

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
Industry Information: www.fda.gov/oc/industry

DATE(S) OF INSPECTION

07/08/2009 - 07/14/2009*

FBI NUMBER

3003189885

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED

TO: Israel Mirzakandov, Vice President

FIRM NAME

Haifa Smoked Fish, Inc.

STREET ADDRESS

9415 150th St

CITY, STATE, ZIP CODE, COUNTRY

Jamaica, NY 11435-4524

TYPE ESTABLISHMENT INSPECTED

Seafood Processor

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

Your sanitation control records do not accurately document the conditions or practices observed at your firm.

Specifically, sanitation monitoring record observed for 7/07/09 did not accurately reflect observations made when plant was visited on 7/08/09. The following observations were made even though record from 7/07/09 stated that facility was appropriately cleaned and sanitized at "End of Shift"

Condition and Cleanliness of Food Contact Surfaces:

You are not monitoring the cleanliness of your food contact surfaces as evident by:

- Dried product residue on slicer; Dried product residue and label on vacuum packaging machine; Dried product residue on smoking racks; Dried product residue inside tubs used for raw unprocessed products; Fish on floor in smoking/processing room; Product residue (fish fin) on processing table next to slicer; Fish on smoker; Equipment including knives and needle nose pliers (used to pull pin bones from salmon) being stored in eviscerating room with dried encrusted product residue on them; **Live Maggots on table in eviscerating room**; Pail of dirty, oily stained paper towels on floor in eviscerating room and Radio encrusted with product residue on table with work gloves in eviscerating room.

Protection from Adulterants:

You are not monitoring protection from adulterants as evident by:

- Fly paper with live and dead flies attached hanging in various areas of facility and also a live fly on wall in packaging room. Fly paper hanging directly over exposed unprotected raw and

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE	DATE ISSUED
	Andrew F. Cohen, Investigator <i>Andrew Cohen</i> Matthew R. Palo, Investigator <i>Matthew Palo</i> Meredith P. Soehl, Investigator <i>Meredith Soehl</i>	07/14/2009

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finished products. Employees used **high pressure hoses** through out the inspection while raw, in process and finished exposed products were in vicinity.

- Cooler doors, walls and door frames in the facility are in disrepair with product residue, rust and corrosion on them. Also base of fan used to dry product exhibits rust.
- Condensation observed dripping directly on exposed mackerel drying on racks in firm's cooler.
- Employees procedures for storing their work gloves when not in use was to wedge them between pipes, pallets and in various unsanitary areas in facility. Hats worn by employees exhibited dried product residue and filth on them.
- Paddle used to mix brine for paddle fish in non kosher room was wedged between pipes on wall.
- Skylight window to roof in processing area was open. Window does not contain any screening; there is direct exposure to roof outside of building with exposed raw, in process and finished products in area below.
- Products exposed unlabeled in various areas including processing room and in brining cooler. Numerous brining tanks were unidentified including mackerel, sprats, herring and paddlefish.
- Uncovered exposed pail of raw vobla on floor in eviscerating room at 7:15 am on 7/08/09. Temperature of fish was 64.1 deg. F on FDA calibrated thermometer.
- Mackerel lying directly on processing floor
- Employee observed cutting/packing turbot using scissor which was not sanitized.
- Employees had put sprats on table after processing (eviscerating white fish) with out sanitizing or washing table.
- Salmon was observed on table while an employee was processing sides. Fish was observed on

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Andrew F. Cohen, Investigator *AC*
Matthew R. Palo, Investigator *MSLA*
Meredith P. Soehl, Investigator *MS*

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table for approximately 2.5 hours.

OBSERVATION 2

The storage of rubbish and offal does not minimize the potential for waste becoming an attractant and harborage or breeding place for pests.

Specifically, you store your dumpsters containing rubbish and offal in one of your processing areas. This processing area is also where raw materials including bags of salt are stored, defrosting exposed product is present and processing equipment is routinely washed with high pressure hoses.

- Room where raw fish in the round is eviscerated is adjacent to this area - doorway to room is open and exposed to the area where dumpsters are being stored.
- Throughout inspection observations were made of **exposed raw materials, exposed in-process products and exposed finished products being transported through this immediate area.**

OBSERVATION 3

Appropriate training in food handling techniques and food protection principles has not been provided to food handlers and supervisors.

Specifically, employees were observed through out inspection:

- Opening frozen fish boxes
- Opening dumpster lids (dumpsters kept in processing room)
- Gutting raw fish
- Moving eviscerated fish to brine solution
- Packing ready to eat sprats

Without sanitizing or changing their gloves.

On 7/10/09 workers were also observed packing cold smoked Salmon and then going into finished products cooler to get rack of smoked Mackerel and continuing to pack the Mackerel without sanitizing

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hands or changing gloves.

On 7/10/09 Plant manager was observed touching with bare not sanitized hands, finished ready to eat product - Mackerel Lot 185-2. Product was then packed by employees in boxes.

OBSERVATION 4

Failure to thaw frozen raw materials in a manner that prevents them and other ingredients from becoming adulterated.

Specifically, through out inspection frozen exposed raw fish was being thawed in processing area. Raw product including Mackerel was in uncovered boxes on wooden pallets in processing area. On 7/10/09 at 11:35 am, temperature of Mackerel taken with FDA calibrated thermometer was 48.9 deg. F.

OBSERVATION 5

There is no assurance that raw materials, ingredients, and rework materials which are susceptible to contamination with pests and undesirable microorganisms comply with current FDA standards and defect action levels.

Specifically, live flies were observed through out the facility in areas of exposed raw materials, in-process products and in finished product areas.

OBSERVATION 6

You did not implement the monitoring procedures listed in your HACCP plan.

Specifically, at the Critical Control Point of brining, your HACCP plan states monitoring minimum brine strength with a salinometer. Even though your Daily Thawing & Curing Logs have a salinometer % reading listed, there were no actual measurements or readings observed taken by employee during inspection.

OBSERVATION 7

Your HACCP plan was not signed and dated at least annually.

Specifically, your HACCP plan was signed and dated on 1/02/07.

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