Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M19575+ P19575	Boar's Head Provisions Co., Inc.	14D00D85- 67CC-43A1- B86B- 78F5449A37AB	EOL570902 0901N-1	2/1/2025	01D01	SPS Verification	416.3(a)	On 02/01/2025, at approximately 0814 hours, while performing a directed Sanitation Performance Standards task in the Raw Department, near the tree rack wash, I observed the following noncompliance: There were several product tree racks positioned outside the entrance of the rack wash. I observed production employees walking up to these product tree racks and taking them to their respective production lines to be utilized for holding product. While performing a visual inspection of the racks, I observed rack #118 had several welds that connects the individual rack shelves to the frame. These welds appeared to have become oxidized. I took a gloved hand and wiped one of the welds, the weld felt jagged and ruff. I then observed a dark orange color had transferred to my glove. I observed the weld that was wiped appeared unchanged and still had dark orange discoloration. Some of the welds had cracks in them, one of the welds had failed completely and the corner of the product shelf could move freely. I counted a total of eighteen connecting welds which had the oxidized appearance.

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								I immediately placed U.S Reject tag #NO. B-45532874 on the tree rack. A sanitation employee walked up and removed it off the production floor. I then requested a manager, (b)(6) (Raw side production manager) arrived to the area. I informed (b)(6) of my observations and the impending Noncompliance Record (NR). (b)(6) had the rack taken to the maintenance shop to be fixed. At 0847, I removed my U.S Reject tag and quality assurance placed their hold tag on the tree rack. The Est. is receiving the NR for failing to meet the regulatory requirements of 9CFR 416.3(a). The product tree rack in its current state does not allow for thorough cleaning nor was the rack maintained in a sanatory condition. Touching the welds causes the orange substance to transfer onto the object that touched it, this could lead to product adulteration during processing, handling, or storage.
M19575+ P19575	Boar's Head Provisions Co., Inc.	7A7DADE7- F904-49CB- B911- F7700BB207BE	EOL381104 2116N-1	4/16/2025	01802	Pre-Op SSOP Review and Observation	416.13(a)	On 04/16/2025, at approximately 04:56 hours, while performing a routine Pre-Operational Sanitation Standard Operation Procedure task in the Ready-to-Eat Department, I observed the following noncompliance:

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								While in the Oil Browning room, I was inspecting the blue exit belt for the Oil Browner machine. I observed a dark brown discoloration running along the length of the belt. Upon closer inspection, I observed multiple shallow indents along the length of the belt. The dark brown discoloration was around, and inside these indents. The width of the indents was approximately 1/8 inch wide and approximately 1/16 inch deep. Using my finger, I rubbed the indented area and observed unidentifiable particles transfer onto my glove. I then proceeded to the other side of the blue exit belt. I again observed multiple shallow indents running along the length of the belt, consistent with the measurements described above. I observed some areas of dark drown discoloration in the indents. I immediately informed the Sanitation Supervisor and (b)(6) (Sanitation Manger) of my observation. I then placed U.S Rejected Tag NO. B 30126418 on the equipment. Maintenance was called to the area. I informed Maintenance of my observations. Maintenance took corrective actions by replacing the belt with a new

one. At 06:27 hours I reinspect belt and found it acceptable, I U.S Rejected tag and relinquis	1
of the belt back to the Est. The Establishment is receiving Noncompliance Record (NR) for meet the regulatory requirement 416.13(a). After discussing the noncompliance with Sanitation through my own observations infer that the blue exit belt was close against the Oil Browner the two belts to rub together, the blue exit belt. The blue belt undamaged is a solid smooth indents in the belt had renden uncleanable.	removed my hed control this or failing to ents of 9CFR observed in and I was able to spushed too belt causing damaging lt, when surface. The ed it

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M45712+ P45712	Boar's Head Provisions Co., Inc.	5657C0CD- 2D9D-4357- A452- 016C6A8C8F5 0	IGN5508 012304N -1	1/4/2025	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a)	On 1/4/25 at approximately 0530 hours, while performing a Pre-Operational Sanitation Verification task after the establishment's Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance in RTE Pack Room 1. A stainless-steel table (denetting table) that is used in production to place RTE product, was observed to have rust on welds as well as cracked welds that could trap product residue, on the top surface corners. The affected equipment is a direct food contact surface. The observed creates an insanitary condition and could result in the adulteration of product. QA Tech (b)(6) was informed of the findings and that a regulatory control action would be taken rejecting the table with US Reject tag # B35929268. The table was removed from the production room and sent to the maintenance shop. IPP will get notified when corrective actions have been taken for verification and the removal of the US Reject tag. While reviewing the establishments SSOP pre-operational inspection form #1027 (RTE North Product Contact Pre-op) it was observed that during the Quality final official pre-operational inspection, the debagging/denetting tables in pack room #1 had been found acceptable at 0040 hours on 1/4/25. The observed does not comply with the regulatory requirements of 9 CFR 416.13 (a) and 9 CFR 416.3 (a). (b)(6) was informed of the issuance of a noncompliance.

