

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

DISTRICT ADDRESS AND PHONE NUMBER 22201 23rd Drive SE Bothell, WA 98021-4421 (425) 486-8788 Fax: (425) 483-4996 Industry Information: <a href="http://www.fda.gov/oc/industry">www.fda.gov/oc/industry</a>	DATE(S) OF INSPECTION 05/03/2011 - 06/02/2011*
	FEI NUMBER 3010202

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED  
**TO: Jimmie L. Davis, President**

FIRM NAME Snokist Growers	STREET ADDRESS 2506 Terrace Heights Dr
CITY, STATE, ZIP CODE, COUNTRY Yakima, WA 98901	TYPE ESTABLISHMENT INSPECTED Fruit 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**

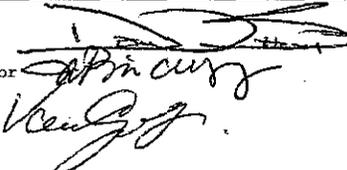
Failure to use a proven effective method of reconditioning adulterated food.

Specifically,

Your firm aseptically packages applesauce and fruit purees in flexible laminated bags. The flexible laminated bags are stored in metal drums and rigid totes. Your firm reconditions food products exhibiting mold growth that are contained in compromised aseptically packaged bags. A report of a 2009 investigation by a private consulting firm, which your firm provided, titled "300 GALLON ASEPTIC TOTE APPLE PUREE SPOILAGE REPORT" detailed that mold was found in your product which was identified as *Alternaria*, *Fusarium*, and two types of *Penicillium*, all of which contain certain species capable of producing extremely heat stable mycotoxins that would not be eliminated by your firm's thermal processes. Your firm has stated that you do not perform laboratory examination, such as a microscopic mold count or mycotoxin analysis, prior to reprocessing food that exhibits mold contamination. Your firm has not provided evidence that the reconditioning method that you used in the past or are currently using is a proven effective method for reconditioning adulterated food.

Your firm provided rework records that show you reprocessed applesauce and fruit purees contained in compromised aseptically packaged flexible laminated bags from January 2008 through May 2011. During this time period, there were at least 13 records showing multiple compromised aseptically packaged bags of applesauce containing mold that were reprocessed into 15-ounce cans, #10 cans (106-ounce cans or 603x700 sized cans), 4.2-ounce single serve cups, and 300 gallon aseptically packaged flexible laminated bags. For example:

- A) On 1/13/2010, two totes of organic apple puree coded as (b) (4) and seven totes coded as (b) (4) were reprocessed into 11047 (sweetened applesauce) in #10 cans. (b) (4) totes and six of seven of the (b) (4) totes were noted with presence of white, brown or combination of white/brown colored mold.
- B) On 1/14/2010, six totes of organic apple puree coded as (b) (4) and seven totes coded as (b) (4) were reprocessed into 11047 and 16047 (sweetened and

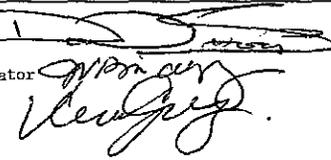
SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE Devon M. Shoop, Investigator Bruce R. Burrell, Investigator Jinkee M. Vila Binayug, Investigator Mark W. Babbitt, Investigator Jessica B. Clark, Investigator Vanessa Y. Gelsey, Investigator Gerard P. De Leon, Investigator Jeffrey N. Gerdes, Investigator Christopher R. Czajka, Investigator Daniel A. Congdon, Investigator	DATE ISSUED 06/02/2011
		

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unsweetened applesauce) in #10 cans. Three of six of the (b) (4) totes were noted with presence of white and white/brown combination of mold, and six of seven (b) (4) totes were noted with presence of white, or white/brown or green mold. Mold was noted in the in-line filter where the product passed through as they were introduced into the apple line in nine of thirteen totes.

