Montana Department of Livest	ock Meat and Poultry Inspection	TYPE OF NONCOMPLIA	Other Consumer Protection
Program		X Food Safety	
DATE	2. RECORD NO.	3. ESTABLISHMENT	NO.
6/2018	VSL5910021406N / 1	M129MT	
TO (Name and Title)		5. PERSONNEL NOTIFIED	
	er		
ames Caplis Own RELEVANT REGULATIONS		6a. ASSOCIATED NR(s)	
. RELEVANT RESSERVE 16.2(b)(2) valls/floors/ceilings durable, imp	pervious, cleaned & sanitized		TO STATE PROCESSM
7. TITLE(S) OF HACCP OR SSOP DOCUMENTATION	PLAN or OTHER SUPPORTING	7a. NAME OF HACCP CO	CP(S) or PREREQUISITE PROGRAM
B. INSPECTION TASK	9. VERIFICATION ACTIVITY	The latest the second	
	X Review & Observation	Record Keeping	Both
Operational SSOP Review and Observation	9a. AFFECTED PRODUCT INF	FORMATION none	
	9b. RETAIN/REJECT TAGS	2489	
416.2(b)(2) which is incorpora 11.SIGNATURE OF INSPECTION	tod by the	hipping paint removed by Feb 2. At this point no product ha	their plan of improvement within the agreed oruary 5, 2018. This is in violation of the 9 CF s been affected.
11.SIGNATURE OF INSPECTION	N PROGRAM EMPLOYEE o appeal this decision as delineated by 306		s peen allected.
11.SIGNATURE OF INSPECTION  You are hereby advised of your right to  12. ESTABLISHMENT MANAGE	N PROGRAM EMPLOYEE  o appeal this decision as delineated by 306  MENT RESPONSE:	5,5 and/or 381.35 of 9 CFR.	s peen allected.
11.SIGNATURE OF INSPECTION  You are hereby advised of your right to  12. ESTABLISHMENT MANAGE  This document serves as written no	N PROGRAM EMPLOYEE  o appeal this decision as delineated by 306  MENT RESPONSE:  otification that your failure to comply wi	5,5 and/or 381.35 of 9 CFR.	their plan of improvement within the agreed pruary 5, 2018. This is in violation of the 9 CF is been affected.  d result in additional regulatory or administrative action 14. DATE
11.SIGNATURE OF INSPECTION  You are hereby advised of your right to  12. ESTABLISHMENT MANAGE	N PROGRAM EMPLOYEE  o appeal this decision as delineated by 306  MENT RESPONSE:  otification that your failure to comply wi	5,5 and/or 381.35 of 9 CFR.	d result in additional regulatory or administrative action
11.SIGNATURE OF INSPECTION  You are hereby advised of your right to  12. ESTABLISHMENT MANAGE  This document serves as written in  13.SIGNATURE OF ESTABLISH	N PROGRAM EMPLOYEE  o appeal this decision as delineated by 306  MENT RESPONSE:  otification that your failure to comply wi	5,5 and/or 381.35 of 9 CFR.	d result in additional regulatory or administrative action
11.SIGNATURE OF INSPECTION  You are hereby advised of your right to  12. ESTABLISHMENT MANAGE  This document serves as written in  13.SIGNATURE OF ESTABLISH	N PROGRAM EMPLOYEE  o appeal this decision as delineated by 306  MENT RESPONSE:  ottification that your failure to comply with the second of t	5.5 and/or 381.35 of 9 CFR.  Ith regulatory requirements(s) coul	d result in additional regulatory or administrative action

2

Montana Departme Program	ent of Livestock Meat and Poultry Inspection	on TYPE OF NONCOMPLIANCE  X Food Safety	Other Consumer Protection
I. DATE	2. RECORD NO.	3, ESTABLISHMENT NO.	
	VSL3018021027N / 1	M129MT	
2/27/2018		5. PERSONNEL NOTIFIED	
1. TO (Name and Title)		James Caplis;	
James Caplis	Owner	6a. ASSOCIATED NR(s)	
6. RELEVANT REGUL	ATIONS		
116.4(b) Non-food contact su	rface, cleaning & sanitizing		
7. TITLE(S) OF HACC DOCUMENTATION	P OR SSOP PLAN or OTHER SUPPORTING	7a. NAME OF HACCP CCP(S)	or PREREQUISITE PROGRAM
8. INSPECTION TASK	9. VERIFICATION ACTIVITY		
SPS Verification	X Review & Observation	Record Keeping	Both
3F3 Verillication	9a. AFFECTED PRODUCT I	NFORMATION	FI W
	9b, RETAIN/REJECT TAGS		
10. DESCRIPTION OF	NONCOMPLIANCE conducting a plant review, I Jennifer Mein		and the same of the state of the same of
AND SOUTH ALL BOARD	NSPECTION PROGRAM EMPLOYEE	And and an area	
You are hereby advised	of your right to appeal this decision as delineated by 3	06.5 and/or 381,35 of 9 GFR.	
	T MANAGEMENT RESPONSE:	*	
This document serves	as written notification that your failure to comply	with regulatory requirements(s) could result	in additional regulatory or administrative actio
	ESTABLISHMENT MANAGEMENT		14. DATE
	IONATURE OF INSPECTION PROGRAM EM	PLOYEE	16. DATE
15.VERIFICATION S	IGNATURE OF INSPECTION PROGRAM EM	7.04.000	
		DISTRIBUTION: Origina	& 1 Copy to Establishment, 1 Copy to
		Inspector	
		Page 1 Of 2	

