DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION					
DISTRICT OFFICE ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION				
300 River Place, Suite 5900 Detroit, MI 48207	08/14/2012-08/31/2012				
(313)393-8100	FEI NUMBER				
Industry Information: www.fda.gov/oc/industry	3009701075				
NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT IS ISSUED					
TO: Tim D. Chamberlain, President					
FIRM NAME	STREET ADDRESS				
Chamberlain Farms Inc.	5884 W 250 South				
CITY, STATE AND ZIP CODE	TYPE OF ESTABLISHMENT INSPECTED				
Owensville, IN 47665	Farm				

THIS DOCUMENT LISTS OBSERVATIONS MADE BY THE FOA REPRESENTATIVE(S) DURING THE INSPECTION OF YOUR FACILITY. THEY ARE INSPECTIONAL OBSERVATIONS; AND DO NOT REPRESENT A FINAL AGENCY DETERMINATION REGARDING YOUR COMPLIANCE, IF YOU HAVE AN OBJECTION REGARDING AN OBSERVATION, OR HAVE IMPLEMENTED, OR PLAN TO IMPLEMENT CORRECTIVE ACTION IN RESPONSE TO AN OBSERVATION, YOU MAY DISCUSS THE OBJECTION OR ACTION WITH THE FDA REPRESENTATIVE(S) DURING THE INSPECTION OR SUBMIT THIS INFORMATION TO FDA AT THE ADDRESS ABOVE. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT FDA AT THE PHONE NUMBER AND ADDRESS ABOVE.

DURING AN INSPECTION OF YOUR FIRM (I) (WE) OBSERVED:

- 1. During the inspection I observed, indications of poor sanitary practices demonstrating contamination in the firm's cantaloupe packing shed through environmental swabs and product samples which tested positive for Salmonella as follows:
- During this inspection on 08/16/2012, cantaloupes were collected from the 21 acre field located at Old 65 and Co Rd 525 W and tested positive for Salmonella Newport and Salmonella Typhimurium.
- During this inspection on 08/16/2012, cantaloupes were also collected from a cardboard bin after processing in the packing shed and tested positive for Salmonella Newport.
- •During the inspection 08/14/2012, environmental swabs were collected from various locations and surfaces throughout the packing shed. 7 of 50 environmental swabs tested positive for Salmonella Newport. 2 of 50 environmental swabs tested positive for Salmonella Anatum.
- 2. Food contact surfaces are not constructed/designed in a manner to allow for appropriate cleaning:
  On 08/14/2012, while cantaloupes were being processed, I observed, porous food contact surfaces including carpet and wood used throughout the cantaloupe processing line which does not allow for adequate cleaning. Apparent rust and corrosion on multiple pieces of equipment throughout the processing line was also observed.
- 3. Failure to clean as frequently as necessary to protect against contamination of food:
  On 08/14/2012, while cantaloupes were being processed, I observed, multiple locations of the conveyor including rollers and belts, had an accumulation of black, green, and brown buildup. There was an accumulation of debris including trash, wood, food pieces, standing water, mud, dirt, and green buildup observed beneath the conveyer belt in the cantaloupe packing shed.
- 4. On 08/14/2012, while cantaloupes were being processed, I observed, standing water in the packing shed on the

SEE	EMPLOYEE(S) SIGNATURE	EMPLOYEE(S) NAME AND TITLE (Print or Type)	DATE ISSUED
REVERSE OF THIS PAGE	MXXXXII	Meisha R. Waters, Investigator	08/31/2012

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CHAINDERTAIN FARMS INC.		5884 W 250 South  TYPE OF ESTABLISHMENT INSPECTED		
Owensville, IN 47665	Farm			
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floor directly below the first conveyer belts of the conveyer belt where cantaloupes are being washed an				
5. The processing water line is not constructed in suc On 08/14/2012, while cantaloupes were being process dump tank and spray nozzles over the conveyer belt with the cantalout.  6. The firm was not monitoring the effective levels of	sed, I observed the pip were leaking and appe- upe as they are traveling	ne used to supply well ared to have an accur ing along the processi	ll water into the mulation of rust. ng line.	
dump tank of the cantaloupe processing line, nor coul				
7. Failure to remove litter and waste that may constitute within the immediate vicinity of the plant buildings of the 08/14/2012, the firm's garbage receptacle (located 15 from the processing line) was overflowing with gainot have a wall and is exposed directly to the outside	r structures: d on the outside west v wbage. The north and	wall of the packing si	hed approximately	
SEE REVERSE OF THIS	EMPLOYEE(S) NAME AND TH Meisha R. Waters, Investi		DATE ISSUED 08/31/2012	