



Steve Troxler
Commissioner

North Carolina Department of Agriculture
and Consumer Services
Food and Drug Protection Division

Joseph W. Reardon
Director

October 21, 2008

Richard Bond, President & CEO
Tyson Foods, Inc.
2210 West Oaklawn Dr.
Springdale, Arkansas 72762

Dear Mr. Bond:

A reinspection of Tyson Foods, Inc. located at 800 East Main St., Sanford, North Carolina was conducted on October 7 and 8, 2008 by Food Regulatory Supervisor Jim Melvin and Food Regulatory Specialists John Harvey Smith, Janna Spruill, Harold McDowell and John Marshall of this Department. This inspection revealed the continued presence of objectionable and insanitary food processing conditions as documented in official reports FDC-0018611-0018625:

1. Pest activity observed:

a. Suspect beetle type insects and/or larvae (dead and/or alive):

- i. In flour processing rooms, masa hopper and storage room, on exterior flour sifter room, minor ingredients store room and corn processing rooms.
- ii. In minor ingredients Weigh-Out Room in the following areas:
 1. Beneath die-cut flour silo #5 on ledges and flange.
 2. At floor/wall junctures and corners beneath flour silo #2.
 3. In southeast corner of flour sifter room (outside).
 4. Along perimeter on walls, ledges, floor bumper and wall of flour room.
 5. Inside proffer cabinet door on F-1 and F-2.
 6. On pipes and supporting structure around water meter on F-4 and F-5 lines.
 7. Underneath framework of mixer on C-2.
 8. On ledges and corners of steel storage racks and under peeling paint in the Masa storage room.
 9. On steel storage racks in the minor ingredient store room.

- b. Suspect insects under peeling paint on steel storage racks in the minor ingredients store room.
 - c. Suspect fruit flies in yellow bin in scrap room.
 - d. Suspect cockroaches, egg cases and nymphs between F-10 and F-12 and into cooling room.
 - e. Suspect empty larvae casings, larvae and beetles on F-4 and F-5.
 - f. Suspect insect trails in the southeast corner and along floor/wall juncture of the flour sifter room (outside).
2. Condensate and/or leaking water from water line for sprayer used to moisten taco shells.
3. Damaged and stressed equipment:
- a. Cracked and/or split metal ingredient containers and chipped/peeling acrylic ingredient bins in the minor ingredient weigh-out room.
 - b. Conveyor belt on C-2 from fryer to packaging with broken sections.
 - c. Gouges in orange conveyor belt on scraper emptying into C-4.
 - d. Cracks on plexi-glass shield on C-4.
 - e. Cracked metal detector reject cover on C-3 packing line.
 - f. Rough welds on C-8 masa dough pump and flashing line not secured.
4. Structural deficiencies:
- a. Peeling/flaking paint
 - i. On walls in the minor ingredient weigh-out room where open ingredient bins are stored.
 - ii. On columns on F-3 between processing room and cooling areas.
 - iii. On yellow columns between processing and cooling areas on F-10.
 - b. Gasket missing from loading dock leveler on west side of minor ingredient receiving dock.

A review of our records reveals that similar insanitary and objectionable conditions including insect activity in this facility were documented during previous inspections conducted on October 8 through 10, 2008. The conditions observed during this inspection were directed to your attention in a letter from this Department dated September 25, 2008. A response from Richard Price, Plant Manager was received by this Office on October 2, 2008 and offered assurances that objectionable conditions had been corrected.

Richard Bond, President & CEO
Tyson Foods, Inc.
October 21, 2008
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Please be advised that the North Carolina Food, Drug and Cosmetic Act states: **"A food shall be deemed to be adulterated if it has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome, or injurious to health."** The conditions documented by this Department place you and your firm in violation of the Act.

We have directed this matter to your attention as the President and CEO of Tyson Foods, Inc. in order that you might take immediate steps to correct the above-mentioned conditions and assure a continual safe and sanitary operation. Your written response outlining the actions you are taking will be anticipated by this office within fifteen (15) days of receiving this letter.