2

1. DATE 3/7/2018 4. TO (Name and Title) James Caplis Owner 6. RELEVANT REGULATIONS 416.2(b)(1) sound construction, good repair & s 7. TITLE(S) OF HACCP OR SSOP PLA	6	X Food Safety 3. ESTABLISHMENT M129MT PERSONNEL NOTIFIED a. ASSOCIATED NR(s)	NO.
3/7/2018  1. TO (Name and Title)  James Caplis Owner  5. RELEVANT REGULATIONS  116.2(b)(1)  sound construction, good repair & s	VSL2615032407N / 1	PERSONNEL NOTIFIED	
TO (Name and Title)  ames Caplis Owner  RELEVANT REGULATIONS  16.2(b)(1)  cound construction, good repair & s	5.	PERSONNEL NOTIFIED	
ames Caplis Owner  RELEVANT REGULATIONS  16.2(b)(1)  cound construction, good repair & s  T. TITLE(S) OF HACCP OR SSOP PLA	6		
RELEVANT REGULATIONS 116.2(b)(1) cound construction, good repair & s 7. TITLE(S) OF HACCP OR SSOP PLA	The state of the s	a. ASSOCIATED NR(s)	
116.2(b)(1) cound construction, good repair & s  7. TITLE(S) OF HACCP OR SSOP PLA	The state of the s	a. ASSOCIATED NR(s)	
sound construction, good repair & s	ufficient size		
7. TITLE(S) OF HACCP OR SSOP PLA			
	N or OTHER SUPPORTING	7a. NAME OF HACCP CC	P(S) or PREREQUISITE PROGRAM
B. INSPECTION TASK	9. VERIFICATION ACTIVITY	Part of Committee	10.5011
Operational SSOP Review	X Review & Observation	Record Keeping	Both
and Observation	9a. AFFECTED PRODUCT INFOR	RMATION	
	9b. RETAIN/REJECT TAGS		
You are hereby advised of your right to appe 12. ESTABLISHMENT MANAGEMENT		nd/or 381.35 of 9 CFR.	
This document serves as written notificat	ion that your failure to comply with re	gulatory requirements(s) could r	esult in additional regulatory or administrative actio
This document serves as written notificat  13.SIGNATURE OF ESTABLISHMEN		gulatory requirements(s) could r	esult in additional regulatory or administrative actio

2 Of

	Livestock Meat and Poultry Inspection		Other Consumer Protection
Program		X Food Safety	
DATE	2. RECORD NO.	3. ESTABLISHMENT	NO.
/27/2018	VSL5416030328N / 1	M129MT	
. TO (Name and Title)		5. PERSONNEL NOTIFIED	
lames Caplis	Owner	James Caplis;	
S. RELEVANT REGULATION	NS	6a. ASSOCIATED NR(s)	
416.4(b) Non-food contact surface,		V /	
416.2(b)(2) walls/floors/ceilings durab	ole, impervious, cleaned & sanitized		
7. TITLE(S) OF HACCP OR DOCUMENTATION	SSOP PLAN or OTHER SUPPORTING	7a, NAME OF HACCP C	CP(S) or PREREQUISITE PROGRAM
8. INSPECTION TASK	9, VERIFICATION ACTIVITY		
Contract Con		Record Keeping	Both
Operational SSOP Review and Observation	9a, AFFECTED PRODUCT II	NFORMATION	
	9b, RETAIN/REJECT TAGS		
10. DESCRIPTION OF NON			
32.6.712.		A MAN AND A SECOND OF A SECOND	e 9 CFR 416.4(b) which in reference in ARM
11.SIGNATURE OF INSPE	CTION PROGRAM EMPLOYEE		
You are hereby advised of your	r right to appeal this decision as delineated by 30	06.5 and/or 381.35 of 9 CFR.	
12. ESTABLISHMENT MAN			
	William School Control		
	We are the start your failure to comply w	vith regulatory requirements(s) coul	ld result in additional regulatory or administrative actio
			14. DATE
13.SIGNATURE OF ESTA	ABLISHMENT MANAGEMENT		
15 VERIFICATION SIGNA	TURE OF INSPECTION PROGRAM EMP	PLOYEE	16. DATE
10.4 (2.11)			
			Original & 1 Copy to Establishment, 1 Copy to
		Inspector Page 1 Of	2
		1 42	

