated annual number of hospitalizations		Estimated annual number of deaths	
	Number (90% credible interval)	%	Number (90% credible interval)	%	Number (90% credible interval)	%
<b>Foodborne agents</b>						
<b>Unspecified agents</b>	38.4 million (19.8–61.2 million)	80	71,878 (9,924–157,340)	56	1,686 (369–3,338)	56
<b>Total</b>	47.8 million (28.7–71.1 million)	100	127,839 (62,529–215,562)	100	3,037 (1,492–4,983)	100

ESTIMATED ANNUAL NUMBER OF ILLNESSES, HOSPITALIZATIONS, AND DEATHS DUE TO 31 PATHOGENS AND THE UNSPECIFIED AGENTS, UNITED STATES

	Estimated annual number of illnesses		Estimated annual number of hospitalizations		Estimated annual number of deaths	
	Number (90% credible interval)	%	Number (90% credible interval)	%	Number (90% credible interval)	%
<b>Foodborne agents</b>						
<b>31 known pathogens</b>	37.2 million (28.4–47.6 million)	21	228,744 (188,326–275,601)	47	2,612 (1,723–3,819)	42
<b>Unspecified agents</b>	141.8 million	79	258,033	53	3,574	58
<b>Total</b>	179 million	100	486,777	100	6,186	100

## Pathogens causing the most foodborne illnesses, hospitalizations, and deaths each year

TOP FIVE PATHOGENS CONTRIBUTING TO DOMESTICALLY ACQUIRED FOODBORNE ILLNESSES

Pathogen	Estimated number of illnesses	90% credible interval	%
<a href="#">Norovirus</a>	5,461,731	3,227,078–8,309,480	58
<a href="#">Salmonella, nontyphoidal</a>	1,027,561	644,786–1,679,667	11
<a href="#">Clostridium perfringens</a>	965,958	192,316–2,483,309	10
<a href="#">Campylobacter spp.</a>	845,024	337,031–1,611,083	9
<a href="#">Staphylococcus aureus</a>	241,148	72,341–529,417	3
<b>Subtotal</b>			91


TOP FIVE PATHOGENS CONTRIBUTING TO DOMESTICALLY ACQUIRED FOODBORNE ILLNESSES RESULTING IN HOSPITALIZATION

Pathogen	Estimated number of hospitalizations	90% credible interval	%
<i>Salmonella</i> , nontyphoidal	19,336	8,545–37,490	35
Norovirus	14,663	8,097–23,323	26
<i>Campylobacter</i> spp.	8,463	4,300–15,227	15
<i>Toxoplasma gondii</i>	4,428	2,634–6,674	8
<i>E. coli</i> (STEC) O157	2,138	549–4,614	4
<b>Subtotal</b>			88

TOP FIVE PATHOGENS CONTRIBUTING TO DOMESTICALLY ACQUIRED FOODBORNE ILLNESSES RESULTING IN DEATH

Pathogen	Estimated number of deaths	90% credible interval	%
<i>Salmonella</i> , nontyphoidal	378	0–1,011	28
<i>Toxoplasma gondii</i>	327	200–482	24
<i>Listeria monocytogenes</i>	255	0–733	19
Norovirus	149	84–237	11
<i>Campylobacter</i> spp.	76	0–332	6
<b>Subtotal</b>			88

## References

Scallan E, Hoekstra RM, Angulo FJ, Tauxe RV, Widdowson M, Roy SL, et al. Foodborne illness acquired in the United States—major pathogens. *Emerg Infect Dis.* 2011;17(1):7-15. <https://dx.doi.org/10.3201/eid1701.p111101> 

- [Table 2: Estimated annual number of episodes of domestically acquired foodborne illnesses caused by 31 pathogens, United States](#)
- [Table 3: Estimated annual number of domestically acquired foodborne hospitalizations and deaths caused by 31 pathogens, United States](#)

Last Reviewed: November 5, 2018

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Volume 19, Number 3—March 2013

Research

# Attribution of Foodborne Illnesses, Hospitalizations, and Deaths to Food Commodities by using Outbreak Data, United States, 1998–2008

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[Metric Details](#)

John A. Painter [✉](#), Robert M. Hoekstra, Tracy Ayers, Robert V. Tauxe, Christopher R. Braden, Frederick J. Angulo, and Patricia M. Griffin

Author affiliations: Author affiliation: Centers for Disease Control and Prevention, Atlanta, GA, USA

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## Abstract

Each year, >9 million foodborne illnesses are estimated to be caused by major pathogens acquired in the United States. Preventing these illnesses is challenging because resources are limited and linking individual illnesses to a particular food is rarely possible except during an outbreak. We developed a method of attributing illnesses to food commodities that uses data from outbreaks associated with both simple and complex foods. Using data from outbreak-associated illnesses for 1998–2008, we estimated annual US foodborne illnesses, hospitalizations, and deaths attributable to each of 17 food commodities. We attributed 46% of illnesses to produce and found that more deaths were attributed to poultry than to any other commodity. To the extent that these estimates reflect the commodities causing all foodborne illness, they indicate that efforts are particularly needed to prevent contamination of produce and poultry. Methods to incorporate data from other sources are needed to improve attribution estimates for some commodities and agents.

Despite advances in food safety, foodborne illness remains common in the United States; >9 million persons each year have a foodborne illness caused by a major pathogen (1). One challenge in preventing foodborne illness is determining how to prioritize limited food safety resources across a large number of foods (2). Furthermore, attributing all illnesses to specific foods is challenging because most agents are transmitted through a variety of foods, and linking an illness to a particular food is rarely possible except during an outbreak.

To help determine priorities for food safety efforts, we organized the large number of foods implicated in outbreaks in the United States into 17 mutually exclusive food commodities. Here, we provide estimates of the number of domestically acquired foodborne illnesses, hospitalizations, and deaths attributable to these commodities.

## Methods

### Data Sources

State and local health departments report foodborne disease outbreaks to the Centers for Disease Control and Prevention (CDC) through the Foodborne Disease Outbreak Surveillance System (3). Reports include, when available, number of persons ill, outbreak etiology, description of the implicated food vehicle(s), lists of ingredients, and identification of the contaminated ingredient(s). We reviewed all outbreaks from 1998, the first year with detailed information on ingredients, through 2008 that were reported to the CDC by October 2010. For this analysis, we included all outbreaks with an implicated food vehicle and a single etiologic agent.

Health officials may report whether an etiologic agent was confirmed or suspected on the basis of published criteria (4,5) and the method of confirmation. Reports may include  $\geq 1$  of 5 reasons for implicating a food vehicle: 1) statistical evidence from an epidemiologic investigation; 2) laboratory evidence identifying the etiologic agent in the implicated food; 3) compelling or other supportive data; 4) previous experience suggesting that the food vehicle is the source; and 5) other data, such as identification of the same etiologic subtype on the farm that supplied the implicated food. We considered an implicated food confirmed when 1 of the first 2 reasons was reported. Other implicated food vehicles were considered suspect.

To determine whether to analyze outbreaks with suspect foods, we reviewed a convenience sample of 117 outbreak reports for which the reason for implication was not reported. Supporting evidence implicated the food vehicle for 65% of these reports. Some of these outbreaks involved too few persons to conduct an epidemiologic investigation; in most, no food was tested. Outbreaks with suspect vehicles constituted a large proportion of the dataset, but it was not possible to locate and review the documentation for all investigations. However, because a large percentage of documentation reviewed had reasonable evidence to implicate the reported food, we included all outbreaks with suspect foods in the analysis.

During 1998–2008, a total of 13,352 foodborne disease outbreaks, causing 271,974 illnesses, were reported in the United States (Technical Appendix 1 Table 1). Of those outbreaks, 4,887 (37%), causing 128,269 (47%) illnesses, had an implicated food vehicle and a single etiology; 298 of those outbreaks were excluded because information about the vehicle was

insufficient to categorize the ingredients. We also did not include the 3% of outbreaks that had multiple etiologies reported.

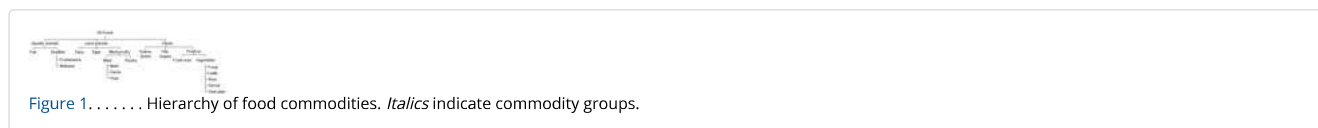
To assess possible bias when including outbreaks with a suspected vehicle or etiology in our estimates, we compared the rank order of each of the 17 food commodities in our model based on the total number of associated illnesses with the rank order when including only those illnesses with a confirmed etiology and vehicle. The order of the top 8 commodities associated with the highest number of illnesses changed only slightly (ranks 5 and 6 switched); therefore, we included all outbreaks to maximize the data available for the lower-ranking commodities.

The estimated number of domestically acquired illnesses, hospitalizations, and deaths for each etiology was obtained from published estimates (7) or, when not available, by extrapolating from available data. To highlight differences in sources for nontyphoidal *Salmonella* spp. serotypes, we made estimates for those most frequently isolated from humans (i.e., Enteritidis, Heidelberg, Javiana, Newport, Typhimurium) and, separately, for all others. We estimated the number of illnesses, hospitalization, and deaths by multiplying the numbers for nontyphoidal *Salmonella* spp. (7) by the proportion of all serotyped human *Salmonella* isolates reported during 1998–2008 (6).

The outbreak dataset included outbreaks with chemical etiologies and those caused by *Anisakis simplex*, for which published illness estimates were not available. For these, the number of illnesses was estimated as the product of the mean annual number of illnesses reported to CDC through outbreak surveillance during 1998–2008 by using the same multipliers for underdiagnosis ( $\times 25$ ), underreporting ( $\times 30$ ), case-hospitalization rate ( $\times 0.006$ ), and case-fatality rate ( $\times 0.0004$ ) as for infection with *Clostridium perfringens*, a short-duration illness (7).

We attempted to attribute food commodities for an estimated 9,638,301 illnesses, 57,462 hospitalizations, and 1,451 deaths caused by known agents (Technical Appendix 1 Table 2). We did not attribute illnesses to commodities for illnesses caused by astrovirus, *Mycobacterium bovis*, *Toxoplasma gondii*, and *Vibrio vulnificus* because no outbreaks were reported for these pathogens. These pathogens caused an estimated 1.1% of illnesses, 8.1% of hospitalizations, and 25.2% of deaths (a high number of deaths were estimated to be caused by toxoplasmosis [7]).

## Food Categorization



We defined 3 commodities for aquatic animals (fish, crustaceans, and mollusks), 6 for land animals (dairy, eggs, beef, game, pork, and poultry), and 8 for plants (grains-beans; oils-sugars [refined plant foods]; fruits-nuts; fungi; and leafy, root, sprout, and vine-stalk vegetables) (7). Foods were categorized into  $\geq 1$  of 17 mutually exclusive commodities according to ingredients listed in outbreak reports, or, when ingredients were not listed, in recipes found on the Internet (7). In some analyses, we grouped commodities (Figure 1).

We defined as simple an implicated food vehicle that contained ingredients from 1 commodity, such as apple juice (fruits-nuts commodity). This category included foods such as fruit salad that were composed of several ingredients from the same commodity. We defined as complex an implicated food vehicle that contained ingredients from  $\geq 1$  commodity, such as apple pie (made of ingredients from several commodities: fruits-nuts [apples], grains-beans [flour], oils-sugars [sugar], and dairy [butter]). We excluded water as an ingredient.

## Estimation Method

We calculated for each etiology the proportion of outbreak-associated illnesses transmitted by each commodity. We allocated illnesses from simple food outbreaks of a given etiology to their single implicated commodities. For each complex food outbreak, we partitioned the associated illnesses to the multiple implicated commodities in proportion to the relative numbers of illnesses in all simple food outbreaks that implicated those specific commodities; we then added the results from all outbreaks to obtain commodity illness percentages. We then applied the commodity-specific percentage of ill persons to the total estimated proportion of domestically acquired illnesses, hospitalizations, and deaths for each etiology (7). Last, we added the total proportions of commodity-specific illnesses, hospitalizations, and deaths for simple and complex foods for all etiologies. We considered these the most probable estimates for each commodity (Technical Appendix 2).

To provide a range for the most probable estimates, we determined a minimum estimate by attributing illnesses to commodities implicated only in outbreaks where illness was transmitted by simple foods and a maximum estimate by including complex food outbreaks and attributing the outbreak illnesses to each ingredient in the implicated food (Technical Appendix 1 Table 3). Thus, all illnesses in a complex food outbreak with 3 ingredient commodities were included 3 times, once for each commodity. The numbers provided in the Results section are the most probable estimate, unless stated otherwise. Calculations were performed in SAS version 9.3 (SAS Institute, Cary, NC, USA).

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## Results

The final dataset consisted of 4,589 outbreaks with an implicated food vehicle and a single etiologic agent (Technical Appendix 3; Technical Appendix 1 Table 1); a total of 120,321 outbreak-associated illnesses were caused by 36 agents (Technical Appendix 1 Table 2). Norovirus caused the most outbreaks (1,419) and outbreak-associated illnesses (41,257), far above the median for all agents (29 outbreaks, 1,208 illnesses). No outbreaks were caused by *Mycobacterium bovis*, *Vibrio vulnificus*, astrovirus, or *Toxoplasma gondii*. The implicated food vehicle was complex for 2,239 (49%) outbreaks (Technical Appendix 1 Table 2); the median number of commodities for complex food vehicles was 4 (range 2–13).



Figure 2. . . . . Minimum, most probable, and maximum estimates of the annual number of foodborne illnesses, hospitalizations, and deaths from all etiologies attributed to food commodities, United States,...

We applied percentages derived from outbreak-associated illnesses for each etiology to the 9.6 million estimated annual illnesses assessed and attributed  $\approx 4.9$  million ( $\approx 51\%$ ) to plant commodities,  $\approx 4.0$  million ( $\approx 42\%$ ) to land animal commodities, and  $\approx 600,000$  ( $\approx 6\%$ ) to aquatic animal commodities (Table 1). Produce commodities (fruits-nuts and the 5 vegetable commodities) accounted for 46% of illnesses; meat-poultry commodities (beef, game, pork, and poultry) accounted for 22%. Among the 17 commodities, more illnesses were associated with leafy vegetables (2.2 million [22%]) than any other commodity. The high estimate for illnesses attributable to leafy vegetables was many times higher than the low estimate (Figure 2, panel A), which indicates that leafy vegetables were frequently found in complex foods. After leafy vegetables, the commodities linked to the most illnesses were dairy (1.3 million [14%]), fruits-nuts (1.1 million [12%]), and poultry (900,000 [10%]). Norovirus comprised 57% of all illnesses.

An estimated 26,000 (46%) annual hospitalizations were attributed to land animal commodities, 24,000 (41%) to plant commodities, and 3,000 (6%) to aquatic animal commodities (Table 2). Produce commodities accounted for 38% of hospitalizations and meat-poultry commodities for 22%. Dairy accounted for the most hospitalizations (16%), followed by leafy vegetables (14%), poultry (12%), and vine-stalk vegetables (10%) (Figure 2, panel B). Among the estimated 57,000 hospitalizations, 8% were not attributed to a pathogen, mainly because the dataset did not include data for *Toxoplasma* spp.

An estimated 629 (43%) deaths each year were attributed to land animal, 363 (25%) to plant, and 94 (6%) to aquatic commodities (Table 3). Meat-poultry commodities accounted for 29% of deaths and produce 23%. Among the 17 commodities, poultry accounted for the most deaths (19%), followed by dairy (10%), vine-stalk vegetables (7%), fruits-nuts (6%), and leafy vegetables (6%) (Figure 2, panel C). Of the 278 deaths attributed to poultry, most were attributed to *Listeria monocytogenes* (63%) or *Salmonella* spp. (26%). Among the 1,451 estimated deaths, 25% were not attributed to a pathogen, mainly because the dataset did not include data for *Toxoplasma* spp.

Most bacterial illnesses were attributed to dairy (18%), poultry (18%), and beef (13%) commodities (Table 1). Most chemical illnesses were attributed to fish (60%, most caused by the marine biotoxin ciguatoxin). Most parasitic illnesses were attributed to mollusks (33%) and fruits-nuts (26%); this reflects the fact that 1 simple food outbreak was caused by *Giardia intestinalis* (mollusks) and 1 by *Cryptosporidium* spp. (fruits-nuts). Most viral illnesses were attributed to leafy vegetables (35%), fruits-nuts (15%), and dairy (12%). Of the 20 outbreaks associated with simple foods and caused by norovirus transmitted by dairy, 14 (70%) were transmitted by cheese products.

The plant commodity group accounted for 66% of viral, 32% of bacterial, 25% of chemical, and 30% of parasitic illnesses (Table 1). This group accounted for a greater proportion of illnesses than the land or aquatic animal commodity groups for *Bacillus cereus*; *Clostridium botulinum*; enterotoxigenic *Escherichia coli*; Shiga toxin-producing *Escherichia coli* (STEC) O157; non-O157 STEC; *Salmonella enterica* serotypes Javiana, Newport, and other (e.g., serotypes other than Javiana, Newport, Enteritidis, Heidelberg, Typhimurium, and Typhi); *Shigella* spp.; mycotoxins; other chemicals; *Cryptosporidium* spp.; *Cyclospora*



*cayetansensis*; hepatitis A; norovirus; and sapovirus (Table 4). The land animal group accounted for the highest proportion of illnesses for *Campylobacter* spp., *Clostridium perfringens*, *Listeria* spp., *Salmonella* serotypes Enteritidis and Heidelberg, *Streptococcus* spp. group A, *Yersinia enterocolitica*, and *Trichinella* spp.

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## Discussion

We developed a method to attribute domestically acquired foodborne illnesses, hospitalizations, and deaths in the United States to specific commodities by using outbreak data. We found most illnesses were attributed to plant commodities and most deaths to land animal commodities. We attributed 46% of illnesses to produce; the large number of norovirus illnesses was a major driver of this result. More deaths were attributed to poultry than to any other commodity. To the extent that these outbreak-based estimates reflect the commodities associated with all foodborne illness, they indicate that efforts are particularly needed to prevent contamination of produce and poultry.

More illnesses were attributed to leafy vegetables (22%) than to any other commodity; illnesses associated with leafy vegetables were the second most frequent cause of hospitalizations (14%) and the fifth most frequent cause of death (6%). Previous studies have shown that produce-containing foods were the food source for approximately half of norovirus outbreaks with an identified simple food vehicle during 2001–2008 (8) and the second most frequent food source for *E. coli* O157 outbreaks during 1982–2002 (9). Outbreaks of *E. coli* O157 infections transmitted by spinach (10) and lettuce (11) and *Salmonella* spp. infections transmitted by tomatoes (12,13), juice (14,15), mangoes (16), sprouts (17,18), and peppers (19,20) underline concerns about contamination of produce consumed raw.

More deaths were attributed to poultry (19%) than to any other commodity, and most poultry-associated deaths were caused by *Listeria* or *Salmonella* spp. From 1998 through 2002, three large listeriosis outbreaks were linked to turkey delicatessen meat contaminated in the processing plant after cooking (21–23). A risk-ranking model for listeriosis among ready-to-eat foods identified delicatessen meat as the highest risk food (24).

The dairy commodity was the second most frequent food source for infections causing illnesses (14%) and deaths (10%). Foods in this commodity are typically consumed after pasteurization, which eliminates pathogens, but improper pasteurization and incidents of contamination after pasteurization occur (25). In our dataset, norovirus outbreaks associated with cheese illustrate the role of contamination of dairy products after pasteurization by food handlers. Because of the large volume of dairy products consumed, even infrequent contamination of commercially distributed products can result in many illnesses (26). The prominence of dairy in our model reflects a relatively high number of reported outbreaks associated with raw milk compared with the quantity of raw milk consumed (27) and issues related to *Campylobacter* spp. infection (discussed below); these factors likely resulted in an overestimation of illnesses attributed to dairy. Models that partition raw versus pasteurized milk and that incorporate other data sources for *Campylobacter* spp. infection could improve estimates of illnesses related to dairy.

Our method of attributing illnesses incorporated data from outbreaks associated with complex foods and attributed most of the estimated number of illnesses caused by known pathogens to specific food sources. Other methods for attributing illnesses to food sources may be applied to various stages of the food distribution chain and therefore may yield different but complementary estimates (2). A method for *Salmonella* spp. attribution used in Denmark compared isolates from food animal reservoirs with human isolates to attribute infections to the reservoirs, the live animals (28). A similar method in a US study attributed *Salmonella* spp.-associated foodborne illnesses to the point of processing (29). Risk assessment models have focused primarily on the point of processing; case studies of sporadic illness, expert elicitation, and analysis of outbreak data represent attribution at the point of consumption. Outbreak investigations have been reported for most foodborne etiologies and food commodities and provide the most comprehensive data for attribution.

We made several assumptions. We assumed that using the number of outbreak-associated illnesses rather than number of outbreaks would enable better assignment of illnesses to commodities. Our choice had the potential to bias the results toward large outbreaks. However, large outbreaks often represent system failures that have resulted in smaller, undetected outbreaks; investigation may determine the source for illnesses that otherwise might have been considered sporadic. Small outbreaks may better represent sources of sporadic illnesses, but because many small outbreaks are not detected or investigated, their sources would not be well represented by any method. Similar studies have used outbreak counts (30,31); either choice (number of outbreak-associated illnesses or number of outbreaks) results in biases (32). Because of other methodological differences, direct comparison of the results for these studies is difficult. To assess the effect of outbreak size



on our estimates, we adjusted our model to give no weight to outbreak size ([Technical Appendix 1 Tables 4, 5](#)); the rank order of commodities by number of attributed illnesses changed by no more than 1 for most commodities. The largest outbreak in our study was 1,644 *Campylobacter* spp.-associated illnesses resulting from the consumption of pasteurized milk; even so, counting outbreaks instead of illnesses resulted in a relatively small (2.6%) reduction in the percentage of illnesses attributed to dairy.

We further assumed outbreak illnesses represented all illnesses and weighted the results for each agent by number of all foodborne illnesses attributed to each agent ([1](#)). Unweighted outbreak data may be biased toward seafood outbreaks caused by marine biotoxins (e.g., scombroid) that are frequently reported but cause relatively few illnesses. For some agents, foods implicated in outbreaks might not well represent foods responsible for sporadic illnesses. For example, outbreak data underrepresent poultry (8%) and overrepresent dairy (67%) as sources of *Campylobacter* spp. infection; studies of sporadic infections implicate consumption of poultry but not dairy as a major risk factor ([33](#)). *Campylobacter* spp. are estimated to be the third most common bacterial cause of foodborne illness, but relatively few outbreaks are detected ([1](#)). For pathogens for which outbreaks are uncommon or do not reflect major modes of transmission, methods that incorporate data from nonoutbreak sources are needed.

We also assumed that, for a given agent, when an outbreak was associated with a complex food, the likelihood that any commodity was the source was proportional to the frequency of illnesses for outbreaks associated with simple foods associated with that commodity. However, when the number of outbreaks associated with simple foods for an etiology is small compared with the number associated with complex foods, the result may be biased toward commodities for which simple foods were vehicles for outbreaks. Other attribution estimates that used outbreak surveillance data have excluded complex foods or have not partitioned them into component commodities ([9,34](#)). Were complex food outbreaks excluded, the result for each commodity would be the same as our minimum estimate. However, inclusion of outbreaks associated with complex foods provides important information. For example, in a review of egg-associated *S. enterica* serotype Enteritidis outbreaks ([35](#)), eggs were implicated as simple food vehicles in 20% of the outbreaks, but complex foods containing eggs were implicated in an additional 57% of the outbreaks.

A limitation of our study is the absence of outbreaks caused by some agents. None caused by *Toxoplasma* spp. or *Vibrio vulnificus* were reported. The attributable risk for *Toxoplasma* infection is highest for meat (49%) and mollusks (16%) ([36](#)); most foodborne *V. vulnificus* infections are linked to oysters ([37](#)). The effect of this absence of data for agents that are uncommon but often cause fatal illnesses is reflected mostly in the number of deaths in our study, 25% of which were not attributed. Attributing an additional 49% of *Toxoplasma* spp.-associated deaths to meats would make meats a more frequent source of foodborne illness-associated deaths than poultry. Attributing all foodborne deaths caused by *V. vulnificus* and 16% of those caused by *Toxoplasma* spp. to mollusks would move this commodity from the thirteenth to the fourth most frequent source of foodborne illness-associated deaths.

Other limitations of our study included the choice not to use the credible interval for the estimated number of illnesses, hospitalization, and deaths ([1](#)); the lack of published estimates for the number of illnesses caused by chemical etiologies; and the fact that the quality of outbreak data is dependent on the quality and quantity of investigations reported. We maximized the amount of data we compiled by including outbreaks with suspect etiologies or vehicles and developing a method to incorporate data from outbreaks attributed to both simple and complex foods; even so, our study yielded a paucity of data for some agents. Among the agents associated with <10 outbreaks in the dataset, only 1 (non-O157 STEC) is estimated to cause >1% of foodborne illnesses caused by known agents ([1](#)). Our estimates should be considered an approximation, to be refined by further research and analyses. To improve the quality and accuracy of outbreak attribution, models can be developed that include other types of data (e.g., studies of sporadic cases, isolates from foods and animals, agent subtypes). Measurements that indicate the substantial uncertainty of many of the estimates are particularly critical for agents causing few outbreaks and those for which the major sources for outbreaks are dissimilar to those for sporadic cases. Ultimately, the best data sources and methods for estimating the number of illnesses, hospitalizations, and deaths attributable to each food commodity may vary by etiologic agent, commodity, point of food chain analyzed, and other factors.

For consistency and to obtain sufficient data, we chose to use all years of data for all pathogens, but a shorter, more recent period is desirable when major implicated commodities have changed. For example, outbreaks of *Listeria* spp. infection caused by contamination of ready-to-eat meats markedly decreased after 2002 ([38](#)). However, using data from only the few listeriosis outbreaks that occurred after 2002 would result in a few commodities having a large effect on results. Developing methods to examine trends should be a high priority. When combined with updated estimates of the number of illnesses, attribution analyses performed at appropriate intervals could help determine the results of prevention efforts. Longer intervals would increase data for agents with few outbreaks, but if the frequency of illness attributed to a commodity changes substantially, results might not reflect the current situation.

In summary, our outbreak-based method attributed most foodborne illnesses to food commodities that constitute a major portion of the US diet. When food commodities are consumed frequently, even those with a low risk for pathogen transmission per serving may result in a high number of illnesses. The attribution of foodborne-associated illnesses and deaths to specific commodities is useful for prioritizing public health activities; however, additional data on the specific food consumed is needed to assess per-serving risk. The risk for foodborne illness is just one part of the risk–benefit equation for foods; other factors, such as the health benefits of consuming a diet high in fruits and vegetables, must also be considered (39).

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Dr Painter is an epidemiologist with the Centers for Disease Control and Prevention who worked for the Division of Foodborne, Waterborne, and Environmental Diseases while most of the work for this study was completed. Currently, he is the epidemiology team lead for the Immigrant, Refugee, and Migrant Health Branch of the Division of Global Migration and Quarantine. His research interests include outbreak investigations and the epidemiology of tuberculosis among foreign-born persons.

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# Listeriosis

Listeriosis is a foodborne illness caused by the bacteria *L. monocytogenes*. Symptoms include fever, chills, and headache. Pregnant people and people with weakened immune systems are at the greatest risk of a severe infection. Treatment may include antibiotics. You can prevent a listeriosis infection by thoroughly washing and cooking your foods.

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## Overview

### What is listeriosis?

Listeriosis is a foodborne illness. The germ *Listeria monocytogenes* causes listeriosis. *Listeria monocytogenes* is commonly found in nature, especially

Most people get listeriosis from eating contaminated foods. The listeriosis incubation period (the time when you first get infected and when you first show symptoms) varies. It usually takes one to two weeks, but it can be as short as a couple of days or as long as three months.

Other names for listeriosis include *L. monocytogenes* and listeria.

## **In what foods is listeria found?**

Contaminated foods are the most common cause of listeriosis infections. The most common foods that cause listeriosis include:

- Hot dogs.
- Deli meats.
- Fresh vegetables.
- Fresh fruits, especially melons.
- Unpasteurized dairy products (sterilized to kill bacteria).

These foods have the highest risk of *L. monocytogenes* contamination. However, listeriosis can affect almost any improperly handled or prepared food.

The bacteria *L. monocytogenes* is unique from many other foodborne illnesses. It survives and even multiplies in low temperatures, including refrigerators and freezers. The bacteria can multiply to dangerous levels during storage.

Food that has spoiled breaks down and develops an unpleasant smell,



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## Who does listeriosis affect?

Anyone can get listeriosis. However, it isn't as dangerous for those with a healthy immune system. Those who are at the greatest risk of becoming very ill or dying include:

- Pregnant people.
- Developing fetuses.
- People 65 or older.
- People with a weakened immune system, usually from another condition (like [AIDS](#) or [cancer](#)) or taking prescribed [immunosuppressive medications](#).



About 1,600 people get listeria in the United States each year.

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# Symptoms and Causes

# Symptoms of Listeriosis



**Fever.**



**Chills.**



**Headache.**



**Upset stomach.**



**Diarrhea.**



**Nausea and vomiting.**



**Muscle aches.**

# What are the symptoms of listeriosis?

Listeriosis symptoms include:

- [Fever](#).
- [Chills](#).
- [Headache](#).
- Upset stomach.
- [Diarrhea](#).
- [Nausea and vomiting](#).
- Muscle aches.
- Confusion.
- Loss of balance.
- Convulsions (muscle contractions that you can't control).

A severe listeriosis infection may spread to your bloodstream or brain. Severe infections may cause [sepsis](#), [meningitis](#) or [encephalitis](#).

## What are the symptoms of listeriosis in pregnant people?

The most common symptoms of listeriosis in pregnant people are usually fever and other flu-like symptoms, especially fatigue and muscle aches.

Listeriosis may quickly cause [miscarriage](#), [stillbirth](#), [premature birth](#) and death in newborn babies without timely treatment.

## What are the symptoms of listeriosis in newborn babies?

Listeriosis symptoms in newborn babies include:

- Fever.
- Vomiting.
- Constant crying.
- Trouble breathing (rapid breathing, short breaths and wheezing).
- No interest in eating.

## How do you get listeriosis?

Most people contract listeriosis from contaminated food.

Pregnant people can transmit the *L. monocytogenes* bacteria to the fetus through the [placenta](#). They can also transmit the bacteria to their babies in the birth canal.

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# Is listeriosis contagious?

You can't pass listeriosis to another person unless a pregnant person passes it to the fetus.

## Diagnosis and Tests

### How do you know if you have listeriosis?

Your healthcare provider can diagnose listeriosis after evaluating your symptoms and conducting medical tests. Tests may include checking the following for the presence of *L. monocytogenes*:

- Blood.
- Cerebrospinal fluid (a clear fluid in your brain and spinal cord).
- Meconium (your baby's first poop; it's dark green and thicker and stickier than normal poop).
- Vomit.
- Food.
- Animal feed.

Your healthcare provider may order [bacterial culture tests](#) on your blood or placenta if you're pregnant.

## Management and Treatment

Yes, there is a cure for listeriosis. Your healthcare provider can prescribe antibiotics to rid your body of the infection.

Your healthcare provider is more likely to prescribe antibiotics to babies or if you're pregnant, 65 or older or have a weakened immune system.

Antibiotics commonly used to treat listeriosis include [sulfamethoxazole](#) (Bacter-Aid DS®) and [ampicillin](#) (Principen®).

Your provider may also prescribe medication to manage specific symptoms, including nausea and vomiting.

If you have mild symptoms, you may not need treatment.

If your baby is born with a listeriosis infection, your healthcare provider will give them antibiotics shortly after birth.