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M45712+ P45712	Boar's Head Provisions Co., Inc.	B58F5E16- 327E-478A- 96A3- 53A800D1F38 A	IGN4104 014914N -1	1/9/2025	01C02	Operational SSOP Review and Observation	416.13(c)	On 1/9/25 at approximately 1315 hours, while performing an Operational SSOP Review and Observation Task, CSI (b)(6) observed the following noncompliance. 1. The Chemical Room located in the raw sanitation hallway was observed to have the sliding door open and no person was observed in the room. Floor Supervisor (b)(6) (b)(6) and QA Tech (b)(6) were informed of the finding and agreed that the door should have been locked. As an immediate corrective action, the sliding door was locked by (b)(6) The establishment written Procedure 906.601 states: (b)(4) (b)(4) At the time that CSI (b)(6) observed the door open, production was still running in the raw production rooms. The establishment written Procedure 906.804 states: (b)(4) In the SSOP Activity Report-Raw Form #6001, the establishment has also incorporated the monitoring: (b)(4) The observed does not comply with the regulatory requirements of 9 CFR 416.13 (c). 2. Continuing my verification activities in the RTE sanitation hallway at approximately 1420 hours, the following noncompliance was observed by CSI (b)(6) A visitor/contractor was observed in a GMP restricted area not wearing a hairnet/hood or beard net as required by

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M45712+ P45712	Boar's Head Provisions Co., Inc.	F51E8ADE- E0B0-48A6- 820E- 009B95FEB61E	IGN2712 015217N -1	1/14/2025	01D01	SPS Verification	416.2(b)(1)	the establishments written procedures. The visitor/contractor was guided to the RTE donning/doffing area and Manager (b)(6) was informed of the findings. The establishment written GMP Procedure 906.105 states: (b)(4) The observed does not comply with the regulatory requirements of 9 CFR 416.13 (c). (b)(6) were informed of the issuance of a noncompliance. QA Manager (b)(6) (b)(6) was later also informed of the findings and of the issuance of a noncompliance. On 1/14/25, at approximately 0435 hours, while performing verification activities throughout the establishment, CSI (b)(6) observed the following noncompliance in Raw Pack one. On the vacuum pump located by raw pack line 3, paint chippings were observed laying on the top surface of the plastic liner that was being used on the vacuum pumps as a temporary barrier to contain the current chipping paint issue from the pump framework. The paint chippings observed came from the exposed underneath side of the top vacuum pump framework that was observed to have chipping paint. The observed creates an insanitary condition and could result in the adulteration of the exposed product that gets produced in the room.

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								Manager (b)(6) was informed of the findings and of the issuance of a noncompliance. Maintenance was called immediately to recondition the plastic liner; surrounding areas were then cleaned and sanitized. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(b)(1). At the weekly awareness meeting that took place later at approximately 0740 hours in the USDA office with establishment QA Manager (b)(6) and Maintenance Manager (b)(6) the findings were discussed. They were also reminded that on 11/25/24 noncompliance IGN4112114725N was issued for the finding of chipping paint on the same vacuum pump motors and framework located by raw pack line 3. The immediate corrective actions taken at that time were to place plastic liners on the motors and framework as a temporary fix to contain any paint chippings. The establishment preventive measures have not been effective. The establishment has not responded to that noncompliance at this time.
M45712+ P45712	Boar's Head Provisions Co., Inc.	023DB6DD- 2ED4-4A53- 956F- 0FDCC2D09BC 5	IGN1800 015831N -1	1/31/2025	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On -1-28-2025 while performing the Pre-Operational Review and Observation task, CSI (b)(6) observed the following noncompliance in the establishments Pack and Portion room 1- Line 1 (Turkey Line). The hooper on line 1 had protein and fat from the

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								previous days production. There was also fat in the trough. The long large extension tube had protein and fat residue on the outside of it. There was protein and fat on the scale platform at station 1 and the face of the scale had dried fat, film and protein on it. There was also protein on the back-inside of both scales at station 1. The scales at station 2 through 4 had the same condition with dried fat and protein from the previous day production.
								When platforms 2 and 3 were moved away from the trough it was found to have protein and fat residue on both of the platforms and on the trough from the previous days production.
								The stairs that allows you to look in the hooper also had protein and fat residue from top to bottom, the sides the hand rails and inside the square openings.
								The wall (south) next to the line and sink close to the exit door had not been clean and had protein and fat on it from the previous days production as well.
								The establishment failed to meet the requirements of 9CFR 416.13(a)
								Each official establishment shall conduct the pre- operational procedures in the Sanitation SOP's before the start of operations.