Sincerely,



Melanie Morsson
Food Compliance Officer

cc: Jim Melvin, Food Regulatory Supervisor
John Harvey Smith, Food Regulatory Specialist
Janna Spruill, Food Regulatory Specialist
Harold McDowell, Food Regulatory Specialist
John Marshall, Food Regulatory Specialist
Richard Price, Plant Manager
Rob Sessoms, QA Manager



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Joseph W. Reardon
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FDC NO: 0018611 Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insects collected from proofer cabinet doors on F-1 & F-2 and from walls in area.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

Five (5) adults Red flour beetles.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



Steve Troxler
Commissioner

North Carolina
Department of Agriculture & Consumer Services
Food and Drug Protection Division

Joseph W. Reardon
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FDC NO: 0018612 / Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insects collected from water pump area and from wall and floor perimeter in area

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

Three (3) adult Cigarette beetles.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



Steve Troxler
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Food and Drug Protection Division

Joseph W. Reardon
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FDC NO: 0018613 Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insect collected from floor bumper adjacent to F-4

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

One (1) adult larger cabinet beetle.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



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FDC NO: 0018614 / Raleigh, N.C. October 21, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insect collected from perimeter around flour processing room.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

One (1) Dermestidae family larva.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



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FDC NO: 0018615 Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insect collected from flour room perimeter

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

Two (2) Tribolium species larvae.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



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FDC NO: 0018616 / Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insect egg case collected between F-10 and F-12.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

One (1) empty cockroach ootheca.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



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FDC NO: 0018617 Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insect collected from framework on F-12 beneath conveyor belt.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

One (1) damaged Red flour beetle adult;
One (1) Cigarette beetle adult.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



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FDC NO: 0018618 Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insects and larvae collected from beneath framework on C-2 mixer.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

One (1) empty Dermestidae species larval caste skin;
Two (2) adult Cigarette beetles;
One (1) Cigarette beetle larvae.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



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FDC NO: 0018619 Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insects collected from floor bumper and ledges on the shick filter in Masa Hopper room.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

- Two (2) adult Cigarette beetles;
- Two (2) damaged Cigarette beetle larvae;
- One (1) Dermestidae species larva;
- One (1) Red ant.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



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FDC NO: 0018620 / Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect beetles like insect observed under peeling paint on metal racking in minor ingredient store room.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

- One (1) Red flour beetle adult;
- One (1) Cigarette beetle adult;
- One (1) piece of yellow plastic material measuring approximately 2.5cm x 1.5cm

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



Steve Troxler
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FDC NO: 0018621 Raleigh, N.C. October 21, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insects and/or larvae collected from S.E. corner of Masa Hopper room at floor-wall juncture and on equipment legs.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

Fourteen (14) larvae from the species *Tenebrio molitor* or *Tenebrio obscurus* (Mealworm) larva
One (1) *Lasioderma serricorne* (Cigarette beetle) adult
One (1) *Rhizopertha dominica* (Lesser grain borer) adult
Two (2) unidentified adult beetles measuring about 3.3mm in length

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



Steve Troxler
Commissioner

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Food and Drug Protection Division

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Director

FDC NO: 0018622 / Raleigh, N.C. October 21, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insects collected from beneath Press Flour Silo #2 from flange/Aedge.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

Sieving revealed the following:

- One (1) larva from the species *Tenebrio molitor* or *Tenebrio obscurus* (Mealworm)
- One (1) adult from the family FORMICIDAE (Pharaoh ant)
- One (1) *Latheticus oryzae* (Long-headed flour beetle) adult

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



Steve Troxler
Commissioner

North Carolina
Department of Agriculture & Consumer Services
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Joseph W. Reardon
Director

FDC NO: 0018623 Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insects collected from beneath Die Cut Flour Silo #5 from flange/ledge.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

Seven (7) *Lasioderma serricorne* (Cigarette beetle) adults

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator

BY: Melanie Mhorsson

Food Compliance Officer



Steve Troxler
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FDC NO: 0018624 / Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insects collected from perimeter floor/wall junctures in corn processing room.

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

Four (4) larvae from the family DERMESTIDAE

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



Steve Troxler
Commissioner

North Carolina
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Joseph W. Reardon
Director

FDC NO: 0018625 Raleigh, N.C. October 20, 2008

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: John Harvey Smith an officer of this Department on October 7, 2008

Labeled: Suspect insect collected from floor beneath framework on C-2

Mfr. or Dist. Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

Retail Dealer Tyson Foods, Inc., Mexican Original Division, 800 East Main Street, Sanford, NC 27330

RESULTS OF ANALYSIS:

One (1) adult from the Family PSYCHODIDAE (Moth Flies)

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: John Harvey Smith
Tyson Foods, Inc.