## What are the side effects of antibiotics?

Side effects of antibiotics may include:

- **Allergic reactions.** Allergic reactions may range from mild rashes and itching to skin blisters, swelling in your face and throat and difficulty breathing. Talk to your healthcare provider about any past drug reactions or allergies.
- **[Clostridioides difficile](#).** *Clostridioides difficile* (*C. difficile* or *C. diff*) is a bacteria that causes diarrhea.
- **[Antibiotic resistance](#).** Antibiotic resistance occurs when bacteria change and get stronger so that antibiotic medicines can't kill them or stop their growth. Bacterial infections then become difficult to treat

# How do I manage my symptoms?

If you have listeriosis, the best way to manage your symptoms is to:

- Take prescription medications as directed by your healthcare provider.
- Rest.
- Drink lots of fluids.
- Eat a light diet.
- Take nonsteroidal anti-inflammatory drugs (NSAIDs) to manage fever and relieve muscle aches.

Not everyone can take NSAIDs. It's a good idea to check with your healthcare provider before use.

# How soon after treatment will I feel better?

Most people with a healthy immune system will feel better after a few days without treatment.

If you have a severe listeriosis infection, you should start to feel better three to five days after you start taking antibiotics.

It's important to take your full course of antibiotics as prescribed by your healthcare provider, even if you start to feel better. If you don't finish your full course of antibiotics, your listeriosis may come back and be more challenging to treat.



# Prevention

## How can I reduce my risk of contracting *listeria*?

If you have a weak immune system or are pregnant, it's a good idea to take precautions with what you eat and drink and how you store and prepare food.

- Check product labels to ensure that any dairy products or juices are pasteurized. Avoid unpasteurized dairy products and juices.
- Wash your hands and any food surfaces before and after cooking.
- Use a scrub brush, clean running water and a fruit and vegetable wash to clean raw fruits and vegetables.
- Cook hot dogs, egg dishes, seafood and deli meats to an internal temperature of 165 degrees F (74 degrees C). If you can't, you should avoid them.
- Don't eat refrigerated pâté (pureed meat) or meat spreads from a deli or the meat counter at a grocery store. Foods that don't require refrigeration, like canned or shelf-stable pâté and meat spreads, are safe to eat. Refrigerate these items after opening.



- Wrap food in plastic wrap or foil, or place it in plastic bags or clean, covered containers before you place them in your refrigerator. Ensure that foods such as raw meat don't leak juices onto other foods.
- Clean up any spills in your refrigerator right away, especially meat juices.

## **Outlook / Prognosis**

### **What can I expect if I have listeriosis?**

If you have a healthy immune system and develop listeriosis, you'll usually feel better without treatment in about two days.

If you have a weakened immune system, are pregnant or have a baby, listeriosis may cause serious illness or death. Contact your healthcare provider right away. With a quick diagnosis and proper treatment, you stand a better chance of a full recovery.

## **Living With**

### **When should I see my healthcare provider?**

Call your healthcare provider if:

- You're pregnant, over 65 or have a weakened immune system and display listeriosis symptoms.

- You have a baby who displays listeriosis symptoms.
- Your symptoms don't go away a few days after starting antibiotics.

## What questions should I ask my healthcare provider?

- How do you know that I have listeriosis?
- If I don't have listeriosis, what other condition might I have?
- How did I get listeriosis?
- Do I need antibiotics or any other medications?
- For how long and at what times of the day should I take my medications?
- How should I store my medications?
- Is my fetus at risk of having listeriosis?
- How can I protect my fetus?
- How do you know that my newborn baby has listeriosis?
- What medications will you prescribe my newborn baby?
- Will my newborn baby have any long-term effects from listeriosis?

### A note from Cleveland Clinic

Listeriosis is a relatively rare bacterial infection. It may have serious effects on pregnant people, fetuses, newborn babies, people 65 or older and people who have weakened immune symptoms. You'll likely feel better

listeriosis. Because listeriosis has an incubation period that may last up to a few months, it's also a good idea to talk to your healthcare provider if you've consumed any recalled foods or drinks.

To help prevent a listeriosis infection, wash your hands, cook meats to a safe temperature and clean fruits and vegetables.



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✔ Medically Reviewed

**Last reviewed on 06/06/2022.**

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Reserved.

# *‘Imminent Threat’ Found at Boar’s Head Plant 2 Years Before Fatal Listeria Outbreak*

U.S. inspectors listed serious problems in 2022 that could have resulted in strict measures like a pause in production. But the plant continued operating, and some conditions persisted.



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By Christina Jewett and Teddy Rosenbluth

Sept. 10, 2024

Two years before a deadly listeria outbreak, U.S. inspectors warned that conditions at a Boar’s Head plant posed an “imminent threat” to public health, citing extensive rust, deli meats exposed to wet ceilings, green mold and holes in the walls.

But the U.S. Agriculture Department did not impose strict measures on the plant, in Jarratt, Va., which could have ranged from a warning letter to a suspension of operations.

Since then, other inspections found that many of the problems persisted, but again, the plant continued to process tons of beef and pork products, including liverwurst.

Genome sequencing tests by public health officials in New York and Maryland tied a strain of listeria found in Boar’s Head liverwurst to the bacteria from people who died or fell ill, according to the Centers for Disease Control and Prevention.

## Have a moment? Play these games.



### Connections

Group words that share a common thread.

Play



### Spelling Bee

Make as many words as you can with 7 letters.

Play



### The Crossword

Crack the clues in today's puzzle.

Play

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The company recalled its liverwurst late in July. Days later, Boar's Head expanded the recall to cover more than 3,500 tons of meat — including ham and other items made in the Jarratt facility, one of several it operates.

Production at the meat processing center in a rural part of the state has been temporarily stopped. Boar's Head said it was disinfecting the plant and trying to determine the cause of the suspected contamination. Nine elderly people have died and dozens were hospitalized in the worst listeria outbreak in years.

Public health experts have expressed worry that those numbers could increase, because symptoms can emerge weeks later. They also noted that consumers might not be aware of the recall, and some of the products do not expire until October.

Like other meat processors, the plant is supposed to have U.S.D.A.-trained inspectors on site at all times that the facility is operating. After the outbreak became public, the U.S.D.A. initially released one year of the inspectors' reports from Aug. 1, 2023 to Aug. 2, 2024.

The agency later released reports dating to January 2022, which showed that a federal food safety assessment took place in September and October of 2022. During that review, records show, inspectors were already finding rust, mold, garbage and insects on the plant floors and walls.

Several food safety experts have said in interviews that the recurring instances of unsanitary conditions should have spurred stricter enforcement.

“They shouldn't have allowed this company to keep producing ready-to-eat products, lunch meat that's going to go on people's tables, when they're seeing this level of violation,” said Sarah Sorscher, a food safety regulatory expert at the Center for Science in the Public Interest, a nonprofit advocacy group. “Consumers had to die before this plant got shut down, really is the bottom line.”

A spokeswoman for Boar's Head said the inspectors' finding of an imminent threat in 2022 was not followed with any enforcement action after the federal agency reviewed the results of product and environmental testing, plant records and observations.

Asked by The New York Times about the assessment in 2022, the U.S.D.A. did not respond directly. A spokeswoman said the agency was conducting a review of the circumstances leading to the outbreak, adding that the Jarratt plant would remain closed until the department was confident that the company could produce safe foods. The agency said it was also looking at other Boar's Head facilities, which operate in Indiana, Michigan, Arkansas and Brooklyn, N.Y.

U.S.D.A. records show that if an investigator identifies an “imminent threat,” the agency “may take immediate action.” It remains unclear what prompted the review in September 2022.

Carl Custer, a former U.S.D.A. food microbiologist who assisted in investigations, said in an email that he was surprised the agency did not either shut down the facility in 2022 or require the company to keep the meats on the site until they cleared tests for contamination. He said a district office would be responsible for taking any action.

Daniel Engeljohn, a former U.S.D.A. food safety policy official, said that the company's production methods would have placed the Jarratt plant in the agency's category of higher-risk food facilities. But the agency deems deli meat processing inherently risky, because people eat the meat without cooking it first, another step that can kill bacteria.

Food safety experts said the Jarratt facility employed practices that were widely used decades ago.

U.S.D.A. records show that it relied on sanitation alone, which meant that the facility was supposed to conduct routine tests and keep the plant clean to limit bacteria in finished products. The company did not immediately respond to questions about these practices.

Those methods are commonly used by deli meat producers, department records show.

Under U.S.D.A. guidelines to guard against listeria that were finalized in 2015, companies also have the option of conducting a "kill step" that could involve irradiation or applying intense pressure to smash bacteria after the meat is cooked and packaged. Another alternative for deli meat companies is the use of vinegar-, salt- or citric acid-based additives that limit bacterial growth.

During the September 2022 review, U.S.D.A. investigators found lapses in Boar's Head's sanitation at the 44-year-old plant.

The records show that U.S.D.A. inspectors noted leaking pipes that dripped water onto the floor and condensation beaded along a 20-foot strip of ceiling above ready-to-eat food. They reported dozens of holes in the walls of the facility and



“numerous” patches of green mold. They saw live beetles in the bathroom hallway. And they alerted plant workers to meat residue on food-contact surfaces.

In a room for packaging ready-to-eat hot dogs, investigators reported finding dirt, screws and trash on the floor. In the room where liverwurst was produced, rust covered portions of the walls and ceiling, paint was peeling off a wall and “product residue” was found on the floor.

Dr. Engeljohn said it would be typical for inspectors to move forward with strong enforcement if the problems could not be remediated promptly and if they observed unsanitary food production.

He said the records showed that while investigators saw the potential for food contamination, the inspectors did not appear to have observed direct contamination. He said the evidence of an aging plant was “the nature of the food processing industry.”

Records show that the problems noted in 2022 persisted, with mold, rust, pooled water and condensation documented during inspections in 2023 and 2024. Food safety experts said the moisture and evidence of it in the rust were troubling, because listeria thrives in cold, wet conditions like those in the plant.

A Boar’s Head spokeswoman said the agency performed thousands of inspection tasks in a year. When it finds problems, she said, company employees remedy the issues immediately.

Phyllis Entis, an expert who worked for Canada’s food-safety agency and consulted with companies for 20 years, said the U.S.D.A. could have taken swift and strong action in 2022. It could have pulled its inspectors from the plant, which would immediately prevent the facility from legally shipping meat.

“There is just too much of a leaning toward letting the industry enforce itself, letting the companies get away with stuff that could easily be stopped,” said Ms. Entis, who is the author of the book “Tainted: From Farm Gate to Dinner Plate, Fifty Years of Food Safety Failures.”

Where the listeria originated remains unclear. Officials from Virginia's agriculture department, who inspect the plant on behalf of the U.S.D.A, said federal authorities requested that they take 12 samples of packaged meat to monitor for listeria. All results were negative, a spokeswoman said.

The U.S.D.A. did not respond to questions about the facility's testing procedures.

James Marsden, a consultant and former food safety executive for Chipotle, said he once helped a plant try to find listeria and never discovered it. Ultimately his team deployed a facility-wide ozone treatment to kill all of the bacteria.

He said an outcome of this tragedy could be an update to the U.S.D.A.'s listeria rules that allow plants to ship deli meat without an added step to inhibit or kill bacteria.

"It's maybe not tight enough to totally prevent disease," he said. "Obviously it's not."

Kitty Bennett contributed research.

**Christina Jewett** covers the Food and Drug Administration, which means keeping a close eye on drugs, medical devices, food safety and tobacco policy. [More about Christina Jewett](#)

**Teddy Rosenbluth** is a health reporter and a member of the 2024-25 Times Fellowship class, a program for journalists early in their careers. [More about Teddy Rosenbluth](#)

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A version of this article appears in print on , Section A, Page 1 of the New York edition with the headline: Health Threat Found at Plant  
Two Years Ago

United States Department of Agriculture  
Food Safety and Inspection Service

Exhibit E

Public Health Information System.

<b>Report Name:</b>	<b>Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024</b>
<b>Purpose:</b>	<b>List of Noncompliances.</b>
<b>Directives:</b>	<b>13000.1</b>
<b>Special Instructions:</b>	<b>This Report may contain Confidential Business Information.</b>
<b>Terminology:</b>	<b>Noncompliance: A finding by IPP during the performance of a verification task that an establishment has not complied with one or more regulatory requirements. A Noncompliance Record may contain one or more Noncompliances found during a single verification task. For each task, no more than one Noncompliance Record may be generated.</b>
<b>Source</b>	<b>PHIS</b>

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	324D4034-93B3-4D2B-8A96-9AFAB82D378C	IDG1012063505N-1	06/05/2023	01C02	Operational SSOP Review and Observation	416.4(a)	On June 5, 2023, at approximately 11:00 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Bologna Kitchen department's staging area, two ham tree racks were found to have several instances of product residue from prior production on the food contact surface of the rack. No product was affected. Production Manager (b)(6) (b)(6) and Production Supervisor (b)(6) were verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. A similar incident occurred on May 19th, 2023. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	6E25599D-A3A7-4F12-B8C3-55B8974A71AE	IDG5222063410N-1	06/09/2023	01C02	Operational SSOP Review and Observation	416.4(a)	On June 16, 2023 at approximately 6:00 pm I observed the following non-compliance in the third RTE cooler. There was a tree of All Natural Honeycrisp Apple Chicken sausages pressed against a white wheeled tub of bacon sides. The tree of sausages had partial of three rows of product laying on the rim of the tub and some product actually sitting on top of the bacon sides. There were at least two sausages that had smears of a dark brown greasy substance that I also noticed on the wide rim of the tub. It was smeared on all sides of the rim of the tub and clearly did not come from the bacon. I then notice that a wheeled shelf of Peppenero Garlic Ham was also pressed against another side of the tub and moderate traces of light brown greasy drippings had dripped down the inside walls of the tub. The drippings presumably pooled at the bottom and some drippings had made big drops on the bacon itself. I informed floor lead * of this, she immediately taped off the tub of bacon with QC hold tape and left to bring supervisor Steven Kassab. As I was writing out the USDA Retain tag, Mr. Kassab came and I verbally told and physically showed him the issue. He removed approximately 8 pounds of All Natural Honeycrisp Apple Chicken sausage from the tree to be destroyed and relocated the tree to the other side of the room. He said he will check which sides of bacon had been affected. I applied U.S. Retained tag #B3756332

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

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Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	F07802D3-0308-4A89-A4B9-BCE2A4FD7100	IDG5309065122N-1	06/22/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(a), 416.4(b)	On June 22, 2023, at approximately 7:45 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Frank Packaging Department, a water hose handle was found lying on the floor. This hose is located on the north wall of the department. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SQF procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	1DE6F2ED-4C3E-43D0-B8CF-6A3472A00A96	IDG2301065127N-1	06/26/2023	01C02	Operational SSOP Review and Observation	416.13(c), 416.5(a)	On Monday June 26th, 2023, at approximately 11:30pm CSI (b)(6) was performing a SSOP Review and Observation task when the following noncompliance was observed: While entering the Liverwurst Cook Tank department a Boars Head Associate was observed on his cell phone. No product affected. Sanitation Manger (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a) and 416.13(c). As well as Boars Head Procedure #903.037 titled employee and visitor GMP.
M12612+P12612	Boar's Head Provisions Co., Inc.	F5C98ED5-11D9-4E1D-A7A1-B5F80D6A84A5	IDG0501065127N-1	06/26/2023	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On Monday June 26th, 2023, at approximately 11:43pm CSI (b)(6) was performing a Sanitation Performance Standards Task in the Spice Receiving Dock door #10. The following noncompliance was observed: On the left side of dock door #10 upon entering the room. One large flying insect was seen at the wall floor junction (alive). As well as 8 other smaller flying insects (dead) down the wall floor junction, on the left side of the dock plate. In the Raw Cure cooler in the back right corner at the man door. 1 firefly beetle (dead), 3 mosquitos (dead), 1 silver beetle (dead), 1 water bug (dead). At the bottom of the man door, it seems to be a gap between the wall and door. Sanitation Manager (b)(6) was physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a) and 416.2(b)(3).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	6A6F8D1C-10FE-410E-8C4D-13C6054E3E9C	IDG2811060327N-1	06/27/2023	01C02	Operational SSOP Review and Observation	416.4(c)	On June 27, 2023, at approximately 10:30 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Raw Materials Storage room a plastic container of (b)(4) sanitizer and a container of (b)(4) solution were seen sitting on the floor. The containers were in the corner of the room near the main entrance. No product was affected. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. (b)(6) donned appropriate PPE and removed the containers, returning them to the chemical storage room. The establishment has failed to meet the requirements of the above cited regulations and the establishment's policies. Establishment Administrator (b)(6) was notified verbally and in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	A5B5E08D-086A-4259-9FD9-C747AFC11D8C	IDG2112065330N-1	06/30/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On June 30, 2023, at approximately 5:20 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, the inner food contact surface of the stuffing horn located on Line (b)(6) was found to have two small pieces of meat residue. I initiated a regulatory control action by placing US Reject Tag No. B37563318 on the affected equipment. No product was affected. Associate (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. I removed my tag from the equipment and released control of the equipment to the establishment. Establishment Administrator (b)(6) was notified in writing with this NR.



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M12612+P12612	Boar's Head Provisions Co., Inc.	A8D135EB-29C F-45B3-BD17- E73606AFD889	IDG380707520 6N-1	07/06/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(a), 416.4(b)	On July, 6, 2023, at approximately 8:15 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Frank Packaging Department, a water hose handle was found lying on the floor. This hose is located on the north wall of the department. QA Analyst (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SQF procedures. Corrective actions were performed when this NR was written. A similar incident occurred on June 22, 2023. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	F3185BF8-B54 4-4CA5-848F-6 9B6916F5BE5	IDG100507260 7N-1	07/07/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On July 7, 2023, at approximately 5:35 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump department, the space between the blades on the (b)(4) machine located on Line #1 was found to have a small piece of meat residue. On the Line #1 Hopper, the inner food contact surface and the outer non-food contact surface was found to have several small pieces of meat residue. The Line #2 (b)(4) was found to have one piece of meat residue on the food contact surface of the white track along with multiple instances of meat residue in the spaces between blades. No product was affected. QA Technician (b)(6) and Sanitation Associate (b)(6) were verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Smokehouse Manager (b)(6) was also verbally informed. Establishment Administrator (b)(6) was notified in writing with this NR.

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M12612+P12612	Boar's Head Provisions Co., Inc.	B23F69F8-E12E-48FD-A5CD-775E20330AC1	IDG2208075610N-1	07/10/2023	01C02	Operational SSOP Review and Observation	416.4(c)	On July 10, 2023, at approximately 9:05 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: At the top of the stairwell located beside Netted Ham Lines (b)(6) an open, plastic container of (b)(4) was seen sitting on the floor. Production Supervisor (b)(6) (b)(6) was verbally notified and physically shown the noncompliance. (b)(6) donned appropriate PPE and removed the container, returning it to the chemical storage room. The establishment has failed to meet the requirements of the above cited regulations and the establishment's policies. A similar incident occurred on June 27, 2023. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	D4ACB898-9769-4227-86E4-0863B925CE5C	IDG1906075910N-1	07/10/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a), 416.4(a)	On July 10, 2023, at approximately 5:50 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department, several product plates for the (b)(4) located on Line 2 were found to have several instances of meat residue located on the food contact surface. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Production Supervisor (b)(6) was also verbally informed. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	935E39B6-C267-4BCC-B344-F356BCF6FCA4	IDG2502073012N-2	07/11/2023	01B02	Pre-Op SSOP Review and Observation	416.4(b)	At approximately 2:15AM during Preoperational sanitation inspection in the Franks department the following non-compliance was observed: Fifteen racks were found to have wet and or dry food particles in several different areas. Several racks had string and or sticky residue on the handles. This is in violation of the above cited regulation. The sanitation department Manager (b)(6) was notified verbal and in writing with this NR. No tag was issued because the racks were rewashed, cleaned, and sanitized immediately.



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M12612+P12612	Boar's Head Provisions Co., Inc.	B6C5D213-0DF4-4D31-8D5B-81A86A2CFD2B	IDG2502073012N-1	07/11/2023	01B02	Pre-Op SSOP Review and Observation.	416.4(b)	Personnel Present: QA , and Inspector (b)(6) Items Discussed: NR At approximately 2:15AM during Preoperational sanitation inspection in the Franks department the following non-compliance was observed: Fifteen racks were found to have wet and or dry food particles in several different areas. Several racks had string and or sticky residue on the handle. This is in violation of the above sited regulation. The sanitation department lead was notified verbal and in writing with this NR. No tag was issued because the racks were rewashed, clean, and sanitized immediately.
M12612+P12612	Boar's Head Provisions Co., Inc.	57D9E4CD-4DD5-4138-9B4A-24A0D1BFE176	IDG1119071624N-1	07/24/2023	01D01	SPS Verification	416.2(a), 416.2(b)(1), 416.2(b)(2)	On July 24th, 2023, at approximately 5:15pm CSI (b)(6) was performing a Sanitation Performance Standards task in the pickle room/ raw cure cooler. The following noncompliance's were observed: The metal gates leading into the pickle room, hard starting to rust and have multiple spots of chipping paint. In the Raw cure cooler by the man door in the back right corner. 1 grasshopper, 2 cock roach like bugs, 4 black beetle insects, 1 fly, 5 small flying insects were found. All the insects were dead. By the man door there is a white wall, looking as if it used to be an entrance that is now walled up. The wall has a few spots of rust. Sanitation Supervisor (b)(6) was verbally notified of this NR. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a), 416.2(b)(1), 416.2(b)(2).

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M12612+P12612	Boar's Head Provisions Co., Inc.	B7418B55-6C76-48C1-8825-27D84CF72515	IDG5518073826N-1	07/26/2023	04B04	General Labeling	317.10	<p>On Wednesday July,26,2023 at approximately 5:30pm CSI (b)(6) was performing a General Labeling task in the inedible room behind RTE department, and the inedible room across from the pickle department. When the following noncompliance was observed: The establishment often reuses combos of meat shipped to the plant for further processing to make their products. In the inedible room behind RTE department there was one combo reused for inedible product. This combo still had the official mark of inspection from the meat product received by the plant. The combo had inspection legend with establishment (b)(4) visible. In the inedible room across from the pickle room, 3 combos containing inedible product had the official mark of inspection visible. 1 combo showed an inspection legend from establishment (b)(4) . 1 combo showed an inspection legend from establishment (b)(4) . 1 combo had the "inspected and released by (b)(4) sticker. These combos mentioned above did not have the official marks destroyed or removed before reusing them for inedible product. Sanitation Supervisor (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 317.10</p>

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

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								meat particles on it. The cover for inspection line belt motor had heavy meat and fat brown/pink in color build up on the inside of the cover as well as the motor itself. The motor itself is also starting to rust. Upon entering the department on the right-hand side is 2 floor scales close to the wall. Both scales were opened showing large meat pieces, gloves, wads of QA tape, pieces of wood, plastic, a brown mud like substance and trash. With an obvious odor. The meat was no longer pink it was grey/white in color. 3 parts hoppers all had heavy pink/brown/green build up on the bottoms, and around the wheels. One of the hoppers contained parts that had visible meat particles/residue on them. Multiple instances of meat were found around the department on the floor. As well as standing water containing a brown mud/dirt like substance. Assistant plant manager (b)(6), sanitation supervisor (b)(6), (b)(6), as well as the department Manager/Supervisor/Lead were all present and verbally notified. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 416.4(a), 416.4(b) and 416.2(b)(2).
M12612+P12612	Boar's Head Provisions Co., Inc.	9EA2E64E-72BC-48DB-9C18-E6B6BE4DF6FE	IDG2921083909N-1	08/08/2023	01C02	Operational SSOP Review and Observation	416.13(b)	On Wednesday August 9, 2023, at approximately 4:00am CSI (b)(6) was performing a Review and Observation task in the inedible room across from the pickle room. The following noncompliance was observed: 1 combo labeled for inedible, was found to have multiple instances of plastic. Including gloves, old labels, and multiple sheets of plastic the establishment uses to cover vats of product. Assistant plant manager (b)(6) was notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.13(b). As well as boars head procedure #903.012 this procedure states (b)(4). (b)(4)



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M12612+P12612	Boar's Head Provisions Co., Inc.	B75613CD-E33E-414A-8E1B-8FF9DC7890A6	IDG3409082311N-1	08/11/2023	01D01	SPS Verification	416.2(b)(2)	On August 11, 2023, at approximately 9:45 AM, While performing an SPS task, I observed the following noncompliance: In the vestibule located between Equalization Cooler #1 and the Blast Cell Alley, the ceiling, two corners of the wall, and four brackets located on the ceiling were found to be rusty. The walls were also shown to have chipped paint on edges of the rusty sections. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	EEE62552-F551-43AA-BD2A-59A7A2FA7D15	IDG1206084614N-1	08/14/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On August 14, 2023, at approximately 6:00 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the RTE Packaging Department, a stainless-steel table and an autobagger plate on Line #2 were found to have small pieces of meat on the top food contact surface. Sanitation Supervisor (b)(6) and Establishment Administrator (b)(6) were verbally informed and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected area were performed when this NR was written. (b)(6) was also notified in writing with this NR.

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M12612+P12612	Boar's Head Provisions Co., Inc.	FB657143-E8F6-4ED6-A9F2-92E72F909E6F	IDG3702080317N-1	08/16/2023	01B02	Pre-Op SSOP Review and Observation.	416.2(b)(1), 416.2(b)(2), 416.4(a), 416.4(b)	On Thursday August 17, 2023, at approximately 2:36am CSI (b)(6) was performing a Pro-op Review and Observation task in the Standardization department. The following noncompliance was observed: QA released the department for a USDA pre-op at 5:35am. The chicken mixer had meat over spray and meat/protein build up on the leg framework and bottom of the machine. The incline belt machines both 1 and 2 cat walks had meat and fat build up on the underneath. Incline belt machine 1 had multiple instances of meat overspray. The lay down auger meat particles/spices in auger throat. The dumper behind the lay down auger had meat overspray. Mixer #2 and the dumper by the doorway into stich pump both hydraulic cylinders are rusty with chipping paint. Mixer #4 dumper hydraulic cylinder and chains rusty/paint chipping. Mixer #4 hydraulic motor on the left side is rusty with chipping paint. Also had meat/fat build up on backside of the motor. Meat on floor throughout department varying in size. Also, meat overspray found throughout the department. No product was affected. Sanitation Supervisor (b)(6) was verbally notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.4(a), and 416.4(b).
M12612+P12612	Boar's Head Provisions Co., Inc.	50FACCA5-9B7C-41C1-AEE6-78F8A3883F6A	IDG4410080025N-1	08/25/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d)	On August 25, 2023, at approximately 8:45 AM, while performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging Department the doorframe leading into Equalization Cooler #1 was found to have beaded condensation along the entire top length of the frame. No product was affected. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. Corrective actions of wiping down the affected area with a sponge mop were performed when this NR was written. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Establishment Administrator (b)(6) was notified in writing with this NR.

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M12612+P12612	Boar's Head Provisions Co., Inc.	6398746F-552C-40B9-A0AC-71540E3EB03F	IDG4610084225N-1	08/25/2023	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On August 25, 2023, at approximately 8:45 AM, while performing an SPS task, I observed the following noncompliance: In Equalization Cooler #1, a piece of the south metal wall that is slightly overhanging was found to be broken, exposing the concrete beneath. On the edge of the piece of metal that was broken, there was also chipped paint and rust that could be seen. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	C9EF08C3-14E3-4403-A8CC-69BC09B0F0B4	IDG5104084331N-1	08/31/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On August 31, 2023, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliances: In the New Gourmet department, the hopper was found to have small pieces of meat residue on the inner food surface. In the Head Cheese department, one set of dicer blades were found to have a piece of meat residue on their food contact surface. Lead Person (b)(6) was verbally notified and physically shown these noncompliances. In the Netted Hams department, a belly board was found to have small pieces of meat residue on its food contact surface. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.

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M12612+P12612	Boar's Head Provisions Co., Inc.	25CD97D0-F840-4240-A6EB-E6E1C6883650	IDG4101095208N-1	09/06/2023	04B04	General Labeling	317.10	On Wednesday September 6th, 2023, at approximately 11:15 pm, CSI (b)(6) and (b)(6) were performing a General Labeling task in both inedible storage rooms (raw side) when the following noncompliance were observed: While inspecting the recycled combos used to hold inedible product, it was discovered that some of the receptacles still had visible and legible inspection legends from prior establishments. In the inedible room across from stitch pump 1, there were three combos containing inedible meat product which had inspection legends from previous establishments that were still visible and legible. In the inedible room behind RTE department. 3 more additional combos also had inspection legends visible. Also contained inedible meat product. Sanitation supervisor (b)(6) was verbally notified of the noncompliance. Establishment administrator (b)(6) was notified of the plant's failure to meet 9 CFR 317.10.
M12612+P12612	Boar's Head Provisions Co., Inc.	42965E42-D860-4961-A83D-210259D31320	IDG1505094908N-1	09/08/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On September 8, 2023, at approximately 5:45 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump department, the area between the needles on the (b)(4) machines for Lines 2 and 3 were found to have small pieces of meat. The Line 3 injector was found to have meat residue stuck on the metal track grooves near the entrance of the machine. The inspection line was found to have one piece of meat on the food contact surface of the guard wall as well as the first conveyor belt on the line. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the area of noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.



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M12612+P12612	Boar's Head Provisions Co., Inc.	A5BAF555-D1 C7-4CBB-8C06 -52B174653505	IDG020609001 8N-1	09/18/2023	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.4(a)	On September 18, 2023, at approximately 6:00 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department, the stainless-steel tables located on Line 2 and <del>was</del> were found to have small pieces of meat on their food contact surface. The autobagger tables for Line 1 and 2 were found to have protein residue on their food contact surfaces No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the areas of noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.

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

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M12612+P12612	Boar's Head Provisions Co., Inc.	FB149AD3-4E2D-4206-9C2B-EFFFE1D0870D	IDG0919092129N-1	09/26/2023	01C02	Operational SSOP Review and Observation	416.4(d)	On Wednesday September 27th, 2023, at approximately 2:00am CSI (b)(6) and CSI (b)(6) were doing a review and Observation task in the holding/cure cooler. When the following noncompliance was identified: A white plastic tote full of raw meat product was directly under a shelf with chipping paint. The tote was approximately 75% covered with plastic. On the plastic covering paint particles and what appeared to be metal shaving had collected. No foreign materials were identified in the tote of product at this time. QA was notified and the tote was immediately tagged until further investigation. The Establishment placed the top layer of meat in inedible. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(d).
M12612+P12612	Boar's Head Provisions Co., Inc.	86AE65E9-276D-45E7-A5D8-1FFFEFD8E5206	IDG3802090330N-1	09/29/2023	01D01	SPS Verification	416.2(b)(2), 416.2(e)(4)	On Friday September 30, 2023, at about 2:15am CSI (b)(6) and CSI (b)(6) observed the following noncompliance, while performing a Sanitation Performance Standards task. Upon entering Bologna Kitchen standing water was noticed. While inspecting further a clogged drain was found adjacent to the Frank Stuffing, Bologna Kitchen, and Netting Hams departments. We noticed foam around the drain with articles of gloves, and spice residue and fat deposits around the perimeter of the standing water. This made the floor very slick. We immediately notified QA Tech (b)(6) and he taped off all the affected areas. Maintenance was called to work on clearing drain. No product was affected. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(e)(4) and 416.2(b)(2).