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M45712+ P45712	Boar's Head Provisions Co., Inc.	C78E585A- 1B47-476D- 9EF0- 4901544F9915	IGN2513 030101N -1	2/26/2025	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On 2/26/25 at approximately 0550 hours, while performing a Pre-Operational Sanitation Verification task after the establishment's Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance in RTE Pack Room 1. The cutting table board was observed to have product residue left from the previous day's production. Product residue was also observed on the table's framework. The table is a direct food contact surface in the RTE room that must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. QA Tech (b)(6) was informed of the findings. After the establishment took appropriate corrective actions, the table was released to production. (b)(6) and Sanitation Manager (b)(6) (b)(6) were informed of the issuance of a noncompliance. The establishment has failed to meet the regulatory requirements of 9 CFR 416.13(a).
M45712+ P45712	Boar's Head Provisions Co., Inc.	5273F741- 141F-4DE7- B3EE- 27520A36483 2	IGN5119 032206N -1	3/6/2025	01D01	SPS Verification	416.2(b)(1), 416.2(e)(3)	On 3-2-2025 while performing the Sanitation Performance Standard task, CSI (b)(6) observed the following noncompliance in the establishment's curing cooler. Outside of "pump and tumble" room 3, there was a drain backed up with standing water present. This caused the area to be flooded (approximately 4.5 feet wide by approximately 4.5 feet long), with the water being 1 ½ to 3 inches deep close to the drain. The insanitary conditions were further compounded with the presence of 6 blue combos of meat product sitting in the water.

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								The establishment failed to meet the standards of 9CFR 416.2(b) (b) Construction. (1) Establishment buildings, including their structures, rooms, and compartments must be of sound construction, be kept in good repair, and be of sufficient size to allow for processing, handling, and storage of product in a manner that does not result in product adulteration or the creation of insanitary conditions. (e) Plumbing systems must be installed and maintained to: (4) Provide adequate floor drainage in all areas where floors are subject to flooding-type cleaning or where normal operations release or discharge water or other liquid waste on the floor;
M45712+ P45712	Boar's Head Provisions Co., Inc.	B897A9BF- BD90-43F1- B9EA- 4926ECA5AF7 B	IGN4122 034309N -1	3/9/2025	01C02	Operational SSOP Review and Observation	416.4(d)	On 3/09/25 at approximately 2125 hours, while performing an Operational SSOP Review and Observation Task, CSI (b)(6) observed the following noncompliance. Walking into the holding cooler CSI (b)(6) observed one combo of product tipped over on its side over by the back wall. Upon closer inspection CSI (b)(6) observed the combo had boneless pork hams inside. With two pieces completely out of the combo that were starting to dry out (appearance was dry, stringy, and discolored). The plastic cover that is put on top of the combo and the inner plastic liner were both touching the floor.

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M45712+ P45712	Boar's Head Provisions Co., Inc.	388DF8F7- 2474-4FF- B550- 68AF4F0091E8	IGN2705 055816N -1	5/14/2025	01C02	Operational SSOP Review and Observation	416.13(c), 416.5(a)	retain tag (NO. B35927019) on the combo. Quality personal (b)(6) tech (b)(6) and supervisor (b)(6) (b)(6) were informed of the findings. As a corrective action the affected product was placed into an inedible barrel to be disposed of. The remaining product was put into a different combo and QA retained for later disposition. The remaining product was was deemed acceptable and was released. QA tech (b)(6) area Supervisor (b)(6) and Manger (b)(6) were informed a noncompliance would be written. Noncompliance written due to failure to comply with 9 CFR 416.4(d). On 5/14/25 at approximately 0840 hours, while performing an Operational SSOP Review and Observation Task, CSI (b)(6) observed the following noncompliance. In RTE packaging 4, an employee that was working on the line handling RTE exposed products, was observed fixing his hairnet/hood and touching his face and head with his hand. The employee without washing, replacing gloves or sanitizing his hands, continued handling exposed RTE products and placing his hands on the food contact surfaces of the table that was being used in production. A verbal regulatory control action was taken, stopping production and requesting a supervisor or QA Tech to the floor. QA Tech (b)(6) and RTE Supervisor (b)(6) (b)(6) were informed of the findings and that the regulatory control action would remain in effect until

