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FOOD AND DI DISTRICT ADDRESS AND PHONE NUMBER 60 Eighth Street NE Atlanta, GA 30309 (404) 253-1161 Fax: (404) 253-1202 Industry Information: www.fda.gov/oc/ind NAME AND THE OF INDIVIDUAL TO WHOM REPORT ISSUED TO: Sammy L. Lightsey, Plant Operation: FIRM NAME Peanut Corporation Of America CITY, STATE 2F CODE COLMITRY Blakely, GA 39823-1881	S Manager STREET ADDRESS 14075 Magnolia St TYPE ESTABLISHMENT INSPECTED
60 Eighth Street NE Atlanta, GA 30309 (404) 253-1161 Fax: (404) 253-1202 Industry Information: www.fda.gov/oc/ind NAME AND THE OF NORYOULL TO WHOM REPORTISSUED TO: Sammy L. Lightsey, Plant Operation: FIRM NAME Peanut Corporation Of America OTV, STATE 20 CODE, COUNTRY Blakely, GA 39823-1881	dustry S Manager STREET ADDRESS 14075 Magnolia St TYPE ESTABLISHMENT INSPECTED
Atlanta, GA 30309 (404) 253-1161 Fax: (404) 253-1202 Industry Information: www.fda.gov/oc/ind NAME AND THE OF NONYOUR TO WHOM REPORTISSUED TO: Sammy L. Lightsey, Plant Operation: FRAM NAME Peanut Corporation Of America CITY, STATE ZF CODE COLMITRY Blakely, GA 39823-1881	S Manager S Manager STREET ADDRESS 14075 Magnolia St TYPE ESTABLISHMENT INSPECTED
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GITY, STATE, ZHE CODE, COLWIRRY Blakely, GA 39823-1881	TYPE ESTABLISHMENT INSPECTED
Blakely, GA 39823-1881	
	Peanut Roaster/Peanut Butter and Paste Manufacturer
observations, and do not represent a final Agency determination re observation, or have implemented, or plan to implement, correctiv	ve action in response to an observation, you may discuss the objection o omit this information to FDA at the address above. If you have any
DURING AN INSPECTION OF YOUR FIRM WE OBSERVED;	
OBSERVATION 1	
Failure to manufacture foods under conditions and controls and contamination. Specifically, the firm's private laboratory microbiological t	necessary to minimize the potential for growth of microorganist testing found the following:
laboratory testing conducted by the firm. After the firm ret $(b)(4)$ b. of the product in interstate commerce. Additiona	was found contaminated with Salmonella Typhimurium by privat ested the product and received a negative status, the firm shippe ally, this peanut paste was manufactured on 9/26/08 from (b)(4) f roasted peanuts received on 9/25/08 were also used to produce commerce: $(b)(4)$ totes were used to manufacture (b)(4) peanut beanut butter for (b)(4) under lot # 8277 and (b)(4)
Salmonella by (b)(4) recei of positive results on 8/27/08. The isolate from this sample Anatum. The firm then had this lot retested at both	(b)(4) and $(b)(4)$ with both labs finding negative commerce the following: An $8/15/08$ shipment of $(b)(4)$ lbs.
(b)(4) ecceived this PCA sample on 9/25/08 and was confirmed by $(b)(4)$ as Salmonella Anatum. How	anufactured on $9/24/08$, tested positive for Salmonella by $(b)(4)$ and issued a report of the positive results on $10/6/08$. This sample wever, PCA had already shipped into interstate commerce the a shipment of $(b)(4)$ bs. (invoice #302583) of peanut meal under
AN	IENDED
EMPLOYEE(S) SIGNATURE Janet B Gray, Investigator	
EMPLOYEE(S) SIGNATURE	02/05/200