Montana Department	of Livestock Meat and Poultry Inspection	TYPE OF NONCOMPLIANCE	
Program		Food Safety X Other Co	onsumer Protection
1. DATE	2. RECORD NO.	3. ESTABLISHMENT NO.	
4/6/2018	VSL5110040613N / 1	M129MT	*
4. TO (Name and Title)		5. PERSONNEL NOTIFIED	
James Caplis	Owner	4	
6. RELEVANT REGULATI	ONS	6a. ASSOCIATED NR(s)	
316.16 Custom prepared produ	ucts to be marked "Not for Sale"		
7. TITLE(S) OF HACCP O DOCUMENTATION	R SSOP PLAN or OTHER SUPPORTING	7a. NAME OF HACCP CCP(S) or PREREQUI	SITE PROGRAM
8. INSPECTION TASK	9. VERIFICATION ACTIVITY		
General Labeling	X Review & Observation	Record Keeping Both	
- 17 (1.20) (4.5) (4.5) (4.5) (4.5) (4.5)	9a. AFFECTED PRODUCT IN	FORMATION Salami 4 sticks	
	9b. RETAIN/REJECT TAGS		
WALLES TO THE RESERVE THE RESE	y reference into ARM 32.6.712. ECTION PROGRAM EMPLOYEE		
You are hereby advised of you	ur right to appeal this decision as delineated by 306.	5 and/or 381.35 of 9 CFR.	
12. ESTABLISHMENT MA	ANAGEMENT RESPONSE:		
This document serves as w	ritten notification that your failure to comply with	n regulatory requirements(s) could result in additional reç	ulatory or administrative action.
13.SIGNATURE OF EST	ABLISHMENT MANAGEMENT		14. DATE
15.VERIFICATION SIGNA	ATURE OF INSPECTION PROGRAM EMPL	OYEE	16. DATE
	8		
		100	
-		DISTRIBUTION: Original & 1 Copy to Es	tablishment, 1 Copy to
		Page 1 Of 2	

DISTRIBUTION: Original & 1 Copy to	Establishment, 1 Copy t
Inconcetor	

2 Of

	vestock Meat and Poultry Inspection	TYPE OF NONCOMPLIANCE  X Food Safety	Other Consumer Protection
Program		3. ESTABLISHMENT NO.	
I. DATE	2. RECORD NO.		
1/6/2018	VSL1311041313N / 1	M129MT	
. TO (Name and Title)		5. PERSONNEL NOTIFIED	
	Owner		
6. RELEVANT REGULATIONS		6a. ASSOCIATED NR(s)	
416.2(b)(1) sound construction, good re		1, VSL2615032407N-1	
	impervious, cleaned & sanitized		
416.2(b)(3) walls/floors/ceilings constru	cted to prevent entrance of vermin	1	
416.2(e)(3) Plumbing installed & mainta creation of insanitary condit	nined to prevent adulteration and ions		
7. TITLE(S) OF HACCP OR SE	SOP PLAN or OTHER SUPPORTING	7a. NAME OF HACCP CCP(S	) or PREREQUISITE PROGRAM
8. INSPECTION TASK	9. VERIFICATION ACTIVITY	Tallet E Training	
SPS Verification	X Review & Observation	Record Keeping	Both
Sr o vermourer	9a. AFFECTED PRODUCT II	NFORMATION none	
	9b. RETAIN/REJECT TAGS		
10. DESCRIPTION OF NONC			
While conducting an in-de	pth inspection of K and C meats by	myself, Gary Hamel, and Nick Wor	mgoor the following noncompliant issues
teitom conditions in	s is a vicilation of a critical and a		
2) Ceiling tiles in the do	wnstairs office are falling down leav	ing large holes in the ceiling. This	is a violation of 9 CFR 416.2(b)(1).
2) The coiling in the do	wastairs freezer was breaking apart	and falling down. This is a violation	n of 9 CFR 416.2(b)(1).
4) The ceiling outside a	and above the downstairs freezer ha	s exposed wooden surfaces and is	not impervious to moisture. This is a
5) Downstairs, the supp	porting wall area near the freezer co		st and cobwebs and contained large holes. is a violation of 9 CFR 416.2(b)(2).
6) The downstairs offic	e across from the freezer was extre	mely cluttered. Papers, envelopes rborage of pests and is a violation	, and other materials were stacked and place of 9 CFR 416.2(b)(3).
7) The carpet in the do is a violation of 9 CFR 41	wnstairs office was covered with filt	h and appeared that it had not bee	n cleaned in a significant period of time. Th
8) The junction boxes	located near the downstairs freezer	are covered in rust. This is a viola	tion of 9 CFR 416.2(b)(1).

DISTRIBUTION: Original & 1 Copy to Establishment, 1 Copy to

Inspector

Page

1 Of 2

The Montana Department of Livestock is an equal opportunity employer.

