

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

DISTRICT ADDRESS AND PHONE NUMBER 10 Waterview Blvd., 3rd Floor Parsippany, NJ 07054 (973) 331-4900 Fax: (973) 331-4969 Industry Information: www.fda.gov/oc/industry	DATE(S) OF INSPECTION 08/18/2009 - 09/03/2009*
	FBI NUMBER 2244349

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED
TO: Felix Sanchez, President

FIRM NAME Quesos Mi Pueblito, LLC	STREET ADDRESS 89 3rd St
CITY, STATE, ZIP CODE, COUNTRY Passaic, NJ 07055-7503	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.

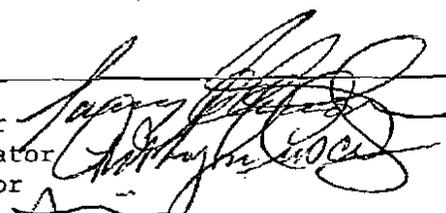
DURING AN INSPECTION OF YOUR FIRM WE OBSERVED:

OBSERVATION 1

Plumbing constitutes a source of contamination to food, equipment, and utensils.

Specifically,

- A deep hole (pit) in the cheese production room approximately 4' x 4' x 5' deep has a sewer vent pipe expressing sewer gases into the production room. This hole (pit) is within eight feet of the stationary cheese vats and three feet from the work table.
- A broken sewer vent pipe adjacent to the hand wash sink in the cheese production room is expressing sewer gases into the room.
- Hand wash sink in the cheese production room has a leaking foot actuator valve.
- Water from the condensing unit of the ice machine is being collected in a white PVC pipe in the back of the ice machine. This pipe extended into the production room and the condensed water is flowing out of the PVC pipe onto the production room floor adjacent to the raw milk tank.
- An open drain pipe is exiting the wall adjacent to the inoperable employee hand wash sink in the lower cheese grating production room.
- A garden hose used for in-process water as well as for cleaning is connected to an unprotected (no backflow) water line is leaking and sealed using plastic wrap.

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE Larry Johnson, Senior Inspector Anthony M. Criscuolo, Investigator Alberto A. Viciedo, Investigator		DATE ISSUED 09/03/2009
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OBSERVATION 2

Plumbing is not adequately installed and maintained to properly convey sewage and liquid disposable waste from the plant.

Specifically, floor drains in the finished product refrigerator as well as outside the employee restroom were clogged and also lacked protective screening.

OBSERVATION 3

Failure to maintain buildings, fixtures, or other physical facilities in a sanitary condition.

Specifically,

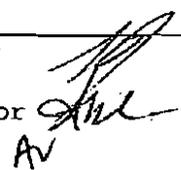
- A deep hole (pit) in the production room approximately 4' x 4' x 5' deep was observed in the cheese production room. Stagnant water approximately 1 sq. ft. and approximately 1" deep was observed at the bottom of this hole (pit).
- Damaged ceiling tiles were observed directly over hard cheese in the maturation room.
- Missing ceiling tiles were observed directly over bags of salt.

OBSERVATION 4

Instruments used for measuring conditions that control or prevent the growth of undesirable microorganisms are not accurate.

Specifically,

- On 8/24/09 temperatures were taken of the firm's production room walk-in refrigerator with a calibrated FDA thermometer. As readings with the FDA thermometer showed 55 degrees F, the firm's thermometer read ~ 44 degrees F.
- On 8/25/09 temperatures were taken of the firm's production room walk-in refrigerator with a calibrated FDA thermometer. As readings with the FDA thermometer showed 50 degrees F, the firm's thermometer read ~ 36 degrees F.
- On 8/26/09 temperatures were taken of the firm's production room walk-in refrigerator with a calibrated FDA thermometer. As readings with the FDA thermometer showed 46 and 44 degrees F, the firm's thermometer read ~ 32 degrees F.

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Passaic, NJ 07055-7503

TYPE ESTABLISHMENT INSPECTED

Cheese Manufacturer

OBSERVATION 5

Failure to hold foods which can support the rapid growth of undesirable microorganisms at a temperature that prevents the food from becoming adulterated.

Specifically, various cheese products including Queso Cotija Cheese wheels, 14 oz. Queso Fresco, 14 oz and 10 lb balls of Queso Oaxaca, 14 oz. Queso Requeson, and mozzarella curd were observed stored in the firm's production room walk-in refrigerator throughout the inspection. The following temperatures were taken with an FDA calibrated thermometer of the firm's production room walk-in refrigerator:

- On 8/20/09, temperature reading of 54 degrees F.
- On 8/24/09, temperature reading of 55 degrees F.
- On 8/25/09, temperature reading of 50 degrees F.
- On 8/26/09, temperature readings of 46 and 44 degrees F.

OBSERVATION 6

Failure to conduct cleaning and sanitizing operations for utensils and equipment in a manner that protects against contamination of food, food-contact surfaces, and food-packaging materials.