- C) On 1/15/2010, fourteen totes of organic apple puree coded as (b) (4) and four totes coded as (b) (4) were reprocessed into 1F047 (apple juice/sauce blend) in #10 cans. Twelve of the (b) (4) totes were noted with presence of white mold, one tote with brown mold, and one tote with a combination of white/brown mold. All four of the (b) (4) totes were noted with white mold. All eighteen totes except (b) (4) were noted with presence of mold in the in-line filter where the product passed through as they were introduced into the apple line. Also, oxidized product was noted in seven and brown product in four of eighteen totes.
- D) On 1/21/2010, twelve totes of organic apple puree coded as (b) (4) and (b) (4) were reprocessed into 11047 and 11048 (sweetened applesauce) in #10 and 15-ounce cans. All 12 totes were noted with presence of mold (white or SL mold) in the bag and in the in-line filter where the product passed through as they were introduced into the apple line. Also, a brown colored product was noted in eleven of the twelve totes.
- E) On 1/22/2010, fifteen totes of organic apple puree coded as (b) (4) were reprocessed into 11047 and 11048 (sweetened applesauce) in #10 cans and 15-ounce cans. Ten of fourteen totes were noted with presence of mold (white or SL mold or SL white), with one tote noted with green mold. Mold was found in the in-line filter where the product passed through as they were introduced into the apple line in four totes and a slight brown to dark brown colored product was noted in six of the fifteen totes.
- F) On 1/26/2010, two totes of regular applesauce coded as (b) (4) and two totes of organic apple puree coded as (b) (4) and one tote coded as (b) (4) were reprocessed into 11048 (sweetened applesauce) in 15-ounce cans. Two of the totes were noted with the presence of mold (black and green or white mold), and a brown colored product was noted in two of five totes.
- G) On 2/26/2010, one tote of regular applesauce coded as (b) (4) and seven totes of organic apple puree coded as (b) (4) 16047 (unsweetened applesauce) in #10 cans. Five totes were noted with the presence of mold (white or brown, or white and brown or brown, gray and white). The presence of mold was noted in the in-line filter where the product passed through as they were introduced into the apple line in four of eight totes.
- H) On 12/10/2010, one tote of organic apple puree coded as (b) (4) and six totes coded as (b) (4) were reprocessed into 11047 (sweetened applesauce) in #10 cans. Two of

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seven totes were noted with presence of white mold, and three of seven totes with brown mold and two of seven with brown and green mold. The presence of mold in the in-line filter where the product passed through as they were introduced into the apple line was noted in seven of seven totes.

Additionally, 57 flexible laminated bags containing food product were observed being held under refrigeration because the bags had been compromised. Seven compromised bags were observed to be bloating, two compromised bags were observed to contain moldy apple puree, and one compromised bag contained applesauce with a strong fermented odor. Your firm indicated that you intend to rework some of the food in these compromised bags. The compromised bags were being stored in Cold Rooms (b) (4) and were observed on May 6, 13, and 20, 2011. Examples of totes with suspected contamination observed in Cold Rooms (b) (4) are as follows:

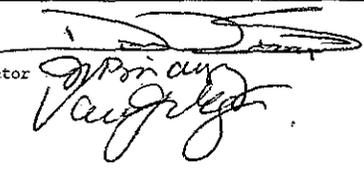
- A) Apparent mold colonies with colors ranging from white, gray, blue green to black on the surface of the apple puree in a delaminated and opened bag labeled as "(b) (4)" and with a "Pack Date 3/15/2009".
- B) Apparent white colony and sheet mold on the surface of the apple puree in an intact bag with ripped outer laminate layer labeled as "(b) (4)" with a "Pack Date 7/3/2008". "REPROCESSED" and "Found Mold 6-29-09 G. M." was hand written on one of the labels taped on the outside of this tote.
- C) Numerous bubbles in the applesauce on another open laminated bag labeled as "(b) (4)" with a "Pack Date of 4/6/2011". We smelled a strong fermented odor as we checked the product inside this tote.
- D) Layers of cardboard on top of one tote labeled as "(b) (4)" with a "Pack Date 12/1/2008". The bottom layers of the cardboard were wet and observed with apparent mold growth. We observed brown liquid on top of the bagged product underneath the wet layers of cardboard.
- E) One of the bags labeled as "(b) (4)" with a "Pack Date 4/6/2011" was bloated by approximately 50% of its original volume.

**OBSERVATION 2**

Failure to store finished food under conditions that would protect against chemical and microbial contamination.

Specifically, finished products in flexible laminated bags, metal cans, glass jars, and plastic cups are stored in Warehouses (b) (4). (b) (4) Leaking cans, corroded cans, and leaking jars were observed throughout the warehouses as follows:

- A) Warehouse (b) (4) Leaking and corroded cans were observed in the warehouse. For example, a pallet containing leaking

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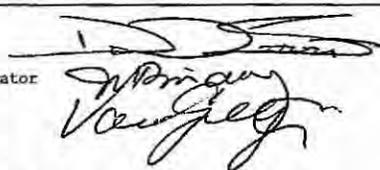
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cans of plums was observed in row (b) (4). The product was leaking and soaking into the cardboard slip sheet on 3 layers. We observed at least 2 cans showing signs of corrosion. We also observed an apparent insect larva on one of the slip sheets (see FDA 483 Observation 11G).

B) Warehouse (b) (4) Leaking and corroded cans were observed in the warehouse. Additionally, we observed a broken jar of applesauce with the top line code of (b) (4) in row (b) (4). The jar was observed to be cracked and pieces of the glass were missing. Most of the contents had leaked out and soaked the cardboard slip sheet beneath the jar. Apparent insect casings were observed inside the jar. Live fruit flies were observed both in and around the jar (see FDA 483 Observation 11F).