<ol> <li>Metal pipes holding electrical cords near the freezer are coated with a thick covering</li> </ol>	of dust. This is a violation of 9 CFR 416.2(b)(1).	
<ol> <li>There was a build-up of lint and dirt on the rock and cement walls in the basement area. This is a violation of 9 CFR 416.2(b)(2) which equires walls to be constructed of materials impervious to moisture and cleaned as often as necessary to prevent adulteration of product.</li> </ol>		
We notified Jim Caplis of the above noncompliant issues in an exit meeting. No product v	was affected at this time.	
9CFR is incorporated by reference into ARM 32.6.712		
11.SIGNATURE OF INSPECTION PROGRAM EMPLOYEE		
You are hereby advised of your right to appeal this decision as delineated by 306.5 and/or 381.35 of 9 CFR.		
12. ESTABLISHMENT MANAGEMENT RESPONSE:		
This document serves as written notification that your failure to comply with regulatory requirements(s) co		
13.SIGNATURE OF ESTABLISHMENT MANAGEMENT	14. DATE	
15. VERIFICATION SIGNATURE OF INSPECTION PROGRAM EMPLOYEE	16. DATE	
DISTRIBUTION	N: Original & 1 Copy to Establishment, 1 Copy to	

DATE  2. RECORD NO. 3. ESTABLISHMENT NO.  M129MT  5. PERSONNEL NOTIFIED  TO (Name and Title)  Sames Caplis  Owner  6a. ASSOCIATED NR(s)  2, VSL1311041313N-1  416.2(b)(1)  sound construction, good repair & sufficient size  416.4(b)  Non-food contact surface, cleaning & sanitizing  416.2(b)(2)  walls/filoors/ceilings durable, impervious, cleaned & sanitized  walls/filoors/ceilings durable, impervious, cleaned & sanitized	Montana Departme	ent of Livestock Meat and Poultry Inspe	ection TYPE OF NONCOMPLIANCE  X Food Safety Other Consumer Protection
DATE   VSL3912042013N / 1   M129MT	Program		X Pood dataly
5. PERSONNEL NOTIFIED  ames Capilis  Owner  RELEVANT REGULATIONS  IRELEVANT REGULATION OF PREREQUISITE PROGRAM  IRELEVANT REGULATION OF PREREQUISITE PROGRAM  IRELEVANT REGULATION ACTIVITY  Operational SSOP Review  IRELEVANT REVIEW & Observation  IRELEVANT RECOURT REGULATION None  IRELEVANT REGULATION ACTIVITY  IRELEVANT REGULATION ACTIVITY  IRELEVANT REGULATION ACTIVITY  IRELEVANT RECOURT REGULATION None  IRELEVANT RECOURT REGULATION None  IRELEVANT RECOURT REGULATION None  IRELEVANT REGULATION ACTIVITY  IRELEVANT RECOURT REGULATION None  IRELEVANT RECOURT REGULATION None  IRELEVANT REGULATION ACTIVITY  INTERVAL SAME OF HACCOP CCP(S) or PREREQUISITE PROGRAM  IRELEVANT REGULATION ACTIVITY  INTERVAL SAME OF HACCOP CCP(S) or PREREQUISITE PROGRAM  INTERVAL SAME OF THE VARIANT OF THE VARIA	DATE		ALL CONT.
TRO (Mane and TRIE)  ames Capilis  Owner  RELEVANT REGULATIONS  162.(b)(1)  163.(a)  164.(b)  164.(b)  164.(c)  164.(c)  165.(c)  165.(c)(c)  165.(c)(c)(c)  165.(c)(c)(c)  165.(c)(c)(c)  165.(c)(c)(c)  165.(c)(c)(c)  165.(c)(c)(c)  165.(c)(c)(c)(c)  165.(c)(c)(c)(c)  165.(c)(c)(c)(c)(c)  165.(c)(c)(c)(c)(c)  165.(c)(c)(c)(c)(c)(c)  165.(c)(c)(c)(c)(c)(c)(c)  165.(c)(c)(c)(c)(c)(c)(c)(c)  165.(c)(c)(c)(c)(c)(c)(c)(c)(c)(c)(c)(c)(c)(	/6/2018	VSL3912042013N /	1. 15. 20.1.
RELEVANT REGULATIONS  16.2(b)(1)  Won-food contact surface, cleaning & sanitizing  416.2(b)(2)  Won-food contact surface, cleaning & sanitizing  416.3(a)  Constructed to facilitate cleaning of processing equipment  416.1  Operate in a manner to prevent insanitary conditions  7. TITLE(S) OF HACCP OR SSOP PLAN or OTHER SUPPORTING  7a. NAME OF HACCP CCP(S) or PREREQUISITE PROGRAM  DOCUMENTATION  8. INSPECTION TASK  9. VERIFICATION ACTIVITY  Operational SSOP Review and Observation  9a. AFFECTED PRODUCT INFORMATION  None 9b. RETAINREJECT TAGS  10. DESCRIPTION OF NONCOMPLIANCE  On 4-6-2018 myself, Gary Hamel, and Nick Wormgoor conducted an in-depth inspection of K and C meats. During our inspection the following noncompliant issues were found in the processing area located on the main floor:  1) The entire establishment was in poor sanitary condition. Fifth, rust, and peeling paint was present throughout the facility. This is a violation of 9 CFR 416.2(b)(1).  2) The ceiling in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary condition propress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).  3) A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b)(1).  4) The door to the elevator located in the processing room was covered with the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).	7		5. PERSONNEL NOTIFIED
I. RELEVANT REGULATIONS (16.2(b)(1) (16.2(b)(1) (16.2(b)(2) (16.2(			
16.2(b)(1)		ATIONS	6a. ASSOCIATED NR(s)
insured construction, good repair a sumutation size.   1164(b)	10.0/51/41		2, VSL1311041313N-1
A16.2(b)(2) washis/floors/ceilings durable, impervious, cleaned & sanitized washis/floors/ceilings durable, impervious, condition washis/floors/ceilings floors/ceilings floors/ceilings/ceil	sound construction,	good repair & sufficient size	The second secon
416.3(a) Constructed to facilitate cleaning of processing equipment  416.1 Operate in a manner to prevent insanitary conditions  7. TITLE(S) OF HACCP OR SSOP PLAN or OTHER SUPPORTING OCUMENTATION  8. INSPECTION TASK Operational SSOP Review and Observation 9. VERIFICATION ACTIVITY Operational SSOP Review An AFFECTED PRODUCT INFORMATION  10. DESCRIPTION OF NONCOMPLIANCE On 4-6-2018 myself, Gary Hamel, and Nick Wormgoor conducted an in-depth inspection of K and C meats. During our inspection the following noncompliant issues were found in the processing area located on the main floor:  1) The entire establishment was in poor sanitary condition. Fitth, rust, and peeling paint was present throughout the facility. This is a violation of 9 CFR 416.1.  2) The ceiling in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary condition progress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).  3) A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b)(1).  4) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of 9 CFR 416.2(b)(1).  5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.2(b)(1).	416.4(b) Non-food contact su	ırface, cleaning & sanitizing	
416.1 Operate in a manner to prevent insanitary conditions  7. TITLE(S) OF HACCP OR SSOP PLAN or OTHER SUPPORTING DOCUMENTATION  8. INSPECTION TASK 9. VERIFICATION ACTIVITY Operational SSOP Review and Observation 9a. AFFECTED PRODUCT INFORMATION  None 9b. RETAIN/REJECT TAGS  10. DESCRIPTION OF NONCOMPLIANCE  On 4-6-2018 myself, Gary Hamel, and Nick Wormgoor conducted an in-depth inspection of K and C meats. During our inspection the following noncompliant issues were found in the processing area located on the main floor:  1) The entire establishment was in poor sanitary condition. Filth, rust, and peeling paint was present throughout the facility. This is a violation of 9 CFR 416.1.  2) The ceiting in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary condition progress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).  3) A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b) (1).  4) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of 9 CFR 416.2(b)(1).  5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  7) There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 416.2(b)(1).	416.2(b)(2) walls/floors/ceilings	durable, impervious, cleaned & sanitiz	zed