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								corrective actions were taken. (b)(6) (b)(6) decided that as immediate corrective action, the affected product (40lbs of Beechwood Ham) would be discarded into inedible, rinse, sanitize the conveyor belt and table, and send all the employees to change their aprons and gloves. The establishment GMP program 906.105 states that (b)(4) After corrective actions were taken, at approximately 0905 hours, the establishment resumed production. The establishment has failed to meet the regulatory requirements of 9 CFR 416.5(a) and 9 CFR 416.13(c). (b)(6) (b)(6) were informed of the issuance of a noncompliance. QA Supervisor (b)(6) Were later also informed of the findings and of the issuance of noncompliance.
M45712+ P45712	Boar's Head Provisions Co., Inc.	1403C348- 3F49-4E57- B8B3- B484ED6B8CC C	IGN0114 055514N -1	5/14/2025	01B02	Pre-Op SSOP Review and Observation	416.2(d)	On 5/14/25 at approximately 0540 hours, while performing a Pre-Operational Sanitation Verification task after the establishment's Pre-Operational Inspection and prior to the start of production, CSI (b)(6) observed the following noncompliance in the RTE side of the plant. Beaded condensation was observed around an overhead air unit, it was also observed on multiple areas of the ceiling throughout the Oil and GEA 1 rooms, and directly over the food contact surfaces of tables and conveyor belts that are used in production. Exposed RTE products

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
				Date				get produced in these rooms or these rooms are used as a product transfer pathway to other production rooms. The observed creates an insanitary condition and could result in the adulteration of exposed RTE products. QA Tech (b)(6) Sanitation Supervisor (b)(6) and Supervisor (b)(6) were informed of the findings, and that a regulatory control action would be taken rejecting the affected areas until they were brought back into compliance. US Reject Tag B35929190 was used as a regulatory control action. At approximately 0915 hours, it was observed that the ceiling in the Oil and GEA 1 rooms continued to have condensation throughout multiple areas. (b)(6) stated that they would continue working on the issue. QA Supervisor (b)(6) was also informed of the findings; she stated that she was aware of the issue and that they would notify the CSI when they were ready. At approximately 1410 hours, CSI (b)(6) asked Manager (b)(6) for an update on the issue, (b)(6) (b)(6) stated that they would continue working on the issue and would have the rooms ready on the morning of 5/15/25. At approximately 0645 hours, on 5/15/25, the US Reject Tag was removed. The establishment has failed to meet the regulatory requirements of 9 CFR 416.2(d). (b)(6) were informed of the
								issuance of noncompliance.

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M12612A +P12612A	Boar's Head Provisions Co., Inc.	F8A088E2- 4AA0-4245- 9342- 7C2FE512E2A9	VWJ170001 2114N-1	1/14/2025	01C02	Operational SSOP Review and Observation	416.5(a)	On January 14, 2025, at approximately 12:18 a.m., CSI (b)(6) was performing a Operational SSOP Review and Observation when the following noncompliance was observed: While entering into the Raw Hallway, I observed 4 associates not in compliance. 1 Sanitation associates' hair was hanging out, with a jacket hood pull over his head, he had no hair or hooded net on. I stated to him that you can not be in the production hallway without your proper PPE. 3 associates that work in the (b)(4)/Thermal Processing Area bypass the sink. I stated to them that you must wash your hands before entering the Production area. Boars Head Procedure 904.801 V. General Practices for all Production Areas subsection B. 1. Handwashing states "Personnel must wash their hands before entering their departments to start their work assignments, after each break, after using the restroom and at any time the hands become soiled or contaminated'. Subsection C. Hairnets and Beard Nets section 1. states (b)(4) (b)(4) No product was affected. QA Technician (b)(6) and Production Manager (b)(6) (b)(6) was verbally notified of the

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								establishment failure to meet 9 CFR 416.5(a). QA Manager (b)(6) notified in writing of this noncompliance.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	6D129E7D- 74BA-40B6- 8EB7- 85E4FEF3C2FA	VWJ550901 4722N-1	1/22/2025	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(c)	On January 22, 2025, at approximately 9:35 AM, While conducting an Operational SSOP Review & Observation task, I observed the following findings in the Raw Holding Cooler area: Near the Raw Trash Compactor door, two plastic bins marked for storing inedible product were found to have several pieces of plastic and discarded labels mixed in with the inedible product. Establishment Policy 904.812, Section V. A. 2. states (b)(4) (b)(4) (b)(4) QA 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 establishment policy 904.812. (b)(6) was also notified in writing with this NR.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	5F66443E- F114-4D69- B715- 3D091C711EA E	VWJ071001 5822N-1	1/22/2025	01D01	SPS Verification	416.2(b)(1), 416.2(b)(3)	On January 22, 2025, at approximately 9:40 AM, While performing an SPS task, I observed the following findings in the Pack-Off department: The emergency exit door in the Pack-Off room was found to have two gaps near the latch and the bottom leading to the outside. No product was affected. QA Manager (b)(6) and Distribution Supervisor (b)(6) were verbally notified and physically shown the noncompliance. The