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PEANUT CORPORATION

		OF HEALTH AND HUMAN S	ERVICES	
DISTRICT ADDRESS AND PHO	POOD POOD	AND DRUG ADMINISTRATION	DATE(S) OF INSPECTION	
60 Eighth St:			01/09/2009 - 02/	/05/2009*
Atlanta, GA	30309		FEINUMBER	
	61 Fax: (404) 253-1202	. /	1036857	
NAME AND TILE OF INDIVIOU	ormation: www.fda.gov/oc	1/1ndustry	L	
	. Lightsey, Plant Operat			
	ration Of America	14075 Magno	lia St	
CITY, STATE, ZIP CODE, COUN		TVPE ESTABLISHMENT INS		
Blakely, GA	39823-1881	Feanut Roas Manufacture	ter/Peanut Butter	and Paste
(b)(4 on 6/23/08. The fi had shipped the fo 6/18/08 of (b)(4)bs. firm shipped appro Lot #8161A, Smal (b)(4) receive resubmitted a samp already shipped pro	#8268 went to (b)(4 m Chopped Peanuts and Peanut Me preceived the PCA sam rm resubmitted a sample to (b)(4 llowing product into interstate com (invoice #662837) of peanut meal oximately (b)(4) bs. (invoice #6110 1 Chopped Peanuts, manufactured of d the PCA sample for this lot on 6/ ple to (b)(4) on 6/18/02 oduct from lot# 8161A in interstate t of approximately (b)(4) lbs. (invoi	eal, manufactured on 6/16/ ple for this lot on 6/17/08 4) for 6/21/08 with a re- merce prior to receiving the under lot #8169 went to 8) of peanut meal under low on 6/9/08, testing positive 10/08 and issued a report to 8 which was found to be no 2 commerce before the posi-	08 tested positive for Sal and issued a report with port issued on 6/23/08 as the sample results on 6/23 (b)(4) t #8169 to (b) for Salmonella by with the positive results c egative per a report issue itive results were known hopped peanuts under lot	monella by $(b)(4)$ the positive results negative. This firm /08: A shipment on On 6/20/08 this)(4) (b)(4) (b)(4) (b)(4) on 6/16/08. This firm d 6/21/08. PCA had on 6/16/08. On #8161 went to
	Paste, manufactured on $1/25/08$ test is lot on $1/26/08$. However, also or 028 to $(b)(4)$			received the 505302) of peanut
	ain identified): Medium Chopped (nella by a private laboratory. After erstate commerce.			
(b)(4 PCA had already s (b)(4) Lot #7192A Small (b)(4) e 7/18/07. Two mor	hipped approximately (D)(4) lbs. (in n 7/27/07 before the lab re Chopped Peanuts, manufactured of ceived the PCA sample for this lot e samples of this lot were submitted	ple on $7/26/07$ and issued twoice $#736434-001$) of sm sults were obtained. on $7/11/07$, tested positive on $7/12/07$ and issued a re- d to both $(b)(4)$ and	a report of the positive re nall chopped peanuts und for Salmonella by eport of the positive Salm (b)(4) The	(b)(4) (b)(4) (b)(4) (onella results on (b)(4) follow-up
sample of this lot s	ubmitted on 7/18/07 was classified	negative on 7/19/07. The	(0)(4) follow-up sample	e of this lot
·	на страна и слада и сла На слада и слад На слада и слад	AMENDED		
SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE Janet B Gray, Investigator Darcy E. Brillhart, Microbio Sandra I. Gaul, Investigator Robert P. Neligan, Investiga Lesley K. Satterwhite, Micro Theresa L. Stewart, Investig	ator RPM		02/05/2009
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PEANUT CORPORATION