7. TITLE(S) OF HACCP OR SSOP PLAN or OTHER SUPPORTING  7. TITLE(S) OF HACCP OR SSOP PLAN or OTHER SUPPORTING  8. INSPECTION TASK  9. VERIFICATION ACTIVITY Operational SSOP Review and Observation  9a. AFFECTED PRODUCT INFORMATION  9b. RETAIN/REJECT TAGS  10. DESCRIPTION OF NONCOMPLIANCE  On 4-6-2018 myself, Gary Hamel, and Nick Wormgoor conducted an in-depth inspection of K and C meats. During our inspection the following noncompliant issues were found in the processing area located on the main floor:  1) The entire establishment was in poor sanitary condition. Fifth, rust, and peeling paint was present throughout the facility. This is a violation of 9 CFR 416.1.  2) The ceiling in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary condition progress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).  3) A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b) which requires that wall surfaces be cleaned and sanitized as often as necessary to prevent adulteration of product.  4) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of 9 CFR 416.2(b)(1).  5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  7) There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 416.2(b)(1).	416.3(a) Constructed to facil	litate cleaning of processing equipmen	t.
8. INSPECTION TASK Operational SSOP Review and Observation  9a. AFFECTED PRODUCT INFORMATION  9b. RETAIN/REJECT TAGS  10. DESCRIPTION OF NONCOMPLIANCE  On 4-6-2018 myself, Gary Hamel, and Nick Wormgoor conducted an in-depth inspection of K and C meats. During our inspection the following noncompliant issues were found in the processing area located on the main floor:  1) The entire establishment was in poor sanitary condition. Filth, rust, and peeling paint was present throughout the facility. This is a violation of 9 CFR 416.1.  2) The ceiling in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary condition progress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).  3) A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b) (1).  (2) which requires that wall surfaces be cleaned and sanitized as often as necessary to prevent adulteration of product.  4) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of CFR 416.2(b)(1).  5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.3(a).	416.1 Operate in a mann	er to prevent insanitary conditions	
On 4-6-2018 myself, Gary Hamel, and Nick Wormgoor conducted an in-depth inspection of K and C meats. During our inspection the following noncompliant issues were found in the processing area located on the main floor:  1) The entire establishment was in poor sanitary condition. Filth, rust, and peeling paint was present throughout the facility. This is a violation of 9 CFR 416.1.  2) The ceiling in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary condition progress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).  3) A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b) (2) which requires that wall surfaces be cleaned and sanitized as often as necessary to prevent adulteration of product.  4) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of CFR 416.2(b)(1).  5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.2(b)(1).	Operational SSOF	Review & Observe 9a. AFFECTED PROD	ation Record Keeping Both
On 4-6-2018 myself, Gary Hamel, and Nick Wormgoor conducted an in-depth inspection of K and C meats. During our inspection the following noncompliant issues were found in the processing area located on the main floor:  1) The entire establishment was in poor sanitary condition. Filth, rust, and peeling paint was present throughout the facility. This is a violation of 9 CFR 416.1.  2) The ceiling in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary condition progress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).  3) A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b) (2) which requires that wall surfaces be cleaned and sanitized as often as necessary to prevent adulteration of product.  4) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of CFR 416.2(b)(1).  5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.2(b)(1).		9b. RETAIN/REJECT	TAGS
<ol> <li>The ceiling in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary condition progress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).</li> <li>A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b) which requires that wall surfaces be cleaned and sanitized as often as necessary to prevent adulteration of product.</li> <li>The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of CFR 416.2(b)(1).</li> <li>A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).</li> <li>The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.2(b)(1).</li> <li>There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 416.2(b)(1).</li> </ol>	On 4-6-2018 mys	elf, Gary Hamel, and Nick Wormgoor of	conducted an in-depth inspection of K and C meats. During our inspection the sing area located on the main floor:
A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b) (2) which requires that wall surfaces be cleaned and sanitized as often as necessary to prevent adulteration of product.  (2) which requires that wall surfaces be cleaned and sanitized as often as necessary to prevent adulteration of product.  (3) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of CFR 416.2(b)(1).  (5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  (6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.2(b)(1).	The entire e violation of 9 CFF	stablishment was in poor sanitary cond ₹ 416.1.	dition. Filth, rust, and peeling paint was protein an analysis improve sanitary conditions
<ul> <li>(2) which requires that wail surfaces be discrete.</li> <li>4) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of CFR 416.2(b)(1).</li> <li>5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).</li> <li>6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.3(a).</li> <li>7) There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 416.2(b)(1).</li> </ul>	<ol><li>The ceiling progress on com</li></ol>	in the processing room had a large am pleting the repairs was not done. This	is a violation of 9 CFR 416.2(b)(1).  This is a violation of 9 CFR 416.2(b)(1).
CFR 416.2(b)(1).  5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).  6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.3(a).  7) There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 416.2(b)(1).	<ol> <li>A wall in the (2) which require</li> </ol>	e front office was covered with an unkn s that wall surfaces be cleaned and sa	own residue consistent with the color of blood. This is a violation of product. Initized as often as necessary to prevent adulteration of product.  This is a violation of
establishment. This is a violation of 9 CFR 416.3(a).  The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.3(a).  There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 416.2(b)(1).	4) The door to	the elevator located in the processing	room was covered with peeling paint, exposed wood and rose. This is
6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.3(a).  There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 416.2(b)(1).	the facility of the same of the feet	This is a violation of a Or in a love of	V
7) There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 4-10.2(5)(1)	400000	door contained a large accumulation of	of rust and peeling paint. This is a violation of 9 CFR 4 10.5(a).
	7) There was	a significant accumulation rust on the	rail located in the cooler. This is a violation of 9 CFR 4-10.2(5)(1)

