



United States Department of Agriculture
Food Safety and Inspection Service
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Public Health Information System

Report Name: NRs for an Establishment

Purpose: List of non-compliances, percent non-compliant by task, monthly trends, regulations cited summary, and linked NRs.

Directives: 13000.1

Special Instructions: Terminology:

Non-compliance (NC): A finding by IPP during the performance of a verification task that an establishment has not complied with one or more regulatory requirements. A NR may have one or more non-compliances.

NR Creator: Inspector who created the non-compliance record

NR Last Editor: Last inspector to edit the non-compliance record.

NR Status - Status of the parent noncompliance record. Finalized - NR is ready to be issued to the establishment. Completed - Indicates that IPP have verified that the establishment has been brought back into compliance that IPP found non-compliant in an NR.

Noncompliance Status: Status of individual non-compliances. Finalized - NC is ready to be issued to an establishment. Open - NC is still being entered by IPP.

Source: PHIS

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Non-compliances for Establishment: M20575+P20575+V20575, Rains Natural Meats
Date Range from 11/1/2011 12:00:00 AM to 9/11/2013

Report filters: Inspection Task Name: All Status: Closed
Shift: All Task Activity: All NR Creator: Kenny Clark NR Editor: Kenny Clark

Total Number of Non-compliances: 3

Date	Inspection Task Name	Description	Regs Cited	NR Status	Noncompliance Status	NR Creator	Last NR Editor	NR Number
4/25/2012	Generic E. coli Verification	At approximately 1310 hours, while performing a scheduled task to verify the regulatory requirements for generic E. Coli testing have been met, I found the following noncompliance. The establishment failed to take the generic E. Coli sample for the 1 hog slaughtered on 4/11/2012. Regulation 310.25 states that very low volume establishments that collect by sponging shall collect at least one sample per week for every week of slaughter, starting the first full week of operation after June 1 and continue sampling at a minimum of one sample each week the establishment operates until June 1 of the following year or until 13 samples have been collected, whichever comes first. Owner, Steve Rains was notified of this noncompliance. No regulatory action was taken.	310.25(a)	Completed	Finalized	Kenny Clark	Kenny Clark	HQK3213045825N-1
3/21/2012	Raw Intact HACCP	At approximately 1030 hours, I found the following HACCP recordkeeping failure. The establishment failed to document the complete date on Form R-2 Chill Log for the week beginning March , 2012. While the time, week, and month were recorded accurately, the year "2012" was not recorded for March 19, 20 or 21. All other entries on Form R-2 were accurately recorded. Steve Rains was notified of this recordkeeping noncompliance. No product was affected and no regulatory action was taken. Regulation 417.5(a)(3) states that records shall document the monitoring of CCP's and their critical limits, including the recording of actual times, temperatures, or other quantifiable values, as prescribed in the establishments HACCP plan.	417.5(a) (3)	Completed	Finalized	Kenny Clark	Kenny Clark	HQK5710033521N-1

Last Refresh Date: 09/10/2013

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Date	Inspection Task Name	Description	Regs Cited	NR Status	Noncompliance Status	NR Creator	Last NR Editor	NR Number
12/14/2011	SPS Verification	<p>At approximately 1320 hours, while performing a task for Sanitary Performance Standards, I observed the following noncompliance. Upon inspection of the cooler used for inspected and non-inspected product, I found the floor by the door to be covered with blood from thawing deer trim. Frozen deer trim was placed on a shelf by the entrance of the cooler to thaw so that it could be processed. The deer trim was in plastic bags and not contaminated. However, a two foot by three foot area inside of the cooler was covered with blood making it unavoidable to pass without stepping into at the entrance. Other areas of the cooler had drained blood on the floor from hog and beef carcasses as well, making it difficult to move about inside without stepping in blood and tracking it into other parts of the plant. Thirdly, the door of the cooler had areas of blood and fat residue covering the lower half of the door and door encasement as well. These are not product contact surfaces. Therefore, no regulatory action was taken. Regulation 416.2 (b)(2) states: Walls, floors, and ceilings within establishments must be built of durable materials impervious to moisture and be cleaned and sanitized as necessary to prevent adulteration of product or the creation of insanitary conditions. Employees Joah Hammey and Del Virtue were notified of this noncompliance.</p> <p>Plant Management Response:</p>	416.1	Completed	Finalized	Kenny Clark	Kenny Clark	HQK3813125514N-1

Count: 3