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DISTRICT ADDREDS AND PHON		AND DRUG ADMINISTRATIC	DATE(S) OF INSPECTION	
60 Eighth Str	reet NE		01/09/2009 - 0	2/05/2009*
Atlanta, GA	30309		FEI NUMBER	
(404) 253-116	61 Fax: (404) 253-1202		1036857	•
Industry Info	ormation: www.fda.gov/o	c/industry		
NAME AND TITLE OF INDIVIDUA				
TO: Sammy L	. Lightsey, Plant Opera	STREET ADDRESS		
	ration Of America	14075 Mag	molia St	
CITY, STATE ZIP CODE, COUN	TRY	TYPE ESTABLISHMEN	TINSPECTED	
Blakely, GA	39823-1881	Peanut Ro	aster/Peanut Butt	er and Paste
		Manufactu		
(b)(4 under lot #7192 w Lot #7190B, Medi (b)(4) re reports issued on 7 the final lab re <u>sult</u>	ium Chopped Peanuts, manufactur acceived two PCA samples for lot # 7/16/07 and $7/18/07$ respectively, s were obtained: On $7/11/07$ a	ed on 7/9/07, tested pos 7190B on 7/10/07 and 7 The following shipment ab. shipment of medius	itive for Salmonella by 7/12/07. Both samples we to were released into inter m chopped peanuts (invoi of medium chopped pean	(b)(4) ere positive with the la state commerce before ice #100986) under lot nuts (invoice #18049-3
medium chopped i firm made the foll lbs. of medium cho shipment of appro (b)(4 Lot # 7190 B19-JH by results on 7/16/07. received a negative commerce before to peanuts under lot # salted jumbo peanu (b)(4) lbs. (invoice A 7/13/07 ship went to Lot # 7157 Small (b)(4) had already shippe	ent to (b)(4) under lot #7190 went to peanuts (invoice #759) under lot # owing shipments on or after the po opped peanuts (invoice #21479) un eximately (b)(4) bs. of medium cho (b)(4) Con 7/12/07 PCA submitted a sec e status for Salmonella on 7/16/07 final lab results were known: A 7/	O_{π} 7/13/07 a shipm (b)(4) 7190 went to positive Salmonella result nder lot #7190 went to poped peanuts (invoice a uts (b)(4) manual the PCA sample for this cond sample to (b) . The following shipmed (10/07 shipment of (b)(4) A 7/12/07 sh (b)(4) b) peanuts under lot #719 s. (invoice #11463) oil the factured on 6/7/07, teste 07 and issued a report of 1) of small chopped pean	hent of $(0)(4)$ bs of mediu and on 7/13/0 (b) (4) ts were obtained: On 7/11 (b) (4) #10872-2) under lot #719 factured on 7/9/07 tested lot on 7/10/07 and issued (4) of the same lot of the same lot of the	m chopped peanuts 7 a (D)(4) Ib shipment of Additionally, the 8/07 a shipment of (D)(4) and on 7/24/07 a 0 went to (D)(4) positive for Salmonella a report of the positiv (#7190 B19-JR) and A into interstate il roasted salted jumbo ice #213157) oil roasted pment of approximatel (D)(4) huts under lot #7190 by (D)(4)
under lot #7190 w (invoice #31810) u medium chopped p firm made the follo lbs. of medium cho shipment of appro (b)(4) Lot # 7190 B19-JF by results on 7/16/07. received a negative commerce before to peanuts under lot # salted jumbo peanu (b)(4) lbs. (invoice A 7/13/07 ship went to Lot # 7157. Small (b)(4) had already shippe	rent to (b)(4) under lot #7190 went to peanuts (invoice #759) under lot # owing shipments on or after the po- opped peanuts (invoice #21479) un- oximately (b)(4) bs. of medium cho (b)(4) bs. of medium cho (b)(4) ceceived to Con 7/12/07 PCA submitted a sec e status for Salmonella on 7/16/07 final lab results were known: A 7/ #7190 went to (b)(4) uts under lot #7190 went to #213158) oil roasted salted jumbor nment of approximately (b)(4) lbs. (b)(4) Chopped Peanut Granules, manuf received the PCA sample on 6/7/ ad (b)(4) lbs (invoice # 721676-00)	O_{π} 7/13/07 a shipm (b)(4) 7190 went to positive Salmonella result nder lot #7190 went to poped peanuts (invoice a uts (b)(4) manual the PCA sample for this cond sample to (b) . The following shipmed (10/07 shipment of (b)(4) A 7/12/07 sh (b)(4) b) peanuts under lot #719 s. (invoice #11463) oil the factured on 6/7/07, teste 07 and issued a report of 1) of small chopped pean	hent of $(0)(4)$ bs of mediu and on 7/13/0 (b) (4) ts were obtained: On 7/11 (b) (4) #10872-2) under lot #719 factured on 7/9/07 tested lot on 7/10/07 and issued (4) of the same lot of the same lot of the	m chopped peanuts 7 a (D)(4) Ib shipment of Additionally, the 8/07 a shipment of (D)(4) and on 7/24/07 a 0 went to (D)(4) positive for Salmonella a report of the positiv (#7190 B19-JR) and A into interstate il roasted salted jumbo ice #213157) oil roasted pment of approximatel (D)(4) huts under lot #7190 by (D)(4)
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under lot #7190 w (invoice #31810) u medium chopped p firm made the foll lbs. of medium cho shipment of appro (b)(4) Lot # 7190 B19-JF by results on 7/16/07. received a negative commerce before f peanuts under lot # salted jumbo peanu (b)(4) lbs. (invoice 7/13/07 shift went to Lot # 7157. Small (b)(4) on 6/7. SEE REVERSE	Chopped Peanut Granules, manuf #213158) oil roasted salted jumbor #213158) oil roasted salted jumbor #213158] oil roasted salted jumbor	On 7/13/07 a shipn (b)(4) 7190 went to positive Salmonella result nder lot #7190 went to opped peanuts (invoice in uts (b)(4) manuf the PCA sample for this cond sample to (b) . The following shipmed (10/07 shipment of (b)(4) A 7/12/07 shipment of (b)(4) b) (4) o peanuts under lot #719 s. (invoice #11463) oil n actured on 6/7/07, teste 07 and issued a report of 1) of small chopped pea- ained. AMENDED AMENDED	hent of $(0)(4)$ bs of mediu and on 7/13/0 (b) (4) ts were obtained: On 7/11 (b) (4) #10872-2) under lot #719 factured on 7/9/07 tested lot on 7/10/07 and issued (4) of the same lot of the same lot of the	m chonned peanuts 7 a (D)(4) Ib shipment of Additionally, the 8/07 a shipment of (D)(4) and on 7/24/07 a 0 went to (D)(4) positive for Salmonella a report of the positiv (#7190 B19-JR) and A into interstate il roasted salted jumbo ice #213157) oil roaste pment of approximatel (D)(4) by (D)(4) /13/07. However, PCA (D)(4)