Specifically, during the inspection, the following were observed:

- Equipment cleaning was being conducted in the cheese production room using a self foaming chlorinated alkaline detergent inside of a pressurized sprayer. This activity was being done while employees were making oaxaca string cheese on the production table adjacent to the cleaning.
- The pasteurized milk transfer flexible hose is rolled up and stored on top of the firm's milk homogenizer. This homogenizer is unused equipment and unclean. In addition, part of this hose was lying on the production floor and a portion of the hose was wrapped in clear plastic wrap.
- A workers apron was stored on an unused milk tank.
- Knives stored haphazardly throughout the production room; on top of an unused milk tank, and on top of boxes of mozzarella curd. These knives were not clean and one was shown to have what appears to be rust.
- The inside of the cheese press / ribbon-type blender was excessively scored and showed signs of rust. In addition,

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Cheese Manufacturer

after cleaning product residue was evident.

- The table in which the cheese grater is placed is not clean and shows evidence of rust. In addition, the handle of the cheese grater is wrapped with clear plastic wrap which is not easily cleanable. Also, a black plastic brush used to wipe grated cheese from the table to a tank was encrusted with product residue.
- Storage racks in the hard cheese maturation room were broken and held together with duck tape and rope. In addition, all racks were encrusted with what appears to be rust.
- Cheese cloths are not adequately dried after cleaning in a washing machine.
- The facility lacked a three compartment sink to aid in adequate cleaning and sanitizing of equipment and utensils.

OBSERVATION 7

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

Specifically, the inside of the cheese press / ribbon-type blender was excessively scored and showed signs of rust. In addition, after cleaning product residue was evident.

OBSERVATION 8

Failure to maintain equipment, containers and utensils used to convey food in a manner that protects against contamination.

Specifically, an employee was observed bringing in cases of packaging material into the production room on a visibly soiled hand truck.

OBSERVATION 9

Personal clothing were stored in an area where food is exposed.

Specifically, on 8/18/09 a female employee's jacket was observed on the food-contact surface of a stainless steel table at the rear of the production room walk-in refrigerator.

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OBSERVATION 10

Failure to provide hand washing and hand sanitizing facilities at each location in the plant where needed.

Specifically, the employee hand wash sink located adjacent to the cheese grater in the lower production room was inoperable.

OBSERVATION 11

Failure to provide adequate screening or other protection against pests.

Specifically,

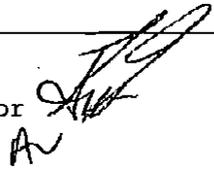
- Steel corrugated door located in the rear of the cheese production room had a gap at the top approximately 2" as well as an approximately 1" gap at the bottom. Both gaps were open to the outside environment.
- In the lower production room where cheese is grated there is a door which has an approximate 1" gap at the bottom open to the outside environment. Also, a bird feather was observed on the floor next to this door.

OBSERVATION 12

Effective measures are not being taken to exclude pests from the processing areas and protect against the contamination of food on the premises by pests.

Specifically,

- Live flying insects too numerous to count were observed in the cheese production room on and around the rolled up pasteurized milk transfer flexible hose, and in and around the sewer vent pipe of the hole (pit) in the cheese production room.
- Four (4) live cockroaches and a live silverfish-like crawling insect, were observed in the raw ingredient storage room adjacent to the maturation room.
- Numerous dead cockroaches were observed in the raw ingredient storage room and men's restroom and
- Dead winged insects were observed in the hard cheese maturation room.

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OBSERVATION 13

Failure to properly hold and store toxic cleaning compounds and sanitizing agents in a manner that protects against contamination of food, food-contact surfaces, and food-packaging materials.

Specifically, Cleaning supplies: ^{(b) (4)} (self foaming chlorinated alkaline detergent for cleaning process equipment), and ^{(b) (4)} (Heavy duty alkaline cleaner) were stored adjacent to acetic acid (a cheese ingredient). All were stored next to the ice machine. This ice is used as an ingredient to cool down cheese.

OBSERVATION 14

Failure to maintain toilet facilities in a sanitary condition.

Specifically, the waste basket in the men's restroom was overflowing with debris.

OBSERVATION 15

Failure to keep toilet facilities in good repair.

Specifically, in the men's restroom, the toilet had a broken seat and a broken water tank cover.

OBSERVATION 16

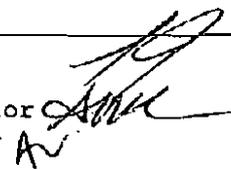
Toilet facilities lack self-closing doors.

Specifically, the men's restroom lacked a self-closing door.

OBSERVATION 17

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

Specifically, no employee training in Good Manufacturing Practices was observed nor has been provided and / or documented.

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*** DATES OF INSPECTION:**
 08/18/2009(Tue), 08/20/2009(Thu), 08/24/2009(Mon), 08/25/2009(Tue), 08/26/2009(Wed), 09/03/2009(Thu)

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