2

1 Of

Page

- Fan covers in the processing room are rusty and are coated with grey, dirty matter. This is a violation of 9 CFR 416.2(b)(1).
- Fan covers in the cooler are rusty and are coated with grey, dirty matter. This is a violation of 9 CFR 416.2(b)(1).
- 10) Dried scraps of meat were found on the floor of the cooler. This is a violation of 9 CFR 416.4(b).
- 11) The junction boxes located on the ceiling throughout the processing room were covered in rust. This is a violation of 9 CFR 416.2(b)(1).
- 12) Metal pipes holding electrical cords throughout the processing room are coated with a thick covering of rust. This is a violation of 9 CFR 416.2(b)(1).
- 13) The smokehouse is covered with a thick coating of rust with large pits that are beginning to rust through. This is a violation of 9 CFR 416.3(a).
- 14) The firebox for the smoker was cluttered with a hammer, some containers, matches and other accumulation as well as an accumulation of what appeared to be dirt. This creates an insanitary condition. This is a violation of 9 CFR 416.3(a).
- 15) A block of wood anchored to the ceiling holding up a meat rail in the processing room has exposed surfaces and is not impervious to moisture. This is a violation of 9 CFR 416.2(b)(2).
- 16) Light bulbs above the processing room floor held an accumulation of filth. This is a violation of 9 CFR 416.4(b).
- 17) A wall across from a three-compartment sink in a hallway around the corner from the processing area had a large accumulation of peeling paint. This is a violation of 9 CFR 416.2(b)(1).