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



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M12612+P12612	Boar's Head Provisions Co., Inc.	60CD43C3-C05C-4DB2-B768-80FC2E8A0E6E	IDG3408110904N-1	11/04/2023	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.4(a)	On November 4, 2023, at approximately 5:10 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, the scale located on Ham Line <b>(b)(6)</b> was found to have a small piece of meat residue on its food contact surface. The control box at the end of the hopper line was found to have meat residue on its underside. The stuffing horn on Ham Line <b>(b)(6)</b> was found to have a small piece of meat residue on its food contact surface. The tipper tie machine on Line <b>(b)(6)</b> was also found to have meat residue and other debris stuck inside the assembled equipment. No product was affected. Lead Person <b>(b)(6)</b> and Lead Person <b>(b)(6)</b> were verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator <b>(b)(6)</b> was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	91F0A163-B0F6-422F-A860-62F9B16E3B8F	IDG2612115609N-1	11/07/2023	03G02	Fully Cooked-Not Shelf Stable HACCP	417.2(a)(1), 417.2(a)(2), 417.4(a)(3)(i), 417.4(a)(3)(ii)	On November 7, 2023, at approximately 6:30 AM, While performing a FC-NSS HACCP task, I observed the following noncompliance: QA Manager <b>(b)(6)</b> informed me that beginning this Monday, November 6, 2023, <b>(b)(4)</b> <b>(b)(4)</b> <b>(b)(4)</b> The establishment in Jarratt, VA presently does not include a flow chart step, hazard analysis step, and or supporting documentation for raw product FFP activities in either of their FC-NSS HACCP plans: Pork and Poultry and Large and Small Diameter. 35,540 lbs. of raw, pumped pork was sent to <b>(b)(4)</b> The establishment has failed to meet the requirements of the above cited regulations and the establishment's Pork and Poultry HACCP plan. <b>(b)(6)</b> was notified verbally and in writing with this NR.

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

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M12612+P12612	Boar's Head Provisions Co., Inc.	346CEC7E-7531-4E27-AC0F-612F5D5C64DF	IDG4406125520N-1	12/20/2023	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.2(b)(2), 416.4(a)	<p>On December 20, 2023, at approximately 5:35 AM, while IIC (b)(6) and Inspection Manager (b)(6) were performing a Pre-Operational SSOP Review &amp; Observation task, the following noncompliances were observed: In the RTE Packaging department, the product table and one autobagger plate on Line 3 was found to have several small (approx. 5mm) pieces of meat on the food contact surface. On Line 2, both Splitters were found to have small (approx. 5mm) pieces of meat on the food contact surface of the conveyor belts. An autobagger plate on the same line was found to have a small (approx. 5mm) piece of meat and a stain from prior production on the food contact surface. On Line 3's (b)(4), one product plate was found to have a small (approx. 10mm) piece of meat on the product contact surface. On Line 2, an autobagger plate was found to have two small (approx. 5mm) pieces of meat stuck to the food contact surface. On Line 1, a large blade was found to have product residue on the bolt connecting the blade to the cutting board. The stainless-steel product table located next to the boxing room window beside Line 1 was found to have several small (approx. 5mm) pieces of meat on the food contact surface. Both floor scales were found to have a large quantity of trash and debris underneath the scales on the floor that could not drain. No product was affected. QA Analyst (b)(6) was verbally informed of the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing all affected equipment except the floor beneath the scales were taken when this NR was written. (b)(6) informed us that a work order would be written for one of the floor scales that could not be lifted properly. QA Manager (b)(6) was notified in writing with this NR.</p>

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



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

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M12612+P12612	Boar's Head Provisions Co., Inc.	71685EC2-EC6D-49BB-AD7C-6A35FCB2B2DC	IDG1511020407N-1	02/07/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c), 416.2(b)(2), 416.4(b)	On February 7, 2024, at approximately 7:30 AM, While performing an Operational SSOP Review and Observation task, I observed the following noncompliance: In the Raw Smokehouses, the sides of the doors and doorframes for Smokehouses #27, 28, and 29 were found to have significant buildup of dried meat and product residue. QA Supervisor (b)(6) and Production Manager (b)(6) were verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	18AE9AA7-A94A-4C26-89D2-ECDD9E9B48C1	IDG0519024808N-1	02/08/2024	04B04	General Labeling	317.10	On February 8, 2024, at approximately 6:00pm CSI (b)(6) was performing a general labeling task in the inedible room across from pickle room 1, when the following noncompliance was observed: 3 combos were reused to hold inedible product. All 3 combos still contained inspection legends from the incoming meat product they originally held. Assistant Plant Manager (b)(6) was verbally notified and physically shown this noncompliance. He immediately got establishment associates to correct this. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 317.10.
M12612+P12612	Boar's Head Provisions Co., Inc.	8D26957F-DDC5-44E2-9452-8D4237899F81	IDG3119023911N-1	02/09/2024	01D01	SPS Verification	416.2(b)(2)	On Friday, February 10th 2024, at approximately 12:55 a.m., CSI (b)(6) was performing an Operational SSOP Review and Observation Task in the RTE Night Packaging Department when the following SPS noncompliance was observed: In all staging coolers #1-#4 in the RTE Department, there was extensive amounts of product in all areas on the floors. Some product was smushed and still on the metal bars that fell due to possible crowding. No product was affected that was on the racks. I notified Supervisor (b)(6) and QA (b)(6) of the establishments failure to meet regulation 9 CFR 416.2(b)2.

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

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M12612+P12612	Boar's Head Provisions Co., Inc.	1111AF93-A99A-450C-A27C-707F35BEE49B	IDG0618020122N-1	02/22/2024	01C02	Operational SSOP Review and Observation	416.5(a)	On Thursday February 22nd, 2024, at approximately 2:20pm CSI (b)(6) and CSI (b)(6) were performing a SSOP Review and Observation task in the boxing department when the following noncompliance was observed: A contractor working on the robotic arms at the palletizer was seen using his cellular device multiple times. Upon exiting the department this same contractor was seen entering the department from outside still wearing a frock, and not wash his hands before entering back into department. QA Supervisor (b)(6) was notified verbally. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a). As well as Boars Heads GMP procedure # 903.037.
M12612+P12612	Boar's Head Provisions Co., Inc.	38958027-6044-4C80-94EF-21F4145F05F3	IDG2105022529N-1	02/29/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On February 29, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Netted Hams 2 department, both ham lines were found to have multiple small (approx. 0.75 inches long) pieces of meat were found on the food contact surface of the stainless-steel tables on each end of the lines. Two small (approx. 1.25 inches long) pieces of meat were found on the stainless-steel tray at the front end of one line. Senior Director of Operations (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. (b)(6) (b)(6) assured me that he would inform the QA and Sanitation departments. Production Manager (b)(6) was also verbally notified. QA Manager (b)(6) was notified in writing with this NR.



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

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M12612+P12612	Boar's Head Provisions Co., Inc.	3B19DCE6-885F-464E-A7F6-56C3C53FC3FD	IDG4506033614N-1	03/14/2024	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.13(c), 416.4(b)	On March 14, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Head Cheese department, product residue was found covering an inner, non-food contact surface of the conveyor belt of Netted Ham Line #2. This was a stainless-steel section of the line where the conveyor belt attaches. Two blue vacuum hoses and two ceiling cables hanging directly above the line were also found to have dried product residue on their surface. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	5C486975-05F5-4C69-843E-4228B749415C	IDG3307035220N-1	03/20/2024	04B04	General Labeling	318.1(c)	On March 20, 2024, at approximately 7:35 AM, While performing a General Labeling task, I observed the following noncompliance: In Equalization Cooler #2 of the RTE department, I found one product tree of Boar's Head Brand Bologna that was missing a proper ID tag or labeling. Products were in temporary bags indicating only the product name and a manufacturer's logo. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. Establishment took control of the product by placing QA hold tape and a tag to the product tree. QA Manager (b)(6) was notified in writing with this NR.

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

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



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

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M12612+P12612	Boar's Head Provisions Co., Inc.	15C1BA7A-6947-4C65-A0F1-8BDEB16A1C40	IDG1907050722N-1	05/20/2024	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.2(b)(2), 416.2(e)(4), 416.4(a)	On 5/20/2024, at approximately 12:30 a.m. CSI (b)(6) was performing a Pre-Operational SSOP Review and Observation Verification Task when the following noncompliance was observed: At approximately 12 a.m. the Frank Stuffing Department was released by Lead Personnel (b)(6) (b)(6). Upon entering, I observed the floor was covered in multiple areas with white meat residue in which included the Frank Stuffing Tree staging area, several pieces of casing from previous production were found underneath lines 2 and 3. A drain to the right of the production area was backed up with meat in which cause overflowing. There was also meat residue on and embedded in lines 2 and 3 close to the blue frank hangers. On the elevator lift, there was about a 2-inch smear of stuffing matter and approximately 1-inch piece of meat on top of the scale. I also observed a standardization sanitation personnel bring out a strainer through the department and a pallet. QA Technician, (b)(6) was physically and verbally notified of the establishments failure to meet CFR 416.2(b)2, 416.2(e)4, 416.4(a) 416.13(a) QA Manager (b)(6) was notified in writing of this report. Maintenance was called to unstop the drain; the floor and the lines were re-cleaned and sanitized by a sanitation personnel.

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M12612+P12612	Boar's Head Provisions Co., Inc.	07993ABE-32E A-401D-AD70-489782DC78C5	IDG141705323 0N-1	05/30/2024	01D01	SPS Verification	416.13(b)	<p>On June 8, 2024, at approximately 5:00pm, while performing a Sanitation Performance Standards task in the Inedible Room between the RTE Raw Side of the plant below the USDA office windows, CSI (b)(6) observed the following non-compliance:</p> <p>- 3 plastic lined cardboard Inedible bins along the wall, one of which contained a ripped and torn black (b)(4)Slipsheet disposed of inside the bin. CSI (b)(6) retained the bin with tag number B37563400, and went in search of a supervisor to inform. After 30 minutes, and unable to locate a QA or Plant Manager, CSI (b)(6) went to the Nurse's Station and requested the employee contact a QA Supervisor or Plant Management. The employee got in contact with (b)(6) , who met CSI (b)(6) at the Nurse's Station. (b)(6) then accompanied CSI (b)(6) to the inedible bin, where CSI (b)(6) informed (b)(6) verbally of the non-compliance. CSI (b)(6) then removed the retain tag. As this is not (b)(6) normal department, he stated he would inform the proper personnel. Establishment Administrator (b)(6) was notified in writing of the plant's failure to meet 9CFR 416.13(b) as well as Boars Head procedure #903.012 (b)(4) (b)(4) , Section V, subsection A line 2 (b)(4) (b)(4) . This procedure had been updated on June 3, 2024. This is a similar occurrence as documented in NR #IDG141705323ON/1 on May 30, 2024. The plants previous corrective actions did not prevent recurrence.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	9777517A-029 C-4860-BF43-EDC783DB072F	IDG510305103 1N-1	05/30/2024	01C01	Operational SSOP Record Review	416.16(a)	<p>On 5/30/2024 at approximately 10:45 p.m. CSI (b)(6) was performing an Operational SSOP Record Review I observed the following non-compliance: While checking records in the QA Office, I came across a stack of SSOPs that were dated for 5/22/2024. Upon checking the Liverwurst Cook Tank SSOP it was dated 7/22/2024 and no end off shift time. The document was also signed and dated by QA and Supervisor/Management. QA Technician (b)(6) was notified verbally and shown physically. (b)(6) was notified in writing of the establishments failure to meet CFR 416.16.</p>

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M12612+P12612	Boar's Head Provisions Co., Inc.	6886B421-8ED6-49E6-8B27-D891ABE82E76	IDG4517064802N-1	05/31/2024	01D01	SPS Verification	416.3(a), 416.4(a)	On June 1, 2024 at approximately 3:31 a.m. CSI (b)(6) performed a Sanitation Performance Standards Verification Task when the following non-compliance was observed: While entering the Stitch Pump #1 department, I observed approximately 10-15 steel vats and 3-4 white plastic pickle vats staged to the left of the area. There were about 10 vats covered, and uncovered that contained smears of fat residue. Meat specs were located inside and on the outside, and a build-up of protein. There was also black mold on the outside of 4 steel vats and approximately 1-2 inches of meat on the legs of 3. QA Technician (b)(6) was notified verbally and shown physically. Assistant Plant Manager (b)(6) was notified in writing of the establishments failure to meet CFR 416.3(a) and 416.4(a).
M12612+P12612	Boar's Head Provisions Co., Inc.	7C6BD477-768E-4576-A86F-E4AFD8599B1C	IDG5806062107N-1	06/07/2024	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(a)	On June 7, 2024, at approximately 7:20 AM, While performing a Operational SSOP Review and Observation task, I observed the following noncompliance: In the New Gourmet staging area, three metal product tree racks were found to have multiple small (approx. =1 inch long) pieces of meat residue from prior production on their food contact surfaces. I initiated a Regulatory Control Action by placing US Reject Tags No. B37563251, B37563261, & B37563325 on the affected equipment. No product was affected. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. I removed each tag and observed corrective actions of taking the affected racks to the Tree Wash removed where they would be recleaned and sanitized. Production Manager (b)(6) and QA Technician (b)(6) were also verbally notified. QA Manager (b)(6) was notified in writing with this NR.



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M12612+P12612	Boar's Head Provisions Co., Inc.	0480C6D3-C7E8-4D6C-A3B0-0DC2E72EBE29	IDG5616061812N-1	06/08/2024	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On June 8, 2024, at approximately 5:00pm, while performing a Sanitation Performance Standards task in the Inedible Room between the RTE Raw Side of the plant below the USDA office windows, CSI (b)(6) observed the following non-compliance:</p> <p>- 3 plastic lined cardboard Inedible bins along the wall, one of which contained a ripped and torn black CNG Slipsheet disposed of inside the bin. CSI (b)(6) retained the bin with tag number B37563400, and went in search of a supervisor to inform. After 30 minutes, and unable to locate a QA or Plant Manager, CSI (b)(6) went to the Nurse's Station and requested the employee contact a QA Supervisor or Plant Management. The employee got in contact with (b)(6), who met CSI (b)(6) at the Nurse's Station. (b)(6) then accompanied CSI (b)(6) to the inedible bin, where CSI (b)(6) informed (b)(6) verbally of the non-compliance. CSI (b)(6) then removed the retain tag. As this is not (b)(6) (b)(6) normal department, he stated he would inform the proper personnel. Establishment Administrator (b)(6) was notified in writing of the plant's failure to meet 9CFR 416.13(b) as well as Boars Head procedure #903.012 "inedible product disposal", Section V, subsection A line 2 (b)(4).</p> <p>(b)(4). This procedure had been updated on June 3, 2024. This is a similar occurrence as documented in NR #IDG141705323ON/1 on May 30, 2024. The plants previous corrective actions did not prevent recurrence</p>

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M12612+P12612	Boar's Head Provisions Co., Inc.	6957A9A6-4CF8-4359-8A6C-EA913785D0C3	IDG0819063610N-1	06/10/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.4(b)	On Monday June 10th, 2024, at approximately 5:20pm CSI (b)(6) was performing a Sanitation Performance Standards task on the plants raw side when the following noncompliance was observed: Upon entering the pickle vat pump out room approximately 15-20 flies were observed going in and out of the 4 vats of pickle left in the room. Small flying gnat like insects were observed crawling on the walls and flying around the room. The rooms walls had heavy meat buildup, pink/orange discoloration, and denaturant over spray on them. The roll up door seal leading to inedible storage was pulled away from the frame hanging down into the walkway. The roll up door also had meat build up on it. A hot water pipe over the doorway was leaking a steady stream of water down the wall and onto the floor. The inedible room roll up door leading outside was open approximately 1/2 inch allowing a steady line of ants into the room. The ants were traveling down the wall floor junction on the right side of the room. As well as down to the lower-level trash compactor area. The inedible room also had a presence of flying insects. The room also had multiple instances of meat/ meat product on the floor, as well as trash. The cure cooler man door in the back right corner of the room insects were observed. 7 ladybugs, 1 beetle like insect, and 1 cockroach like insect. QA tech (b)(6) was physically shown this noncompliance. (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.4(b).

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

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



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

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M12612+P12612	Boar's Head Provisions Co., Inc.	FF850009-3C85-4C50-A929-24C31277E6BC	IDG4214075609N-1	07/09/2024	01D01	SPS Verification	416.2(d)	<p>On Tuesday, July 9, 2024, at approximately 3:00pm, while performing a Sanitation Performance Standards task, CSI (b)(6) observed the following non-compliance: - After entering the Packaging Department, while picking out a grey frock, CSI (b)(6) observed 3 wet spots on the floor, about 3" in diameter. - He then used his flashlight to investigate the wet spots, and observed condensation on the top of the 8' wide doorway into the adjacent storage compartment, where there was a pallet of (b)(4) 3' from the dripping condensation.</p> <p>- To the left of this doorway, the entire rack of clean grey frocks were stored 2' from the doorway.</p> <p>- CSI (b)(6) then looked to all of the 8' doorways for further condensation, and observed some along the 8' length of the top of the entrance to the storage room on the opposite side of the Entrance room to Packaging. There were also 4 wet spots of the same size under this doorway, which was 3' from the hand sink. CSI (b)(6) then verbally informed Supervisor (b)(6) and showed him the condensation (pointed out with the flashlight), and (b)(6) immediately took measures to clean the affected areas. Establishment Administrator (b)(6) was informed in writing of the plant's failure to meet 9CFR 416.2(d).</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

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Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	0CDCB03E-0EC5-4E1C-8061-39BE5FCA1DCE	IDG0320074612N-1	07/10/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.2(d), 416.4(b), 416.4(d)	On Wednesday, July 11, 2024, at approximately 12:30 a.m. CSI (b)(6) was performing a Sanitation Performance Standard Task when the following noncompliance was observed: While observing the pickle storage annex area, I noticed that there were 3 pallets of ingredients in the entry way. Two were 60 lb. bags of granulated sugar and the other was a 50 lb. bags of dextrose. The pallet of dextrose had numerous wet spots from condensation on the first row of bags that apparently came from the right side of the ceiling directly above. The middle pallet of sugar was not affected by condensation, but it appeared to have approximately 2 piece of apple slices directly in front of where it was staged. The half of pallet of sugar to my left had an open bag and had a white container, with no label and inside was a brownish liquid covered by a blue bag. To the left of the room the caulk outlining the perimeter of the wall/ concrete junction, had what appeared to be specs of black mold. In the corner of that side there was a blue barrel of distilled vinegar with a red spout. The circumference of the barrel had approximately 10 dead flies on top and around the lip of the container. Underneath where the barrel was located there was broken pallet piece, a blue cotton glove, 2 screws and other miscellaneous items that appeared to be paper or plastic. A rejected tag was placed, and QA Technician (b)(6) and Assistant (b)(6) was informed verbally and shown physically of the establishments failure to meet the requirements of the cited regulations. QA Manager (b)(6) was notified in writing of this noncompliance.

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EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	640FA4AA-3C90-4169-8343-7AB8370239DA	IDG5310074317N-1	07/17/2024	01D01	SPS Verification	416.2(a), 416.2(b)(2)	On July 17, 2024, at approximately 11:15 AM, While performing an SPS task, I observed the following noncompliances in several departments on the Raw side of the establishment: · In the Raw Holding Cooler, the floor in the small doorway leading to the Raw Receiving Dock was found to have a green algal growth amongst standing water. · In the Cure Cooler, the area near the emergency exit door was found to have three insects, two on the floor on one stuck in the corner of the wall. The insects all appeared to be dead. · In the Receiving dock located next to the Stitch Pump II department, various insects were found near the wall next to the metal dock. The majority of these were seen after lifting the two foam safety bump guards from the floor. Two insects were found alive, and around five were found dead. QA Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	3F693C7F-6F90-4E53-9938-45780A1FF33F	IDG0605075419N-1	07/19/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a), 416.4(a)	On July 19, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Head Cheese department, dried meat residue was found on a knife on Ham Line #1. The meat was seen on the section where the blade connects to the handle. In the New Gourmet department, multiple small (approx. < ½ inch) pieces of meat residue were found on the food contact surface of the mixing bowl. Several small pieces of meat residue were also seen on the backside of a scale's control panel. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.



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Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	34E7A6E4-DA-CA-4073-A37B-43783B4A29FB	IDG4207075922N-1	07/22/2024	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(a)	On July 22, 2024, at approximately 6:15 AM, While performing a Operational SSOP Review and Observation task, I observed the following noncompliance: In the Staging Cooler of the Raw side of the establishment, four product tree racks ready for use were found to have multiple small (approx. = 1 inch long) pieces of dried product residue in the grooves of the rack where metal bars holding product would be placed when in use. I initiated a Regulatory Control Action by placing US Reject Tag No. B37563266 on the affected equipment. No product was affected. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. I removed the tag and released the equipment to the establishment's control. (b)(6) placed his own tape on the racks to assume control of the equipment and the racks were taken to the Tree Wash room for corrective actions of recleaning and sanitizing the racks. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	354B9359-352E-41D9-A7A8-E743E4AF65AD	IDG1421075923N-1	07/23/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On Tuesday, July 23, 2024, at approximately 9:53 p.m. CSI (b)(6) was performing a Sanitation Performance Standards Task when the following noncompliance was observed: While exiting the RTE department, I observed scaly paint on the walls located in the RTE hallway entrance perimeter area. The flaky paint was located around the hand washing sinks, and underneath the windows that are used to issue out RTE garments. There were approximately three, 3-5 cm diameter circles that had bubbled up on the wall. Those bubbles were filled with a clear liquid that appeared to be water. Underneath the sinks, there was a black and pinkish area that's appeared to be black mold and mildew around the pvc pipes and rusted-out wall screws. QA Technician (b)(6) was shown physically, Production Manager (b)(6) was verbally notified, and (b)(6) was notified in writing of the establishments failure to meet regulatory requirements for CFR 416.2(b)1 and 416.2(b)2. No product was affected.

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EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	2B536C00-9BF5-43D1-8D11-F2EFE4729183	IDG5614070823N-1	07/23/2024	01D01	SPS Verification	416.2(d)	<p>On Tuesday, July 23, 2024, at approximately 3:15pm, CSI (b)(6) was performing a Sanitation Performance Standards task on the raw side of the plant, and observed the following non-compliance:</p> <ul style="list-style-type: none"> <li>- In the Netted Ham 2 holding cooler, condensation dripping from condenser unit 23A, approximately 4' in length, and 6" wide. - On the ceiling in front of the blower fans to the unit, condensation on the ceiling, dripping in front of the fans and being blown approximately 6' away from the unit, onto the floor.</li> <li>- There was a tree of uncooked Tavern Ham 3' to the side of the condenser unit, and a pallet of Beechwood Chips 10' in front of the unit. 8 empty stainless steel racks were in the range of the blown condensation, under the unit, and 6' to the front of the unit.</li> <li>- The stainless steel doorway of the cooler leading into the hallway that leads to the Liverwurst Cook Tanks also had condensation, as well as the ceiling of the hallway. - In the Liverwurst Cook Tank Room, condensation was observed on the doorway leading into the Smokehouse hallway. Supervisor (b)(6) was verbally notified, and called QA Supervisor (b)(6) to the area. Both were physically shown the non-compliance, and (b)(6) used QA (b)(6) to cordon off the area, as (b)(6) began the process to remove the condensation, and sanitize the stainless steel racks. QA Supervisor (b)(6) was also informed in writing of the plant's failure to meet 9CFR 416.2(d).</li> </ul>

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EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	C93B73DD-678A-4756-AC8A-602A34C4113A	IDG2306075024N-1	07/24/2024	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.4(a)	On July 24, 2024, at approximately 6:15 AM, While performing a Pre-Op SSOP Review & Observation task in RTE Packaging department, I observed the following noncompliance: · The contact surface through a hole of the main product contact surface on the Line #1 autobagger was found to have product residue covering the surface. · A stainless-steel table on Line #2 was found to have a small piece of debris on its product contact surface that appeared to be a product cook bag. · The product plates of the Line #2 & (b)(6) were found to be dirty with various bits of product residue and other debris. · A splitter on Line (b)(6) was found to have product residue on the food contact surface of both conveyor belts. Assistant Plant Manager (b)(6) was verbally notified and physically shown the noncompliance. QA Supervisor (b)(6) and Production Supervisor (b)(6) were also verbally notified. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning & sanitizing the affected areas were performed when this NR was written. (b)(6) (b)(6) informed me that the entire department would also be re-sanitized. QA Manager (b)(6) was notified in writing with this NR.

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



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**Total Number of Noncompliances : 84**

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

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EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FCB3C60D-1951-4767-9704-97AB69683ED8	IDG1412074925N-1	07/25/2024	01D01	SPS Verification	416.2(a)	<p>On July 25, 2024, at approximately 7:00 AM, While performing an SPS task, I observed the following noncompliance: In the Raw Smokehouse hallway, a flying insect was seen near a tree rack that was loaded with raw product. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. The implicated product is 980.17 lbs of Tavern Ham, totaling 112 pieces. The product at this stage was inside of temporary casing that the product is cooked in. I initiated a Regulatory Control Action by placing US Retain tag B37563238 on the product rack. The insect was not observed landing on the product before losing sight of it by either FSIS or Establishment personnel. Plant Manager Mike Kneeland, QA Manager (b)(6), QA Supervisor (b)(6), Smokehouse Manager (b)(6), Sanitation Supervisor (b)(6) (b)(6), QA Technician (b)(6), and QA Technician (b)(6) were all verbally notified. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) informed me that the entire room would be re-cleaned and sanitized. I removed my tag and returned control of the product to the establishment. I observed (b)(6) (b)(6) place a QA hold tag on the product rack. A similar incident occurred on 7/17/2024 where I observed dead insects on the floor near a Raw receiving dock and on the floor near the emergency exit door of the Cure Cooler. (b)(6) was also notified in writing with this NR.</p>

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

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

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

EstNbr	EstName	NonComp_ID	NRNumber	Date	NonComp_Date	Task	TaskName	Reqs	Description
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2EA69F30-B843-4359-9D53-AD856F989B9E	IDG100501580 6N-1	6-Jan-22	6-Jan-22	01B02	Pre-Op SSOP Review and Observation	416.4(a)	On January 6th, 2022, at approximately 5:25 AM, while conducting a Pre-Op SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department on two Belly Guards placed on the conveyor belt connected to Ham Lines (b)(6) and (b)(7), several small (approx. inch in length) pieces of meat overspray debris could be seen on the food contact surface of each Guard. US Reject Tags B37563247 and B37563124 were placed on the affected Guards. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. I informed Mr. Sanchez of the establishments failure to meet the requirements of 9 CFR 416.4(a) and the establishments Pre-Operational SSOP plan. Lead Person (b)(6) was also verbally notified and physically shown the noncompliance. No product was affected. Corrective actions of recleaning and sanitizing the affected areas were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	36F2186A-C89A-4200-8E39-99EB42A41BD8	IDG050401030 7N-1	6-Jan-22	7-Jan-22	01D01	SPS Verification	416.4(a)	On January 7, 2022 at approximately 3:35am, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment located in Jarratt, Virginia. While walking through the Bologna Kitchen department, I started to inspect several plastic covered stainless-steel vats lined up against the wall outside of the adjacent Frank Stuffing department. While going through the vats one by one, I found approximately five vats with various forms and degrees of product and sticker residue lining the insides, all of which were indicated to be clean and ready for use in production. As I notified (b)(6), QA Technician, of these deviations, he proceeded to tag all five vats with QA red tape and the vats then began to be taken back by a sanitation associate to be recleaned. The Boars Head establishment located in Jarratt, Virginia failed to meet CFR 416.4(a) under Sanitary operations. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	1AFF354B-3F16-416B-8E4F-557117CAB367	IDG480301151 2N-1	11-Jan-22	12-Jan-22	01D01	SPS Verification	416.4(a), 416.4(b)	On January 12, 2022 at approximately 3:25am, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment located in Jarratt, Virginia. While walking through and inspecting the Standardization department, Line #1 and #2 were observed to have several product residue particles ranging from 1 1 inches in size hanging from underneath the incline belt and wedge into the wheels of the belt, several product residue particles ranging from 1 1 cm spread over the exterior of the stainless steel metal detector equipment parts, several product residue particles ranging from 1 2 inches underneath the short conveyor belt and wedged into the wheels of the belt, and several product residue particles ranging from - 1 inches in various crevices of the grinder entrance. The room had been cleared for production by the Department Lead, and already had vats of ground chicken in place ready for use, but had not been fully started for the morning. U.S. Rejected tag NO. B37563241 was placed in between the machines and (b)(6), QA Technician, was notified that the tag would be removed after a USDA inspector had cleared both machines for production. The Boars Head establishment located in Jarratt, Virginia, failed to meet CFR 416.4(a) and 416.4(b) under Sanitary operations. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	62CDF0CE-08ED-489A-808F-9D1AD8979736	IDG020402550 1N-1	31-Jan-22	1-Feb-22	01C01	Operational SSOP Record Review	416.16(a)	On January 31st, 2022, at approximately 3:30am, IPP (b)(6) was performing a routine SSOP Record Review in the Boars Head establishments QA office located in Jarratt, Virginia. While going over the Frank Stuffing Safety Checklist from the 28th of January, I observed a missing time and signature next to the End of Shift row of the Glass Check section of the form. (b)(6), QA Technician, was physically shown this noncompliance, and assured me that she would take care of this deviation by acquire the missing information. The Boars Head establishment located in Jarratt, Virginia failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6), QA Manager, was notified in writing of this noncompliance.



M12612+P1 2612	Boar's Head Provisions Co., Inc.	B6B69A0F-CBE1- 46F6-A7B9- 0A5F1F4CCE03	IDG022202231 7N-1	16-Feb-22	17-Feb-22	01C01	Operational SSOP Record Review	416.16(a)	On February 17, 2022, at approximately 4:00am, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishments QA office located in Jarratt, Virginia. While going over the SSOP Activity Report from the 7th of February, I observed on the Smokehouse #1 RAW Side form a missing corrective action to the 0654 operational Food Safety Inspection entry, Condensation over holding cooler door. The section was filled out and signed off on, but no actual corrective action was entered in order to complete the paperwork. (b)(6), Production Manager, was notified verbally of this noncompliance, and the record was left out in the QA office for QA management to address. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6) (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9E8C9218-7E81- 490F-8560- C19E19B98BDD	IDG022202581 8N-1	17-Feb-22	18-Feb-22	04B04	General Labeling	317.1	On February 18, 2022, at approximately 3:20am, IPP (b)(6) was performing a routine General Labeling task in the Boars Head establishment. While walking through the first level of the Boxing/Shipping department, one box containing 4 clear sealed wrapped bacon slabs were observed to have no identifying labels on any of them or the box that they were being stored in. This goes against Boars Head Jarratt, VA procedure title, Product Identification NO. 903.099, Section V: Procedure, Subsection C: (b)(4) (b)(4) (b)(4) (b)(4) (b)(4) (b)(4) This also violates CFR 317.1 under Labels required, supervision by Program employee. Distribution Manager, (b)(6), was both physically shown and verbally notified of this noncompliance, and assured me that he would correct these deviations ASAP. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	DDF228E1-A4A8- 4BD8-971B- 3869F8A10097	IDG212202511 8N-1	17-Feb-22	18-Feb-22	01D01	SPS Verification	416.2(b)(2)	On February 18, 2022, at approximately 3:22am, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment located in Jarratt, Virginia. While inspecting the second level of the Boxing/Shipping department, I observed a large piece of plastic having from the ceiling that seemed to have been catching dripping leaks over the container boxes being stored in that area. The plastic had no date or initials of who or when it was installed, but was coved in dust and filled with water, indicating that it had been in place for some time and needed to be changed. This goes against Boars Head Jarratt, VA procedure titled, Temporary Repairs NO. 903.090, Section V: Procedure, Subsection A: (b)(4) (b)(4) (b)(4) (b)(4) (b)(4) (b)(4) Distribution Manager, (b)(6) (b)(6) was verbally notified of this noncompliance, and assured me that he would contact the Maintenance department to have the plastic either replaced with the appropriate date and initials attached to it or removed all together. The establishment failed to meet CFR 416.2(b)(2) under Establishment grounds and facilities. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	E8421361-8F2F- 4CA4-9BF4- CD4EE1449243	IDG050402052 3N-1	22-Feb-22	23-Feb-22	01D01	SPS Verification	416.2(b)(2)	On February 23, 2022, at approximately 3:30am, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment located in Jarratt, Virginia. While walking through the Bologna Kitchen department, I observed a drip leaking from a seal in the ceiling above a high traffic area for product coming from the Frank Stuffing department. After continuing to observe for a couple more minutes, between 2-4 leaks were observed in approximately 10 second increments of one another. I notified the maintenance department lead, who began to correct the deviation by retrieving a mechanical lift, in order to get a closer look at the leaks. I also physically showed QA technician, (b)(6), this noncompliance, after which, he began to apply QA red tape in the area to stop any product from crossing under the leaking ceiling. No product was physically seen to have been affected. The establishment failed to meet CFR 416.2(b)(2) under Establishment grounds and facilities. (b)(6), QA Manager, was notified in writing of this noncompliance.

