

At 1645 hrs. I observe an employee in bagging area picking up approximately 15 pieces of flank steak off of the floor and putting them on the return belt that runs south to north off of line 6. From there he would take one piece at a time and wash them off in the meat wash sink that had standing water in it, also the sterilizer was not working, and then would return the product back to the same return belt along side the product that had been on the floor.

AT this time I call over (Wade) a blue hat supervisor and informed him of what was going on. Wade retrained the employee on the proper reconditioning procedures. The return belt was washed and sanitized. The flank steaks were condemned by the company. The meat wash sink was rejected by Q.A..

As all of the above was going on I observed 10 to 15 pieces of Chuck Flats and Scotch Tenders fall on the floor as they dropped from the over head belt to the lower belt to be bagged.

The overhead belt was stopped and all product was reconditioned.

No Q.A. records were observed that reflected this type of deficiency.

Repetition of this deficiency is evident by

NR 85-99 Dated 11-18-99
NR 77-99 Dated 10-26-99
NR 75-99 Dated 10-22-99
NR 50-99 Dated 8-21-99
NR 43-99 Dated 7-26-99
NR 40-99 Dated 7-21-99
NR 26-99 Dated 5-17-99

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