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M12612A +P12612A	Boar's Head Provisions Co., Inc.	C85CEC46- 1BE7-47A0- 9A5E- ACBDD30E5D F0	VWJ502002 0705N-1	2/5/2025	01D01	SPS Verification	416.3(c)	establishment has failed to meet the requirements of the above cited regulations. (b)(6) stated he would set up a work order for the door and instruct the maintenance department to put in place temporary plastic to cover the gaps. (b)(6) (b)(6) was also notified in writing with this NR. On Wednesday, February 5, 2025, CSI (b)(6) was performing a Sanitation Performance Standards Verification Task at approximately 6:00p.m. and the following noncompliance was observed: While entering the Receiving Dock from the Raw Holding cooler, I observed 6 (b)(4) inedible containers on a pallet. One contained a green scrub pad, pieces of white plastic from production aprons, clear plastic from production product, and Sanitizer wipes. U.S. Retained Tag NO. B-37563005 was applied. Assistant Plant Manager (b)(6) was verbally notified of the establishments failure to meet requirements of CFR 416.3(c) and Boars Head Policy 904.812, section V. A. 2. states (b)(4) (b)(4) No product was affected. A similar noncompliance was documented on NR# VWJ5509014722N/1, dated for 1/22/2025, in which trash and miscellaneous items were found in the inedible

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								container. QA (b)(6) notified in writing.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	23297073- B4AE-42E1- BA2F- 120353761055	VWJ262302 3014N-1	2/14/2025	01C02	Operational SSOP Review and Observation	416.5(a)	On February 15 at approximately 12 am, Inspector (b)(6) was in Ham Pack when she observed two employees on the conveyer line pulling raw product without a plastic apron on. One of them had a (b)(4) hard hat on, indicating that they are a supervisor. Inspector (b)(6) went to Quality Assurance and made them aware of the situation. QA went into ham pack and instructed the employees to put on plastic aprons. 15 minutes later a new employee got on the line to pull meat and he also failed to put a plastic apron on. This is a violation of 9 CFR 416.5(a) and Boar's Head Provision's SSOP, which requires all employees handling raw product to wear a plastic apron. Inspector (b)(6) notified Lead (b)(6) of the noncompliance in person, as the third employee was still not wearing a plastic apron when (b)(6) arrived in Ham Pack. Q.A. Manager (b)(6) was notified in
M12612A +P12612A	Boar's Head Provisions Co., Inc.	3D09AADB- 049E-4701- 9964- B2FF5B697031	VWJ342302 2827N-2	2/27/2025	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c), 416.3(a), 416.4(b)	writing via this nr. On Tuesday, February 25, 2025, at approximately 5:14 p.m. CSI (b)(6) was performing an Operational SSOP Review and Observation inside of the Mold Storage

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								room when the following noncompliance was found. While entering the Mold Storage Room, I observed a stack of small baby molds that had been filled with product and also a return tag on it from the previous production night. As I begin to Inspect the mold slots, I found dark greenish/black discoloration, there were pieces of product residue and thick build-up of a gellike substance pale pink/white in color as I randomly removed product out of several spaces. A USDA Rejection Tag # B-37563003 was placed on the stack. Boars Head Provisions Procedures 904.010 pg.3, section titled "Non-product Contact Equipment Surfaces" states (b)(4) Page 4, section C. "Monitoring" in subsection 1, states: (b)(4)

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								(b)(4)
								Page 7, of section A in the Operational Procedure section G states: (b)(4)
								QA Technician (b)(6) and Production Supervisor (b)(6) was notified verbally and physically shown the establishments failure to meet 9 CFR 416.3(a), 9 CFR 416.4(b), 9 CFR 416.13(c). QA Manager (b)(6) notified in writing of this noncompliance. QA Technician (b)(6) and I observed the

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								associate take the product out of the dirty molds and place them into a bin, in which were placed under control of Quality Assurance. The product was reconditioned, and molds were sprayed with a high-pressure hose as each layer was checked.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	4995D20C- 86B5-420F- BEEA- 74E8949A1F9 D	VWJ342302 2827N-1	2/27/2025	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c), 416.3(a), 416.4(b)	On Tuesday, February 25, 2025, at approximately 5:14 p.m. CSI (b)(6) was performing an Operational SSOP Review and Observation inside of the Mold Storage room when the following noncompliance was found. While entering the Mold Storage Room, I saw a stack of small baby molds that had been filled with product that had a return tag on it from the previous production night. As I begin to Inspect the mold slots, I randomly removed product out of the spaces. I found dark greenish/black discoloration, there were pieces
								of product residue and thick build-up of a gellike substance pale pink/white in color. A USDA Rejection Tag # B-37563003 was placed on the stack. Boars Head Provisions Procedures 904.010 pg.3, section titled "Non-product Contact Equipment Surfaces" states (b)(4)
								(b)(4)

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								(b)(4)
								Page 4, section C. "Monitoring" in subsection 1, states: (b)(4)
								(b)(4)
								Page 7, of section A in the Operational
								Procedure section G states: (b)(4)
								(b)(4)