M12612+P1 2612	Boar's Head Provisions Co., Inc.	F23F7BCF-5991-4558-B193-878018888A3C	IDG010402492 3N-1	22-Feb-22	23-Feb-22	01C01	Operational SSOP Record Review	416.16(a)	On February 23, 2022, at approximately 3:05am, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishments QA office located in Jarratt, Virginia. While going over SSOP records from the 15th of February, I observed on the Frank Packaging Food Safety Inspection form a missing signature next to the 2252 Utensil Holding Station section under Sanitizer Checks (b)(4) part of the form. (b)(6) , QA technician, was notified verbally of this noncompliance, and he assured me that QA management would address this deviation as soon as they started their morning shifts. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6) (b)(6) , QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	38AC748B-FFA4-4A1D-AF4C-60635BAFAF33	IDG030602492 5N-1	25-Feb-22	25-Feb-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On February 25th, 2022, at approximately 6:00 AM, while conducting a Pre-Op SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department on Line #1 a product plate connected to the(b)(4) was found to have product debris on the top product contact surface. On Line #2 a stainless-steel table was found to have two small pieces of foreign debris on the food contact surface. A stainless-steel table on Line (b)(4) was also found to have one small piece of foreign debris on the food contact surface. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. QA (b)(6) was also verbally notified. I informed (b)(6) of the establishments failure to meet the requirements of the above cited regulations and the establishments Pre-Operational SSOP plan. No product was affected. Corrective actions of releaning and sanitizing the affected areas were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	EF3833AC-45A5-4070-A74E-945E8D642D7D	IDG120003560 2N-1	28-Feb-22	2-Mar-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On March 1, 2022, at approximately 2:35am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6) , QA Technician, that the Bologna Kitchen has been cleared for inspection, on closer examination, the following noncompliances were observed: 1. A crack in the seal around one of the lips of the Double Stuffer was found holding product residue from the previous days production. 2. Product residue, approximately 2-2 inches in length, was found in one of the piping lines on the large (b)(6) machine in the department. Upon verbal notification, (b)(6) , Sanitation Supervisor, had the (b)(6) pipeline releaned to inspections standards, and (b)(6) had the cracked piece of equipment tagged with QA red tape and removed from the department and brought to the maintenance shop. The establishment failed to meet CFR 416.4(a) Sanitary operations and 416.13(a) under Implementation of SOP's. (b)(6) , QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	4E6F0060-84EC-4D2C-9252-D059CF0B69FD	IDG122103321 5N-1	14-Mar-22	15-Mar-22	01C01	Operational SSOP Record Review	416.16(a)	On March 15, 2022, at approximately 4:20am, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishment. While going over SSOP records from the 3rd of March, I observed on the Frank Packaging Food Safety Inspectionform a (b)(4) under the Foreign Object Inspection section next to the Trash Is Being Removed entry. The rest of the column had been signed off on. (b)(6) , QA Technician, was physically shown this noncompliance, and assured me that QA Management would address this deviation as soon as they started their morning shifts. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6) , QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9705D296-CB4E-45C2-8A16-21781B42FB71	IDG111304011 5N-1	15-Apr-22	15-Apr-22	01D01	SPS Verification	416.2(b)(1)	On April 15th, 2021, at approximately 1:30 PM, while conducting an SPS task, I observed the following noncompliance: In the 2nd floor of the Shipping & Boxing Department clear plastic was found covering part of the ceiling dated 3-16-22. Establishment policy 903.090 Temporary Fixes states that (b)(4) No product was affected. QA Supervisor (b)(6) was verbally informed of the noncompliance and the establishments failure to meet the requirements of the above cited regulation and establishment policy 903.090. Establishment Administrator (b)(6) was notified in writing with this NR.



M12612+P1 2612	Boar's Head Provisions Co., Inc.	176851FB-90CC-4A53-B607-22C66AD6CABA	IDG070304382 2N-1	21-Apr-22	22-Apr-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On April 22, 2022, at approximately 2:05am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6) that the Bologna Kitchen department had been cleared for inspection, on closer examination, the following noncompliances were observed: 1. Residue was found within the wire mesh filter used for production in the (b)(4) machine. 2. Residue was found within a few separate places under the lid of the (b)(4) machine. Upon verbal notification, (b)(6), Sanitation Supervisor, had the areas re-cleaned to inspection standards, and the department was cleared for production. The establishment failed to meet CFR 416.4(a) and 416.4(b) under Sanitary operations and CFR 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of these noncompliances.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	F41ABE04-F41D-4A64-A80A-4E79D89B7A35	IDG200504242 2N-1	22-Apr-22	22-Apr-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On April 22nd, 2022, at approximately 5:20 AM, while conducting an Pre-Operational SSOP task, I observed the following noncompliance: In the Head Cheese department, the stainless steel table connected to the exit side of the conveyor belt of Netted Ham Line #1 was found to have multiple instances of meat overspray residue on the food contact surface. A regulatory control action was implemented by placing US Reject tag B3756118 on the affected equipment. No product was affected. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. I informed (b)(6) of the establishments failure to meet the requirements of the above cited regulation and the establishments Pre-Operational SSOP plan. Corrective actions were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	96D10A75-E6A0-4D2C-9A68-EB04F7B12845	IDG520104142 6N-1	25-Apr-22	26-Apr-22	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(c)	On April 25, 2022, at approximately 9:00pm, IPP (b)(6) was performing a routine Fully Cooked-Not Shelf Stable HACCP task in the Boars Head establishment. While going over Frank Items (Uncured) records from the same day in the RTE Smokehouse department office, an Uncured Beef Frankfurters NC record appeared to be missing the Cooler # under the Observation Verification section of the form. While investigating further, the Pre-Shipments Review had been found to already be signed off on. (b)(6), department Lead, was physically shown this noncompliance and assured me that the department Supervisor would be made aware of this deviation, and that corrective actions will be taken. The establishment failed to meet CFR 417.5(c) under Records. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	EA19546C-7450-41B6-AC64-062966B7F2CA	IDG490104382 7N-1	26-Apr-22	27-Apr-22	01C01	Operational SSOP Record Review	416.16(a)	On April 26, 2022, at approximately 8:15pm, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishment. While going over SSOP records from the 16th of April, I observed on the Receiving Department SSOP Activity Report (b)(4) (b)(4) next to the End of Shift entry under the Food Safety Inspection section of the form. The Action entered adjacent to it was Floor Cleaned and the entire row was signed off on. (b)(6), QA Technician, was verbally notified of this noncompliance, and the report was left out in the office for management to address when they come in for their morning shifts the next day. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	F081CBF1-1835-46C0-9CCA-9F56E3786A7F	IDG250204422 8N-1	27-Apr-22	28-Apr-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On April 28, 2022, at approximately 2:55am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6) QA Technician, that the Bologna Kitchen department had been cleared for inspection, on closer examination of the Line (b)(4) machine, product residue/sludge was found inside the vacuum filter chamber at the bottom of the piece of equipment. I was notified by both Sanitation Supervisors, (b)(6) and (b)(6), that they had been instructed by management not to spray inside that area, but had not been advised on how to physically clean that area out. U.S. Rejected tag NO. B37563222 was attached to the machine until a clear solution and preventative action could be agreed upon by both the Sanitation department and the establishment. The rest of the department had been cleaned to inspection standards and cleared for production. The establishment failed to meet CFR

									416.4(a) and 416.4(b) under Sanitary operations and CFR 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	EF85F59F-98A1- 46A0-AA46- 11467D420D15	IDG410105390 4N-1	3-May-22	4-May-22	01D01	SPS Verification	416.5(a)	On March 3, 2022, at approximately 9:00pm, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment. While inspecting the Frank Packaging department, I observed an employee working on the chicken sausage line with his beard net below his chin, leaving his approximate in. long beard completely exposed. After confronting him and watching him correct the deviation, I continued observing the rest of the department. Approximately 20-25 minutes later, I observed the same employee taking an empty franks tree to the tree wash station with his beard net below his chin once more. (b)(6), 2nd shift Packaging Manager, was notified verbally of this noncompliance, and called the employee into her office to discuss the issue (b)(6), 2nd shift Assistant Plant Manager, was also notified of this noncompliance, and assured me that the associate would be disciplined according to Boars Head policy. The establishment failed to meet CFR 416.5(a) under Employee hygiene (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	6C467885-BB02- 4C9C-9FE0- 010A6D01A712	IDG411305551 1N-1	11-May-22	11-May-22	01D01	SPS Verification	416.2(b)(1)	On May 11, 2022, at approximately 1:45 PM, while conducting an SPS task, I observed the following noncompliance: In the Cure Cooler, the lower metal shelf of shelf 35 was found to be peeling backwards from where it connects to the front of the shelf frame. No product was affected. QA Supervisor (b)(6) and Production Supervisor (b)(6) were verbally notified and physically shown the noncompliance. I informed (b)(6) and (b)(6) of the establishments failure to meet the requirements of the above cited regulation. The shelf was tagged off by (b)(6) and I was assured that a work order would be placed with the Maintenance department to repair the shelf. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	B9334102-CBE1- 4C90-A52B- 82075E56B0B3	IDG120606501 0N-1	9-Jun-22	10-Jun-22	01D01	SPS Verification	416.2(d)	On June 9 at 10:35am, CSI (b)(6) was performing a Sanitation Performance Standards task in the Netted Hams Department (raw side) when she discovered the following non-compliance: The ceiling cooling unit located between the Bologna Kitchen and Netted Hams departments, in the main New Gourmet hallway, was spraying mist and large droplets of liquid into the air and floor below. An approximately 6 x 4 feet section of beaded condensation was also noted on the ceiling to the right of the unit. I observed the area for a few moments to ensure no product travelled through the vicinity. During my observation, the only items affected were clean trees staged for production. I physically showed and verbally notified QA Supervisor (b)(6) of the establishments failure to meet 9 CFR 416.2(d). No regulatory control was needed as (b)(6) immediately directed employees to remove the affected trees from the area (to be returned to Sanitation for recleaning). She also taped off the area with red QA tape to prevent foot/product traffic until the Refrigeration Department could check the unit. Per (b)(6), defrosting ice on the exterior side coils of the unit was most likely being pushed into the air by the units fans. QA Manager (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A0D7FFE8-62AD- 43B3-B658- 132209F09F77	IDG371106081 7N-1	16-Jun-22	17-Jun-22	01D01	SPS Verification	416.5(a)	On June 16, 2022 at 11:17am, CSI (b)(6) entered the RTE Smokehouse Office to perform a HACCP task when she discovered the following Sanitation Performance Standards non-compliance: As I entered the office, I noticed an associate wearing jewelry- a small silver hoop in her nostril (nose ring). Upon seeing me, she quickly turned away to pull up her blue face mask that was initially resting under her jawline. After I completed my HACCP task and exited the office, I found her moving a tree of franks to the computer station scale to weigh it. I located QA Analyst (b)(6) and alerted her of my findings. (b)(6) immediately went to the associate to verify. She returned to inform that she did have on jewelry, asked her to remove it, and the associate complied. Since the associate returned to the production floor and directly handled finished product, I verbally notified (b)(6) of the establishments failure to meet 9 CFR 416.5(a) and Boars Head policy: Employee GMP 903.037. Section G.

									Accessories states: All jewelry and watches are forbidden in production and exposed product storage areas. QA Manager (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A8EEDE9C-8927- 41B8-9448- DC48BA436C15	IDG122006561 7N-1	16-Jun-22	17-Jun-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On June 17th, 2022, at approximately 12:45 AM, while conducting an Operational Review & Observation task, IPP (b)(6) and IPP (b)(6) observed the following noncompliance: In the RTE Packaging department, beaded condensation was found on the underside of the drip pan of AC unit #13 located inside Equalization Cooler #4. QA Technician Connie Walker was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments Operational SSOP plan. No product was affected. Corrective actions were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	FF47EAF3-14CA- 4E75-AE27- 7CF13C08E1FD	IDG430206111 8N-1	17-Jun-22	18-Jun-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On June 18th, 2022, at approximately 3:00 AM, while conducting a Pre-Operational SSOP task, IPP (b)(6) and IPP (b)(6) observed the following noncompliance: In Standardization department several small pieces of meat were found on the contact surface of the conveyor belt of Incline #1. IPP (b)(6) initiated a regulatory control action by placing US Reject Tag #B37563134 on the control panel of the incline. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. Sanitation Supervisor (b)(6) (b)(6) was also verbally notified. I informed (b)(6) and (b)(6) of the establishments failure to meet the requirements of the above cited regulation and the establishments Pre-Operational SSOP plan. No product was affected. Corrective actions were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	D063C3AF-C6E3- 470E-A659- 22AA7E5B2998	IDG200406023 0N-1	29-Jun-22	30-Jun-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On June 30th, 2022, at approximately 5:00 AM, while conducting a Pre-Operational SSOP task, IPP (b)(6) and IPP (b)(6) observed the following noncompliance: In the Netted Hams department several small pieces of meat overspray were found on the contact surface of the stainless-steel table connecting to the scale of Line (b)(6) as well as the side of the Line (b)(6) scale. Two small pieces of meat residue were also found on the top of the contact surface of the stainless-steel table of Line (b)(6). Meat residue was also found inside a tipper tie located on Line (b)(6). Sanitation Supervisor (b)(6) and QA Technician (b)(6) were verbally notified and physically shown the noncompliance. I informed (b)(6) and (b)(6) of the establishments failure to meet the requirements of the above cited regulation and the establishments Pre-Operational SSOP plan. No product was affected. Corrective actions were taken when this NR was written. Establishment Administrator (b)(6) (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	D9198E58-5A36- 4F2A-87F0- B131A89183BF	IDG060407280 1N-1	30-Jun-22	1-Jul-22	01D01	SPS Verification	416.2(a)	On July 1st, 2022, at approximately 3:00 AM, while conducting an SPS task, IPP (b)(6) and IPP (b)(6) observed the two following instances of noncompliance: The first instance was in the New Gourmet department. A live insect was found on the top surface of COV #2. IPP (b)(6) initiated a Regulatory Control Action by placing US Reject tag B37563242 on the equipment. Sanitation Supervisor (b)(6) and Sanitation Lead Person (b)(6) were verbally notified and physically shown the noncompliance. Corrective actions of removing the insect and recleaning and sanitizing the affected equipment were taken when this NR was written. At approximately 3:55 AM, the second instance of noncompliance was found in Receiving II. Six insects were found on the floor in the southwest corner of the room near a pest trap and a floor scale. Insects ranged from beetles, crickets, and moths. Of those found, five of the insects were alive. Sanitation Supervisor (b)(6), Sanitation Supervisor (b)(6), and Sanitation Lead Person (b)(6) were verbally notified and physically shown the noncompliance. IPP (b)(6) informed (b)(6), (b)(6), and (b)(6) of the establishments failure to meet the requirements of the above cited regulation. No product was affected in either instance of noncompliance. Corrective actions of removing the insects, and recleaning and sanitizing the affected area were taken when this NR was written. (b)(6) informed IPP (b)(6) and IPP (b)(6) that the entire room would

									be recleaned and sanitized immediately. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C666384A-06D5- 4E72-AESA- 4EACE17C4A77	IDG072107361 4N-1	13-Jul-22	14-Jul-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On July 14, 2022 at 1:57am CSI (b)(6) observed the following non-compliance while performing a Pre-Operational Review and Observation task: In the Frank Stuffing Department (raw), I noticed approximately 1 x 2.5 feet of meat overspray on mixer #5. The overspray was located on the front of the mixer basin, in between the meat vat dumper and mixer front. Also, a 4 x 8-inch section of meat overspray was observed on the back of the mixer basin. The department was inspected and released by QA at 1:49am with no deficiencies noted. The establishment failed to meet 9 CFR 416.4(b), 416.13(a), and Boars Head Pre-Operational SSOP plan. No regulatory control required as the mixer was recleaned and sanitized in my presence. Supervisor (b)(6) was physically shown the noncompliance and Supervisor (b)(6) was verbally notified. QA Manager (b)(6) was notified in writing.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	36756E1A-BD52- 4DBA-B926- 08F9E13CE4F8	IDG562007462 2N-1	21-Jul-22	22-Jul-22	01D01	SPS Verification	416.4(a), 416.4(b)	On July 22, 2022 at 3:27am, CSI (b)(6) was performing a Sanitation Performance Standards task when she discovered the following non-compliance in the staging room adjacent to the Bologna Kitchen Department: As I inspected empty trees (staged as clean), I noticed many had evidence of product residue and debris from previous production. Five trees in total were affected: 1. Four -inch pieces of cream-colored food residue found in the corners of multiple shelf frames, on top of grates (food contact surface); string from product identification tag still attached 2. Two 6 x 8-inch sections of brown-colored food residue in the middle of two shelves, on bottom of grates (food contact surface); string from product identification tag still attached 3. Two -inch pieces of pink-colored food residue in the corners of shelf frames, on bottom of grates (food contact surface) 4. Red casing/Tipper Tie clip resting on the bottom frame, above wheel guard 5. Two -inch pieces of tan food residue in corners of lowest shelf frame U.S. Rejected tags B19460960, B19460966, B19460971, B37563226, and B37563236 were attached to the trees. No product was affected. Sanitation Supervisor (b)(6) was physically shown and verbally notified of the establishments failure to meet 9 CFR 416.4(a) and 416.4(b). (b)(6) and Sanitation Lead personnel immediately wheeled the trees back to sanitation to be re-ran through the tree wash. Upon exiting, they were spot cleaned, rinsed, and sanitized. I re-inspected and released the trees at 4:43am. QA Manager (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2A3CE38D-0C3C- 4017-B9B0- BC9113FE5193	IDG510907152 2N-1	22-Jul-22	22-Jul-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On July 22nd, 2022, at approximately 8:00 AM, while conducting an Operational SSOP task, I observed the following non-compliance: In the Standardization department beaded condensation was found on the bottom of the drip pan of AC Unit 14B and a blue PVC pipe connecting to the drip pan. Condensation on the pipe was seen dripping onto the floor. Condensation was also found on the ceiling next to the AC unit, nearest to the Northwest door of the department. Establishment Administrator (b)(6), QA Supervisor (b)(6) (b)(6), and QA Technician (b)(6) were verbally notified of the non-compliance. (b)(6) was physically shown the non-compliance. I informed (b)(6), (b)(6), and (b)(6) of the establishments failure to meet the requirements of the above cited regulation and the establishments Operational SSOP plan. No product was affected. Corrective actions of wiping down the affected areas with a mop were taken when this NR was written. (b)(6) tagged off the affected area with tape and informed me it would remain tagged while the Refrigeration department determines the root cause of the condensation. (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	4B135064-305E- 4ESC-9C5A- E80438FB043A	IDG252107282 6N-1	25-Jul-22	26-Jul-22	01D01	SPS Verification	416.2(a)	On July 26, 2022, at approximately 3:20am, CSIs (b)(6) and (b)(6) were performing a routine inspection of the establishments Raw side when they discovered the following non-compliance: Leaving the New Gourmet hallway (by Maintenance Shop), heading towards Netted Hams, a dead flying insect that resembled a wasp was found lying on the floor (production area). A similar non-compliance record (IDG0604072801N/1) was documented by IIC (b)(6) on July 1, 2022. A live insect was found on top of a machine in New Gourmet (roughly the same area) at similar times (3:00am). No product was affected.



									Sanitation Supervisor (b)(6) was physically shown and verbally notified of the establishments failure to meet 9 CFR 416.2(a). QA Manager (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	01EBF951-C01B-4F6D-B2D0-283CA5C5C46B	IDG252107242 8N-1	27-Jul-22	28-Jul-22	01D01	SPS Verification	416.2(d)	On July 28, 2022, at approximately 12:25am CSI (b)(6) observed the following non-compliance while performing a Sanitation Performance Standards task on the RTE side: In EQ Cooler #4, I noticed condensation on cooling units #14 and #16. The condensation was located on the bottom of both drip pans. The affected area was approximately 8 inches wide and 2 feet long. I also inspected EQ Cooler #3 and found the top of the doorway had beaded condensation as well. The establishment failed to meet 9 CFR 416.2(d). After observing the units for 5 minutes no dripping occurred- no product affected. Packing supervisor (b)(6) moody, moved trees of finished product away from the units, closed smokehouse doors, and directed associate to mop up condensation in my presence. Packaging Supervisor (b)(6) (b)(6) was physically shown and verbally notified of this non-compliance. QA Manager (b)(6) was notified in writing of this non-compliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	26F7DC32-ABAF-417D-9DD5-866BF3A58BE8	IDG322107232 8N-1	27-Jul-22	28-Jul-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On July 28, 2022, at 4:47am CSI (b)(6) observed the following non-compliance while performing a Pre-Operational Review and Observation task. In the Netted Hams department (raw), I noticed meat overspray on the scaling conveyor closest to wall. The overspray was an approximately 2-inch-long string of fat on top of the conveyor chain guard. Also, meat build up was observed on the main conveyor control box (buttons that control the dumpers) where the power line enters the box. QA released the department as inspected at 4:44am. No regulatory control was required as all affected areas were re-cleaned and sanitized in my presence. The establishment failed to meet 9 CFR 416.4(b) 416.13(a). As well as Boars Head Pre Operational SSOP plan. (b)(6) , QA Technician and (b)(6) Sanitation Supervisor were physically shown this noncompliance and verbally notified. (b)(6) , QA Manager was notified in writing.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	89338AB6-1A05-48CA-8D39-A9FA10A776EF	IDG400907202 7N-1	27-Jul-22	27-Jul-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On July 27th, 2022, at approximately 9:55 AM, while conducting an Operational SSOP task, I observed the following noncompliance: In the Netted Hams department condensation was found on the ceiling above Netted Ham Lines (b)(6) . Establishment Administrator (b)(6) (b)(6) , QA Technician (b)(6) , and QA Technician (b)(6) were verbally notified and physically shown the noncompliance. I informed all of the establishments failure to meet the requirements of the above cited regulation and the establishments Operational SSOP plan. No product was affected. The ham lines were shut down, product and product bags were removed from the area, and the ham lines were covered with plastic. The condensation was mopped down in accordance with the establishments corrective actions, but quickly reformed afterward. (b)(6) informed me that the Refrigeration department would investigate the interstitial space of the ceiling and the roof to see why the condensation was forming back so quickly after being mopped down. (b)(6) also informed me that the production for Lines (b)(4) would be moved to the open ham lines in the Head Cheese department to continue production while the issue was investigated. (b)(6) was also notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A594B759-AB57-4E25-B4D4-0AD2FB23208F	IDG051308470 3N-1	2-Aug-22	2-Aug-22	01D01	SPS Verification	416.2(d)	On August 2, 2022, at approximately 2:35pm CSI (b)(6) was performing a Sanitation Performance Standards task in packaging department on the RTE side. I observed dripping condensation above a meat rack waiting to be packaged. The condensation was found in EQ cooler #3 in between cooling unit #10, and cooling unit #12. The condensation was coming from a hose hanging from ceiling behind cooling unit #10. The rack had a tag that read preslic smdk ham. I observed the tree for a few minutes and physically watched a drip occur every 35-55 seconds. I placed U.S. Retained tag NO. B-45201589 and, verbally notified RTE department manager (b)(6) . She was physically shown this non-compliance, immediately moved all racks in affected area, taped off area where condensation was falling. Establishment Administrator (b)(6) was notified in writing of this non-compliance. Boars Head establishment Failed to meet 9 CFR 416.2(d). U.S. retain tag NO. B-45201589 was

									removed after speaking with daytime plant manager, QA will be putting the product on hold, and will re cook affected product.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	E23272FA-BB7D- 4BD4-AAC2- DEB0BF67D80D	IDG280208360 4N-1	3-Aug-22	4-Aug-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On August 4, 2022 at 1:57am, CSI (b)(6) was performing a Pre-Operational Review and Observation task in the Standardization Department when she discovered the following non-compliances: - Inclines dumper basin: 1-inch string of red meat on food contact surface of basin wall - Hub (worm housing) securing mechanism on exit side of Grinder: smeared fat wedged in between the two crescent clamps - Grinder Hub (worm housing) on pulley system (exit side); Putrid, off-odor originating from hub - Tilt Mixer #6: three -inch pieces of meat overspray on top of lid cover - Lay Down Auger: -inch piece of fat located inside the basin to the left of the worm (food contact surface); 2-inch string of fat wrapped around base of worm by chain guard Sanitation Supervisor (b)(6) and (b)(6) were physically shown and verbally notified of the establishments failure to meet 9 CFR 416.13(a), 416.4(b), and Boars Head Pre-Operational SSOP plan. Immediate corrective action was performed by Sanitation personnel under the direction of (b)(6). After my re-inspection, the department was released for production at 2:24am. QA Manager (b)(6) (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	BF59226F-E542- 4B29-8327- 7C979EDA9E45	IDG320309260 2N-1	1-Sep-22	2-Sep-22	01D01	SPS Verification	416.2(b)(1)	On Friday 9/2/22 at approximately 03:35 AM, while doing a SPS Task, I observed the following noncompliance'sThe Green flapper doors between the Spice room and Spice room storage are ripped and need to be replaced.The Spice room inventory storage has two metal frame doors that are used to secure this room, but one of the doors is broken and leaning against the wall, and the other one is damaged but still hanging.The large door frame that is leading into the Spice room receiving from Nettle Hams/Stitch Pump 2 area is damaged. It looks like something has hit the door and pulled some of the metal material close to the floor away from the wall.There is a Hand wash sink in the spice room receiving area that is leaking water onto the floor. (b)(6) was verbally notified of this noncompliance, and the failure of the meeting CFR 416.2(b)(1). (b)(6) Establishment Administrator was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	0BC94405-4FF0- 4DCD-A843- BBED530540B4	IDG311109401 4N-1	14-Sep-22	14-Sep-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On September 14, 2022, at approximately 11:40 AM, While performing an SSOP Review and Observation task, I observed the following noncompliance: the top of the west door frame between Raw Smokehouse Area II and the Precook Staging Cooler was found to have two instances of beaded condensation. Nettle Hams Supervisor (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of wiping down the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C2F8650C-4F79- 44F9-8293- 2BF2B1E77D30	IDG371009452 0N-1	20-Sep-22	20-Sep-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On September 20, 2022, at approximately 11:00 AM, While performing an SSOP Review and Observation task, I observed the following noncompliance: In Equalization Cooler #4 in the RTE department, the bottom of the drip pan connected to AC unit #14 was found to have multiple instances of beaded condensation. Establishment Administrator (b)(6) and Senior Manufacturing Manager (b)(6) were verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of wiping down the affected areas were performed when this NR was written. Production Manager (b)(6) and QA Technician (b)(6) were also verbally notified. (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C17A9E45-14DE- 4831-AC62- 681480BFF4D3	IDG301709232 6N-1	26-Sep-22	26-Sep-22	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On September 26, 2022, at approximately 3:35pm, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment. When entering from the Smokehouse Department into the Cook Tank Liverwurst room, I observed two live flies: one on top of a stack of paperwork attached to a clipboard on the worktable, and one sitting on the yellow floor hose to the left of that table. No product was being cooked

									at this time. I asked a Sanitation associate to contact Quality Assurance for me, and while I waited, had (b)(6), Smokehouse Manager, find and eliminate both flies. (b)(6), QA Supervisor, assured me that a piece of plastic would be draped on the doorway that leads to an exterior exit where product comes in and trash goes out. The Boars Head establishment failed to meet CFR 416.2(a) and 416.2(b)(3) under Establishment grounds and facilities. (b)(6) (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	907E8D53-A6F2-4151-AE07-887E341E7D28	IDG371709342 7N-1	27-Sep-22	27-Sep-22	01D01	SPS Verification	416.2(a)	On Tuesday, September 27th, 2022, at approximately 4:06pm CSI (b)(6) was performing a Sanitation Performance Standards task in the spice receiving dock. Upon my investigation of the docking area, I observed the following Non-compliance. There was a gap in the roll-up door leading to outside. The skirt on the bottom of the door was leaving an approximate 3 inch long by 2-inch-wide gap allowing me to see the outside. While inspecting the opening I noticed several ants upwards of 25 crawling in the debris in the gap of the floor and dock plate junction. Upon checking the other side of the dock plate at the wall floor junction, I found 2 crickets (1 dead), 1 beetle, 1 cock roach like insect, 1 spider, 1 moth, as well as more ants. Night time plant manager Steve Kassab was verbally notified and physically shown this non-compliance. Immediate action was taken, and the area was sprayed with a cleaning agent. He assured me the whole room would be addressed, and a work order will be issued for the gap in the door. Establishment Administrator (b)(6) was notified in writing of this Non-Compliance. Boars head establishment failed to meet 9 CFR 416.2(a) No product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9780E8DA-7515-41C4-8D2C-400FA358E13F	IDG031109252 7N-1	27-Sep-22	27-Sep-22	03A04	Review of Establishment Data	416.16(a)	On September 27, 2022, at approximately 11:40 AM, While performing a Review of Establishment Data task, I observed the following noncompliance: The Sanitation Pre-Op Inspection Checklist for the RTE Packaging department dated 9-16-22 was missing a signature and time for the Department Signature fields. A different Sanitation Pre-Op Inspection Checklist for the Beechwood Inspection Line dated 9-13-22 was missing a marked time in the Department Signature field. No product was affected. QA Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulation. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	462F89FA-B169-42A3-887C-E9D67D7AA6F7	IDG361309493 0N-1	30-Sep-22	30-Sep-22	03G02	Fully Cooked-Not Shelf Stable HACCP	417.4(a)(2)(i)	On September 30th, 2022, at approximately 2:15pm CSI (b)(6) was performing a Fully Cooked Not Shelf Stable HACCP task when the following Noncompliance was observed. Reviewing the HACCP paperwork for the date of September 14th, 2022, for products Baby Black Forest Ham as well as Tavern Ham. The paperwork shows hot thermometer #90 was used on both products. Upon inspection of the thermometer calibration log, thermometer #90 was not calibrated on the date of September 14th, 2022. QA Manager (b)(6) was verbally notified and physically shown this Noncompliance. (b)(6) will also be notified of the establishments failure to meet 9CFR 417.4(a)(2)(i) as well as Boars Head Procedure 903.080 titled Thermometer Calibration in writing. No product was affected. A smoke house probe verified product was cooked to temperature.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	F3D7A4A5-2168-447A-86E1-16EF51EBCE5A	IDG380509183 0N-1	30-Sep-22	30-Sep-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On Friday, September 30, 2022, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Operations task, I observed the following noncompliance: In the Stitch Pump 1 department, Polar #5 was found to have meat and protein residue partially covering the top food contact surface of two stainless-steel blades found within the polar. Polar #4 was also found to have meat and protein residue partially covering the top food contact surface of three stainless-steel blades found within the polar. No product was affected. Sanitation Supervisor (b)(6) and QA Technician (b)(6) were verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments Pre-Operational SSOP Plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.