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PEANUT CORPORATION

PAGE 04/08

	DI	PARTMENT OF HEA				
DISTRICT ADDRESS AND PHO		FOOD AND DR	UG ADMINISTRATIC	IN I DATE(5) OF INSPI	ECTION	
60 Eighth St	reet NE			01/09/2	009 - 02/05	/2009*
Atlanta, GA	30309		· ·	FEI NUMBER		· · · · · · · · · · · · · · · · · · ·
	61 Fax: (404) 2			1036857		
Industry Inte	Ormation: WWW.I	da.gov/oc/ind	istry	• 		
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FIRM NAME		·····-=	STREET ADDRESB			
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The design of equi Specifically, a felt or sanitized. Also, the rework k conditions. OBSERVATION Proper precautions because of deficient Specifically, the fit pressure in the faci pressure room (raw facility. The raw peanut rec	ipment and utensils fails to preclude material is present on the final rolle settle in the peanut butter room had 7 to protect food and food-contact su ncies in plant construction and desig rm is not equipped with a ventilatio ility. A negative room pressure would peanut receipt and staging area), e ceipt/staging area, peanut paste tank	er at the roaster's disc openings (2" x 3") at urfaces from contami m. n system to prevent of did direct air flow fro msuring that contami ter line, peanut roaste honey roasted peanu <u>AMENDED</u> Market tor biologist	the top exposing the nation with microor cross-contamination in the finished prod nated air does not e	al cannot be adequately cl e peanut butter to open rganisms cannot be taken by providing a negative uct areas into the negative scape to other parts of the granule line are housed in

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DISTRICT ADDRESS AND PHON		DOD AND DRUG ADMINISTRATION	ATE(8) OF INSPECTION	
60 Eighth Str			01/09/2009 - 03	2/05/2009* .
	61 Fax: (404) 253-120	2	L036857	
NAME AND TITLE OF INDIVIDUA	Drmation: www.fda.gov			
TO: Sammy L	. Lightsey, Plant Ope	rations Manager		
Peanut Corpor	ration Of America	14075 Magnoli	ia St	
Blakely, GA		Peanut Roaste Manufacturer	er/Peanut Butte	er and Paste
Raw peanuts are fi	lled into boxes utilizing a hopp	location is where the raw peanuer located in the Production/Pactor of roasted peanuts. There is no	kaging room. This he	opper is positioned
OBSERVATION	0			
	· ·	cted to protect against recontam	ination of clean series	tized hands
	nk located in the peanut butter i	room is used interchangeably as		
OBSERVATION	· · ·			
contamination of fo Specifically, on 1/1	ood. 2/09 a build-up of product resi	ons for utensils and equipment in due was observed on grinders, h	oppers, and support	beams on the peanut
product under the n On 1/9/09, the dry	nill. ingredient staging area above tl	lack caution sign on the $(b)(4)$	with a heavy build-u	p of different powd
ribbon mixer.	xposed surfaces. This is an ope	n area of the ceiling located dire	ectly above the dry in	gredient hopper and
catch-all storage ar	ea for buckets, stainless steel pi his conveyor were covered with	be stored in the firm's equipment pes, removable pumps, removable n a slimy, black-brown residue.	ble Y-spouts, and flo	or mats. The insides
		•		
		· · ·		
		AMENDED		
	EMPLOYEE BIGNATURE Janet B Gray, Investigate	Ale		DATE ISSUED
	Darcy E. Brillhart, Micro	biclogist ,		· · ·
SEE REVERSE	Sandra I. Gaul, Investiga Robert P. Neligan, Invest Lesley K. Satterwhite, Mi	crobiologist		02/05/200
OF THIS PAGE	Theresa L. Stewart, Inves	tigator	,	