Larry D. Gabriel

Larry D. Gabriel, Food Administrator
BY: Melanie Mhorsson
Food Compliance Officer



Steve Troxler
Commissioner

North Carolina Department of Agriculture
and Consumer Services
Food and Drug Protection Division

Joseph W. Reardon
Director

September 25, 2008

Richard Bond, President & CEO
Tyson Foods, Inc.
2210 West Oaklawn Dr.
Springdale, Arkansas 72762

Dear Mr. Bond:

An inspection of Tyson Foods, Inc. located at 800 East Main St., Sanford, North Carolina was conducted on September 9, 10 and 11, 2008 by Food Regulatory Supervisor, Jim Melvin, and Food Regulatory Specialists, John Harvey Smith and Janna Spruill of this Department. This inspection revealed the presence of objectionable and insanitary food processing conditions:

1. Pest activity observed in the following areas:

- a. Suspect beetle type insects (dead and alive) in old and hardened product residues:
 - i. In the flour processing rooms, masa hopper and storage rooms.
 - ii. On/in equipment framework, cracks in walls and crevices, ledges, floor bumpers, conduits, proofer cabinets and electrical panels.
- b. Suspect insect larvae in/on cracks and crevices of flour room processing walls, masa storage room steel framework corners and ledges and walls of masa hopper room.
- c. Suspect ant activity (live) at floor/wall junctures in the following areas:
 - i. Corn processing room north exterior wall.
 - ii. Scrap room roll-up door.
 - iii. Adjacent to outside chemical storage room entrance exit door.
- d. Suspect roaches on flour processing room floor below electrical panel adjacent to line #12.

2. Condensate was observed dripping from the following areas:

- a. Flour processing chill rooms over conveyor lines.

- b. Metal framework over conveyor lines at pass through windows from chill room to packaging department.
 - c. Uninsulated sections of flour processing room glycol lines leading to mixers.
3. Damaged and stressed equipment observed in the following areas:
- a. C-8 mixer bowl mixer beater fork/arm torn from weld.
 - b. Processing line dough cup acrylic/plastic-like collars chipped, cracked and broken.
 - c. Portable ingredient storage bins and minor ingredient containers with peeling and flaking plastic along rims and sides.
 - d. Flour processing line canvas-like material located on underside of dough press with frayed edges with strings extending out and onto product.
 - e. Line C-2 extruder hopper and stainless steel dough table with cracked and broken corners.
 - f. Line C-2 vertical taco conveyor with loose plastic material on one side as a result of improper alignment allowing belt to scrape against metal.
 - g. Processing room acrylic/plastic-like utensils and screw augers with gouges, chips and breaks.
 - h. Processing line F-4 conveyor belt was frayed.
 - i. Line F-12 incline conveyor belt from mixer with large cut or rip down center.
 - j. Hoods over conveyor lines exiting ovens on lines F-1 through 3 with flaking paint material.
 - k. Liquid shortening line leaking over FM1 mixer.
4. Insanitary equipment and conditions observed in the following areas:
- a. Corn processing room overhead pipes, conduits and mezzanine platform with heavy accumulations of dust, grease and oil.
 - b. Packaging area electrical lines and overhead pipes with tape and dust.
 - c. Screened flour processing line dough cups on proofers with heavy accumulations of product residues.
 - d. Flour processing and masa hopper room equipment surfaces, on walls, inside proofer cabinets and on ledges with old and hardened product residues.
 - e. Corn processing line sheet rollers on conveyor leading into ovens with frayed tape.
 - f. Container of ink jet printer cleaner stored on packaging area processing line.
5. Structural deficiencies observed in the following areas:
- a. Processing area walls and structural framework (posts) with flaking paint.
 - b. Receiving/loading dock area entrance/exit door framework to walk-in cooler room as well as dock area were in poor repair with loose metal and exposed insulation.
 - c. Approximately one inch (1") gap between minor ingredient dock roll up door and door frame.

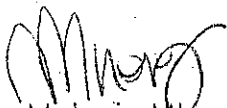
Richard Bond, President & CEO
Tyson Foods, Inc.
September 25, 2008
3 of 3

6. Exterior conditions observed in the following areas:

- a. Conduits and/or pipes through exterior plant walls terminating outside of plant unscreened and some with caulking around them in poor repair.
- b. Water leaking from a lower exterior south wall pipe with standing water in the area beneath pipe along wall.
- c. Old equipment stored on building exterior wall adjacent to south wall.

We have directed this matter to your attention as President & CEO of Tyson Foods, Inc. in order that you might take immediate steps to correct the above mentioned conditions and assure a continual safe and sanitary operation. Your written response outlining the actions you are taking will be anticipated by this office within fifteen (15) days of receiving this letter.