M12612+P1 2612	Boar's Head Provisions Co., Inc.	483C03B3-7605-46AC-A0D6-64712AD4931D	IDG590610281 4N-1	14-Oct-22	14-Oct-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On October 14, 2022, at approximately 7:30 AM, While performing an SSOP Review and Observation task, I observed the following noncompliance: the top of the west door frame between Raw Smokehouse Area II and the Precook Staging Cooler was found to have two instances of beaded condensation. I also observed that the condensation was dripping. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of wiping down the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	8F14D475-0CC6-4135-9596-4EDBC84BD964	IDG171210191 8N-1	17-Oct-22	18-Oct-22	01C02	Operational SSOP Review and Observation	416.5(a)	On Monday October 17th, 2022, CSI (b)(6) was performing a SSOP Review and Observation task in the new gourmet department when the following Non-compliance was observed: At approximately 5:45 I observed a Boars Head establishment associate passing by the department without a beard net. When leaving the area another associate passed by me in front of the netted hams department, wearing a beard net but it was pulled under the chin leaving all facial hair exposed. Smokehouse Supervisor (b)(6) was verbally notified of the establishments failure to meet 9 CFR 416.5(a), as well as Boars Head policy (903.037) employee GMP beard net policy. Establishment Administrator (b)(6) was also notified in writing of this Non-compliance. No product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	23CEA215-DDBE-49FA-A46F-377DCF2BD42D	IDG021010292 0N-1	20-Oct-22	20-Oct-22	01D01	SPS Verification	416.2(a), 416.2(b)(2) , 416.2(d), 416.4(b)	Based on the EIAO's walk through with plant management and IPP on 09/27/2022 to observe SPS procedures such as employee hygiene, sanitary conditions, facility conditions/construction, structural integrity, pest control, ventilation, and sanitary operations, the following non-compliances were observed: In the RTE room there were 5 clamps on the ceiling overhead piping, visually identified with rust on them, directly above product on line 255, a rusted bracket directly above the product zone of the tree wash area, a rust clamp directly above product in line 530, a rusted clamp directly above product in line 255, and 2 rusted clamps directly above product on line 1. The rust was thick and flaking on the clamps. In the Raw areas was a rusted conduit bracket temperature box in the pickle room on the east end, 2 rusted conduit brackets on the north wall of the pickle room, 3 rusted conduit brackets on the water line in the pickle room, 3 rusted valve handles on the north end of the pickle room, and 2 rusted conduit brackets on the south end of the pickle room. A rusted clamp, a rusted valve, and a rusted water pipe on the water line were found on the southwest corner of the tavern line. Beaded condensation beads (TNTC) were found on the doorway ceiling of the entrance holding cooler and condensation beads (TNTC) were found on the ceiling on the entrance door of frank stuffing. In the Cooler #5 room there was loose caulking (approximately 6" by 2" area) at the ceiling area in the northeast corner. Ceiling hot water supply line had loose tape hanging downward in the northwest corner. Cooler #5 had heavily beaded condensation (more than 50 beads on a 20' by 4" area) directly above RTE product. Another section of ceiling had loose tape (2- 2ft sections) hanging downward. The Blast cell hallway had loose caulking on the ceiling area hanging downward. There was a hole in the floor (approximately 3ft by 1.5" area) in the Blast cell hallway. In the Frank packaging RTE room the, EIAOs observed a 4" by 6" forming plate (product contact) on the floor. Dirt, screws, and trash were observed on the floor of the production area. The overhead cooling units had three sections of heavy rust (approximately 2ft. by 6" each) above the production area. Rust and grey flaking paint on the motor in line 255. Five holes and loose caulking on the northeast wall. The hot water line was leaking from the insulation around the pipe directly onto the floor. In the RTE Packaging room there were numerous (1/4" by 1/4" area) holes completely through the glass board wall behind the hot water line. The cold-water line had damaged insulation with loose caulking at the exposed section (6" by 3" area) of the line. Loose caulking hanging downward was observed on the ceiling at the front of line 1. Hot water line had areas of peeling tape. Numerous holes (1/4" by 1/4" area) through the glass board wall north of line 1 shrink tunnel. Loose insulation tape coming off pipe 1 above shrink





									and numerous holes in the east wall. Rusted air filter to pump caulking on east door corner. Stitch pump II room had loose caulking on south wall. Numerous areas of green mold, large crack, and loose caulking on west wall. Pickle room had greater than 20 holes in the upper part of the west wall. Loose caulking at the bottom of west wall near door. Peeling paint on south wall. Hole (approximately 6" by 2" area) in the south. Live bugs (beetles) were observed on the floor the bathroom hallway. The establishment failed to meet the regulatory requirements of 9 CFR 416.4(b), 9 CFR 416.2(a), 9 CFR 416.2(d), and 9 CFR 416.2(b)(2). Plant management was notified of the above stated noncompliance and the establishments failure to meet the regulatory requirements of 9 CFR 416.4(b), 9 CFR 416.2(a), 9 CFR 416.2(d), and 9 CFR 416.2(b)(2). Plant Management was also notified to take the necessary corrective actions.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	876DB253-B817- 4799-A351- 84523E0A4628	IDG141010462 ON-1	20-Oct-22	20-Oct-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.16(a)	<p>The EIAOs observed pre-operational sanitation SOP procedures and noted several deficiencies after establishment personnel had completed pre-operational SSOP inspection and released the various areas for production. On 9/28/22 EIAO's observed: Beaded condensation (greater than 20 beads) above the dumper in the Netting room. Line (b)(4) and Line (b)(4) had a large black smear on the inside of the belts and a thick product residue build-up between the layers of belt. Product residue underneath the middle dumper in the rusted track are on floor. The metal supports of the dumper line had numerous areas of product residue. Strip belt had product residue (in five areas) on the product contact Teflon guides. The transfer belt had product residue (in three areas) on the metal bar that contacts the belt. The dumper belt had numerous areas of product residue on the Teflon rollers, metal guides, sprockets, belt supports, and product contact belt area. Bologna stick (product contact) was laying on the floor near the wall area. Numerous areas of product residue on the floor were observed. Two product contact pitch forks were hanging downward with the fork sections directly contacting the concrete wall. U.S Rejected tag# B 26 238183 was applied to the area at approximately 0541hrs and not removed until approximately 0646 hrs. On 9/29/22 EIAO's observed: Product residue was observed on the framework, inside support bar (product contact surface) between belt layers, and in the product contact belt to the dumper belt in the Netting room. Crack in the roller for the middle transfer line. Product residue on cross bar (product contact surface) of transfer line. Product residue on belt of line (b)(4). Product residue on the underside table for (b)(4). Head Cheese room had product residue on the screen, and it was also damaged. Line (b)(4) had product residue in the tub. Product residue on cutting board and on stuffing horn. Product residue on the east column of east wall. On 9/29/22 EIAO's observed: The underside of the metal detector in the RTE packaging area had numerous sections of coating was peeling and hanging downward above the belt. The Packaging area had numerous sections of product residue on the plates of the Line 1 (b)(4) machine, Line 2 (b)(4) machine, Line (b)(4) machine, and Line (b)(4) machine. Five of the white product contact tubs had product residue on the side edges and inside of them. They also were damaged and had white peeling plastic residue. The (b)(4) - line (b)(4) belt had numerus missing links in the belt. Product residue on frame to the dual infeed belt. EIAO's also observed numerous areas of product residue on the floor area around the equipment of all four lines. Stainless steel table on North end of Line 1 (b)(4) machine had product residue on product contact table. The inedible metal cart had numerous sections of product residue in it. Product residue on the splitter frame. The product contact storage cart had thick product residue on the underneath sides directly above product contact parts. The product residue area was dripping directly onto the product contact machine parts below. On the Line 1 Frank RTE area, the EIAO's observed product residue on the floor area around the machines. There was product residue on the incline belt to the drake. Product residue on stripping arm of Drake machine. The metal cover for the drake had product residue on the inside area. Conveyor belt leading to peeling room had product residue on the inside framework over the belt. There was a broken weld and product residue in-between the layers of belt to the conveyor to peeler room. Product residue on the outside frame of the conveyor leading to peeler room.</p>

									On 10/4/22 EIAO's observed: Product residue on the 4204-food contact guide and numerous meat scraps on the floor area of the New Gourmet room. The Beachwood line #1 had product residue on the conveyor belt. Syrup table had product residue on it. Conveyor belt #2 had product residue (1" by 4") of the guard. On 10/4/22 EIAO's observed: Frank RTE room had product residue on the inside support bars of the incline to drake. Numerous chunks of franks were observed on the floor around the equipment near the wall and product residue around the drain. Two areas of product were observed on the floor around the vacuum pump. The RTE packaging area had product residue and wrapper stuck at roller area on the (b)(4) metal detector. Product residue on the floor around the (b)(4) line. Conveyor leading to the peeler room had product residue on the inside support bars. Review of the establishment pre-operational SSOP records found that none of the deficiencies observed by the EIAO's, nor the corrective actions were documented on the SSOP record failing to meet the requirements of 9CFR 416.16(a). The establishment failed to meet the regulatory requirements of 9 CFR 416.13(a), CFR 416.13 (c), and 9 CFR 416.16(a). Plant management was notified of the above stated noncompliance and the establishments failure to meet the regulatory requirements of 9 CFR 416.13(a), 9 CFR 416.13(c), and 9 CFR 416.16(a). Plant Management was also notified to take the necessary corrective actions.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9A26C5E2-39C7- 4960-BFA1- 5F91775CD18F	IDG101010522 0N-1	20-Oct-22	20-Oct-22	03G02	Fully Cooked- Not Shelf Stable HACCP	430.4(b)(3)	The establishment supported the design of the HACCP plan and SSOP programs. Major deficiencies associated with the establishment's physical conditions were observed that could pose imminent threat to product. The EIAOs reviewed the Fully Cooked -Not Shelf Stable HACCP program on 09/27/2022 through 10/04/2022 and all CCPs complied. Review of records/direct observations of the HACCP, SSOP and other programs indicated the following Hazard Analysis and Critical Control Point (HACCP) noncompliance was observed by the EIAOs: On 09/28/2022 EIAOs (b)(6) and (b)(6) reviewed the Environmental Monitoring Program for Food Contact Surfaces (FCSs) Zone A which includes the following equipment:  (b)(4)  The EIAOs observed operations on multiple days throughout the FSA, and the determination was made that the Environmental Monitoring Program failed to list the following sites: scissors, finger knives, white plastic tubs, stainless tub, knives, splitter belts, splitter blades, auto bagger, trees, associate sleeves, and cutting boards, all were confirmed to be a FCSs utilized in the Post-Lethality (PL) RTE room. The establishment failed to list all FCSs, as required by 9 CFR 430.4(b)(3)(i)(D).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	F9C76B1F-F26F- 43E0-BFB2- BB0A24700919	IDG031510382 8N-1	28-Oct-22	28-Oct-22	03G02	Fully Cooked- Not Shelf Stable HACCP	417.5(b)	On Friday October the 28th, CSI (b)(6) was performing a HACCP task in the Quality Assurance office when the following Non-compliance was observed: At Approximately 3:35pm while reviewing HACCP documents for product MAPLE HONEY, dated "10/21/22". The cooling CCP section of the paperwork is dated 10/22/22. The record review section was originally dated "10/22/22" but has been marked out and corrected to "10/21/22". The pre shipment section is also signed "10/21/22". The Boars head establishment failed to meet 9 CFR 417.5(b). QA supervisor (b)(6) was verbally notified and physically shown this Non-compliance. Establishment Administrator (b)(6) was notified in writing.No Product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9B201932-C068- 42B7-B621- 1D2C54ACECF1	IDG310111001 9N-1	17-Nov-22	19-Nov-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On November 18, 2022, at approximately 2:20am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6) ,QA Technician, that the Frank Stuffing department had been cleared or inspection, on closer examination of line (b)(4) , product residue, approximately 1 - 2 inches in size, was found on the inner lip of both horn covers. I physically showed (b)(6) this deviation, and he had the sanitation associate assigned to that department reclean and sanitize both parts to inspection standards. The department was then cleared for production. The establishment failed to meet CFR 416.4(a) and 416.4(b) under Sanitary

									operations and 416.13(a) under Implementation of SOP's.(b)(6) . QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	3A871475-CCB2- 4B1A-82BF- A914E20D3E3B	IDG520011192 4N-1	22-Nov-22	24-Nov-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a), 416.4(a), 416.4(b)	On November 23, 2022, at approximately 2:40am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6) , QA Technician, that the Bologna Kitchen department had been cleared for inspection, on closer examination the following deviations were found: 1. On one of the two bars underneath the metal detector, there was still several spots of residue from the previous days production. 2. A blue plastic paddle still had slimy product residue on both sides of the head from the previous days production. 3. The filter screen for the (b)(4) machine had product residue stuck in the creases all around the outer casing. 4. A crack was found around the joint of the (b)(4) machine. When (b)(6) , Sanitation Supervisor, was notified of these noncompliances, she had all the affected areas recleaned and sanitized to inspection standards. (b)(6) also assured me that the crack on the (b)(4) machine would continue to be monitored for product contamination and that a work order would be put in for its repair. The establishment failed to meet CFR 416.3(a) under Equipment and utensils, 416.4(a) and (b) under Sanitary operations, and 416.3(a) under Implementation of SOP's. (b)(6) , QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	0BD63C40-8B01- 4334-A0AA- BF16BB648182	IDG280512070 3N-1	3-Dec-22	3-Dec-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On December 3rd, 2022, at approximately 5:15 AM, While performing a Pre-Operational SSOP task, I observed the following noncompliance: In the New Gourmet department, a stainless-steel mixing bowl was found to have three small pieces of meat residue on the inner food contact surface. I initiated an official control action by placing US Reject Tag B37563133 on the equipment. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments Pre-Operational SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were taken when this NR was written. I removed the US Reject Tag upon verifying the corrective actions. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A40F37D8-7F80- 49AA-A8DC- F95D61FDE35B	IDG300512460 3N-1	3-Dec-22	3-Dec-22	01D01	SPS Verification	416.2(b)(1) , 416.2(b)(2)	On December 3rd, 2022, at approximately 5:25 AM, While performing an SPS task, I observed the following noncompliance: In the staging cooler located between the New Gourmet department and Raw Smokehouse 1, the sealed doorway on the northeastern wall was found to have metal peeling where it meets the floor, exposing the interstitial space and some rust. The affected area is approximately 2 feet wide. QA Technician (b)(6) was verbally notified of the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	8563809D-3894- 47CB-9C03- 038D2B70DE25	IDG261812060 8N-1	8-Dec-22	8-Dec-22	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On Thursday December 8th, 2022, at approximately 2:14pm CSI (b)(6) was performing a Sanitary Performance Standards task in the spice receiving room when the following non-compliance was observed: To the left of the spice receiving dock door 5 gnats like flying insects were noticed crawling in and out of a crack at the wall floor junction. The crack was approximately inch wide and 6 inches in length. Under a bag used to fill any gaps left by a trailer at the dock door, an approximately 1-inch-long centipede like insect was observed. This bag was to the left of the dock door as well not far from the gap found with the gnats. Establishment Administrator (b)(6) was verbally notified of the plants failure to meet 9 CFR 416.2(a) and 416.2(b)(3). (b)(6) was also notified in writing.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	CEBF2414-D28B- 4A2D-B1DC- 47A508405832	IDG460812560 8N-1	8-Dec-22	8-Dec-22	03A04	Review of Establishmen t Data	416.16(a)	On December 8, 2022, at approximately 9:30 AM, While performing a Review of Establishment Data task, I observed the following noncompliance: A sanitation pre-op checklist sheet dated 12-3-2022 used for the Bologna Kitchen department was found to have the department signature and time fields left blank. Establishment Administrator (b)(6) was verbally notified and physically shown the noncompliance. No product was



									affected. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) was also notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	8FF0296E-7812- 4ABD-B4A5- B3940CAB3DE5	IDG580812181 5N-1	15-Dec-22	15-Dec-22	01C01	Operational SSOP Record Review	416.13(c), 416.16(a)	On December 15, 2022, at approximately 9:45 AM, While performing an Operational SSOP Record Review task, I observed the following noncompliance: An SSOP checklist for the Bologna Kitchen department dated 11-22-2022 was found to be missing a time entry for a Foreign Object check on emulsifier gaskets. QA Supervisor (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Establishment Administrator (b)(6) was also notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	1DC918E3-35AB- 4373-AE7F- CADD127529CD	IDG240701210 5N-1	5-Jan-23	5-Jan-23	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On January 5, 2022, at approximately 7:50 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In Equalization Cooler #2, A product tree holding 444.41 lbs of Beef Bologna was found sitting beneath frozen, beaded condensation on a white PVC pipe connected to a drip pan. No water was observed dripping from the pipe. I initiated a Regulatory Control Action by placing US Retain Tag B37563128 on the affected product. Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. I removed my tag to allow the establishment to initiate corrective actions of moving the product from the area and removing the condensation. QA Technician (b)(6) placed QA tape on the product for it to be reviewed further by the QA department. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C7F477B2-35DF- 4DF1-AB4D- EBE65A2725C3	IDG570401542 7N-1	27-Jan-23	27-Jan-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On January 27, 2023, at approximately 5:25 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliances: In the New Gourmet department, the mixing bowl was found to have multiple small pieces of dry honey maple syrup on the inner contact surface. I initiated a Regulatory Control Action by placing US Reject Tag B37563129 on the bowl. In the area between the New Gourmet and Headcheese departments, a large standing mixer was found to have two small pieces of meat residue on the bottom of the inner food contact surface. I initiated a regulatory control action by placing US Reject Tag B37563248 on the mixers controls. No product was affected. QA Technician (b)(6) and Lead Person (b)(6) were verbally informed and physically shown the noncompliances. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. I then removed each tag from the affected equipment. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	01FCB78F-4956- 40D1-B557- 80F1A780DFAB	IDG110202170 3N-1	1-Feb-23	3-Feb-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On February 2, 2023, at approximately 2:40am, IPP (b)(6) was performing a routine Pre-Op Review and Observation task in the Boars Head establishment. After confirming with (b)(6), QA Technician, that the Standardization department had been cleared for inspection, the following deviations were observed: 1. Product residue was found on one of the metal bars underneath the large belt on conveyor belt #2. 2. Heavy product and product residue was found wrapped around the wheel axle on the small belt of conveyor belt # 2. When (b)(6), Sanitation Supervisor, was notified of these noncompliances, she had the affected areas re-cleaned and sanitized to inspection standards and the department was then cleared for production. The establishment failed to meet CFR 416.4(b) under Sanitary operations and 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of these noncompliances.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2AF23940-612E- 46CD-B8CC- FEC60F7162D3	IDG430902590 8N-1	8-Feb-23	8-Feb-23	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(a), 416.4(b)	On February 8, 2023, at approximately 9:40 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump #2 department, two water hose handles were seen laying on the floor. In the Raw Smokehouse department, one water hose handle was found lying on the floor. In the Stitch Pump #1 department, two water hose handles were seen laying on the floor. No product was affected.

										QA Supervisor (b)(6), Production Manager (b)(6), and Production Supervisor (b)(6) were verbally informed of the noncompliance. (b)(6) assured me the hose handles would be removed from the floor and re-cleaned and sanitized. The establishment has failed to meet the requirements of the above cited regulations and the establishments SQF procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9635DBFA-6634- 4526-8DAB- 66A99E8C3793	IDG161702311 6N-1	16-Feb-23	16-Feb-23	01C02	Operational SSOP Review and Observation	416.5(a)	On Thursday February 16th, 2023, at approximately 5:50pm CSI (b)(6) was performing a Review and Observation task in the boxing department when the following non-compliance was observed: While observing the area where the boxes are folded and glued by the machine. A Boars Head associate was observed using a cell phone. I observed the associate for approximately 4 minutes on the phone. No product was affected. Nighttime plant manager Steve Kassab was verbally notified. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 416.5(a) as well as Boars Head procedure 903.037 titled employee GMP.	
M12612+P1 2612	Boar's Head Provisions Co., Inc.	83AF92D6-2BA0- 4166-8BA2- C2DAEFF89323	IDG050102351 7N-1	16-Feb-23	17-Feb-23	04B04	General Labeling	317.1	On February 17, 2023, at approximately 12:15pm IPP (b)(6) was performing a routine General Labeling task in the Boars Head establishment. While walking through the first level of the Boxing/Shipping department, two boxes containing 20 pieces of chicken sausage and 7 pieces of bologna, sealed in clear wrapping, were observed to have no identifying labels on any of them or the boxes they were being stored in. (b)(6) Department Lead, was physically shown this noncompliance, and he assured me that he would have the boxes/products addressed as soon as possible. Steve Kassab, 2nd shift Assistant Plant Manager, was also notified verbally of this noncompliance. The Boars Head establishment failed to meet CFR 317.1 under Labels required, supervision by Program employee. (b)(6) QA Manager, was notified in writing of this noncompliance.	
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9E4DCE2F-C9D2- 4ADC-AE3A- 283D3E0D939B	IDG321402122 3N-1	23-Feb-23	23-Feb-23	01C02	Operational SSOP Review and Observation	416.4(b)	On February 23rd, 2023, at approximately 2:15pm CSI (b)(6) was performing a Review and Observation task. The following non-compliance was observed: Water hose spray nozzles were observed on the floor in the following departments. Stitch pump 2, Spice receiving room, and new gourmet. Nighttime Assistant Plant Manager Steve Kassab was verbally notified of the Establishments failure to meet 9 CFR 416.4(b). Establishment Administrator (b)(6) was notified in writing.	
M12612+P1 2612	Boar's Head Provisions Co., Inc.	EEF0D579-B519- 4B0B-8E96- DA65B0CE794F	IDG570602202 3N-1	23-Feb-23	23-Feb-23	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(2) , 416.2(d)	On February 23, 2023, at approximately 7:30 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In Equalization Cooler #2, several instances of beaded condensation were found along the ceiling where two pieces of metal meet. One of these instances was seen dripping. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the noncompliance. Corrective actions of wiping down the affected area with paper towels wrapped around a sponge were performed. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP procedures. Establishment Administrator (b)(6) was notified in writing with this NR.	
M12612+P1 2612	Boar's Head Provisions Co., Inc.	6D1B095B-BA35- 4151-8895- FAF4C26989C5	IDG180903230 1N-1	1-Mar-23	1-Mar-23	01D01	SPS Verification	416.2(b)(1)	On March 1, 2023, at approximately 9:45 AM, While performing an SPS task, I observed the following noncompliance: In the Netted Hams holding cooler, A sealed doorway was found to have the seal breaking loose, exposing gaps in the wall. Another gap between the floor and wall approximately inch wide was found beside the sealed doorway. No product was affected. QA Supervisor (b)(6) was verbally informed and physically shown the noncompliance. (b)(6) tagged the affected area with QA tape and assured me that a maintenance work order would be made to repair the area. Establishment Administrator (b)(6) was notified in writing with this NR.	
M12612+P1 2612	Boar's Head Provisions Co., Inc.	749D8B8D-2040- 4EC6-9F03- 53C9F55F4C94	IDG220503410 8N-1	8-Mar-23	8-Mar-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On March 8, 2023, at approximately 5:50 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department, a stainless-steel table located on Line #2 was found to have a small particle of meat on the product contact surface. No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to	

									meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the table were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	053C4D32-9010- 4B81-8A1B- 6ED8A61A5A20	IDG011903451 4N-1	14-Mar-23	14-Mar-23	03G02	Fully Cooked- Not Shelf Stable HACCP	417.4(a)(2) (i)	On Tuesday March 14th, 2023, CSI (b)(6) was performing a HACCP Fully Cooked Not-Shelf Stable task in the QA office when the following non-compliance was observed: HACCP documents for product Pickle Pepper Loaf dated 3-7-23. The hot thermometer used according to the document was thermometer #79. While reviewing the thermometer calibration sheets, thermometer #79 was not calibrated on 3-7-23. Smokehouse Manager (b)(6) produced the hourly cook temperatures from a probe in the product. The product met appropriate temperatures. Establishment administrator (b)(6) was physically shown, and verbally notified of the plants failure to meet 9 CFR 417.4(a)(2)(i). No product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C343D695-DCEA- 4FBA-B65E- 663D4AA19D9F	IDG280603531 7N-1	17-Mar-23	17-Mar-23	01C02	Operational SSOP Review and Observation	416.4(c)	On March 17, 2023, at approximately 7:15 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Smokehouse 3 open plastic containers of (b)(4) sanitizer were seen sitting on the floor. The contains were in the corner of the room nearby the scales that are located opposite of Smokehouse #14. No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments policies. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C41CD8E4-F7D1- 41BF-B53A- 3F92EA75A2B6	IDG490103352 4N-1	23-Mar-23	24-Mar-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On March 24, 2023, at approximately 2:15am, IPP (b)(6) performed a routine Pre-Op Review and Observation task in the Boars Head establishment. After confirming with (b)(6) (b)(6) , QA Technician, that the Standardization department had been cleared for inspection, the following deviations were observed: 1.) Product residue approximately in. X in. was found on one of the paddles in Mixer #2. 2.) Approximately half a dozen product particles were found under the metal detector belt on Line #2. 3.) Product residue approximately 1 in. X in. was found on one of the (b)(4) machine pieces on Line #1. When (b)(6) , Sanitation Supervisor, was notified of these noncompliances, she had the affected areas recleaned and sanitized to inspection standards and the department was cleared for production. The establishment failed to meet CFR 416.4(a) and 416.4(b) under Sanitary operations and 416.13(a) under Implementation of SOP's. (b)(6) , QA Manager, was notified in writing of these noncompliances.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	30627A9B-933B- 4716-9ACB- BA35868C1E86	IDG540503533 0N-1	30-Mar-23	30-Mar-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a), 416.4(b)	On March 30, 2023, at approximately 6:35 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Frank Packaging department, the supply belt of the (b)(4) machine was found to have multiple small pieces of meat residue on the stainless-steel side piece connected to the end of the belt. The supply belt itself was found to have meat residue stuck in two of the grooves of the plastic belt. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	77EE635F-A4FE- 4ACE-9F24- CA414CE2A6BE	IDG371803153 0N-1	30-Mar-23	30-Mar-23	01D01	SPS Verification	416.2(b)(1) , 416.2(b)(2) , 416.4(b)	On March 30th, 2023, at approximately 1:30pm CSI (b)(6) was performing a Sanitation Performance Standards task in the raw curing cooler and the inedible room the following non-compliances were observed: In the curing cooler, the roll up door facing the netted hams department. The crack in the roll at the top was a brown/pink/black substance. Affected area is approximately 8 feet wide and from what was visible 5 inches tall. The set of racks used to hold vats of meat on the left side when entering the cooler. The two sets in the middle on the row of shelves, at eye level have rust forming on approximately the first 3 feet of the shelving. The first rows of shelving to the left side beside the holding cage, had 1 piece of dried white discolored ham under the support beam. The shelving on the far-right side at



										the end of the room close to the emergency exit door. Behind those shelves was a pile of approximately 3 pieces of dried discolored ham. Located between the shelving and rear wall of the room. In the storage room outside of the doors to the inedible room, behind the shelf holding the bin of honey. There are two holes in the wall. The holes are located at the right-side wall and rear wall junction. The holes are approximately 3 inches in diameter. It appears to be where a pipe once was.No product was affected. Establishment Administrator (b)(6) (b)(6) was notified in writing and verbally of the establishments failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.4(b).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C4EACFD1-C889- 4B81-B690- 35E919564284	IDG170203323 1N-1	30-Mar-23	31-Mar-23	01C01	Operational SSOP Record Review	416.16(a)	On March 31, 2023, at approximately 2:30am, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishment. While going over SSOP Activity Reports from the 7th of March, I observed on the Headcheese Scale Check section of the form a missing time entry. While reviewing the Gourmet SSOP Activity Reports, I also found a missing signature under the Tabletop Scale section of the form. (b)(6) , QA Technician, was verbally notified of this noncompliance, and assure me that QA Management would be made aware of these deviations. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6) , QA Manager, was notified in writing of this noncompliance.	
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2D708FDA-0375- 46DA-B323- 15B763016B89	IDG251904440 4N-1	4-Apr-23	4-Apr-23	01C02	Operational SSOP Review and Observation	416.4(b)	On April 4th, 2023, at approximately 6:50pm CSI (b)(6) was preforming a SSOP Review and observation task in the raw receiving dock when the following noncompliance was observed:In the hold room for equipment (electric pallet jacks, electric forklift). Four pallet jacks were in the room chained up after the days use. While inspecting the electric pallet jacks, ham fat and meat residue was found on the control handles, Three of four had meat in the battery box areas on the jacks. Two of four had ground meat on the forks.Sanitation Lead (b)(6) was physically shown this noncompliance. When asked he stated after the day is over and before they are chained up in the room the equipment should be clean. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 416.4(b).	
M12612+P1 2612	Boar's Head Provisions Co., Inc.	83D7D1DB-0A62- 4345-89AE- 624620A71B32	IDG141904440 4N-1	4-Apr-23	4-Apr-23	01D01	SPS Verification	416.2(a)	On April 4th, 2023, at approximately 6:30pm CSI (b)(6) was preforming a Sanitation Performance Standards task in the spice receiving dock when the following noncompliance was identified:To the left of the dock door on the floor by the vermin trap, there were small gnat like flying insects. Under the bags used to fill dock gaps when loading/unloading. There was also small gnat like flying insects. All together in both locations approximately 15-20 flying insects were observed.QA tech (b)(6) was physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 416.2(a). No product was affected.	
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2F3C7905-660E- 47B6-86C6- 23A2C4E68BC7	IDG301104470 5N-1	5-Apr-23	5-Apr-23	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(b), 416.4(d)	On April 5, 2023, at approximately 11:40 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Pickle Room next to Stitch Pump #1, Three control boxes covering scale controls were found to be insanitary, with rust and other debris within the bottom of each box and the outside surface. One box was left open, with the dirty door left directly above a pickle tank that was presently mixing brine. Foam from the door was observed falling into the brine. I initiated a Regulatory Control Action by placing US Retain Tag B37563249 on the vat of pickle brine. Establishment Administrator (b)(6) , QA Supervisor (b)(6) , Stitch Pump Supervisor (b)(6) , and QA Analyst (b)(6) were verbally notified and physically shown each noncompliance. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) informed me that they would drain the vat and condemn the brine for inedible. I removed my tag to return control to the establishment and observed the brine being drained and condemned. (b)(6) was also notified in writing with this NR. Plant Manager Michael Kneeland was also verbally notified.	