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		EPARTMENT OF HEA	UG ADMINISTRATIO	N	
DISTRICT ADDREES AND PHO				DATE(S) OF WSPECTION	00 /05 /0000t
60 Eighth St Atlanta, GA				01/09/2009 -	02/05/2009*
	61. Fax: (404) 2	253-1202		1036857	
Industry Inf	ormation: www.f	Eda.gov/oc/ind	ustry		
and the second sec	. Lightsey, Pla			n ya kuma yana sana aya kuma ya sa	
FIRM NAME			STREET ADDREAS		
Peanut Corpo	ration Of Ameri	LCa	14075 Magi	Nolia St.	
Blakely, GA				aster/Peanut Bu	tter and Paste
DBSERVATION	1 10 is are not being taken t	o protect against the	contamination o	f food on the premise	s by pests
Specifically, on 1/ idjacent to the pro	9/09 a live roach and a oduction/packaging are	several dead roaches ea.	were observed in	n the firm's wash roor	n. This wash room is
were observed alo	ng the sides and tops of	of the trailers. These	e trailers, containi		enings of 6 inches or more educt in totes, can be left
backed up to the b	ay doors for 5-7 days	allowing these open	ings to exist.		•
		and a construction of the			
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Tue), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(h	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),)1/19/2009(Mon), 02/05/2009(Thu)
)1/09/2009(Fri), 01/		009(Tue), 01/14/2009(009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon). 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon) <u>.</u> 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(009(Thu), 01/23/2009	Wed), 01/15/2009((Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon). 02/05/2009(Thu)
01/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon) <u>.</u> 02/05/2009(Thu)
01/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(009(Thu), 01/23/2009	Wed), 01/15/2009((Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009((Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/J4/2009(009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon) <u>,</u> 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon) <u>.</u> 02/05/2009(Thu)
1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/J4/2009(009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(009(Thu), 01/23/2009	Wed), 01/15/2009((Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon). 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	09(Tue), 01/14/2009(009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
)1/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
01/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/J4/2009(009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(h	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
01/09/2009(Fri), 01/	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Λοn), 01/27/2009(Tuc),	91/19/2009(Mon), 02/05/2009(Thu)
* DATES OF INSP 01/09/2009(Fri), 01/ 01/20/2009(Tue), 01	/12/2009(Mon), 01/13/20	009(Tue), 01/14/2009(2009(Thu), 01/23/2009	Wed), 01/15/2009(' (Fri), 01/26/2009(N	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	02/05/2009(Thu)
01/09/2009(Fri), 01/	(12/2009(Mon), 01/13/20 (/21/2009(Wed), 01/22/2 EMPLOYEE(\$) SIGNATURE Janet B Gray, Inv	AMI	ENDED	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	01/19/2009(Mon), 02/05/2009(Thu)
01/09/2009(Fri), 01/ 01/20/2009(Tue), 01	<pre>[EMPLOYEE(\$) SIGNATURE Janet B Gray, Inv Darcy E. Brillhar</pre>	AMI restigator T, Microbiologist	ENDED	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	02/05/2009(Thu)
01/09/2009(Fri), 01/	(12/2009(Mon), 01/13/20 (/21/2009(Wed), 01/22/2 EMPLOYEE(\$) SIGNATURE Janet B Gray, Inv	AME restigator T, Microbiologist	ENDED	Thu), 01/16/2009(Fri), (Aon), 01/27/2009(Tuc),	02/05/2009(Thu)

FORM I'DA 483 (04/03) PREVIOUS BDITION OBSOLETE

INSPECTIONAL OBSERVATIONS

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