We notified Jim Caplis of the above noted noncomplainces during our exit meeting. No product was affected at this time.

9CFR is incorporated by reference into ARM 32.6.712.

11.SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

You are hereby advised of your right to appeal this decision as delineated by 306.5 and/or 381.35 of 9 CFR.

12. ESTABLISHMENT MANAGEMENT RESPONSE:

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

13.SIGNATURE OF ESTABLISHMENT MANAGEMENT

14. DATE

15. VERIFICATION SIGNATURE OF INSPECTION PROGRAM EMPLOYEE

16. DATE

2

#### STATE OF MONTANA

STEVE BULLOCK, GOVERNOR

DEPARTMENT OF LIVESTOCK PO BOX 202001 HELENA, MONTANA 59620-2001



DEPARTMENT OF LIVESTOCK (406) 444-7323
ANIMAL HEALTH & FOOD SAFETY DIVISION (406) 444-2043
BRANDS ENFORCEMENT DIVISION (406) 444-2045
CENTRALIZED SERVICES DIVISION (406) 444-4993
FAX (406) 444-1929

# Delivered by Certified Mail #7009 0080 0002 4374 6198

April 11, 2018

Jim Caplis C/O K & C Foods 310 W. Alder Missoula, MT 59802

RE: April 6, 2018 plant inspection, suspension

Dear Mr. Caplis:

On April 6, 2018, the Meat and Poultry Inspection Bureau visited K & C Foods to conduct an in-depth inspection to determine whether sanitation was sufficient to meet provisions of the Federal Meat Inspection Act and applicable portions of the Code of Federal Regulations (CFR). Multiple sanitation violations were evident during the inspection. Floors, walls, and equipment were covered with filth and the entire plant is in need of deep cleaning, repairs, painting, and having rust removed.

Because K & C Foods was not being maintained in a sanitary condition as required under 9 CFR 416.1, it was suspended immediately as authorized under 9 CFR 500.3(a)(4), until the establishment can be restored to a sanitary condition. Consequently, unless the suspension is lifted or held in abeyance, K & C Foods cannot conduct processing activities effective April 6, 2018.

When inspecting on April 6, 2018, multiple violations of the CFR were noted. All CFR citations are adopted by reference in Administrative Rules of Montana (ARM) 32.6.712. Based upon that inspection, I offer the following analysis of the findings:

- 1) The entire establishment was in poor sanitary condition. Filth, rust, and peeling paint was present throughout the facility. This is a violation of 9 CFR 416.1.
- 2) The ceiling in the processing room had a large amount of peeling paint. Although this was part of a plan to improve sanitary conditions, progress on completing the repairs was not done. This is a violation of 9 CFR 416.2(b)(1).

- 3) A wall in the front office was covered with an unknown residue consistent with the color of blood. This is a violation of 9 CFR 416.2(b)(2) which requires that wall surfaces be cleaned and sanitized as often as necessary to prevent adulteration of product.
- 4) The door to the elevator located in the processing room was covered with peeling paint, exposed wood and rust. This is a violation of 9 CFR 416.2(b)(1).
- 5) A significant accumulation of rust and peeling paint located on a wall in the processing room behind a cutting table was present in the establishment. This is a violation of 9 CFR 416.2(b)(1).
- 6) The cooler door contained a large accumulation of rust and peeling paint. This is a violation of 9 CFR 416.3(a).
- 7) There was a significant accumulation rust on the rail located in the cooler. This is a violation of 9 CFR 416.2(b)(1).
- 8) Fan covers in the processing room are rusty and are coated with grey, dirty matter. This is a violation of 9 CFR 416.2(b)(1).
- 9) Fan covers in the cooler are rusty and are coated with grey, dirty matter. This is a violation of 9 CFR 416.2(b)(1).
- 10) Dried scraps of meat were found on the floor of the cooler. This is a violation of 9 CFR 416.4(b).
- 11) The junction boxes located on the ceiling throughout the processing room were covered in rust. This is a violation of 9 CFR 416.2(b)(1).
- 12) Metal pipes holding electrical cords throughout the processing room are coated with a thick covering of rust. This is a violation of 9 CFR 416.2(b)(1).
- 13) The smokehouse is covered with a thick coating of rust with large pits that are beginning to rust through. This is a violation of 9 CFR 416.3(a).
- 14) The firebox for the smoker was cluttered with a hammer, some containers, matches and other accumulation as well as an accumulation of what appeared to be dirt. This creates an insanitary condition. This is a violation of 9 CFR 416.3(a).
- 15) A block of wood anchored to the ceiling holding up a meat rail in the processing room has exposed surfaces and is not impervious to moisture. This is a violation of 9 CFR 416.2(b)(2).
- 16) Downstairs, there was a significant water leak. A water valve was leaking significant amounts of water onto the basement floor causing insanitary conditions. This is a violation of 9 CFR 416.2(e)(3).
- 17) Light bulbs above the processing room floor held an accumulation of filth. This is a violation of 9 CFR 416.4(b).
- 18) Ceiling tiles in the downstairs office are falling down leaving large holes in the ceiling. This is a violation of 9 CFR 416.2(b)(1).
- 19) The ceiling in the downstairs freezer was breaking apart and falling down. This is a violation of 9 CFR 416.2(b)(1).
- 20) The ceiling outside and above the downstairs freezer has exposed wooden surfaces and is not impervious to moisture. This is a violation of 9 CFR 416.2(b)(2).
- 21) Downstairs, the supporting wall area near the freezer contained a large accumulation of dust and cobwebs and contained large holes. The area is neither impervious to moisture nor readily cleanable as required by regulation. This is a violation of 9 CFR 416.2(b)(2).