M12612+P1 2612	Boar's Head Provisions Co., Inc.	897ECBC1-B7F6- 4D56-AE7C- F10E3ACEAB6B	IDG160904000 5N-1	5-Apr-23	5-Apr-23	03A04	Review of Establishmen t Data	416.16(a)	On April 5, 2023, at approximately 9:12 AM, While performing a Review of Establishment Data task, I observed the following noncompliance: A sanitation pre-op checklist sheet dated 3-1-2023 used for the Bologna Kitchen department was found to have the inspectors signature field left blank. Establishment Administrator (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) was also notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C8991E32-C246- 4819-8A1F- 016F328C9CBC	IDG361104260 5N-1	5-Apr-23	5-Apr-23	01D01	SPS Verification	416.3(a)	On April 5, 2023, at approximately 11:00 AM, While performing an SPS task, I observed the following noncompliance: The bottom side of the brine chiller located in Frank Packaging was found to have split open with rust and grime collected at the split. Water was seen dripping onto the top of the Frank wash. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) informed me that a work order would be created for the affected equipment and 2nd shift Sanitation Supervisor and 2nd shift Plant Manager have been instructed to clean the equipment this evening. Establishment Administrator (b)(6) was notified in writing with this NR. Plant Manager Michael Kneeland was also verbally notified.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	0A3452C4-BED5- 49E7-912A- E25FAE649279	IDG581804180 6N-1	6-Apr-23	6-Apr-23	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On Thursday April 6th, 2023, at approximately 6:00pm CSI (b)(6) was performing a Sanitation Performance Standards task in the chemical/pallet jack room on the raw side when the following noncompliance was observed: Beside the pedestrian door across from the chemical cage to the right on the floor 11 ants were counted in an approximat 30 second time frame. Ants were observed coming from a hole in the grout of the corner of the room. Two holes were noticed one approximately 6 inches from the ground in the corner. This is where I observed the ants coming in. The second approximately 3 feet from the ground behind the stainless-steel pipes. No product was affected. Sanitation lead (b)(6) was shown this noncompliance. He assured me he would treat the area for pests and get someone to patch the holes. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a) and 416.2(b)(3).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A6E7B349-4B47- 4B77-9437- 21AFC7453724	IDG240604030 6N-1	6-Apr-23	6-Apr-23	01D01	SPS Verification	416.2(b)(1) , 416.2(b)(2)	On April 6, 2023, at approximately 7:15 AM, While performing an SPS task, I observed the following noncompliance: Within Blast Cells #1-6, multiple instances of rust and flaking paint were observed along the white painted metal where it connects to a stainless-steel plate. No product was affected. 1st shift Smokehouse Manager (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) assured me that a work order would be placed, and maintenance would install more stainless-steel plates to cover the damaged walls. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C45B6181-28C6- 4242-8E6A- 7BFF82A0A2C1	IDG460704041 1N-1	11-Apr-23	11-Apr-23	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(a), 416.4(b)	On April 11, 2023, at approximately 8:11 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump #2 department, the nozzle handles of the three water hoses located on the south wall were seen laying on the floor. In the New Gourmet department, the nozzle handle of one water hose located on the northeastern wall was found lying on the floor. Lead Person (b)(6) was verbally informed and physically shown the noncompliance in the Stitch Pump #2 department. Stitch Pump Supervisor (b)(6) was verbally informed of and physically shown both noncompliances. No product was affected. QA Supervisor (b)(6) was verbally informed of the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments SQF procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C8A29BBB-EBBF- 4A32-887D- 558AFCDE2DA7	IDG080204361 2N-1	11-Apr-23	12-Apr-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On 4/12/2023, at approximately 2:45am, IPP (b)(6) performed a routine Pre-op Review and Observation task in the Boars Head establishment. After confirming with (b)(6) , QA Technician, that the Bologna Kitchen department had been cleared for inspection, a deviation was observed. Underneath the (b)(4) machine, there was a

									large buildup of previous days product residue. That part of the machine, however, is hard-to-reach (even for USDA inspection) and appears to not be able to open for a thorough cleaning. (b)(6), Sanitation Supervisor, had her associates clean and sanitize that area to the best of their abilities, and the department is cleared for production. The establishment failed to meet CFR 416.4(b) under Sanitary operations and 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	32E83CF2-B14C-4551-AA5F-986609E47B25	IDG411204502 6N-1	25-Apr-23	26-Apr-23	03G02	Fully Cooked-Not Shelf Stable HACCP	417.4(a)(2)(i)	On Tuesday April 24th, 2023, at approximately 3:00pm CSI (b)(6) was performing a Fully Cooked Not-Shelf Stable HACCP task in the Quality Assurance office when the following non-compliance was observed: On the HACCP document dated 4-19-23 for the beef franks cooked in house #3, hot thermometer #80 was used. After examining the thermometer calibration sheet for 4-19-23. Thermometer #80 was not calibrated for that date. The smokehouse had a probe to verify product met appropriate temperature. No product was affected. Establishment Administrator (b)(6) was physically shown and verbally notified of the plants failure to meet 9 CFR 417.4(a)(2)(i) as well as, Boars Head policy number 903.080 stating in section V subsection A frequency of calibration of handheld thermometers and thermocouples line 2 states (b)(6)
M12612+P1 2612	Boar's Head Provisions Co., Inc.	5B0A3F39-D84C-44E1-85BA-542F668E5C93	IDG390704362 8N-1	28-Apr-23	28-Apr-23	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d)	On April 28, 2023, at approximately 8:20 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump department, several instances of beaded condensation were found along the bottom surface of the chain guard covers attached to Polars numbered 1, 2, 4, and 5. No product was affected. Production Manager (b)(6) was verbally informed and physically shown the noncompliance. Corrective actions of wiping down the affected area with paper towels were performed. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	875E72C3-EA41-4193-9966-886181CECF8E	IDG060504292 8N-1	28-Apr-23	28-Apr-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On April 28, 2023, at approximately 5:45 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, the scale located on Ham Line (b)(6) was found to have a small piece of meat residue on its food contact surface. No product was affected. Lead Person (b)(6) was verbally informed and physically shown the noncompliance. Production Manager (b)(6) was also verbally informed. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the scale were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2AE7CE10-1268-497D-924E-24570959E8A6	IDG511605481 0N-1	9-May-23	10-May-23	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On May 9th, 2023, at approximately 8:15pm CSI (b)(6) was performing a Sanitation Performance Standards task in the cure cooler department on the raw side when the following noncompliance was observed: The man door in the back right of the department had several insects around the bottom base of the door. 3 ants (alive) 1 beetle (alive) 5 red lady bugs (dead) were observed in multiple spots near the door. Assistant Plant Manager Steve Kassab was physically shown this noncompliance. No product was affected. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a) and 416.2(b)(3).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	4F1502A6-3F02-48B4-9167-AC5D1709A820	IDG151405351 6N-1	13-May-23	16-May-23	01C02	Operational SSOP Review and Observation	416.4(d)	At approximately 12:00 a.m. while conducting a routine Review and Observation task in the RTE product coolers located beside the packaging room I, ICC (b)(6), observed that many trees and racks of different products were packed tightly in the room. I found a tree of franks in the doorway of two adjoined coolers that had RTE product on one side of the bottom rack pressed against the door frame with at least three of the franks being blown by the fans back and forth in what appeared to be a granulated antimicrobial product meant to be stepped in by employees to disinfect their shoes. I verbally told and physically showed supervisor Steve Kasab this and he removed the bottom rack of franks on that side of the tree



									and discarded them into the inedible box. I informed him at that time that the establishment would receive a NR. Later while conducting the same task in the last cooler, I found one Peppenero ham that had the end of the netting against the metal guard rails that leave space between the product and the walls. I verbally told and physically showed Supervisor Steve Kasab this and informed him that I would write and NR. He took a clean cutting tool and cut the entire end of netting off the ham. The regulations that the plant failed to comply with is 9CFR 416.4(d)
M12612+P1 2612	Boar's Head Provisions Co., Inc.	1A0A0300-26C7- 4677-8E7E- EDD598F768F8	IDG390105411 8N-1	17-May-23	18-May-23	01C02	Operational SSOP Review and Observation	416.13(c)	On May 18th, 2023, at approximately 12:46am CSI (b)(6) was performing a Review and Observation task where the outside inedible is stored. The following noncompliance was observed: Outside there were 4 combos of inedible, 3 of the 4 contained product that had not been reduced in size. 3 of the 4 combos contained small diameter product that still had casing on. Assistant plant manager Steve Kassab and Sanitation Manager (b)(6) were both physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.13(c). As well as Boars Head procedure # 903.012 titled inedible product disposal. Subsection B1 states (b)(4)
M12612+P1 2612	Boar's Head Provisions Co., Inc.	805FCCA1-0A91- 470D-8874- 376D8E305033	IDG501505351 9N-1	18-May-23	19-May-23	01C02	Operational SSOP Review and Observation	416.4(a)	On Friday May 19th, 2023, at approximately 2:30am CSI (b)(6) was performing a review and observation task in the bologna kitchen department when the following noncompliance was observed:While inspecting the clean tree staging area behind the bologna kitchen lines, I noticed some of the trees were not clean. Collectively 11 trees were observed to still have fat, meat residue, maple glaze and protein build up on them. Sanitation Supervisor (b)(6) immediately separated the affected trees, and had associates get them recleaned. No product was affected. Sanitation Supervisor (b)(6) was verbally notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(a).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	4A3DD394-0087- 42F3-80CC- 0741BB0CCFB9	IDG342205131 9N-1	19-May-23	19-May-23	01C02	Operational SSOP Review and Observation	416.4(b)	On Friday May 19th, 2023, at approximately 9:30pm CSI (b)(6) was performing a Review and Observation task in the raw receiving pallet jack room when the following noncompliance was observed: One electric pallet jack had raw ground product in the battery compartment, around the hookups to the top of the battery. From production earlier today. When I asked management before, I was told when the pallet jacks go in this room and get locked up, they are supposed to be clean and ready for use. No product was affected. Sanitation Manager (b)(6) was verbally notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(b).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	7B79D086-B97D- 4F50-9387- 28678E1FF937	IDG262205251 9N-1	19-May-23	19-May-23	01D01	SPS Verification	416.2(a), 416.2(b)(3) , 416.4(b)	On Friday May 19th, 2023, at approximately 8:00pm CSI (b)(6) was performing a Sanitation Performance Standards task in the spice receiving room when the following noncompliance was observed: Dock door #10 used to receive dry goods/spices, also used to take inedible combos out of the establishment. One flying beetle like insect was observed on the lower wall to the left of the door(alive). One millipede like insect was observed on the lower wall by the entrance to the dry goods pallet holding room. Approximately 30-40 ants(alive) were observed in the brushes around the dock plate. Also observed in the brushes was small particles of meat and fat. Small pieces of wood, plastic, and other debris. No product was affected. Assistant Plant Manager Steve Kassab was verbally notified. A sanitation associate was sent to clean the dock and kill the insects. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a), 416.4(b), and 416.2(b)(3).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	B472C38C-2021- 400E-98DE- 6CE4FF362D8A	IDG290805512 3N-1	23-May-23	23-May-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On May 23, 2023, at approximately 3:15 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Bologna Kitchen department, VEMAG #1 was found to have meat residue stuck in a groove on the inner food contact surface. I initiated a regulatory control action by placing US Reject Tag No. B37563245 on the affected equipment. Additionally, a ham tree rack in the bologna kitchen staging area

									was found to have several instances of meat residue and honey maple syrup residue from prior production on the food contact surface of the rack. I initiated a regulatory control action by placing US Reject Tag No. 837563256 on the affected equipment. No product was affected. Sanitation Supervisor (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. I removed my tags from the equipment and released control of the equipment to the establishment. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A159CCD0-47B3- 4F62-BB9C- 3DA45E5C87AA	IDG321606130 1N-1	31-May-23	1-Jun-23	01B02	Pre-Op SSOP Review and Observation	416.4(a), 416.4(b)	On Thursday June 1st, 2023, at approximately 2:30am CSI (b)(6) was performing a Pre-op SSOP Review and Observation task in the standardization department (raw side) when the following non compliances were observed: After QA had inspected and released the department to USDA for pre-op inspection. Grinder conveyors 1 and 2 had meat over spray on the beams of the conveyor and on the equipment power/control boxes. Conveyor 2 had meat pieces on the underside of the white conveyor belt. The walls behind mixer #3 as well as some power extension cords around the mixer had meat over spray on them. Mixer #4 had pieces of meat under the mixer hopper on top of the hydraulic motors and the frame holding them. Both hydraulic motors on mixer #4 had dried meat buildup on them. Heavy meat, fat, and equipment grease build up behind the chain guard covers on mixer #4, with an apparent odor. No product was affected. Sanitation Manger (b)(6) was physically shown these non-compliances. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(a) and 416.4(b).

United States Department of Agriculture  
Food Safety and Inspection Service

Public Health Information System.

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



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

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	4BE6E277-7993-4CFF-9980-B7A50664BD61	IDG4707083503N-1	08/03/2023	01B02	Pre-Op SSOP Review and Observation.	416.2(b)(2), 416.4(a), 416.4(b)	<p>On Thursday August 8th, 2023, at approximately 6:15am CSI (b)(6) was performing a Pre-op Review and Observation task in the Stitch Pump department on the raw side of the plant. The following noncompliance(s) were observed: The department was released to USDA after QA had done a pre-op inspection at 6:10am. On line 1 of the (b)(4) there was a metal box covering a hydraulic pump. I asked for the covering to be removed. Heavy discolored meat build up was found on the pump itself, the inside covering, and built on the floor. Around the motor was meat, wood pieces, and plastic. When the cover was taken off an obvious odor filled the department. In the beds (after the injection needles) of line 1 and 2 of the (b)(4) the metal horizontal support beams had heavy meat particle and fat deposits on the underside of them. The control boxes for lines 1, 2, and (b)(4) of the (b)(4) (b)(4) all had meat build up on bottoms. Line 2 had meat build up on the bottom of the horizontal supports under the belt. The hydraulic motor on line 2 had rust on the motor, fittings, and filter mounts. Meat residue and particles under the motor cover, on the motor itself and on the top of the filter mounts. (b)(4) line 1 had meat particles in the injection needles. Line 2 had meat particles in injection needle pan. Meat overspray on walls and large pieces of meat on the floor behind line 2. Meat build up on the power cords of line 2. The floor scales at the end on lines 1 and 2 had large pieces of meat and trash in them, with an appearance of an odor. The polar catwalk had pieces of meat and fat in the support braces and plastic floor pieces. All of the polar electrical control boxes had meat and fat build on the bottom. All polar legs and framework had meat and fat build up on them. 1 metal polar vat had meat and fat particles in the tube that connects it to the polars. The 2 polars closest to netted hams department had meat/fat build up in the vacuum ports on the bottom. When the cap was removed off of one white sandy looking material was present on the under side of the cap and in the port on the machine. The inspection line scale had meat pieces and trash in it with the appearance of an odor. 1 inspection line electric trim knife motor support was rusty. 1 inspection line electric trim knife motor cover had</p>

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

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
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								<p>meat particles on it. The cover for inspection line belt motor had heavy meat and fat brown/pink in color build up on the inside of the cover as well as the motor itself. The motor itself is also starting to rust. Upon entering the department on the right-hand side is 2 floor scales close to the wall. Both scales were opened showing large meat pieces, gloves, wads of QA (b)(4) pieces of wood, plastic, a brown mud like substance and trash. With an obvious odor. The meat was no longer pink it was grey/white in color. 3 parts hoppers all had heavy pink/brown/green build up on the bottoms, and around the wheels. One of the hoppers contained parts that had visible meat particles/residue on them. Multiple instances of meat were found around the department on the floor. As well as standing water containing a brown mud/dirt like substance. Assistant plant manager (b)(6) sanitation supervisor (b)(6) (b)(6) as well as the department Manager/Supervisor/Lead were all present and verbally notified. Establishment Administrator (b)(6) was notified in writing of the</p>
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								establishments failure to meet 9 CFR 416.4(a), 416.4(b) and 416.2(b)(2).
M12612+P12612	Boar's Head Provisions Co., Inc.	9EA2E64E-72BC-48DB-9C18-E6B6BE4DF6FE	IDG2921083909N-1	08/08/2023	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On Wednesday August 9, 2023, at approximately 4:00am CSI (b)(6) was performing a Review and Observation task in the inedible room across from the pickle room. The following noncompliance was observed: 1 combo labeled for inedible, was found to have multiple instances of plastic. Including gloves, old labels, and multiple sheets of plastic the establishment uses to cover vats of product. Assistant plant manager (b)(6) was notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.13(b). As well as boars head procedure #903.012 this procedure states (b)(4)</p> <p>(b)(4)</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	B75613CD-E33E-414A-8E1B-8FF9DC7890A6	IDG3409082311N-1	08/11/2023	01D01	SPS Verification	416.2(b)(2)	<p>On August 11, 2023, at approximately 9:45 AM, While performing an SPS task, I observed the following noncompliance: In the vestibule located between Equalization Cooler #1 and the Blast Cell Alley, the ceiling, two corners of the wall, and four brackets located on the ceiling were found to be rusty. The walls were also shown to have chipped paint on edges of the rusty sections. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.</p>

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



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M12612+P12612	Boar's Head Provisions Co., Inc.	50FACCA5-9B7C-41C1-AEE6-78F8A3883F6A	IDG4410080025N-1	08/25/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d)	On August 25, 2023, at approximately 8:45 AM, while performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging Department the doorframe leading into Equalization Cooler #1 was found to have beaded condensation along the entire top length of the frame. No product was affected. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. Corrective actions of wiping down the affected area with a sponge mop were performed when this NR was written. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	6398746F-552C-40B9-A0AC-71540E3EB03F	IDG4610084225N-1	08/25/2023	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On August 25, 2023, at approximately 8:45 AM, while performing an SPS task, I observed the following noncompliance: In Equalization Cooler #1, a piece of the south metal wall that is slightly overhanging was found to be broken, exposing the concrete beneath. On the edge of the piece of metal that was broken, there was also chipped paint and rust that could be seen. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.

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



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M12612+P12612	Boar's Head Provisions Co., Inc.	42965E42-D860-4961-A83D-210259D31320	IDG1505094908N-1	09/08/2023	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.4(a)	On September 8, 2023, at approximately 5:45 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump department, the area between the needles on the (b)(4) machines for Lines 2 and (b) were found to have small pieces of meat. The Line (b) injector was found to have meat residue stuck on the metal track grooves near the entrance of the machine. The inspection line was found to have one piece of meat on the food contact surface of the guard wall as well as the first conveyor belt on the line. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the area of noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	A5BAF555-D1C7-4CBB-8C06-52B174653505	IDG0206090018N-1	09/18/2023	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.4(a)	On September 18, 2023, at approximately 6:00 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department, the stainless-steel tables located on Line 2 and (b) were found to have small pieces of meat on their food contact surface. The autobagger tables for Line 1 and 2 were found to have protein residue on their food contact surfaces. No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the areas of noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.

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

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M12612+P12612	Boar's Head Provisions Co., Inc.	FB149AD3-4E2D-4206-9C2B-EFFFE1D0870D	IDG0919092129N-1	09/26/2023	01C02	Operational SSOP Review and Observation	416.4(d)	On Wednesday September 27th, 2023, at approximately 2:00am CSI (b)(6) and CSI (b)(6) were doing a review and Observation task in the holding/cure cooler. When the following noncompliance was identified: A white plastic tote full of raw meat product was directly under a shelf with chipping paint. The tote was approximately 75% covered with plastic. On the plastic covering paint particles and what appeared to be metal shaving had collected. No foreign materials were identified in the tote of product at this time. QA was notified and the tote was immediately tagged until further investigation. The Establishment placed the top layer of meat in inedible. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(d).
M12612+P12612	Boar's Head Provisions Co., Inc.	86AE65E9-276D-45E7-A5D8-1FFFEFD8E5206	IDG3802090330N-1	09/29/2023	01D01	SPS Verification	416.2(b)(2), 416.2(e)(4)	On Friday September 30, 2023, at about 2:15am CSI (b)(6) and CSI (b)(6) observed the following noncompliance, while performing a Sanitation Performance Standards task. Upon entering Bologna Kitchen standing water was noticed. While inspecting further a clogged drain was found adjacent to the Frank Stuffing, Bologna Kitchen, and Netting Hams departments. We noticed foam around the drain with articles of gloves, and spice residue and fat deposits around the perimeter of the standing water. This made the floor very slick. We immediately notified QA Tech (b)(6) and he taped off all the affected areas. Maintenance was called to work on clearing drain. No product was affected. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(e)(4) and 416.2(b)(2).

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



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M12612+P12612	Boar's Head Provisions Co., Inc.	60CD43C3-C05C-4DB2-B768-80FC2E8A0E6E	IDG3408110904N-1	11/04/2023	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.4(a)	On November 4, 2023, at approximately 5:10 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, the scale located on Ham Line (b)(6) was found to have a small piece of meat residue on its food contact surface. The control box at the end of the hopper line was found to have meat residue on its underside. The stuffing horn on Ham Line (b)(6) was found to have a small piece of meat residue on its food contact surface. The tipper tie machine on Line (b)(6) was also found to have meat residue and other debris stuck inside the assembled equipment. No product was affected. Lead Person (b)(6) and Lead Person (b)(6) were verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	91F0A163-B0F6-422F-A860-62F9B16E3B8F	IDG2612115609N-1	11/07/2023	03G02	Fully Cooked-Not Shelf Stable HACCP	417.2(a)(1), 417.2(a)(2), 417.4(a)(3)(i), 417.4(a)(3)(ii)	On November 7, 2023, at approximately 6:30 AM, While performing a FC-NSS HACCP task, I observed the following noncompliance: QA Manager (b)(6) informed me that beginning this Monday, November 6, 2023, (b)(4) (b)(4) (b)(4) (b)(4) The establishment in Jarratt, VA presently does not include a flow chart step, hazard analysis step, and or supporting documentation for raw product FFP activities in either of their FC-NSS HACCP plans: Pork and Poultry and Large and Small Diameter. 35,540 lbs. of raw, pumped pork was sent to (b)(4) The establishment has failed to meet the requirements of the above cited regulations and the establishment's Pork and Poultry HACCP plan. (b)(6) was notified verbally and in writing with this NR.

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



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M12612+P12612	Boar's Head Provisions Co., Inc.	346CEC7E-7531-4E27-AC0F-612F5D5C64DF	IDG4406125520N-1	12/20/2023	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.2(b)(2), 416.4(a)	<p>On December 20, 2023, at approximately 5:35 AM, while IIC (b)(6) and Inspection Manager (b)(6) were performing a Pre-Operational SSOP Review &amp; Observation task, the following noncompliances were observed: In the RTE Packaging department, the product table and one autobagger plate on Line 3 was found to have several small (approx. 5mm) pieces of meat on the food contact surface. On Line 3, both Splitters were found to have small (approx. 5mm) pieces of meat on the food contact surface of the conveyor belts. An autobagger plate on the same line was found to have a small (approx. 5mm) piece of meat and a stain from prior production on the food contact surface. On Line 3, (b)(6) one product plate was found to have a small (approx. 10mm) piece of meat on the product contact surface. On Line 2, an autobagger plate was found to have two small (approx. 5mm) pieces of meat stuck to the food contact surface. On Line 1, a large blade was found to have product residue on the bolt connecting the blade to the cutting board. The stainless-steel product table located next to the boxing room window beside Line 1 was found to have several small (approx. 5mm) pieces of meat on the food contact surface. Both floor scales were found to have a large quantity of trash and debris underneath the scales on the floor that could not drain. No product was affected. QA Analyst (b)(6) (b)(6) was verbally informed of the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing all affected equipment except the floor beneath the scales were taken when this NR was written. (b)(6) informed us that a work order would be written for one of the floor scales that could not be lifted properly. QA Manager (b)(6) (b)(6) was notified in writing with this NR.</p>

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

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

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M12612+P12612	Boar's Head Provisions Co., Inc.	71685EC2-EC6D-49BB-AD7C-6A35FCB2B2DC	IDG1511020407N-1	02/07/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c), 416.2(b)(2), 416.4(b)	On February 7, 2024, at approximately 7:30 AM, While performing an Operational SSOP Review and Observation task, I observed the following noncompliance: In the Raw Smokehouses, the sides of the doors and doorframes for Smokehouses #27, 28, and 29 were found to have significant buildup of dried meat and product residue. QA Supervisor (b)(6) and Production Manager (b)(6) were verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	18AE9AA7-A94A-4C26-89D2-ECDD9E9B48C1	IDG0519024808N-1	02/08/2024	04B04	General Labeling	317.10	On February 8, 2024, at approximately 6:00pm CSI (b)(6) was performing a general labeling task in the inedible room across from pickle room 1, when the following noncompliance was observed: 3 combos were reused to hold inedible product. All 3 combos still contained inspection legends from the incoming meat product they originally held. Assistant Plant Manager (b)(6) was verbally notified and physically shown this noncompliance. He immediately got establishment associates to correct this. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 317.10.
M12612+P12612	Boar's Head Provisions Co., Inc.	8D26957F-DDC5-44E2-9452-8D4237899F81	IDG3119023911N-1	02/09/2024	01D01	SPS Verification	416.2(b)(2)	On Friday, February 10th 2024, at approximately 12:55 a.m., CSI (b)(6) was performing an Operational SSOP Review and Observation Task in the RTE Night Packaging Department when the following SPS noncompliance was observed: In all staging coolers #1-#4 in the RTE Department, there was extensive amounts of product in all areas on the floors. Some product was smushed and still on the metal bars that fell due to possible crowding. No product was affected that was on the racks. I notified Supervisor Leon (b)(6) and QA (b)(6) of the establishments failure to meet regulation 9 CFR 416.2(b)2.



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

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M12612+P12612	Boar's Head Provisions Co., Inc.	1111AF93-A99A-450C-A27C-707F35BEE49B	IDG0618020122N-1	02/22/2024	01C02	Operational SSOP Review and Observation	416.5(a)	On Thursday February 22nd, 2024, at approximately 2:20pm CSI (b)(6) and CSI (b)(6) were performing a SSOP Review and Observation task in the boxing department when the following noncompliance was observed: A contractor working on the robotic arms at the palletizer was seen using his cellular device multiple times. Upon exiting the department this same contractor was seen entering the department from outside still wearing a frock, and not wash his hands before entering back into department. QA Supervisor (b)(6) was notified verbally. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a). As well as Boars Heads GMP procedure # 903.037.
M12612+P12612	Boar's Head Provisions Co., Inc.	38958027-6044-4C80-94EF-21F4145F05F3	IDG2105022529N-1	02/29/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On February 29, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Netted Hams 2 department, both ham lines were found to have multiple small (approx. 0.75 inches long) pieces of meat were found on the food contact surface of the stainless-steel tables on each end of the lines. Two small (approx. 1.25 inches long) pieces of meat were found on the stainless-steel tray at the front end of one line. Senior Director of Operations (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. (b)(6) (b)(6) assured me that he would inform the QA and Sanitation departments. Production Manager (b)(6) was also verbally notified. QA Manager (b)(6) was notified in writing with this NR.



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

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M12612+P12612	Boar's Head Provisions Co., Inc.	3B19DCE6-885F-464E-A7F6-56C3C53FC3FD	IDG4506033614N-1	03/14/2024	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.13(c), 416.4(b)	On March 14, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Head Cheese department, product residue was found covering an inner, non-food contact surface of the conveyor belt of Netted Ham Line #2. This was a stainless-steel section of the line where the conveyor belt attaches. Two blue vacuum hoses and two ceiling cables hanging directly above the line were also found to have dried product residue on their surface. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	5C486975-05F5-4C69-843E-4228B749415C	IDG3307035220N-1	03/20/2024	04B04	General Labeling	318.1(c)	On March 20, 2024, at approximately 7:35 AM, While performing a General Labeling task, I observed the following noncompliance: In Equalization Cooler #2 of the RTE department, I found one product tree of Boar's Head Brand Bologna that was missing a proper ID tag or labeling. Products were in temporary bags indicating only the product name and a manufacturer's logo. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. Establishment took control of the product by placing QA hold tape and a tag to the product tree. QA Manager (b)(6) was notified in writing with this NR.

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

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



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M12612+P12 612	Boar's Head Provisions Co., Inc.	5D2FE4B7-2F5A-43C2-9705-59D06CD7F7B9	IDG411804143 0N-1	04/29/2024	01D01	SPS Verification	325.13(a)	<p>On Monday April 29th, 2024, at approximately 5:15pm CSI (b)(6) was performing an Sanitation Performance Standards task outside the back of the building, when the following noncompliance was observed: 13 grey plastic inedible containers were being stored outside by the inedible dock door. 2 contained gloves, sleeves, plastic, and labels. 2 had meat product inside without any denature. 2 had meat product inside with denature that did not properly cover product. 2 had meat product not slashed or reduced in size. Assistant plant manager (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 325.13(a)(6) and 325.13 (a)(1) as well as Boars Head procedure #903.012 titled "inedible product disposal." Section V subsection A line 2 states (b)(4)</p> <p>(b)(4) Subsection C line 1 states (b)(4)</p> <p>(b)(4)</p> <p>Subsection B line 1 states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p>
M12612+P12 612	Boar's Head Provisions Co., Inc.	617F8922-1ECB-40B8-8111-432486F202B6	IDG471805150 3N-1	05/03/2024	01C02	Operational SSOP Review and Observation	416.5(a)	<p>On Friday May 3rd, 2024, at approximately 5:20pm CSI (b)(6) was performing a Review and Observation task in the smokehouse department (raw side), when the following noncompliance was observed: Upon entering the smokehouse hallway, a Boars Head associate was observed using his cellphone. Frank Stuffing Supervisor (b)(6) (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a). As well as Boars Head procedure #903.037 titled Employee GMP. The procedure states (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) No product was affected.</p>

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M12612+P12612	Boar's Head Provisions Co., Inc.	15C1BA7A-6947-4C65-A0F1-8BDEB16A1C40	IDG1907050722N-1	05/20/2024	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.2(b)(2), 416.2(e)(4), 416.4(a)	On 5/20/2024, at approximately 12:30 a.m. CSI (b)(6) was performing a Pre-Operational SSOP Review and Observation Verification Task when the following noncompliance was observed: At approximately 12 a.m. the Frank Stuffing Department was released by Lead Personnel (b)(6). Upon entering, I observed the floor was covered in multiple areas with white meat residue in which included the Frank Stuffing Tree staging area, several pieces of casing from previous production were found underneath lines 2 and (b)(6). A drain to the right of the production area was backed up with meat in which cause overflowing. There was also meat residue on and embedded in lines 2 and (b)(6) close to the blue frank hangers. On the elevator lift, there was about a 2-inch smear of stuffing matter and approximately 1-inch piece of meat on top of the scale. I also observed a standardization sanitation personnel bring out a strainer through the department and a pallet. QA Technician, (b)(6) was physically and verbally notified of the establishments failure to meet CFR 416.2(b)2, 416.2(e)4, 416.4(a) 416.13(a) QA Manager (b)(6) was notified in writing of this report. Maintenance was called to unstop the drain; the floor and the lines were re-cleaned and sanitized by a sanitation personnel.



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M12612+P12612	Boar's Head Provisions Co., Inc.	07993ABE-32E A-401D-AD70-489782DC78C5	IDG141705323 0N-1	05/30/2024	01D01	SPS Verification	416.13(b)	<p>On June 8, 2024, at approximately 5:00pm, while performing a Sanitation Performance Standards task in the Inedible Room between the RTE Raw Side of the plant below the USDA office windows, CSI (b)(6) observed the following non-compliance:</p> <ul style="list-style-type: none"> <li>- 3 plastic lined cardboard Inedible bins along the wall, one of which contained a ripped and torn black CNG Slipsheet disposed of inside the bin. CSI (b)(6) retained the bin with tag number B37563400, and went in search of a supervisor to inform. After 30 minutes, and unable to locate a QA or Plant Manager, CSI (b)(6) went to the Nurse's Station and requested the employee contact a QA Supervisor or Plant Management. The employee got in contact with (b)(6), who met CSI (b)(6) at the Nurse's Station. (b)(6) then accompanied CSI (b)(6) to the inedible bin, where CSI (b)(6) informed (b)(6) verbally of the non-compliance. CSI (b)(6) then removed the retain tag. As this is not (b)(6) normal department, he stated he would inform the proper personnel. Establishment Administrator (b)(6) was notified in writing of the plant's failure to meet 9CFR 416.13(b) as well as Boars Head procedure #903.012 "inedible product disposal", Section V, subsection A line 2 (b)(4) <p>(b)(4)</p> <p>(b)(4) This procedure had been updated on June 3, 2024. This is a similar occurrence as documented in NR #IDG141705323ON/1 on May 30, 2024. The plants previous corrective actions did not prevent recurrence.</p> </li></ul>
M12612+P12612	Boar's Head Provisions Co., Inc.	9777517A-029 C-4860-BF43-EDC783DB072F	IDG510305103 1N-1	05/30/2024	01C01	Operational SSOP Record Review	416.16(a)	<p>On 5/30/2024 at approximately 10:45 p.m. CSI (b)(6) was performing an Operational SSOP Record Review I observed the following non-compliance: While checking records in the QA Office, I came across a stack of SSOPs that were dated for 5/22/2024. Upon checking the Liverwurst Cook Tank SSOP it was dated 7/22/2024 and no end off shift time. The document was also signed and dated by QA and Supervisor/Management. QA Technician (b)(6) was notified verbally and shown physically. (b)(6) was notified in writing of the establishments failure to meet CFR 416.16.</p>

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M12612+P12612	Boar's Head Provisions Co., Inc.	6886B421-8ED6-49E6-8B27-D891ABE82E76	IDG4517064802N-1	05/31/2024	01D01	SPS Verification	416.3(a), 416.4(a)	On June 1, 2024 at approximately 3:31 a.m. CSI (b)(6) performed a Sanitation Performance Standards Verification Task when the following non-compliance was observed: While entering the Stitch Pump #1 department, I observed approximately 10-15 steel vats and 3-4 white plastic pickle vats staged to the left of the area. There were about 10 vats covered, and uncovered that contained smears of fat residue. Meat specs were located inside and on the outside, and a build-up of protein. There was also black mold on the outside of 4 steel vats and approximately 1-2 inches of meat on the legs of 3. QA Technician (b)(6) was notified verbally and shown physically. Assistant Plant Manager (b)(6) (b)(6) was notified in writing of the establishments failure to meet CFR 416.3(a) and 416.4(a).
M12612+P12612	Boar's Head Provisions Co., Inc.	7C6BD477-768E-4576-A86F-E4AFD8599B1C	IDG5806062107N-1	06/07/2024	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(a)	On June 7, 2024, at approximately 7:20 AM, While performing a Operational SSOP Review and Observation task, I observed the following noncompliance: In the New Gourmet staging area, three metal product tree racks were found to have multiple small (approx. =1 inch long) pieces of meat residue from prior production on their food contact surfaces. I initiated a Regulatory Control Action by placing US Reject Tags No. B37563251, B37563261, & B37563325 on the affected equipment. No product was affected. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. I removed each tag and observed corrective actions of taking the affected racks to the Tree Wash removed where they would be recleaned and sanitized. Production Manager (b)(6) and QA Technician (b)(6) were also verbally notified. QA Manager (b)(6) was notified in writing with this NR.