C) Warehouse (b) (4) Leaking and corroded cans were observed in the warehouse. For example, we observed from row (b) (4) a pallet that contained unlabeled #10 cans of unsweetened applesauce with the top line code of (b) (4) and bottom line codes of (b) (4). There was 1 leaking can on this pallet and there were approximately 26 cans on the same layer as the leaking can that showed signs of corrosion. There were approximately 5 cans in the immediate proximity of the leaking can that showed severe corrosion on up to 1/3 of each can. We observed brown, thick, liquid matter pooled between the cans on the cardboard slip sheet. On the layer of cans below the leaking can we observed 6 cans that had black, viscous, organic matter that had adhered onto the bottom of the can and the cardboard slip sheet such that when the can was lifted from the slip sheet, a layer of the cardboard peeled off of the slip sheet and adhered to the black, viscous, organic matter that was on the can. Additionally, on this same pallet there were 3 cans observed to have severe dents. We observed apparent insect casings on the cardboard slip sheet that was underneath the leaking can.

D) Warehouse (b) (4) Leaking and corroded cans were observed in the warehouse. For example, a pallet stored from row (b) (4) contained unlabeled, #10 cans of unsweetened applesauce with the top line code of (b) (4) and bottom line codes of (b) (4). We observed 1 leaking can on this pallet and there were approximately 16 cans on the same layer as the leaking can that showed signs of corrosion. There were approximately 5 cans in the immediate proximity of the leaking can that showed severe corrosion on up to 1/3 of each can. We observed brown, thick, liquid matter pooled between the cans on the cardboard slip sheet. There was apparent mold growth on the blackened and soaked area on the cardboard slip sheet under the leaking can. There were 1 - 2 cans on each of the 4 layers below the leaking can that had the black, viscous, organic matter adhered to the side of the can where it had leaked from above and showed signs of corrosion. Additionally, on this same pallet there were 32 cans with severe dents or dents that involved the rim of the can. Apparent insect casings and dead insects were observed both on the top of the cans as well as on the cardboard slip sheet that was underneath the leaking can.

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**OBSERVATION 3**

Failure to perform filling, assembling, and packaging in a manner that protects food from becoming contaminated.

Specifically,

A) Your firm's aseptic fillers do not package foods under conditions necessary to minimize the potential for growth of microorganisms.

a. Your firm shipped (b)(4) flexible laminated bags containing aseptically packaged food products in interstate commerce to a baby food manufacturer from July 2, 2009 through July 8, 2009. Thirty-eight of the (b)(4) bags were returned to your firm by the baby food manufacturer due to a "large amount of mold" found in the line strainer of the baby food manufacturer's processing equipment. As a result of the 38 returned bags, your firm hired a consultant to investigate the cause of the mold growth within the aseptically packaged bags. The consultant's investigation revealed that "75% of totes inspected show (b)(4)

(b)(4). Additionally, a technician for the aseptic packaging system reviewed the fillers and "found (b)(4) (b)(4)". The consultant concluded that "the cause of the spoilage is post process contamination (b)(4)". In early 2010 the consultant recommended six actions to correct mold growth issues. These findings and recommended actions are documented in the consultant's report titled, "300 GALLON ASEPTIC TOTE APPLE PUREE SPOILAGE REPORT." During the current inspection, your firm stated that two of the six recommendations were implemented.

b. From April 6, 2011 through April 8, 2011, your firm aseptically packaged food in (b)(4) flexible laminated bags. Each bag contained approximately 300 gallons of food. Twenty-six of the (b)(4) bags were observed being stored under refrigeration in Cold Room (b)(4) due to compromised bags. A "Service Report," dated 4/20/2011, provided to your firm by the bag manufacturer's servicing technician documented that there were issues with (b)(4), "A LOT OF PRODUCT IN THE (b)(4) AND THE CROCODILE SKIN ON SOME BAGS" in one of (b)(4) fillers.

B) Your firm does not package food in cans under conditions and controls necessary to minimize the potential for growth of microorganisms and contamination.

a. Overlap measurement records were reviewed for production dates of applesauce in #10 cans from October 2010 through February 2011. The can manufacturers' specification for minimum overlap is (b)(4). During this time period, overlap measurements of less than (b)(4) occurred on 17 of (b)(4) production days. According to the firm's procedures, "if there is a short overlap that is more than (b)(4) less than the minimum notify the mechanic and pull another can from that head and perform a recheck." Of the 17 production

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days with overlap measurements of less than (b)(4), 13 of the overlap measurements were (b)(4) or less. Rechecks did not occur per the firm's procedures after overlap deviations were found on 12 of 13 production days.