Sincerely,



Melanie Mhorsson
Food Compliance Officer

cc: Jim Melvin, Food Regulatory Supervisor
John Harvey Smith, Food Regulatory Specialist
Janna Spruill, Food Regulatory Specialist
Richard Price, Plant Manager
Shannon Driggers, Director of International Quality Assurance



November 3, 2008

Melanie Mhorsson
Food Compliance Officer
North Carolina Department of Agriculture
Food and Drug Protection Division
1070 Mail Service Center
Raleigh, North Carolina 27699-1070

NOV 05 2008

Dear Ms. Mhorsson:

Please find below the summary of the actions that we have taken since the inspection by the North Carolina Department of Agriculture on October 7, 2008.

1. Pest Activity

- a. To address flour and grain beetle activity, the following actions have been taken:
 - i. We have worked diligently to remove product residues and dry flour from all surfaces
 - ii. Pest Control Provider, Gregory Pest Control, performed foggings of the processing rooms, packaging rooms, masa hopper room, masa storage room, ingredient storage room, ingredient dock, and support areas within the production area twice. Dates of fogging applications were 10/18/08 and 11/01/08.
 - iii. Our pest control provider has provided extensive crack and crevice treatments to areas of the plant that have had noted insect activity.
 - iv. The staff entomologist from our pest control company has visited the plant, inspected, and provided guidance and recommendations for actions. We have followed these recommendations, as has our pest control provider. The entomologist will again visit the plant on 11/06/08 to inspect and re-evaluate the results of the treatment thus far and provide additional guidance.
 - v. We have increased the cleaning frequency of the masa hopper and masa storage rooms to each shift to reduce the accumulation of dry material that attracts and provides a breeding ground for insects.
 - vi. We have reduced the amount of dusting flour used in the process in order to reduce the amount of airborne flour that accumulates on support surfaces and equipment and provides breeding ground and harborage for flour beetles.
 - vii. We have resealed approximately 80% bump wall-wall junctures in the facility. This was a harborage area for beetles.
 - viii. We are in the ongoing process of removing all obsolete fixtures within the facility to prevent unnecessary areas of flour accumulation.
 - ix. We have patched all holes in walls resulting from the removal of these fixtures, along with pre-existing holes, to eliminate that harborage.



- x. Pallet racks in masa and ingredient areas have been cleaned and are being kept clear of spills and accumulated flour and masa.
 - xi. Pallet racks in masa and ingredient areas with peeling paint and rusty areas are in the process of being replaced and/or repainted to eliminate that harborage area.
 - xii. We have cleaned and fogged the areas under the silos.
 - xiii. We are in the process of modifying the door to the areas under the silos to result in better sealing of the area to prevent scavenger-type beetles from entering the area.
 - xiv. We have re-sealed all floor-wall junctures in the flour sifter room to eliminate that harborage area.
 - xv. The sifter room is cleaned on a daily basis.
 - xvi. The sifter room has been re-fogged as well.
 - xvii. Replacement doors to the sifter room have been approved for purchase. These will prevent scavenger-type beetles from entering the room.
- b. To address roach activity, the following actions have been taken:
- i. The roach activity was/is primarily confined to the F10-F12 processing areas
 - ii. The bump wall-wall junctures have been sealed in these areas to eliminate that harborage area.
 - iii. A large conduit cover that was a harborage area has been removed.
 - iv. A wall insert that was a harborage area has been removed.
 - v. In addition to the plant foggings, Gregory Pest Control has repeatedly applied treatments to this area and all cracks and crevices in this area.
 - vi. Additionally, the potential harborage area about the cooling room has been repeatedly treated.
 - vii. We have taken steps to reduce the flour dust, a food source, from building up in these areas by reducing the use on the F12 line and increase cleaning frequency and intensity.
2. Water noted dripping from water sprayer water line was corrected by replacing the ¼" flexible tubing.
3. Damaged and stressed equipment have been addressed in the following manner.
- a. Cracked and split ingredient bins will be fully replaced on 10/26/08.
 - b. C2 conveyor with hole has been replaced.
 - c. Orange belt scraper on C4 has been removed (not a necessary part for this application)
 - d. Cracked shield on C4 has been replaced with a stainless steel sheet.
 - e. C3 Lexan cover has been replaced.
 - f. C8 masa dough pump has been re-welded and smoothed and loose flashing was re-attached.
4. Structural deficiencies:
- a. Peeling and flaking paint:



- i. Minor ingredient room walls have been stripped. We have tested a vinyl coating for this area, but the quote for the entire area is very high and we have not tested the material long enough to judge the effectiveness. On 11/01/08, FRP paneling was applied to a wall in the minor ingredient weigh-up room.
 - ii. The loose paint on the columns on F3 has been scraped off.
 - iii. Yellow painted column in F10 cooling room has been stripped.
- b. Damaged gasket on ingredient dock dock-leveler will be replaced by 11/08/08.