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

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M12612+P12612	Boar's Head Provisions Co., Inc.	6957A9A6-4CF8-4359-8A6C-EA913785D0C3	IDG0819063610N-1	06/10/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.4(b)	On Monday June 10th, 2024, at approximately 5:20pm CSI (b)(6) was performing a Sanitation Performance Standards task on the plants raw side when the following noncompliance was observed: Upon entering the pickle vat pump out room approximately 15-20 flies were observed going in and out of the 4 vats of pickle left in the room. Small flying gnat like insects were observed crawling on the walls and flying around the room. The rooms walls had heavy meat buildup, pink/orange discoloration, and denaturant over spray on them. The roll up door seal leading to inedible storage was pulled away from the frame hanging down into the walkway. The roll up door also had meat build up on it. A hot water pipe over the doorway was leaking a steady stream of water down the wall and onto the floor. The inedible room roll up door leading outside was open approximately 1/2 inch allowing a steady line of ants into the room. The ants were traveling down the wall floor junction on the right side of the room. As well as down to the lower-level trash compactor area. The inedible room also had a presence of flying insects. The room also had multiple instances of meat/ meat product on the floor, as well as trash. The cure cooler man door in the back right corner of the room insects were observed. 7 ladybugs, 1 beetle like insect, and 1 cockroach like insect. QA tech (b)(6) was physically shown this noncompliance. (b)(6) (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.4(b).



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M12612+P12 612	Boar's Head Provisions Co., Inc.	B0D9701C-B8E8-4B44-8EDB-3132AF762C72	IDG410306081 2N-1	06/11/2024	01D01	SPS Verification	325.13(a)	On Tuesday, June 11, 2024 at approximately 1:15 a.m., CSI (b)(6) was performing a Sanitation Performance Standards task when the following noncompliance was observed: While walking around the back of the establishment, there where approximately 30 red and grey containers stacked about 3-4 ft away from the compactor. I noticed 1 grey inedible container on a wooden pallet contained what appeared to be franks and sliced ham product from RTE inside of a plastic bag. Also, inside of the bag was miscellaneous trash including gloves. Product was not denatured. QA Technician (b)(6) was notified verbally and physically shown. Establishment Administrator (b)(6) was notified in writing of the establishment failure to meet CFR 325.13(a) and Boars Head procedure #903.12 Inedible Product Disposal. Section V subsection A line 2 states (b)(4) (b)(4)
M12612+P12 612	Boar's Head Provisions Co., Inc.	EFA22252-8CA5-4520-8BA7-E3F9258A107C	IDG241106262 1N-1	06/21/2024	01C02	Operational SSOP Review and Observation	416.4(c)	On June 21, 2024, at approximately 12:10 PM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In Equalization Cooler #1, an open container of (b)(4) sanitizer was found sitting on the floor between the wall and the plastic door flaps leading into the RTE Smokehouses. The containers were in the corner of the room near the main entrance. No product was affected. QA Analyst (b)(6) was verbally notified and physically shown the noncompliance. Production Manager (b)(6) was also verbally notified. Corrective actions of removing the container from the plant floor were taken when this NR was written. The establishment has failed to meet the requirements of the above cited regulations and the establishment's policies. QA Manager (b)(6) was notified in writing with this NR.

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



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

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M12612+P12612	Boar's Head Provisions Co., Inc.	FF850009-3C85-4C50-A929-24C31277E6BC	IDG4214075609N-1	07/09/2024	01D01	SPS Verification	416.2(d)	<p>On Tuesday, July 9, 2024, at approximately 3:00pm, while performing a Sanitation Performance Standards task, CSI (b)(6) observed the following non-compliance: - After entering the Packaging Department, while picking out a grey frock, CSI (b)(6) observed 3 wet spots on the floor, about 3" in diameter. - He then used his flashlight to investigate the wet spots, and observed condensation on the top of the 8' wide doorway into the adjacent storage compartment, where there was a pallet of (b)(4) (b)(4) 3' from the dripping condensation.</p> <p>- To the left of this doorway, the entire rack of clean grey frocks were stored 2' from the doorway.</p> <p>- CSI (b)(6) then looked to all of the 8' doorways for further condensation, and observed some along the 8' length of the top of the entrance to the storage room on the opposite side of the Entrance room to Packaging. There were also 4 wet spots of the same size under this doorway, which was 3' from the hand sink. CSI (b)(6) then verbally informed Supervisor (b)(6) and showed him the condensation (pointed out with the flashlight), and (b)(6) immediately took measures to clean the affected areas. Establishment Administrator (b)(6) was informed in writing of the plant's failure to meet 9CFR 416.2(d).</p>

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EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	0CDCB03E-0EC5-4E1C-8061-39BE5FCA1DCE	IDG0320074612N-1	07/10/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.2(d), 416.4(b), 416.4(d)	<p>On Wednesday, July 11, 2024, at approximately 12:30 a.m. CSI (b)(6) was performing a Sanitation Performance Standard Task when the following noncompliance was observed: While observing the pickle storage annex area, I noticed that there were 3 pallets of ingredients in the entry way. Two were 60 lb. bags of granulated sugar and the other was a 50 lb. bags of dextrose. The pallet of dextrose had numerous wet spots from condensation on the first row of bags that apparently came from the right side of the ceiling directly above. The middle pallet of sugar was not affected by condensation, but it appeared to have approximately 2 piece of apple slices directly in front of where it was staged. The half of pallet of sugar to my left had an open bag and had a white container, with no label and inside was a brownish liquid covered by a blue bag. To the left of the room the caulk outlining the perimeter of the wall/ concrete junction, had what appeared to be specs of black mold. In the corner of that side there was a blue barrel of distilled vinegar with a red spout. The circumference of the barrel had approximately 10 dead flies on top and around the lip of the container. Underneath where the barrel was located there was broken pallet piece, a blue cotton glove, 2 screws and other miscellaneous items that appeared to be paper or plastic. A rejected tag was placed, and QA Technician (b)(6) and Assistant (b)(6) was informed verbally and shown physically of the establishments failure to meet the requirements of the cited regulations. QA Manager (b)(6) was notified in writing of this noncompliance.</p>

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



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M12612+P12612	Boar's Head Provisions Co., Inc.	34E7A6E4-DA-CA-4073-A37B-43783B4A29FB	IDG4207075922N-1	07/22/2024	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(a)	On July 22, 2024, at approximately 6:15 AM, While performing a Operational SSOP Review and Observation task, I observed the following noncompliance: In the Staging Cooler of the Raw side of the establishment, four product tree racks ready for use were found to have multiple small (approx. = 1 inch long) pieces of dried product residue in the grooves of the rack where metal bars holding product would be placed when in use. I initiated a Regulatory Control Action by placing US Reject Tag No. B37563266 on the affected equipment. No product was affected. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. I removed the tag and released the equipment to the establishment's control. (b)(6) placed his own tape on the racks to assume control of the equipment and the racks were taken to the Tree Wash room for corrective actions of recleaning and sanitizing the racks. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	354B9359-352E-41D9-A7A8-E743E4AF65AD	IDG1421075923N-1	07/23/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On Tuesday, July 23, 2024, at approximately 9:53 p.m. CSI (b)(6) was performing a Sanitation Performance Standards Task when the following noncompliance was observed: While exiting the RTE department, I observed scaly paint on the walls located in the RTE hallway entrance perimeter area. The flaky paint was located around the hand washing sinks, and underneath the windows that are used to issue out RTE garments. There were approximately three, 3-5 cm diameter circles that had bubbled up on the wall. Those bubbles were filled with a clear liquid that appeared to be water. Underneath the sinks, there was a black and pinkish area that's appeared to be black mold and mildew around the pvc pipes and rusted-out wall screws. QA Technician (b)(6) was shown physically. Production Manager (b)(6) was verbally notified, and (b)(6) was notified in writing of the establishments failure to meet regulatory requirements for CFR 416.2(b)1 and 416.2(b)2. No product was affected.

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M12612+P12612	Boar's Head Provisions Co., Inc.	2B536C00-9BF5-43D1-8D11-F2EFE4729183	IDG5614070823N-1	07/23/2024	01D01	SPS Verification	416.2(d)	<p>On Tuesday, July 23, 2024, at approximately 3:15pm, CSI (b)(6) was performing a Sanitation Performance Standards task on the raw side of the plant, and observed the following non-compliance:</p> <ul style="list-style-type: none"> <li>- In the Netted Ham 2 holding cooler, condensation dripping from condenser unit 23A, approximately 4' in length, and 6" wide. - On the ceiling in front of the blower fans to the unit, condensation on the ceiling, dripping in front of the fans and being blown approximately 6' away from the unit, onto the floor.</li> <li>- There was a tree of uncooked Tavern Ham 3' to the side of the condenser unit, and a pallet of Beechwood Chips 10' in front of the unit. 8 empty stainless steel racks were in the range of the blown condensation, under the unit, and 6' to the front of the unit.</li> <li>- The stainless steel doorway of the cooler leading into the hallway that leads to the Liverwurst Cook Tanks also had condensation, as well as the ceiling of the hallway. - In the Liverwurst Cook Tank Room, condensation was observed on the doorway leading into the Smokehouse hallway. Supervisor (b)(6) was verbally notified, and called QA Supervisor (b)(6) to the area. Both were physically shown the non-compliance, and (b)(6) used QA (b)(6) to cordon off the area, as (b)(6) began the process to remove the condensation, and sanitize the stainless steel racks. QA Supervisor (b)(6) was also informed in writing of the plant's failure to meet 9CFR 416.2(d).</li> </ul>



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M12612+P12612	Boar's Head Provisions Co., Inc.	C93B73DD-678A-4756-AC8A-602A34C4113A	IDG2306075024N-1	07/24/2024	01B02	Pre-Op SSOP Review and Observation.	416.13(a), 416.4(a)	On July 24, 2024, at approximately 6:15 AM, While performing a Pre-Op SSOP Review & Observation task in RTE Packaging department, I observed the following noncompliance: · The contact surface through a hole of the main product contact surface on the Line #1 autobagger was found to have product residue covering the surface. · A stainless-steel table on Line #2 was found to have a small piece of debris on its product contact surface that appeared to be a product cook bag. · The product plates of the Line #2 & (b)(6) were found to be dirty with various bits of product residue and other debris. · A splitter on Line (b)(6) was found to have product residue on the food contact surface of both conveyor belts. Assistant Plant Manager (b)(6) was verbally notified and physically shown the noncompliance. QA Supervisor (b)(6) and Production Supervisor (b)(6) were also verbally notified. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning & sanitizing the affected areas were performed when this NR was written. (b)(6) (b)(6) informed me that the entire department would also be re-sanitized. QA Manager (b)(6) was notified in writing with this NR.

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

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

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

Detailed List of Noncompliances

Total Number of Noncompliances : 69

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FCB3C60D-1951-4767-9704-97AB69683ED8	IDG1412074925N-1	07/25/2024	01D01	SPS Verification	416.2(a)	<p>On July 25, 2024, at approximately 7:00 AM, While performing an SPS task, I observed the following noncompliance: In the Raw Smokehouse hallway, a flying insect was seen near a tree rack that was loaded with raw product. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. The implicated product is 980.17 lbs of Tavern Ham, totaling 112 pieces. The product at this stage was inside of temporary casing that the product is cooked in. I initiated a Regulatory Control Action by placing US Retain tag B37563238 on the product rack. The insect was not observed landing on the product before losing sight of it by either FSIS or Establishment personnel. Plant Manager Mike Kneeland, QA Manager (b)(6), QA Supervisor (b)(6), Smokehouse Manager (b)(6), Sanitation Supervisor (b)(6) (b)(6), QA Technician (b)(6), and QA Technician (b)(6) were all verbally notified. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) informed me that the entire room would be recleaned and sanitized. I removed my tag and returned control of the product to the establishment. I observed (b)(6) (b)(6) place a QA hold tag on the product rack. A similar incident occurred on 7/17/2024 where I observed dead insects on the floor near a Raw receiving dock and on the floor near the emergency exit door of the Cure Cooler (b)(6) was also notified in writing with this NR.</p>

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

Detailed List of Noncompliances

Total Number of Noncompliances : 69

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

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

Detailed List of Noncompliances

Total Number of Noncompliances : 69

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



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

Detailed List of Noncompliances

Total Number of Noncompliances : 69

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



SEPTEMBER 25, 2024

## Listeria Outbreak Linked to Meats Sliced at Delis

### FOOD SAFETY ALERT

**Investigation start date:** July 19, 2024

**Investigation status:** Open

**Recall issued:** Yes

Illness reports have started to decrease, and CDC will update this notice less frequently. Because it can take up to 10 weeks for some people to have symptoms of listeriosis, CDC will continue to collect information for some time and report new information as it is available. Do not eat recalled deli meats. Some of the products have sell by dates into October 2024.

[Updates](#)
[Locations](#)
[Timeline](#)

### FAST FACTS

- **Cases:** 59 (2 new)
- **Hospitalizations:** 59 (2 new)
- **Deaths:** 10 (1 new)
- **States:** 19 (1 new)

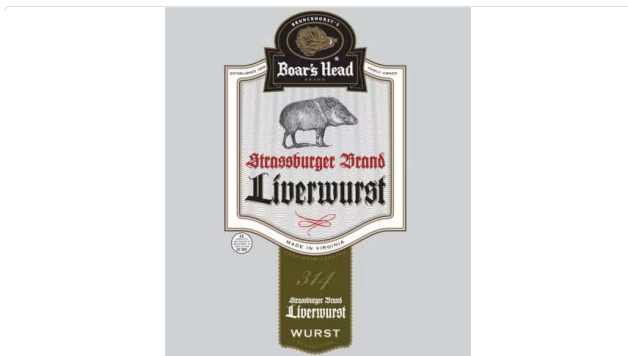
## Source of the outbreak

Epidemiologic, laboratory, and traceback data showed that meats sliced at delis, including Boar's Head brand liverwurst, were contaminated with *Listeria* and made people sick.

Products sold at the deli, especially those sliced or prepared at the deli, can be contaminated with *Listeria*. *Listeria* spreads easily among deli equipment, surfaces, hands, and food. Refrigeration does not kill *Listeria*, but reheating to a high enough temperature before eating will kill any germs that may be on these meats.

## Recalled food

### Boar's Head Ready-to-Eat liverwurst products



#### [Boar's Head Deli Product](#)

Boar's Head Deli Products

- Produced between June 11, 2024 and July 17, 2024, and have a 44-day shelf-life
- "Boar's Head Strassburger Brand Liverwurst made in Virginia"
- 3.5 pound loaves in plastic casing, or various weight packages sliced in retail delis
- Sell by dates range from July 25, 2024, to August 30, 2024

### Other Boar's Head deli meat products

Boar's Head also recalled all deli products, including prepackaged deli products, in shelf life from this establishment. Look for "EST. 12612" or "P-12612" inside the USDA mark of inspection on the product labels.

#### Resource

See the [recall notice](#) for more details about all recalled products.



## What you should do

For people who are generally healthy and not at higher risk of serious infection

- **Do not eat recalled meats.** Throw them away or contact stores about returns.
- **Check your refrigerator for any recalled deli meats and throw them away or return them to the store.** *Listeria* can grow on foods kept in the refrigerator.
- **Clean** your refrigerator, containers, and surfaces that may have touched recalled meats.

## What people at higher risk should do

*Listeria* is especially harmful if you are pregnant, are aged 65 or older, or have a weakened immune system due to certain medical conditions or treatments. Other people can be infected with *Listeria*, but they rarely become seriously ill.

If you are pregnant, aged 65 or older, or have a weakened immune system:

- **Do not eat recalled deli meats.** Throw them away or contact stores about returns.
- **In addition, do not eat any other deli meats you get sliced at deli counters, unless it is reheated to an internal temperature of 165°F or until steaming hot.** Let it cool before you eat it.
  - *Listeria* can grow on foods kept in the refrigerator, but it is easily killed by heating food to a high enough temperature.
- **Clean** your refrigerator, containers, and surfaces that may have touched sliced deli meats.
  - This is especially important if you purchased any of the recalled deli products.
- **Call your healthcare provider right away if you have any of these symptoms:**
  - **People who are not pregnant** usually have fever, muscle aches, and tiredness. They may also get a headache, stiff neck, confusion, loss of balance, or seizures.
  - **Pregnant people** usually have fever, muscle aches, and tiredness. However, *Listeria* can cause pregnancy loss or premature birth. It can also cause serious illness or death in newborns.

## What businesses should do

- For delis that received recalled meats:
  - Thoroughly clean and sanitize all food and non-food surfaces, including deli slicers.
  - Throw away any open meats and cheeses in the deli.
  - USDA-FSIS advised delis that received recalled product to not use any opened deli products because recalled products can cross-contaminate other deli meats and cheeses.
- Always follow USDA-FSIS [best practices](#) for controlling *Listeria* contamination in deli areas.

## Symptoms of *Listeria*

- *Listeria* is especially harmful to people who are pregnant, aged 65 or older, or with weakened immune systems. This is because *Listeria* is more likely to spread beyond their gut to other parts of their body, resulting in a severe condition known as invasive listeriosis.
  - **For people who are pregnant,** *Listeria* can cause pregnancy loss, premature birth, or a life-threatening infection in their newborn.
  - **For people who are 65 years or older or who have a weakened immune system,** *Listeria* often results in hospitalization and sometimes death.

- Symptoms usually start within 2 weeks after eating food contaminated with *Listeria* but may start as early as the same day or as late as 10 weeks after.
  - **Pregnant people** usually have fever, muscle aches, and tiredness.
  - **People who are not pregnant** usually have fever, muscle aches, and tiredness. They may also get a headache, stiff neck, confusion, loss of balance, or seizures.

## See also

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- FSIS Recall Release: [Boar's Head Provisions Co. Recalls Ready-to-Eat Liverwurst and Other Deli Meat Products Due to Possible Listeria Contamination](#) ↗
- CDC: [Listeria \(Listeriosis\) Homepage](#)
- [People at Risk](#)
- [Choose Safer Foods](#)

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### SOURCES

#### CONTENT SOURCE:

National Center for Emerging and Zoonotic Infectious Diseases (NCEZID); Division of Foodborne, Waterborne, and Environmental Diseases

 An official website of the United States government [Here's how you know](#)



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FULL MENU

**ALERT: BrucePac Recalls Ready-To-Eat Meat and... See more details** [</recalls-alerts/brucepac-recalls-ready-eat-meat-and-poultry-products-due-possible-listeria>](#)



023-2024

ACTIVE

HIGH - CLASS I</taxonomy/term/9>

FRI, 07/26/2024 - CURRENT  
NATIONWIDE

PRODUCT CONTAMINATION </taxonomy/term/16>

UNFIT FOR HUMAN CONSUMPTION </taxonomy/term/20>

Español </es/node/6101>

# Boar's Head Provisions Co. Recalls Ready-To-Eat Liverwurst And Other Deli Meat Products Due to Possible Listeria Contamination

BOAR'S HEAD PROVISIONS CO., INC.



## FSIS Announcement

**Editor's Note:** Whole genome sequencing results show that a liverwurst sample collected by the Maryland Department of Health tested positive for the outbreak strain of *Listeria monocytogenes*. Boar's Head Provisions Co. expanded its recall on July 30, 2024 (See Recall 023-2024-EXP [</recalls-alerts/boars-head-provisions-co--expands-recall-ready-eat-meat-and-poultry-products-due>](#)). The Centers for Disease Control and Prevention's Food Safety Alert, *Listeria Outbreak Linked to Meats Sliced at Delis* <https://www.cdc.gov/listeria/outbreaks/delimeats-7-24/index.html>, will continue to be updated with the latest investigation details.

**WASHINGTON**, July 26, 2024 – Boar's Head Provisions Co., Inc., a Jarratt, Va., establishment, is recalling all liverwurst product produced by the establishment that is currently available in commerce because it may be adulterated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. The company is also recalling additional deli meat products that were produced on the same line and on the same day as the liverwurst and, therefore, may be adulterated with *L. monocytogenes*. The company is recalling approximately 207,528 pounds of products.

The ready-to-eat liverwurst products were produced between June 11, 2024, and July 17, 2024, and have a 44-day shelf life. The following liverwurst products are subject to recall [view labels

[https://www.fsis.usda.gov/sites/default/files/food\\_label\\_pdf/2024-07/recall-023-2024.pdf](https://www.fsis.usda.gov/sites/default/files/food_label_pdf/2024-07/recall-023-2024.pdf)]:

- 3.5-lb. loaves in plastic casing, or various weight packages sliced in retail delis, containing “Boar's Head Strassburger Brand Liverwurst MADE IN VIRGINIA.” The products shipped to retailers bear sell by dates ranging July 25, 2024, to Aug. 30, 2024, printed on the side of the packaging.



The other ready-to-eat deli meat products were produced on June 27, 2024. The following deli meat products are subject to recall:

- 9.5-lb. and 4.5-lb. full product, or various weight packages sliced in retail delis, containing “Boar’s Head VIRGINIA HAM OLD FASHIONED HAM” with sell by date “AUG 10” on the product packaging.
- 4-lb., or various weight packages sliced in retail delis, containing “Boar’s Head ITALIAN CAPPY STYLE HAM” with sell by date “AUG 10” on the product packaging.
- 6-lb., or various weight packages sliced in retail delis, containing “Boar’s Head EXTRA HOT ITALIAN CAPPY STYLE HAM” with sell by date “AUG 10” on the product packaging.
- 4-lb., or various weight packages sliced in retail delis, containing “Boar’s Head BOLOGNA” with sell by date “AUG 10” on the product packaging.
- 2.5-lb., or various weight packages sliced in retail delis, containing “Boar’s Head BEEF SALAMI” with sell by date “AUG 10” on the product packaging.
- 5.5-lb., or various weight packages sliced in retail delis, containing “Boar’s Head STEAKHOUSE ROASTED BACON HEAT & EAT” with sell by date “AUG 15” on the product packaging.
- 3-lb., or various weight packages sliced in retail delis, containing “Boar’s Head GARLIC BOLOGNA” with sell by date “AUG 10” on the product packaging.
- 3-lb., or various weight packages sliced in retail delis, containing “Boar’s Head BEEF BOLOGNA” with sell by date “AUG 10” on the product packaging.

The products subject to recall were distributed to retail deli locations nationwide. The products shipped to deli retailers bear establishment number “EST. 12612” inside the USDA mark of inspection on the product labels.

The problem was discovered when FSIS was notified that a sample collected by the Maryland Department of Health tested positive for *L. monocytogenes*. The Maryland Department of Health, in collaboration with the Baltimore City Health Department, collected an unopened liverwurst product from a retail store for testing as part of an outbreak investigation of *L. monocytogenes* infections. Further testing is ongoing to determine if the product sample is related to the outbreak. Anyone concerned about illness should contact a healthcare provider.

FSIS is working with the Centers for Disease Control and Prevention (CDC) and state public health partners to investigate the multistate outbreak of *L. monocytogenes* infections linked to meats sliced at delis. As of July 25, 2024, 34 sick people have been identified in 13 states, including 33 hospitalizations and two deaths. Samples were collected from sick people from May 29, 2024, to July 12, 2024. Additional information may be found on the CDC investigation notice, *Listeria* Outbreak Linked to Meats Sliced at Delis <<https://www.cdc.gov/listeria/outbreaks/delimeats-7-24/index.html>>. The investigation is ongoing, and FSIS continues to work with the CDC and state partners.

Consumption of food contaminated with *L. monocytogenes* can cause listeriosis, a serious infection that primarily affects people who are pregnant, aged 65 or older, or with weakened immune systems. Less commonly, persons outside these risk groups are affected.

Listeriosis can cause fever, muscle aches, headache, stiff neck, confusion, loss of balance and convulsions sometimes preceded by diarrhea or other gastrointestinal symptoms. An invasive infection spreads beyond the gastrointestinal tract. In people who are pregnant, the infection can cause miscarriages, stillbirths, premature delivery or life-threatening infection of the newborn. In addition, serious and sometimes fatal infections can occur in older adults and persons with weakened immune systems. Listeriosis is treated with antibiotics. Persons in the higher-risk categories who experience

flu-like symptoms within two months after eating contaminated food should seek medical care and tell the health care provider about eating the contaminated food.

FSIS is concerned that some product may be in consumers' refrigerators and in retail deli cases. Consumers who have purchased these products are urged not to consume them and retailers are urged not to sell these products with the referenced sell by dates. These products should be thrown away or returned to the place of purchase. Consumers who have purchased these products are also urged to clean refrigerators thoroughly

<<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/refrigeration#11:~:text=the%20inner%20lining,-,keeping%20the%20refrigerator%20clean,-one%20very%20important>> to prevent the risk of cross-contamination.

FSIS recommends retail delis clean and sanitize all food and non-food surfaces and discard any open meats and cheeses in the deli. Retailers may refer to FSIS' guideline, *Best Practices Guidance for Controlling Listeria monocytogenes in Retail Delicatessens* <<https://www.fsis.usda.gov/guidelines/2023-0004>>, for information on steps to prevent certain ready-to-eat foods that are prepared or sliced in retail delis and consumed in the home, such as deli meats and deli salads, from becoming contaminated with *L. monocytogenes*.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls) <<http://www.fsis.usda.gov/recalls>>.

Consumers with questions regarding the recall can contact Boar's Head Provisions Co., Inc., Customer Service at 1-800-352-6277. Media with questions can contact Elizabeth Ward, Vice President of Communications, Boar's Head Provisions Co., Inc., at [media@boarshead.com](mailto:media@boarshead.com).

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 888-MPHotline (888-674-6854) or send a question via email to MPHHotline@usda.gov. For consumers that need to report a problem with a meat, poultry, or egg product, the online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <https://foodcomplaint.fsis.usda.gov/eCCF/>.

## Product Images

recall-023-2024.pdf

</sites/default/files/food\_label\_pdf/2024-07/recall-023-2024.pdf>

## Distribution List

RC-023-2024-Retail-List.pdf </sites/default/files/distro\_list/2024-09/rc-023-2024-retail-list.pdf>

## Company Information

**BOAR'S HEAD PROVISIONS CO.,**

**INC.** </inspection/fsis-inspected-establishments/boars-head-provisions-co.-inc.-2>

Jarratt, VA

**ESTABLISHMENT ID**

M12612+P12612

## Company Contact Information

**COMPANY CONTACT**

Boar's Head Provisions Co., Inc.,  
Elizabeth Ward, Vice President of  
Communications  
[media@boarshead.com](mailto:media@boarshead.com)

## PROCESSING CATEGORY

Fully Cooked - Not Shelf Stable

## COMPANY CONTACT

Boar's Head Provisions Co., Inc.,  
Customer Service (Consumers)  
1-800-352-6277

## FSIS Contact Information

### MEDIA CONTACT

Congressional and Public Affairs  
Bailey McWilliams  
FSISpress@usda.gov

Last Updated: Jul 30, 2024

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*Wes Moore, Governor · Aruna Miller, Lt. Governor · Laura Herrera Scott, M.D., M.P.H., Secretary*

July 26, 2024

**Media Contact:**

Chase Cook, Director, Office of Communications, 410-767-8649

**Maryland Department of Health issues consumer advisory for Boar's Head ready-to-eat liverwurst and other deli meat products due to possible Listeria contamination**

**Baltimore, MD** — The Maryland Department of Health is advising consumers not to eat certain deli meats produced by Boar's Head because of potential contamination with *Listeria* bacteria.

A sample collected by the Department tested positive for *Listeria monocytogenes*. In collaboration with the Baltimore City Health Department, the Department collected an unopened liverwurst product from a retail store for testing as part of an outbreak investigation of *Listeria monocytogenes* infections. Further testing is ongoing to determine if the product sample is related to the outbreak. Anyone concerned about an illness should contact a health care provider.

Marylanders should avoid Boar's Head ready-to-eat liverwurst products produced between June 11 and July 17, 2024. The following liverwurst products are subject to recall ([view labels](#)):

- 3.5-lb. loaves in plastic casing, or various weight packages sliced in retail delis, containing "Boar's Head Strassburger Brand Liverwurst MADE IN VIRGINIA." The products shipped to retailers bear sell by dates ranging July 25, 2024, to Aug. 30, 2024, printed on the side of the packaging.

Marylanders should also avoid the following Boar's Head ready-to-eat deli meat products produced on June 27, 2024:

- 9.5-lb. and 4.5-lb. full product, or various weight packages sliced in retail delis, containing "Boar's Head VIRGINIA HAM OLD FASHIONED HAM" with sell by date "AUG 10" on the product packaging.
- 4-lb., or various weight packages sliced in retail delis, containing "Boar's Head ITALIAN CAPPY STYLE HAM" with sell by date "AUG 10" on the product packaging.
- 6-lb., or various weight packages sliced in retail delis, containing "Boar's Head EXTRA HOT ITALIAN CAPPY STYLE HAM" with sell by date "AUG 10" on the product packaging.
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- 5.5-lb., or various weight packages sliced in retail delis, containing "Boar's Head STEAKHOUSE ROASTED BACON HEAT & EAT" with sell by date "AUG 15" on the product packaging.
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- 3-lb., or various weight packages sliced in retail delis, containing "Boar's Head BEEF BOLOGNA" with sell by date "AUG 10" on the product packaging.

These products subject to recall were distributed to retail deli locations nationwide. The products shipped to deli retailers bear establishment number "EST. 12612" inside the USDA mark of inspection on the product labels.

[Symptoms of Listeriosis](#) may include fever, muscle aches, and gastrointestinal symptoms such as nausea or diarrhea. If infection spreads to the nervous system, symptoms such as headache, stiff neck, confusion, loss of balance, or convulsions can occur. After exposure, symptoms usually appear within three days to 10 weeks, but most often within three weeks. If you experience these symptoms, speak with your health care provider immediately.

[The Centers for Disease Control and Prevention has provided a map showing where sick individuals lived.](#) Maryland has had six individuals with a known illness, as of July 19, 2024.

For more information, visit [cdc.gov/listeria/outbreaks/delimeats-7-24/index.html](https://cdc.gov/listeria/outbreaks/delimeats-7-24/index.html).

###

The Maryland Department of Health is dedicated to protecting and improving the health and safety of all Marylanders through disease prevention, access to care, quality management and community engagement.

Follow for more updates: [Facebook](#), [Instagram](#), [X](#), [YouTube](#) and [LinkedIn](#).



