	ALTH AND HUMAN SERVICES
DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION
22215 26th Ave SE Suite 210	07/15/2014 - 08/29/2014*
Bothell, WA 98021	FEI NUMBER
(425) 302-0340 Fax: (425) 302-0404	3003051915
Industry Information: www.fda.gov/oc/ind	ustry
TO: Mark C. Osborne, Plant Manager	
FIRM NAME	STREET ADDRESS
nSpired Natural Foods, Division of the Hain Celestial Group	710 Jefferson Ave
CITY, STATE, ZIP CODE, COUNTRY	TYPE ESTABLISHMENT INSPECTED
Ashland, OR 97520	Manufacturer
action with the FDA representative(s) during the inspection or subn questions, please contact FDA at the phone number and address about the phone number address about the phone numbe	e action in response to an observation, you may discuss the objection or nit this information to FDA at the address above. If you have any ove.
	nit this information to FDA at the address above. If you have any
questions, please contact FDA at the phone number and address abo	nit this information to FDA at the address above. If you have any
questions, please contact FDA at the phone number and address abo DURING AN INSPECTION OF YOUR FIRM WE OBSERVED: OBSERVATION 1	nit this information to FDA at the address above. If you have any
questions, please contact FDA at the phone number and address about the phone number address ad	nit this information to FDA at the address above. If you have any ove.
questions, please contact FDA at the phone number and address about the phone number and controls in and contamination. Specifically, Two environmental sub-samples (INV 858387) collected on the phone number address about the phone number address addr	nit this information to FDA at the address above. If you have any ove.

2. Sub 188 Floor below cooling tower, west side, southern floor surface

OBSERVATION 2

Failure to maintain equipment in an acceptable condition through appropriate cleaning and sanitizing.

Specifically,

On 7/18/2014, food residues were on the food contact surface of the discharge hopper on Roaster⁽⁰⁾⁽⁴⁾ in Bakery^{(b)(4)} The food residues were present on the equipment during the pre-operation inspection of the equipment, after the equipment was cleaned. The QC Manager confirmed the equipment was clean and ready for use.

FORM FDA 483 (09/08)	PREVIOUS EDITION OBSOLETE	INSPECTIONAL OBSERVATIONS	PAGE 1 OF 4 PAGES
SEE REVERSE OF THIS PAGE	Ian J. Thomson, Investiga Crystal A. Harlan, Invest	stigator All Solo	08/29/2014
	EMPLOYEE(S) SIGNATURE		DATE ISSUED

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION			
DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION		
22215 26th Ave SE Suite 210	07/15/2014 - 08/29/2014*		
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NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED			
TO: Mark C. Osborne, Plant Manager			
FIRM NAME	STREET ADDRESS		
nSpired Natural Foods, Division of the	710 Jefferson Ave		
Hain Celestial Group	oup		
CITY, STATE, ZIP CODE, COUNTRY	TYPE ESTABLISHMENT INSPECTED		
Ashland, OR 97520 Manufacturer			

OBSERVATION 3

Employees did not wash hands thoroughly in an adequate hand-washing facility at any time their hands may have become soiled or contaminated.

Specifically,

On 7/16/2014 an employee used an electric pallet jack and then returned to transferring dried pasteurized almonds, lot 5461, from the discharge hopper to cardboard boxes using a blue plastic bucket without washing their hands between the two operations. Their hands were in direct contact with the top inside surface of the bucket, as well as, the bottom of the bucket. The bottom of the bucket is in direct contact with dried pasteurized almonds when the employees manually transfer dried pasteurized almonds from the discharge hopper to cardboard boxes for cooling.

OBSERVATION 4

Food contact surfaces are not designed to withstand the environment of their intended use.

Specifically,

On 7/21/2014 cracks in the plastic were observed on six of the buckets inside of the cooling tower attached to Roaster^{(b) (4)} Each crack was approximately one half inch long. On 7/22/2014 missing pieces of plastic were observed on two of the buckets inside of the cooling towers in Bakery^{(b) (4)} The largest missing piece of plastic was approximately two inches by one inch. The plastic buckets are in direct contact with roasted nuts when the cooling tower is in operation. The plastic buckets are used to convey nuts into the cooling tower cage from the discharge hopper and from the cooling tower cage to the super sack.

