

**DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION**

DISTRICT ADDRESS AND PHONE NUMBER

158-15 Liberty Ave.
Jamaica, NY 11433
(718) 340-7000 Fax: (718) 662-5661

DATE(S) OF INSPECTION

01/13/2004 - 02/05/2004*

FED NUMBER

3002119179

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED

TO: Javier Peregrina, President

FIRM NAME

Peregrina Cheese Company

STREET ADDRESS

342 Ten Eyck Street

CITY, STATE, ZIP CODE, COUNTRY

Brooklyn, NY 11206-1723

TYPE ESTABLISHMENT INSPECTED

Cheese Manufacturer

This document lists observations made by the FDA 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 WE OBSERVED:

OBSERVATION 1

Pasteurization of milk does not meet minimum time-temperature requirements.

Specifically, pasteurization temperature recording charts for the following dates indicate that the Air Space temperature of milk in the pasteurizer was not held at (b) (4) the minimum pasteurization temperature of (b) (4) degrees F for the minimum time of (b) (4) 12/04/2003, 12/11/2003, 12/12/2003, 12/17/2003, 12/18/2003, 12/19/2003, 12/22/2003, 12/23/2003, 12/24/2003, 12/29/2003, 12/30/2003, 12/31/2003, 1/12/2004, 1/20/2004, 1/21/2004, 1/22/2004, 1/24/2004, 1/26/2004, 1/29/2004.

OBSERVATION 2

Failure to take effective measures to protect finished food from contamination by raw materials .

Specifically, on 1/21/04, we observed several cases of uncooked, packaged, (b) (4) sausage stored adjacent to ready-to-eat, unpackaged, Queso Hebra cheese and packaged, ready-to-eat Queso Fresco cheese in your firm's refrigerator.

Additionally, raw, unpackaged meat products were observed stored on a cart between the milk holding tank and the entrance to the finished product packaging room.

OBSERVATION 3

The plant is not constructed in such a manner as to prevent drip and condensate from contaminating food and food-contact surfaces.

Specifically, on 1/30/04, condensation was observed dripping from the skylight located in the pasteurization room and directly above the milk curding vats. The condensation creates a vector of contamination to clean food processing equipment

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02/05/2004

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surfaces and post-pasteurized milk. Protection from contamination is critical at this point in the process since there are no additional barriers or steps to destroy remaining microbes.

OBSERVATION 4

The plant is not constructed in such a manner as to allow ceilings to be kept in good repair.

Specifically, the ceiling of the cheese packing room, along the perimeter of the skylight in the center of the room, was observed flaking paint and/or plaster as a result of moisture damage. This is the location where cheese products, specifically Queso Fresco and Queso Hebra, are stored prior to packaging, leaving them susceptible to contamination.

OBSERVATION 5

Failure to provide adequate ventilation and control equipment to minimize odors and vapors in areas where they may contaminate food.

Specifically, the main production room, where milk is pasteurized and curdled, does not have equipment/vents that prevent steam condensation from accumulating on ceilings, walls, and equipment. This condensation provides a vector of contamination to pasteurized milk and milk curd at a point in the process where there are no remaining processing steps to remove pathogens.

OBSERVATION 6

Failure to provide safety-type lighting fixtures suspended over exposed food.

Specifically, fluorescent light units on the ceiling of the Queso Hebra production room, where ready-to-eat cheese is prepared, were observed missing protective end-caps to prevent glass adulteration of the finished product in the event of bulb breakage.

*** DATES OF INSPECTION:**
01/13/2004(Tue), 01/21/2004(Wed), 01/30/2004(Fri), 02/05/2004(Thu)

SEE REVERSE OF THIS PAGE	DATE ISSUED 02/05/2004
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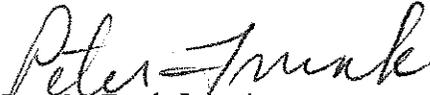
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TYPE ESTABLISHMENT INSPECTED

Cheese Manufacturer

FDA EMPLOYEES' NAMES, TITLES, AND SIGNATURES:


Peter M. Trunk, Investigator


Charisse K. Green, Investigator


Joyce A. Williams, Microbiologist

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