Additionally, attached is our sanitation and pest control strategic plan for improvement and maintenance of plant conditions is enclosed.

If you, or anyone from the Department, has any questions regarding our progress in eliminating the issues found during the inspection, please contact us at the number below.

Sincerely,

Richard Price
Plant Manager
Tyson Mexican Original
800 East Main Street
Sanford, North Carolina 27332
919-774-7925

cc: Richard Irvin
Billy Lloyd
Charles Steadwell
Steve Smith



TYSON MEXICAN ORIGINAL – SANFORD, NC Strategic Pest Control / Sanitation Plan

NOV 05 2008

October 2008

The following plan has been developed to address issues uncovered during recent NCDCA plant inspections. This plan specifically addresses current pest issues and their future prevention. Recent pest sightings include flour beetles and roaches. For this plan to be successful, pest control and sanitation procedures need to work in conjunction. All departments within this facility will have specific responsibilities to ensure the plan's implementation and success.

PEST CONTROL

Tyson Foods has partnered with Gregory Pest Control to meet the requirements of the NCDCA and our customers. On Tuesday, 10/14/08, Tyson & Gregory met to discuss the expectations and requirements of this plan and its implementation. This facility has a zero tolerance for insects.

PLAN SPECIFICS

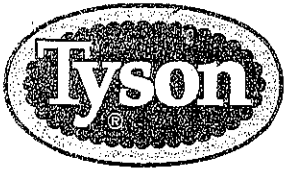
- The Sanford MO facility will run production no more than nineteen (19) days without a full shut down and clean up.
- During a full shut down Gregory Pest Control will conduct an extensive inspection with a crack/crevice treatment.
- This facility will undergo a minimum of two (2) extensive foggings per year. These foggings will be scheduled in June and August. Additional foggings will be scheduled as needed.
- New Gregory service tech now servicing this facility. New tech has extensive food plant experience.
- New daily insect sighting logs created. Plant personnel will fill out sighting sheets with specific details and turn in to Sanitation. Sanitation Superintendent to review logs on a daily basis and take appropriate action. Gregory tech will review logs during weekly service and take additional steps as warranted.
- New corrective action report created. Gregory tech and sanitation superintendent will complete these reports on a weekly basis. This tool is multi-faceted. Will we track issues, follow up actions, and completion dates.
- Gregory Pest Control has made available to this facility a corporate entomologist to provide consulting/direction during plant foggings, weekly inspections, and as otherwise needed.
- Implement trend analysis of all reported sighting of insect activity and sifter tailing findings, in addition to insect light trap findings.

SANITATION

Sanford MO's sanitation department will be coordinating all cleaning activities between the various departments including: quality assurance, production, maintenance, refrigeration, and shipping and receiving. Documentation will be maintained by the sanitation superintendent.

PLAN SPECIFICS

- The Sanford MO facility will run production no more than nineteen (19) days without a full shut down and clean up.
- For non-food contact surfaces, the facility has been divided into six (6) zones with each zone assigned specific sanitation team members to clean on a daily basis.
- The sanitation superintendent is working with maintenance on removing obsolete brackets, conduit, etc. to eliminate potential pest harboring areas.



TYSON MEXICAN ORIGINAL – SANFORD, NC Strategic Pest Control / Sanitation Plan

- The schedule for cleaning over head piping/supports has been modified from quarterly to monthly. A new vacuum system has been purchased to aid in the cleaning of over heads.
- This facility is in the process of reviewing current chemicals and their application. Working with our chemical company we are evaluating effectiveness and alternative solutions.
- The sanitation superintendent is working with maintenance on re-engineering current equipment to eliminate potential insect harboring areas and create easier access for cleaning the equipment. Examples include proofer doors, machine guards, and support structures.
- Structural deficiencies are being addressed by all departments. Cracks, crevices, and holes are being treated for insects and then filled with appropriate material (caulking, cement, etc).

CONCLUSION

The urgency of addressing current issues has been stressed to all of Sanford MO's plant personnel. Improved alignment between this facility's sanitation programs and pest control programs will be a key factor to attaining and maintaining zero pest tolerance. Our recent partnering with Gregory Pest Control will result in immediate improvements with our pest issues. Gregory has pledged to supply us the resources to eliminate current issues and future prevention.

This strategic plan has elements addressing current concerns and preventing future ones. All departments focusing and working together, along with our contractors, will ensure we achieve and maintain the established expectations.