



## **Findings of Fact**

1. (a) At all times material herein, Respondent Kaczor Ravioli Co. (hereinafter "Kaczor's") is a business organized and existing under the laws of Pennsylvania, with a mailing address of 345 ½ First Ave, Cadogan, Pennsylvania, 16212.

(b) Respondent Kaczor's is now, and was at all times material herein, a non-federally inspected food production company.

(c) On July 24, 2012, Respondent Kaczor's submitted an application of Federal Meat Inspection services for the above-named business. On the application for Federal Meat Inspection, Respondent Kaczor's listed Respondent John Paul Kaczor as the Proprietor of the facility.

2. (a) Respondent John Paul Kaczor is an individual with a mailing address of 2436 Dime Road, Ford City, Pennsylvania 16226.

(b) Respondent John Paul Kaczor is now, and was at all times material herein, owner of, and is responsibly connected to, Respondent Kaczor's.

3. (a) On or about August 8, 1989, John Paul Kaczor was convicted in the Armstrong County Court of the State of Pennsylvania of one (1) count of possession and one (1) count of unlawful possession of drug paraphernalia.

(b) On or about January 5, 1990, John Paul Kaczor was convicted in the Armstrong County Court of the State of Pennsylvania of one (1) count of permitting violation of title.

(c) On or about December 8, 1992, John Paul Kaczor was convicted in the Armstrong County Court of the State of Pennsylvania of one (1) count of driving under the influence (DUI).

(d) On or about October 3, 1995, John Paul Kaczor was convicted in the Armstrong County Court of the State of Pennsylvania of one (1) count of delivery, a felony.

(e) On or about July 27, 2004, John Paul Kaczor was convicted in the Armstrong County Court of the State of Pennsylvania of one (1) count of delivery, a felony.

### **Conclusion**

Because the parties have agreed to the provisions set forth in the following Consent Decision and Order in disposition of this proceeding, the following Order will be issued.

### **Order**

Federal meat inspection services under Title I of the FMIA are refused to Respondents, its owners, officers, directors, partners, affiliates, successors and assigns, directly or through any corporate or other device, for a period of two (2) years beginning on the effective date of this Order. This refusal to provide inspection services shall be held in abeyance, and meat inspection services shall be provided to Respondents, for so long as the conditions set forth below, in addition to all other requirements of applicable inspection statutes and regulations, are met:

### **Compliance Provisions**

1. Upon the effective date of this Order, and for the duration of this Order, subject to verification by FSIS, Respondents shall comply with the Sanitation Performance Standards (SPS), Sanitation Standard Operating Procedure (SSOP), and Hazard Analysis and Critical Control Point (HACCP) regulatory requirements specified in Title 9 Code of Federal Regulations, Parts 416, and 417, as applicable.

2. Upon the effective date of this Order, and for the duration of this Order, subject to verification by FSIS, Respondents shall comply with product labeling, formulation and recall

regulatory requirements specified in Title 9 Code of Federal Regulations, Parts 317, 318, 319, 381, and 418, as applicable, and shall within thirty (30) calendar days from the effective date of this Order, and subject to the verification of FSIS, develop and implement a compliance program to ensure that all inspected meat and poultry products do not become adulterated or misbranded.

This compliance program shall include at a minimum, provisions to:

(a) ensure that all meat and poultry products are prepared or processed in accordance with product specifications and formulations, and as required by 9 C.F.R. 318.6, Part 319 and 381 Subpart P;

(b) ensure that all nutritional facts are displayed on product labels are truthful and accurate in compliance with 9 C.F.R. Part 317, Subpart B and 9 C.F.R. Part 381, Subpart Y; and

(c) ensure written records are maintained of findings, corrective actions taken, and preventative measures implemented, when any non-compliance are found.

3. Respondents shall submit their proposed compliance program to the Director of Evaluation and Enforcement Division, Office of Program Evaluation, Enforcement and Review (OPEER), FSIS, USDA (hereinafter "Director, EED") for review and concurrence prior to its implementation. Upon implementation of the program, Respondents shall notify FSIS program personnel of any changes or modifications to this program or any of the recordkeeping forms associated with the program.

4. Respondents shall designate one full-time and, upon hire, one alternate employee to be responsible for oversight of all aspects of the compliance program. The designated employee or alternate shall have authority to hold up production, stop production, remove product from production, or take positive control of any products produced, processed, packed, or stored at the establishment which are, or are believed to be, adulterated or misbranded, or when facility

sanitation or production deficiencies are observed. The designated employee or alternate shall be present and available at all times when operations requiring Federal inspection are conducted.

### **Ethics Training and Corporate Code of Conduct**

5. Within sixty (60) calendar days from the effective date of this Order, Respondents shall develop and submit for review by the Director, EED, a code or policy statement of business conduct and ethics to ensure food safety and regulatory compliance in business practices (hereinafter "Corporate Code") applicable to all business entities and individuals within or employed by the Respondents. The Corporate Code, at a minimum, shall include:

- (a) a statement of corporate policy addressing business ethics and the public trust;
- (b) a statement of Respondents' commitment to comply with all applicable Federal and State food safety and other laws in the conduct of their business;
- (c) guidelines for Respondents' employees to follow with respect to food safety and ethics issues; and
- (d) assurances to preclude any acts of intimidation or assault of, or interference with, USDA program employees.