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M12612A +P12612A	Boar's Head Provisions Co., Inc.	37E1C4D8- 923A-4C1F- BBE3- 742080B641FC	VWJ380502 4726N-1	2/26/2025	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a)	QA Technician (b)(6) and Production Supervisor (b)(6) was notified verbally and physically shown the establishments failure to meet 9 CFR 416.3(a), 9 CFR 416.4(b), 9 CFR 416.13(c). QA Manager (b)(6) notified in writing of this noncompliance. QA Technician (b)(6) and I observed the associate take the product out of the dirty molds and place them into a bin, in which was placed under control. The molds were sprayed with a high-pressure hose as each layer was checked. On February 26, 2025, at approximately 6:25 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following findings in the Ham Pack department: Two meat hooks were found to have small (approx. 0.25") pieces of meat on the base of the hook handle where the metal hook connects to the plastic handle. QA Technician (b)(6) and Production Supervisor (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 the affected equipment were taken when this NR was

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								written. QA Manager (b)(6) was notified in writing with this NR.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	65942DF4- 7588-487D- 8BDF- 5BC8540288EE	VWJ031803 4023N-1	3/23/2025	01C02	Operational SSOP Review and Observation	416.14, 416.5(a)	On Thursday, March 20, 2025 at approximately 6:18p.m. CSI (b)(6) performed an Operational SSOP Review and Observation in the Thermal (b)(4). Storage Department when the following noncompliance was found: I observed 2 associates while I was on the catwalk, remove product from the molds after the finish cooling cycle that were left behind after the white in color suction cups performed a mis pick. The associates were located to the left and right side of the (b)(4) (b)(4) I observed 1 of the 2-associates removing small baby hams onto the conveyor that leads to the lazy-sue out of the ham mold with (b)(4) gloves on that are designated for floor/trash pickup. Boars Head Provisions Procedure 904.814 section titled Glove Usage Procedure (Raw and RTE Department) section B. RTE (Packaging, 8hr. Storage) in subsection 1, states: (b)(4) Procedure 904.306 titled Glove Usage Procedure, (RTE Departments) V. Procedure,

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M12612A +P12612A	Boar's Head Provisions Co., Inc.	CFA19C1F- 2E0D-451F- 8040- 2945F9206502	VWJ130603 5231N-1	3/31/2025	01B02	Pre-Op SSOP Review and Observation	416.13(a)	(b)(4) QA Technician (b)(6) and Assistant Plant Manager Jonathan Lee was verbally notified of the establishments failure to meet 9 CFR 416.5a and 416.14. QA Manager (b)(6) notified in writing of this report. Product bin was placed under the establishment control. Small babies were reconditioned and belts were sanitized. On March 31, 2025, at approximately 6:30 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following findings in the Ham Pack department: A short conveyor belt located next to (b)(4) was found to have several small (approx. 0.25") pieces of meat stuck to the food contact surface of the belt. QA Technician (b)(6) and Production Supervisor (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 taken when this NR

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								was written. QA Manager (b)(6) was notified in writing with this NR.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	5D0001EC- 9C21-49FC- ABE9- 50984D77E50 7	VWJ031204 5103N-1	4/3/2025	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d), 416.4(a)	On April 3, 2025, at approximately 10:30 AM, While performing an Operational SSOP Review & Observation task, I observed the following findings in the following departments: Main Hallway Beaded condensation was seen along the entire length of the bottom surface of the Stitch Pump doorway bollard. This is a main thoroughfare for equipment and employees. Thermal: Beaded condensation was seen along the entire length of the bottom surface of the of the doorway leading to the (b)(4) Storage room. This is a main thoroughfare for equipment and employees. RTE Footbath Room A 42% Lower Sodium ham product bag spool was found laying on a metal bench used by employees to don PPE, with the bags contacting the bench itself, while several bags where unspooled and contacting a pool of clear, foamy liquid on the floor.

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								QA Manager (b)(6) was verbally notified and physically shown the noncompliances. No product was affected. Corrective actions of removing the beaded condensation with a mop were taken at the time of notification. Corrective actions for the product bag spool included removing the affected bags from the spool and placing them into the trash bin. The spool was then wrapped in plastic protective covering and replaced on the bench, spool side down. The establishment has failed to meet the requirements of the above cited regulations and the Boar's Head Provisions Co. SSOP plan section A1e which states: (b)(4) (b)(4) (b)(6) was also notified in writing with this NR.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	1DA6DAA1- 2D99-473B- 99D9- F71E85B934B6	VWJ402204 0914N-1	4/14/2025	01D01	SPS Verification	416.2(b)(2), 416.4(b)	On April 11, 2025, at approximately 6:25pm, CSI (b)(6) was performing a review and observation inside of the Ham Pack Department when the following noncompliance was observed: While entering the Ham Pack Department, I observed drains covered with raw muscles, and plastic product bags in multiple areas of the floor. There were approximately 5-6 hams underneath and multiple wedged inside the