### STATE OF MONTANA

STEVE BULLOCK, GOVERNOR

- 22) The downstairs office across from the freezer was extremely cluttered. Papers, envelopes, and other materials were stacked and piled in a manner that creates conditions that may contribute to harborage of pests and is a violation of 9 CFR 416.2(b)(3).
- 23) Several packages of salami in the downstairs freezer intended for personal use were not properly labeled. This is a violation of 9 CFR 316.16 which requires products not intended for sale to be marked "not for sale."
- 24) A wall across from a three-compartment sink in a hallway around the corner from the processing area had a large accumulation of peeling paint. This is a violation of 9 CFR 416.2(b)(1).
- 25) The carpet in the downstairs office was covered with filth and appeared that it had not been cleaned in a significant period of time. This is a violation of 9 CFR 416.2(b)(2).
- 26) The junction boxes located near the downstairs freezer are covered in rust. This is a violation of 9 CFR 416.2(b)(1).
- 27) Metal pipes holding electrical cords near the freezer are coated with a thick covering of dust. This is a violation of 9 CFR 416.2(b)(1).
- 28) There was a build-up of lint and dirt on the rock and cement walls in the basement area. This is a violation of 9 CFR 416.2(b)(2) which requires walls to be constructed of materials impervious to moisture and cleaned as often as necessary to prevent adulteration of product.

Although K & C Foods is under suspension, we still offer you an opportunity to produce product under inspection by rectifying the sanitation issues. Once you have restored the establishment to a sanitary operating condition, please contact me and to schedule a follow-up inspection.

If you have further questions, do not hesitate to contact me by telephone or by email. I can be reached by email at <a href="mailto:ghamel@mt.gov">ghamel@mt.gov</a> or by telephone at (406) 444-5293.

Sincerely,

Harry J. Hamel

Gary J. Hamel, Chief

Montana Meat and Poultry Inspection

#### STATE OF MONTANA

STEVE BULLOCK, GOVERNOR

DEPARTMENT OF LIVESTOCK

PO BOX 202001 HELENA, MONTANA 59620-2001



DEPARTMENT OF LIVESTOCK (406) 444-7323
ANIMAL HEALTH & FOOD SAFETY DIVISION (406) 444-2043
BRANDS ENFORCEMENT DIVISION (406) 444-2045
CENTRALIZED SERVICES DIVISION (406) 444-4993
FAX (406) 444-1929

## Delivered by Overnight Fed X 0201 772736577600

July 18, 2018

Jim Caplis C/O K & C Foods 310 W. Alder Missoula, MT 59802

RE: Immediate stop production of meat products and recommendation for recall

Dear Mr. Caplis:

On April 6, 2018, your operations were suspended due to insanitary conditions whereby products produced in your establishment may have been contaminated with filth. On July 3, 2018, compliance investigators discovered that various meat products were in commerce bearing the state mark of inspection without the benefit of inspection and with production under insanitary conditions. The purpose of this letter is to direct you to IMMEDIATELY stop producing and selling all meat products.

In addition, the Montana Department of Livestock convened a recall committee and is recommending a Class I recall of products produced from April 6, 2018, through the current date. Per the Department's recall process, you have 48 hours to respond in writing to accept or reject the recall recommendation. If you fail to respond or choose not to follow the recommendation, the Department will pursue further administrative or legal action.

If you have further questions, do not hesitate to contact me by telephone or by email. I can be reached by email at <a href="mailto:ghamel@mt.gov">ghamel@mt.gov</a> or by telephone at (406) 444-5293.

Sincerely,

Gary J. Hamel, Chief

Montana Meat and Poultry Inspection