## Maryland Department of Health

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# Expect more illnesses in listeria outbreak tied to Boar's Head deli meat, food safety attorney says

*"This is the worst set of inspection reports I have ever seen," says food safety attorney Bill Marler.*

**Mike Snider**

USA TODAY

Published 5:36 a.m. ET Sept. 1, 2024 | Updated 7:21 a.m. ET Sept. 2, 2024

A prominent food safety lawyer says more illnesses can be expected and Congress should investigate Boar's Head after deli meat produced in one of the company's plants was linked to an ongoing multistate listeria outbreak.

The outbreak has led to at least 57 hospitalizations and nine deaths in 18 states since the Centers for Disease Control and Prevention initially reported it on July 19. The CDC on Aug. 28 reported six new deaths connected to the outbreak including the first deaths in New Mexico, New York, South Carolina (2), and Tennessee.

There will likely be more illnesses, and possibly more deaths, because the incubation period for listeria may last more than two months, so people who consumed tainted deli meat in July could still develop illnesses, said Bill Marler, a Seattle attorney who specializes in food safety.

The CDC's investigation found that meats sliced at deli counters, including Boar's Head brand liverwurst, were contaminated with listeria and made people sick. Subsequently, Boar's Head expanded its recall to include every product made at the facility in Jarratt, Virginia.

This week, inspection reports from the USDA's Food Safety and Inspection Service revealed that inspectors found insects, mold and mildew at the plant over the 12 months before it was

voluntarily shut down because of the outbreak.

"This is the worst set of inspection reports I have ever seen," Marler told USA TODAY.

**Listeria outbreak map:** See which 18 states have been affected by outbreak tied to Boar's Head deli meat

Congress should investigate how the listeria outbreak arose and why inspectors allowed the plant conditions to exist for so long, says Marler, who is representing the family of one person who died and two others who had illnesses in the outbreak.

"It's crazy. Not only was this plant better at producing listeria than it was at producing meat, but also, what were the inspectors doing?" he told USA TODAY.

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## **Boar's Head list of recalled deli meats**

The CDC says its data found that meats sliced at deli counters, including Boar's Head brand liverwurst, were contaminated with listeria and made people sick.

After a link was confirmed between the liverwurst and the outbreak, Boar's Head said on July 29 it "voluntarily decided to expand our recall to include every item produced at the same facility as our liverwurst. We enacted this broad and precautionary recall totaling seven million pounds because we believed it was the right thing to do."

A list of the recalled products is embedded below – and here's where to see labels of recalled products.

---

## **What did federal inspectors find at the Boar's Head plant?**

Inspectors found insects – alive and dead – black and green mold, and mildew, within the plant in the weeks before Boar's Head Provisions Co., Inc, issued a July 26 recall of more than 200,000 pounds of liverwurst due to potential listeria contamination.

In June 2024, inspectors also saw "a steady line of ants" on a wall and in February 2024 found "Ample amounts of blood in puddles on the floor" in the plant's Raw Receiving cooler. "There was also a rancid smell in the cooler."

"It's a layup, whether you are a Republican or Democrat, to have congressional hearings on why this happened and why FSIS inspectors let this thing drag on," Marler said.

Overall, the Food Safety and Inspection Service filed 69 reports of "noncompliances" over the past year at the plant. The agency records were first obtained by CBS News through a Freedom of Information Act request; USA TODAY has also made a request for the inspection documents and independently confirmed the reports.

---

## Map shows which states are affected by listeria outbreak

The CDC reports nine people have died and 57 people have been sickened across 18 states by a listeria outbreak linked to sliced deli meat.

The following map shows where the 57 people in the listeria outbreak lived. Deaths occurred in Illinois, New Jersey, New York, Virginia, Florida, Tennessee, New Mexico and South Carolina (2).

*Contributing: Mary Walrath-Holdridge, USA TODAY*

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United States Department of Agriculture

Food Safety and  
Inspection Service

Raleigh District Office

6020 Six Forks Road  
Raleigh, NC. 27609

Voice: [REDACTED]  
Fax: [REDACTED]

07/31/2024

**Hand Delivered by EIAO on July 31, 2024  
Electronically Submitted on July 31, 2024**

Boar's Head Provisions, Co., Inc.,  
Est. M12612  
2230 Wyatts Mill Road P.O. Box 277  
Jarratt, Virginia 23867  
[REDACTED]

**Revision of the NOTICE of SUSPENSION**

Attention: [REDACTED], Plant Manager

This letter serves as written notification by the Food Safety and Inspection Service (FSIS) of our decision to withhold the federal marks of inspection and suspend the operations of Ready-to-Eat (RTE) products at Boar's Head Provisions, Co., Inc., Est. M12612, located at 2230 Wyatts Mill Road P.O. Box 277 Jarratt, Virginia 23867. This letter follows verbal notification of the suspension action, provided by me to the establishment representatives at approximately 3:10 pm on Monday, July 29, 2024.

The decision to institute this enforcement action is in accordance with Title 9 of the Code Federal Regulations (CFR), Rules of Practice 500.3(a)(4), based on the determination that your establishment failed to maintain sanitary conditions, as required by 9 CFR 416 *et seq.*, and 500.3(a)(1), based on the determination that your establishment produced and shipped adulterated product.

**Background/Authority**

The Federal Meat Inspection Act (FMIA) (21 USC 601 *et. seq*) provides it is essential to the public interest that the health and welfare of consumers be protected, by assuring meat and poultry products distributed to them are wholesome, not adulterated, and properly marked, and labeled. The Act gives FSIS the authority, as designated by the Secretary of Agriculture, to prescribe rules and regulations describing sanitation requirements for inspected establishments and provide FSIS program personnel the authority to refuse to allow meat/meat food products or poultry/poultry food products to be marked, labeled, stamped, or tagged as inspected and passed, to prevent the entry of products into commerce. This Act provides definitions for the term adulterated and further provide FSIS the authority to appoint inspectors to examine and inspect all carcasses, parts of carcasses and products as well as the sanitary conditions of facilities.

Under the delegated authorities of this Act, FSIS has prescribed rules and regulations required for establishments producing meat/meat food products and poultry/poultry food products, including the requirements pertaining to Sanitation Standard Operating Procedures (SSOP) and Sanitation Performance Standards (SPS) (9 CFR 416) and other matters. FSIS has also developed the Rules of Practice regarding enforcement (9 CFR 500). The Rules of Practice describe the types of enforcement action that FSIS may take and include procedures for taking a withholding action and/or suspension, with or without prior notification, and for filing a complaint to withdraw a Federal Grant of Inspection. FSIS can refuse to render inspection and indefinitely withdraw inspection from an establishment, provided the establishment is afforded the right to an administrative hearing.

### **Findings/Basis for Action**

This revised notice of suspension retains all the contents of the original notice of suspension that was issued on July 26, 2024, with the addition of the findings detailed below.

Your establishment defines *Listeria monocytogenes* (*Lm*) as low risk in the ready to eat (RTE) post-lethality exposed processing environment that includes post-chill, peeling (if applicable), refrigerated, splitting (if applicable) environment due to employee practices in the GMP Plan which reduce the likelihood of product recontamination, along with monitoring employees and environment through the SSOP plan. Your program further states that “*The risk is further reduced through an SSOP Plan conforming to Alternative 3 and Listeria sampling as required in 9 CFR 430 and Directive 10,240.4. Packaging Step.*”

Your establishment produced product adulterated with *Lm* linked to an ongoing outbreak of *Lm*. As of July 30, 2024, this outbreak of *Lm* includes 34 ill people from 13 states; 33/33 (100%) of ill people with information available have been hospitalized and there are 2 reported deaths attributed to listeriosis. The Maryland Department of Health tested an unopened liverwurst product (Boar's Head Strassburger Brand Liverwurst, Sell By date 8/10/24, lot code J3 09:54) and the sample tested positive for *Lm*. On July 29, 2024, whole genome sequencing (WGS) was completed (IDs PNUSAL0022703, PNUSAL0022704, and PNUSAL0022702) and WGS data showed that the *Lm* isolated from the liverwurst sample is highly related to the *Lm* making people sick in this outbreak.

On July 24 and 25, 2024, Intensified Verification Testing (IVT) sampling was conducted, and one (1) sample, identified as non-food contact surface/environmental, tested positive for *Lm*. This sample was collected from the following location:

- Line 2: Non- Product Contact Surface Sponge, form # 103433961 confirmed positive for *Lm*, site description: Pallet Jack SH3 during the production of Beechwood Ham lot #9624.

Pallet Jack SH3 is used to move racks of product out of blast coolers to production lines in the processing room, as well as move product racks around the processing room. The processing room consists of one large open room. Processing lines 1 through 4 are located on the left side when standing with back to the coolers and Processing Lines 5 through 8 are located on the right side and used to process hot dogs and other small sausages. There are no barriers or walls that

██████████, Plant Manager  
Boar's Head Provisions, Co., Inc.,  
Est. M12612

Revised Notice of Suspension  
Date: 07/30/2024

separate the processing lines. Pallet jacks and product racks move between all processing lines and all blast coolers.

This positive *Lm* result on the pallet jack demonstrates *Lm* is present in the RTE post lethality processing environment and there are inadequate controls to prevent its spread throughout the RTE post lethality processing environment.

In addition, there is a risk of employees spreading *Lm* through the RTE post lethality processing environment. Although employees typically work on one line, when needed they may move between lines to help. Your establishment does not have a written plan to describe employee practices and use of personal protective equipment (PPE) when moving between lines. When EIAO discussed this with ██████████, the QA Manager, she stated verbally that if employees are moving to a different line, producing a different product, they must change their disposable apron, gloves, and arm covers. If they are moving to a different line that is producing the same product, they do not have to change those items. However, this is not stated in the written program. During IVT collection, EIAOs observed employees moving racks out of coolers and between lines without changing PPE, even when interacting with different product types. They also observed employees who freely move between all lines without directly interacting with product such as those removing garbage, removing product debris from the floors, removing condensation from overhead structures, or performing maintenance.

Further insanitary conditions observed in the establishment that have the potential to spread contamination and *Lm* are as follows. On July 26, 2024, a noncompliance IDG3616071628N/ 1 was issued by In-Plant-Personnel (IPP) describing beaded condensation on the door opening and inside of the Blast Cell #12 dripping over the product. U.S. Retained tags B37563411, B37563412, B37563413, B36563414, B37563415, B37563416, B37563417, B37563419, B37563420 were applied to nine trees of Beechwood Hams (approximately 10,418lbs.). This noncompliance indicates your establishment's failure to maintain sanitary conditions during processing, handling, and storing of the RTE post-lethality exposed products.

On July 27, 2024, a noncompliance IDG3520074727N / 1 was issued by IPP on the RTE side of the plant, in the Blast Cell Hallway, next to Blast Cell #9, when clear liquid was observed falling from a square patch in the ceiling. Ten feet from the patches, a black fan was mounted to the ceiling and was blowing the leaking clear liquid into the Blast Cell Hallway, where 9 trees of uncovered Assorted Hams were stored. These 9 trees were retained by inspection personnel. This indicates your establishment's failure to maintain sanitary conditions.

In summary, the WGS IDs for these isolates from the liverwurst sample are highly related to the clinical outbreak strains, the IVT sample confirmed *Lm* positive for Pallet Jack SH3, combined with no written plans to prevent cross contamination by employees between processing lines, and the noncompliances documented on July 26 and 27, 2024 by IPP for insanitary conditions is evidence that your current SSOP programs, and *Listeria* Control Program are ineffective in supporting that *Lm* is Not Reasonably Likely to Occur (NRLTO) within your Hazard Analysis.

### **Sanitation Performance Standards (SPS)**

**NOS Item #1**

Your establishment failed to meet the requirements 9 CFR 9 CFR 416.2(b)(1) and (2), 9 CFR 416.2(d), 9 CFR 416.4(a), 9 CFR 416.4(d) and 9 CFR 416.4(b). The Maryland Department of Health Liverwurst product sample that tested positive for *Lm* and the positive *Lm* IVT environmental sample from Pallet Jack SH3 demonstrate that your establishment's current sanitation is inadequate to prevent the creation of insanitary conditions and the adulteration of products.

**Sanitation Standard Operating Procedures (SSOP)**

**NOS Item #2**

**Your establishment failed to meet the requirements of 9 CFR 416.14.**

Your establishment uses Alternative 3 to control *Lm* in post lethality exposed RTE products through the use of sanitation measures only. The positive *Lm* test results from liverwurst product in retail and the IVT environmental swab of Pallet Jack SH3 demonstrate your establishment has been operating under insanitary conditions. Therefore, you cannot support the use of sanitation alone to control *Lm*, and determine *Lm* is a hazard not reasonably likely to occur.

**HACCP**

**NOS Item #3**

**Your establishment failed to meet the requirements of 9 CFR 417.5(a)(1).**

Your establishment's Hazard Analysis has identified *Lm* as a hazard that is not reasonably likely to occur because it is controlled through SSOPs and sanitation. Positive *Lm* test results from liverwurst product in retail and the IVT environmental swab of Pallet Jack SH3 demonstrate this decision making is not supported and therefore, your Fully Cooked Not Shelf Stable HACCP plan is inadequate.

**Control of *Listeria monocytogenes* in post-lethality exposed ready-to-eat products**

**NOS Item #4**

**Your establishment failed to meet the requirements of 9 CFR 430.4(c)(3) and 9 CFR 430.4(c)(5).**

Your establishment has identified it will control exposure of post lethality exposed RTE product to *Lm* though Alternative 3, which relies on the use of sanitation measures only. Result of IVT sampling collected on July 24, 2024, form # 103433961 shows the use of Alternative 3 has been inadequate to control and prevent exposure of RTE product to *Lm*. Your establishment has failed to maintain sanitation in the post-lethality processing environment in accordance with 9 CFR 416. Your establishment uses SSOPs to designate *Lm* control measures. Your establishment has failed to adequately evaluate the effectiveness of these measures in accordance with 9 CFR 416.14.

**Summary and Conclusion**



[REDACTED], Plant Manager  
Boar's Head Provisions, Co., Inc.,  
Est. M12612

Revised Notice of Suspension  
Date: 07/30/2024

*Listeria monocytogenes* is a pathogen of public health concern especially to high-risk populations including pregnant women, newborns, elderly and people with weakened immune systems and can cause serious and often fatal infections. It has also been known to cause miscarriages and stillbirths. It is widely distributed in the environment, is spread very easily by direct food contact with contaminated surfaces and thrives in the cool, damp conditions present in food processing establishments. *Listeria monocytogenes* is of special concern in facilities that produce ready-to-eat products that are post-lethality exposed.

The wholesomeness of your product is directly dependent on the design and implementation of your sanitation program, adequate *Listeria monocytogenes* control measures and overall maintenance of your facility, including the sanitary procedures conducted in your food production. Evidence demonstrates failure to comply with regulatory requirements identified in 9 CFR 416, including SPS and SSOP requirements, as outlined above. Findings result in FSIS being unable to conclude that sanitary conditions are being maintained, resulting in your establishment's producing and shipping adulterated product. As such, product may have been prepared, packed, or held under insanitary conditions, whereby product may have become contaminated with filth or whereby product may have been rendered injurious to health, rendering the product adulterated (FMIA 21 U.S.C. 601 (m)(4)).

In accordance with the Rules of Practice specified in 500.3(a)(4), based on the determination that your establishment failed to maintain sanitary conditions, as required by 9 CFR 416 *et seq.*, and 500.3(a)(1), based on the determination that your establishment produced and shipped adulterated product, FSIS is notifying you of the decision to withhold the marks of inspection and expand the suspension of the assignment of inspectors at your establishment to all eight (8) lines in the RTE room under Fully Cooked, Not Shelf Stable HACCP plans. The suspension will remain in effect until you provide the Raleigh District Office with adequate written corrective and preventive measures to assure FSIS that you can demonstrate a program that meets the regulatory requirements.

In accordance with Title 9 CFR 500.5(a)(5), you have the right to appeal the basis for this proposed action by contacting:

[REDACTED],  
Executive Associate for Regulatory Operations  
Office of Field Operations  
Food Safety and Inspection Service  
United States Department of Agriculture  
1400 Independence Avenue, SW  
[REDACTED]  
Washington, DC 20250  
Email: [REDACTED]  
Phone: [REDACTED] (Main)



[REDACTED], Plant Manager  
Boar's Head Provisions, Co., Inc.,  
Est. M12612

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Pursuant to 9 CFR 500.5(d), you may also request a hearing regarding this determination. Should you request a hearing, FSIS will file a complaint that will include a request for an expedited hearing. If you wish to request a hearing regarding this determination, please contact:

[REDACTED], [REDACTED]  
Enforcement Operations Staff (EOS)  
Office of Investigation, Enforcement and Audit (OIEA)  
Food Safety and Inspection Service  
United States Department of Agriculture  
[REDACTED]  
1400 Independence Avenue, SW  
Washington, DC 20250  
Telephone: [REDACTED]  
[REDACTED]

If you have any questions, please contact EIAO [REDACTED] via telephone at [REDACTED] or via electronic mail at [REDACTED] or EIAO [REDACTED] via telephone at [REDACTED] or email at [REDACTED]. Additionally, you can contact Raleigh District Office at [REDACTED] or by fax at [REDACTED]. Sincerely,

Sincerely,

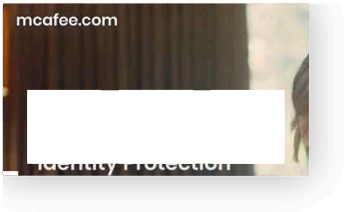
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[REDACTED], Plant Manager  
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# Boar's Head plants nationwide now part of law enforcement investigation, USDA says



By Alexander Tin  
Edited By Allison Elyse Gualtieri  
Updated on: September 26, 2024 / 8:16 PM EDT / CBS News

Boar's Head processing plants nationwide are now part of an ongoing law enforcement investigation, the U.S. Department of Agriculture said Monday, in the wake of a deadly outbreak blamed on some of the



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...en linked to a listeria strain traced back to Boar's Head the company ran in Virginia.

...nd corporate accountability, and an investigation into this person for the USDA's Food Safety and Inspection Service

That Boar's Head plant in Virginia had been written up dozens of times by inspectors over violations. CRS

Since the records are being "compiled for law enforcement purposes," public records officials for FSIS said releasing them "could hinder the government's ability to further control and shape the investigation."

"Given the ongoing investigation related to this matter, FSIS is withholding 93 pages in full," they wrote.

The disclosure comes the same day as a [letter](#) by Sen. Richard Blumenthal and Rep. Rosa DeLauro, both Connecticut Democrats, to the USDA and the Department of Justice, urging them to consider criminal charges against the company.

"The time for action is long overdue, and we urge your agencies to work together to seek immediate justice for impacted consumers and to prevent this from happening again," they wrote.

It is unclear whether the law enforcement probe is a criminal or civil investigation. An FSIS spokesperson said they were limited in the details they could share about an active investigation.

A Boar's Head spokesperson declined to comment, saying the company does not comment on legal matters.

In addition to an investigation of "Boar's Head establishments across the country," the FSIS statement said the agency is also doing a "top-to-bottom review" to look for lessons learned for public health in the wake of the outbreak.

"We are also placing particular focus on state inspection models, including where policy changes are needed to prevent oversight gaps," the statement said.



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s at the Boar's Head plant in Virginia to state inspectors, old agreement drawn up to handle federal oversight at

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### [Alexander Tin](#)

Alexander Tin is a digital reporter for CBS News based in the Washington, D.C. bureau. He covers the Biden administration's public health agencies, including the federal response to infectious disease outbreaks like COVID-19.



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CM FRENCH VANILLA
1 @ 2 FOR 7.50 3.75 F
You Saved 0.94
PINE PEEL & CORE 4.99 F
BH FS TAVERN HAM 6.88 F
DT PEPSI 6PK MINI 5.29 T F
DT PEPSI 6PK MINI 5.29 T F
GW ORG MANDARINS 4.99 F
You Saved 1.00
SOURDOUGH ROUND BD 4.69 F
LAYS LIGHT SALT 4.99 F
LAYS LIGHT SALT 4.99 F
ALWY DS UDW MX LRG 24.49 H
DC Always -2.00 H
Order Total 78.09
Sales Tax 1.08
Grand Total 79.17
Debit Payment 79.17
Change 0.00

Savings Summary
Vendor Coupon 2.00
Special Price Savings 2.88

\*\*\*\*\*
\* Your Savings at Publix \*
\* 4.88 \*
\*\*\*\*\*

Customer ID Accepted
Receipt ID: 1132 4SP 037 112

PRESTO!
Trace #: 036508
Reference #: 0815081486
Acct #: XXXXXXXXXXXX8812
Debit Purchase FROM CHECKING
Amount: \$79.17
Auth #: 069308

DEBIT CARD PURCHASE
A0000000980840 US DEBIT
Entry Method: Chip Read
Mode: Issuer-PIN Verified

Your cashier was Colton
04/27/2024 11:49 S1132 R103 7112 C0235

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We're an equal opportunity employer.
Publix Super Markets, Inc.

Patient: ADAMS, OTIS  
 Unit#: K000482675  
 Date: 05/02/24  
 K00065990865

Acct#:

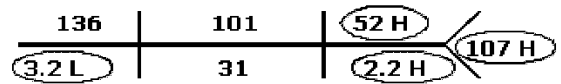
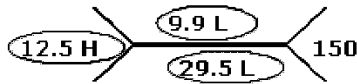
EXTREMITIES: No bony deformities, moving all extremities within limits, no BLE edema, distal NVI  
 SKIN: Color NL, no rashes, warm, dry. No significant lacerations, abrasions or contusions.  
 NEUROLOGIC: Oriented X3, speech NL, cranial nerves grossly intact, no gross motor deficits

**Interpretation & Diagnostics**

**Lab Results Interpretation Results**

Laboratory Tests

05/02/24 1448:



Laboratory Tests:

	05/02 1616	05/02 1615	05/02 1612	05/02 1608	05/02 1606
Chemistry					
Lactic Acid (0.4 - 2.0 mmol/L)				2.1 H	
Troponin I High Sens (<78 ng/L)		46			
Serology					
COVID-19 (NAA) (Negative)			Negative		
Influenza Type A Ag (NEGATIVE)	NEGATIVE				
Influenza Type B Ag (NEGATIVE)	NEGATIVE				
Grp A Beta Strep Ag (NEGATIVE)					NEGATIVE

	05/02 1543	05/02 1448	05/02 1448
Chemistry			
Sodium (136 - 145 mmol/L)			136
Potassium (3.5 - 5.1 mmol/L)			3.2 L
Chloride (98 - 107 mmol/L)			101
Carbon Dioxide (21 - 32 mmol/L)			31
Anion Gap (7 - 16 mmol/L)			4 L
BUN (7 - 18 mg/dL)			52 H
Creatinine (0.7 - 1.3 mg/dL)			2.2 H

Patient: ADAMS, OTIS  
 Unit#: K000482675  
 Date: 05/02/24  
 K00065990865

Acct#:

Est GFR (CKD-EPI 2021) (> 90.0)		29.7 L
BUN/Creatinine Ratio (4 - 33)		23
Glucose (74 - 106 mg/dL)		107 H
Lactic Acid (0.4 - 2.0 mmol/L)	2.1 H	
Calcium (8.5 - 10.1 mg/dL)		8.7
Magnesium (1.6 - 2.6 mg/dL)		2.5
Total Bilirubin (0.2 - 1.00 mg/dL)		1.50 H
AST (15 - 37 UNITS/L)		46 H
ALT (13 - 61 UNITS/L)		33
Alkaline Phosphatase (45 - 117 UNITS/L)		79
Troponin I High Sens (< 78 ng/L)		44
Total Protein (6.4 - 8.2 g/dL)		6.0 L
Albumin (3.4 - 5.0 g/dL)		2.8 L
Globulin (1.4 - 4.8 g/dL)		3.2
Albumin/Globulin Ratio (0.7 - 3.6)		0.9
Coagulation		
PT (10.0 - 12.8 Seconds)		25.2 H
INR (0.8 - 1.1)		2.4 H
APTT (25 - 38 Seconds)		39 H
Hematology		
WBC (4.0 - 10.5 10 <sup>3</sup> /uL)		12.5 H
RBC (4.63 - 6.08 10 <sup>6</sup> /uL)		3.68 L
Hgb (13.7 - 17.5 g/dL)		9.9 L
Hct (40.1 - 51.0 %)		29.5 L
MCV (79.0 - 92.2 fL)		80.2
MCH (25.7 - 32.2 pg)		26.9
MCHC (32.3 - 36.5 g/dL)		33.6
RDW (11.6 - 14.4 %)		16.4 H
Plt Count (150 - 400 10 <sup>3</sup> /uL)		150
MPV (9.4 - 12.4 fL)		11.9
Immature Gran % (0.0 - 0.4 %)		0.3
Neutrophils % (34.0 - 67.9 %)		94.2 H
Lymphocytes % (21.8 - 53.1 %)		1.7 L
Monocytes % (5.3 - 12.2 %)		3.6 L
Eosinophils % (0.8 - 7.0 %)		0.0 L
Basophils % (0.2 - 1.2 %)		0.2
Nucleated RBC % (0.0 - 0.2 %)		0.0
Immature Gran # (0.00 - 0.03 10 <sup>3</sup> /uL)		0.04 H
Neutrophils # (1.78 - 5.38 10 <sup>3</sup> /uL)		11.80 H
Lymphocytes # (1.32 - 3.57 10 <sup>3</sup> /uL)		0.21 L
Monocytes # (0.30 - 0.82 10 <sup>3</sup> /uL)		0.45
Eosinophils # (0.04 - 0.54 10 <sup>3</sup> /uL)		0.00 L
Basophils # (0.01 - 0.08 10 <sup>3</sup> /uL)		0.02



Patient: ADAMS, OTIS  
Unit#: K000482675  
Date: 05/02/24  
K00065990865

Acct#:

Nucleated RBCs # (0.00 - 0.18 10 <sup>3</sup> /uL)			0.00
WBC Evaluation Comment	ABNORMAL		

Microbiology:

Date/Time Source	Procedure - Status Growth
05/02 1448 Blood	Blood Culture - COMP LISTERIA MONOCYTOGENES
05/02 1448 Blood	Blood Culture Gram Stain - COMP
05/02 1448 Blood	Blood Culture Gram Stain - COMP
05/02 UNK Throat	Throat Culture - COMP

Recent Impressions:

**RADIOLOGY - CHEST PORTABLE 05/02 1504**

\*\*\* Report Impression - Status: SIGNED Entered: 05/02/2024 1530

IMPRESSION:

1. Possible mild perihilar vascular congestion. Appearance of the vasculature has improved from prior radiograph..

Electronically signed by: David Mizrachi MD 05/02/2024 03:27 PM EDT

Workstation: RPFLWRS33Q76

Impression By: PHMIZDA - DAVID MIZRACHI, MD

**COMPUTERIZED TOMOGRAPHY - CT ABDOMEN/PELVIS W/O CONT 05/02 1643**

\*\*\* Report Impression - Status: SIGNED Entered: 05/02/2024 1734

IMPRESSION:

1. No bowel distention to suggest obstruction.  
2. Small right and trace left pleural effusions, small-volume abdominal/pelvic ascites, and diffuse anasarca, correlate with patient's volume status.

3. Additional findings, as above.

Electronically signed by: Christopher Pare DO 05/02/2024 05:32 PM EDT

Workstation: RPFLWRS134SD

Impression By: LIP.CP3 - CHRISTOPHER PARE, DO

STATE OF FLORIDA



THIS DOCUMENT HAS A LIGHT BACKGROUND ON TRUE WATERMARKED PAPER. HOLD TO LIGHT TO VERIFY FLORIDA WATERMARK.



BUREAU of VITAL STATISTICS

CERTIFICATION OF DEATH

STATE FILE NUMBER: 2024082537

DATE ISSUED: MAY 13, 2024

DECEDENT INFORMATION

DATE FILED: MAY 11, 2024

NAME: OTIS T ADAMS JR

DATE OF DEATH: MAY 5, 2024

SEX: MALE

AGE: 079 YEARS

DATE OF BIRTH: JULY 22, 1944

BIRTHPLACE: FERRIDAY, LOUISIANA, UNITED STATES

PLACE OF DEATH: INPATIENT

FACILITY NAME OR STREET ADDRESS: HCA FLORIDA OAK HILL HOSPITAL

LOCATION OF DEATH: BROOKSVILLE, HERNANDO COUNTY, 34613

COUNTY: HERNANDO

OCCUPATION, INDUSTRY: CHEMICAL ENGINEER, OIL RESEARCH

EDUCATION: HIGH SCHOOL GRADUATE OR GED COMPLETED EVER IN U.S. ARMED FORCES? YES

HISPANIC OR HAITIAN ORIGIN? NO, NOT OF HISPANIC/HAITIAN ORIGIN

RACE: WHITE

SURVIVING SPOUSE / PARENT NAME INFORMATION

(NAME PRIOR TO FIRST MARRIAGE, IF APPLICABLE)

MARITAL STATUS: MARRIED

SURVIVING SPOUSE NAME: JUDITH DELGADO

FATHER'S/PARENT'S NAME: OTIS T ADAMS SR

MOTHER'S/PARENT'S NAME: VIVIAN I CARMUCHE

INFORMANT, FUNERAL FACILITY AND PLACE OF DISPOSITION INFORMATION

INFORMANT'S NAME: JUDITH ADAMS

RELATIONSHIP TO DECEDENT: WIFE

FUNERAL DIRECTOR/LICENSE NUMBER: JAMES J. KLAUSCH, F044291

FUNERAL FACILITY: COASTAL CREMATIONS - ZEPHYRHILLS F169427

4911 ALLEN RD, ZEPHYRHILLS, FLORIDA 33541

METHOD OF DISPOSITION: CREMATION

PLACE OF DISPOSITION: GULFSIDE CREMAORY

NEW PORT RICHEY, FLORIDA

CERTIFIER INFORMATION

TYPE OF CERTIFIER: CERTIFYING PHYSICIAN

MEDICAL EXAMINER CASE NUMBER: NOT APPLICABLE

TIME OF DEATH (24 HOUR): 0045

DATE CERTIFIED: MAY 7, 2024

CERTIFIER'S NAME: MOHAMAD A EID

CERTIFIER'S LICENSE NUMBER: ME130485

NAME OF ATTENDING PRACTITIONER (IF OTHER THAN CERTIFIER): NOT APPLICABLE

CAUSE OF DEATH AND INJURY INFORMATION

MANNER OF DEATH: NATURAL

CAUSE OF DEATH - PART I - AND APPROXIMATE INTERVAL. ONSET TO DEATH

a. SUSPECT MENINGITIS

b. HEART FAILURE

c. CHRONIC KIDNEY DISEASE

d.

PART II - OTHER SIGNIFICANT CONDITIONS CONTRIBUTING TO DEATH BUT NOT RESULTING IN THE UNDERLYING CAUSE GIVEN IN PART I.

AUTOPSY PERFORMED? NO

AUTOPSY FINDINGS AVAILABLE TO COMPLETE CAUSE OF DEATH?

DATE OF SURGERY:

DID TOBACCO USE CONTRIBUTE TO DEATH? NOT STATED

REASON FOR SURGERY:

PREGNANCY INFORMATION: NOT APPLICABLE

DATE OF INJURY: NOT APPLICABLE

TIME OF INJURY (24 HOUR):

INJURY AT WORK?

LOCATION OF INJURY:

DESCRIBE HOW INJURY OCCURRED:

PLACE OF INJURY:

IF TRANSPORTATION INJURY, STATUS OF DECEDENT:

TYPE OF VEHICLE:

*Ken Jones*

STATE REGISTRAR

REQ: 2026508794

THE ABOVE SIGNATURE CERTIFIES THAT THIS IS A TRUE AND CORRECT COPY OF THE OFFICIAL RECORD ON FILE IN THIS OFFICE.

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DH FORM 1947 (08/01/2022)

CERTIFICATION OF VITAL RECORD