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M12612A +P12612A	Boar's Head Provisions Co., Inc.	1537B232- FFEA-422B- 9296- A4DB75D0A92 9	VWJ050004 4222N-1	4/22/2025	01D01	SPS Verification	416.3(a), 416.4(b)	shrink tunnel by R1 that were exposed. The drain by R2 was covered in raw muscles and 3 trash receptacles were overflowing with trash onto the production floor. Underneath the hoppers, and the platform were approximately 5-6 hams, 4 large pieces of meat and a large quantity of pooling meat juice. CSI (b)(6) (b)(6) stopped production and informed QA (b)(6) in which she notified Assistant Plant Manager (b)(6) No product was affected. QA Technician (b)(6) was physically shown and verbally notified of the establishments failure to meet 9 CFR 416.2(b)2, and 416.4(b). On Friday, April 18, 2025, CSI (b)(6) performed a Review and Observation with Inspection Manager (b)(6) when the following noncompliance was found: At approximately 10:12p while observing the Thermal Processing Department, inside of one of the loading bay lanes were 3 separate stacks of 5 weights each, totaling 15, that were covered in a heavy, dark brown/black in color accumulation on the top and undersides. Weights are placed on top of the first mold tray before the lids are closed to start the cook cycle. USDA Rejection Tags were applied to the 3 stacks of weights B-37563302, B-37563307, B-37563230. No product was affected.

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								A Thermal Operator place the 15 weights inside of Cook Tank #2 to be soaked with a cleaning solution. The weights were reinspected at approximately 1:25a.m. Production Manager (b)(6) was physically shown on April 18, 2025, and on April 21, 2025, QA Manager (b)(6) was verbally notified of the establishment's failure to meet 9 CFR 416.3(a) and CFR 416.4(b).
M12612A +P12612A	Boar's Head Provisions Co., Inc.	7A9F8720- A6B9-4A20- BE2D- BB2BD6303BA 4	VWJ130904 1523N-1	4/23/2025	01D01	SPS Verification	416.2(b)(3)	On April 23, 2025, at approximately 8:20 AM, While performing an SPS task, I observed the following findings: In the Dry Receiving area, the door leading to the metal garbage chute was left completely open, exposing the room to the outside air. (b)(4) (b)(5) (b)(6) (b)(6) (c) (d)(6) (e)(6) (e)(6) (e)(6) (f)(6) (f)(6) (f)(6) (f)(7) (f)(8) (f)(8) (f)(8) (f)(9) (f)(9) (f)(9) (f)(1) (f)(1) (f)(1) (f)(1) (f)(2) (f)(3) (f)(6) (f)(6) (f)(6) (f)(6) (f)(6) (f)(6) (f)(7) (f)(8) (f)(8) (f)(9) (f)(9) (f)(9) (f)(1) (f)(1) (f)(1) (f)(1) (f)(2) (f)(3) (f)(4) (f)(4) (f)(4) (f)(4) (f)(6) (f

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
								above cited regulations. QA Manager (b)(6) (b)(6) was notified in writing with this NR.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	3559EEB2- 3D99-4AC1- A300- 54F384CE0940	VWJ531805 3408N-1	5/8/2025	01D01	SPS Verification	416.2(b)(1)	On May 8, 2025 at approximately 7:30 PM, Inspector (b)(6) was performing a SPS verification task when she observed the following: In Ham Pack, on the gray rear wall behind the conveyer belt, there is a 4 foot by 3-foot area with at least 8 areas of chipping paint. The chips are all approximately 2 inches long and hanging off the wall. This is a violation of 9 CFR 416.2(b)(1). Inspector (b)(6) notified QA of the chipped paint and walked with QA Tech (b)(6) to Ham Pack to show her the affected area. Red tape was applied to the area by QA. QA Manager (b)(6) was notified in writing via this noncompliance. No product was affected.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	AE4AFE30- 0CFA-4DEC- B050- CA58E396BF5 E	VWJ420605 5712N-1	5/12/2025	01B02	Pre-Op SSOP Review and Observation	416.13(a)	On May 12, 2025, at approximately 7:20 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following findings: In the RTE Packaging department, several pieces of small, (approx. <0.25" long) black debris were found on the food contact surface of the stainless-steel table that is connected to the window where product enters the room. QA Technician (b)(6) was