OBSERVATION 5

Failure to have smoothly bonded or well maintained seams on food contact surfaces, to minimize accumulation of organic matter and the opportunity for growth of microorganisms.

Specifically,

The weld on the food contact shovels for Roaster and Roaster in Bakery have rough welds. The weld attaches the shovel blade to the handle. The shovels were in direct contact with roasted almonds during the production of roasted almonds lot 5511. The shovels are used by employees in the transfer of roasted almonds from the discharge hopper to the cooling tower.

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE Ian J. Thomson, Investigator Crystal A. Harlan, Investigator Jeffrey J. Leclair, Investigator Leon R. Marquart, Investigator Christopher R. Czajka, Investigator	DATE ISSUED 08/29/2014
FORM FDA 483 (89/08)	PREVIOUS EDITION OBSOLETE INSPECTIONAL OBSERVATIONS	PAGE 2 OF 4 PAGES

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Ashland, OR 97520 Manufacturer			

On 7/21/2014, the screw auger was observed out of the (b) (4) for cleaning. The weld on the food contact surface of the screw auger for the (b) (4) in the NA Jar Line had rough welds. The screw auger conveys nuts from the in-feed hopper on the (b) (4) into the course mill for the production of nut butters. The screw auger is in direct contact with the nuts.

The base of the cooling tower cage for Roaster⁽⁰⁾⁽⁴⁾ n Bakery^{(b)(4)} is frayed and missing pieces of metal. The cooling tower cage holds nuts in the cooling tower to allow for air to cool the nuts prior to transfer into a lined super sack.

OBSERVATION 6

The procedure used for sanitizing of equipment and utensils has not been shown to provide adequate sanitizing treatment.

Specifically,

The (b) (4) multi-range sanitizer used to sanitize food contact surfaces label states non-immersed items must be allowed to air dry. nSpired Natural Foods Cooling Tower Cleaning Instructions state, "Pressure wash interior and exterior with sanitizer solution. Let sit for⁽⁰⁾⁽⁴⁾ minutes then rinse off with hot water.".

OBSERVATION 7

The plant is not constructed in such a manner as to allow floors to be adequately cleaned and kept clean.

Specifically,

Throughout the facility, numerous cracks and gouges in the floor were observed. Including, but not limited to, the following:

A. Four depressions, each approximately three inch diameter circles, in the NA Jar Line room. The circular depression appear to be aligned with the feet of the in-line metal detector.

B. A two inch diameter circular depression in the floor of the NA Jar Line room. The circular depression appears to be aligned with the a foot of the (b) (4) filler.

C. A three inch by three inch gouge is located in the southwest corner of the dry goods warehouse.

D. A crack in the concrete floor in Bakery^{(b)(4)}s approximately 15 feet long, parallel to the over-head door leading into the room.

E. A crack in concrete floor in Bakery⁽⁰⁾⁽⁴⁾s greater than 20 feet long, perpendicular to the man-door leading into Bakery⁽⁰⁾⁽⁴⁾. The crack in the floor continues from the doorway, past the front of the dish wash sink, to underneath the storage racks.

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FORM FRA 182 (48/19)	INSPECTIONAL OBSERVATIONS	PAGE 1 OF 4 PAGES

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FIRM NAME	aral Foods, Division of the 710 Jeffers		on Ave	
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Ashland, OR		TYPEESTABLISHMENT INSPECTED Manufacturer		
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Specifically, On 7/21/2014, a ho contained a solution * DATES OF INSP 07/15/2014(Tue), 07	protection from piping systems that dischoose was submerged in the sink used to san n of sanitizer and water. The hose was o	nitize cleaned utensil connected directly to 4(Fri), 07/21/2014(Mor	n), 07/22/2014(Tue), 07/23/201	4(Wed),
SEE REVERSE OF THIS PAGE	EMPLOYEE(S)SIGNATURE Ian J. Thomson, Investigator Crystal A. Harlan, Investigator Jeffrey J. Leclair, Investigator Leon R. Marquart, Investigator Christopher R. Czajka, Investigat	Crystal G. Han Affred Halle	Mar	DATE ISSUED
FORM FDA 483 (09/08)	PREVIOUS EDITION OBSOLETE INSI	PECTIONAL OBSERV	ATIONS	PAGE 4 OF 4 PAGES