The Corporate Code shall be permanently displayed in a prominent location in Respondents' federal establishment and shall be discussed with all current and new employees.

6. Within ninety (90) calendar days from the effective date of this Order, and annually thereafter for a period of two years, Respondent John Paul Kaczor shall participate in, and successfully complete, training program(s) or educational course(s) encompassing ethical business practices and compliance with applicable State and Federal statutes and meat and poultry regulations. Prior to participating in each course, Respondents shall submit a detailed

description of the proposed training course(s) for concurrence by the Director, EED, or designee. Respondents shall maintain, for the duration of this Order, records documenting the successful completion of such training and shall make those records available upon request to any FSIS program personnel.

### **Recordkeeping Provisions**

7. Respondents shall record and maintain complete and accurate written records of (a) all records required to be maintained by the FMIA and PPIA, and implementing regulations; and (b) all records required by this Order.

8. Respondents shall make all records regarding its federally inspected establishment or other regulated business or business activities at said establishment available to FSIS personnel for review and/or copying immediately upon request by FSIS.

### **Corporate Reporting to FSIS**

9. Respondents shall provide a written report annually to the Director, EED, regarding Respondents' compliance with all the terms and conditions of this Order and FSIS statutory and regulatory requirements, including 9 C.F.R. Parts 416 and 417.

### **General Provisions**

10. Respondents and any of the Respondents' partners, employees, agents or affiliates shall not:

(a) violate any section of the FMIA, PPIA, the Egg Products Inspection Act (EPIA), or regulations promulgated thereunder, any state or local statute involving the preparation, sale,

transportation, or attempted distribution of any adulterated, non inspected, misbranded or deceptively packaged meat, poultry, egg products or other foods or food products;

(b) commit any felony or fraudulent act or other criminal act involving fraud, conspiracy, bribery, or any other act or circumstances indicating a lack of integrity needed for the conduct of operations affecting the public health;

(c) assault, intimidate, threaten or interfere with any program employee in the performance of his or her official duties under the FMIA, PPIA, EPIA or regulations promulgated thereunder; or

(d) conduct any operation requiring Federal inspection outside Respondent Corporation's official hours of operations without first submitting a request to, and receiving approval from, the assigned FSIS personnel.

11. Respondents shall not knowingly hire or add any new individual who has been convicted, in any Federal, State, or territorial court, of any felony, or more than one misdemeanor based upon the acquiring, handling, or distributing of unwholesome, mislabeled or deceptively packaged food, or based upon fraud in connection with transactions in food. To the extent permitted by State and Federal law, Respondents shall immediately terminate their connection with any such individual when that individual's conviction becomes known to Respondents.

12. Respondents shall fully and completely cooperate with any FSIS investigation, inquiry, review or examination of Respondents compliance with the FMIA, PPIA, EPIA, or this Order.

**Enforcement Provisions**

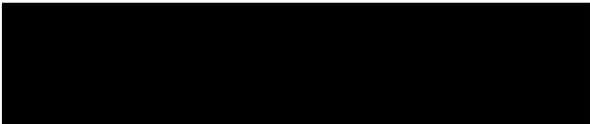
13. The Administrator, FSIS, shall have the right to summarily withdraw inspection services upon a determination by the Director, EED, or his or her designee, that one or more conditions set forth in paragraphs 1 through 12 of this Order have been violated. It is acknowledged that Respondents retain the right to request an expedited hearing pursuant to the Rules of Practice, 9 C.F.R. Part 500, concerning any violation alleged as the basis for a summary withdrawal of inspection services. This does not affect Complainant's right to suspend operations in accordance with Rules of Practice, 9 C.F.R. Part 500. Nothing in this Order shall preclude the referral of any violation of law to the U.S. Department of Justice for possible criminal or civil proceedings, or preclude the Administrator from taking other appropriate administrative action under the FMIA, PPIA, EPIA and the regulations promulgated there under.

14. The provisions in this Order shall be applicable for a period of two (2) years, beginning on the effective date of this Order.

15. If any provision of this Order is declared invalid, such declaration shall not affect the validity of any other provision herein.

16. This Order shall be considered issued on the date that an Administrative Law Judge signs it, but shall become effective on the date that the conditional grant of Federal inspection services is issued to Respondents.

  
John Paul Kaczor  
Respondent

  
Scott C. Safian, Director  
Evaluation and Enforcement Division  
Food Safety and Inspection Service  
U.S. Department of Agriculture

[REDACTED]  
John Paul Kaczor, on behalf of  
Kaczor's Ravioli Company  
Respondent

[REDACTED]  
Margaret A. Burns Rath  
Attorney for Complainant  
United States Department of Agriculture  
Office of the General Counsel

Issued this 7<sup>th</sup> day of February 2013

in Washington, D.C.

[REDACTED]  
ADMINISTRATIVE LAW JUDGE