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								verbally notified and physically shown the noncompliance. Corrective actions of recleaning and sanitizing the affected area were taken when this NR was written. 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.
M12612A +P12612A	Boar's Head Provisions Co., Inc.	074E6A6F- 3869-4CF0- 9D78- 7E9FA28F828F	VWJ561805 2430N-1	5/29/2025	01D01	SPS Verification	416.2(b)(2), 416.2(d)	On Thursday, May 29, 2025, at approximately 4:50p. CSI (b)(6) was performing a routine walkthrough of the establishment when the following noncompliance was observed: While making a general walkthrough of the establishment on the RTE side, in which consist of the Boxing and the Packaging Department, beaded condensation was seen adjacent to the Boxing Chute. Directly above the line that comes out of the packaging department window, into the Boxing area, there was a dark discoloration on the ceiling that was approximately 20in long and 16in wide. CSI (b)(6) performed a Regulatory Control Action of stopping production lines. QA Technician (b)(6) and Production Manager (b)(6) were verbally notified and physically shown the establishment failure to meet 9 CFR 416.2(b)2 and 416.2(d). No

Est. No.	Est. Name	Non Compliance ID	NR Number	Non Compliance Date	Task Code	Task Name	Regulation Nos.	NR Description
M12612A	Boar's Head	41AB8D3E-	VWJ482106	6/1/2025	01C02	Operational	416.13(c),	product was affected. QA Manager (b)(6) (b)(6) notified in writing. Production Manager (b)(6) placed blue plastic over from the lines, and the lazy sue. Production Manager and Boxing Supervisor removed the condensation and cleaned the dark discoloration. A plastic barrier was placed over the area by Maintenance at approximately 5:40p. On May 30, 2025, at approximately 12:15a, CSI
+P12612A	Provisions Co., Inc.	900D-4B4C- ACA9- 3BD9749E9F4 8	5401N-1	6/1/2025	01002	SSOP Review and Observation	416.13(c), 416.3(a), 416.4(b)	(b)(6) performed a routine observation with Inspection Manager (b)(6) (b)(6) on the RAW side of the establishment when the following noncompliance was found: While observing the associates in the Ham Pack Department, I noticed the molds had dried meat residue on the front, sides, and on the inside of the slots where packaged product is placed. Numerous slots contained a pale pinkish, brown residue on the outsides of the mold slots. Associates were loading each tray that contained 20 slots for the small baby molds with product, and once the stack is completed, the material handler pulls the stacks out of each (b)(4) The (b)(4) is used to stack each metal layer on top of each other until it becomes a full stack of 7 or 8. Once the product is weighed up, it gets taken to the loading bay in the Thermal hallway.

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								I observed 6 stacks. 4 of the 6 were staged inside of the loading bay area to be cooked inside of the cook tanks and the other 2 were staged to the side of the Thermal area. USDA Rejection Tags No. B37563345, B37563064, B37563342, B37563063, B37563110, and B37563115 were placed on each stack. The establishments written SSOP program 904.010 Standard Operating Procedure G. states "All molds used in the production of product will be cleaned and sanitized prior to each use. (b)(4) (b)(4) B. Non-product Contact Equipment and Facilities A. states "Nonproduct contact surfaces, and equipment will be routinely cleaned as necessary to prevent excessive build-up of dirt, grime, and food debris. All frequencies will be increased if current methods are ineffective." QA Technician (b)(6) Manager (b)(6) Was verbally notified and physically shown the establishments failure to meet regulatory requirements for 9 CFR 416.3(a), 416.4(b), 416.13(c) and Boars Head Procedure 904.010. QA Manager (b)(6) notified in writing.

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M12612A +P12612A	Boar's Head Provisions	2FE306F7- 396F-452F-	VWJ172306 2703N-1	6/3/2025	01C02	Operational SSOP Review	416.13(b), 416.5(a)	All product was taken out of each mold, placed into bins, and placed in molds. All USDA Tags were removed. The molds stacks were placed into the loading bay to be placed inside of Cook Tank #1 by crane, to be soaked in a cleaning solution at approximately 3:21a. On June 3, 2025, at approximately 10:37 pm, IPP (b)(6) was performing a routine
	Co., Inc.	9866- A4F7924CFB9 4				and Observation		walkthrough in the establishment when the following noncompliance occurred: On June 3, 2025, at approximately 10:37 pm, IPP (b)(6) was performing a routine observation and general walkthrough in the establishment when the following GMP noncompliance occurred:
								While walking in the RAW Hallway, I observed associate (b)(6) from the Ham Pack Department bypass the handwashing sink and enter the Thermal Cook Tank Area without stopping to wash his hands.
								This violates Boar's Head Procedure 904.801 V. General Practices for all Production Areas. Section B. 1. Handwashing: states "Personnel must wash their hands before entering their departments to start their work assignments, after each break, after using the restroom and at any time the hands become soiled or

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								contaminated". QA Technician (b)(6) and Ham Pack Area Lead (b)(6) were verbally notified of the establishment's failure to meet 9 CFR 416.5(a), 9 CFR 416.13(b) and Boar's Heads Procedure 904.801. QA Manager (b)(6) (b)(6) notified in writing of this noncompliance. (b)(6) was sent back by (b)(6) to wash his hands.