- b. Chlorination records for the cooling water for applesauce in #10 cans were reviewed for production dates during January 2011. Per the firm's specifications, the minimum free chlorine residual requirement in cooling water is (b)(4) ppm. Measurements of less than (b)(4) ppm occurred on 10 of (b)(4) days of production during January 2011. For example, a chlorine measurement of (b)(4) ppm was recorded on 1/14/11 and a chlorine measurement of (b)(4) ppm was recorded on 1/17/11. There are no recorded corrective actions regarding these deviations.
- c. Vacuum measurement records for applesauce in #10 cans were reviewed for production dates between January 2009 and April 2011. During this time period, (b)(4) cans were measured for vacuum. Per the firm's specifications, the acceptable parameters for vacuum are (b)(4) inches. Vacuum measurements were outside these parameters for 20 of (b)(4) measurements. For example, a vacuum measurement of (b)(4) inches was recorded on 11/4/2009, and vacuum measurements of (b)(4) inches were recorded on 11/5/2010 and 3/18/2010. Additionally, vacuum measurement records for diced pears in #10 cans were reviewed for production date 11/9/09. On 11/9/09 (b)(4) cans of diced pears were measured for vacuum. Per the firm's specifications, the acceptable parameters for vacuum are (b)(4) inches. Vacuum measurements were outside these parameters 5 of (b)(4) measurements. There were no recorded corrective actions regarding these deviations.
- d. Head space measurement records for applesauce in #10 cans were reviewed for production dates between January 2009 and April 2011. During this time period, (b)(4) cans were measured for head space. Per the firm's specifications, the acceptable parameters for head space are (b)(4) (b)(4) inches. Head space measurements were outside these parameters for 828 of (b)(4) measurements. For example, head space measurements of (b)(4) inches were recorded on 3/9/2009 and 1/29/2009, and head space measurements of (b)(4) inches were recorded on 3/25/2010 and 1/6/2011. Additionally, head space measurement records for diced pears in #10 cans were reviewed for production date 11/9/09. On 11/9/09, (b)(4) cans of diced pears were measured for head space. Per the firm's specifications, the acceptable parameters for head space are (b)(4) - (b)(4) inches. Head space measurements were outside these parameters for 2 of (b)(4) measurements. There were no recorded corrective actions regarding these deviations.
- e. Records for applesauce fill temperature that is measured manually in #10 cans were reviewed for 12 randomly selected production dates. The randomly selected production dates included 9/20-21/2010, 10/13-14/2010, 11/29-30/2010, 12/6-7/2010, 12/9-10/2010, and 2/23-24/2011. Per the firm's specifications, the acceptable minimum fill temperature is (b)(4)°F. Fill temperatures were measured to be less than (b)(4)°F on 3 of 12 randomly selected production dates. A fill temperature of (b)(4)°F was recorded on 9/20/2010 and 11/29/2010, and a fill temperature of (b)(4)°F was recorded on 12/6/2010. There are no

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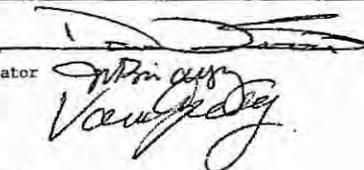
recorded corrective actions regarding these deviations.

- f. Records for applesauce temperature in #10 cans that is measured manually during grading were reviewed for production dates between January 2009 and April 2011. During this period, (b)(4) cans were measured for temperature. Per the firm's specifications, the acceptable minimum temperature during grading is (b)(4)°F. Temperature was less than (b)(4)°F for 10 of (b)(4) measurements. For example, a temperature of (b)(4)°F was recorded on 3/15/2010 and 1/24/2011. There are no recorded corrective actions regarding these deviations.
- g. Acidity measurement records for applesauce in #10 cans were reviewed for production dates between January 2009 and April 2011. During this time period, (b)(4) cans were measured for acidity. Per the firm's specifications, the acceptable measurement for acidity is a pH of equal to or less than (b)(4) pH was greater than (b)(4) for 14 of (b)(4) measurements. For example, pH measured (b)(4) on 6/7/2010 and (b)(4) on 1/21/2011. There are no recorded corrective actions regarding these deviations.
- h. Apple slices were observed hanging over the side of cans prior to passing through the double seamer. These apple slices were not removed before the cans were lidded.

**OBSERVATION 4**

Appropriate training in food handling techniques and food protection principles has not been provided to food handlers. Specifically, employees that conduct can tear down evaluations have not received appropriate training.

- A) Three employees were interviewed and stated that the training they received was between one and seven days. One employee received "about one week" of training, a second employee received "one or two days" of training, and the third employee received "two days" of training. The two employees that received two days or less of training explained that they typically work in other parts of the facility and do not usually conduct can tear down evaluations. The employee with "one or two" days of training admitted that adequate training regarding can tear down evaluations had not been received.
- B) An employee scored can tightness as 90%, even though a wrinkle on the cover hook was not observed, and the tightness rating should have been 100%. The employee explained that she was trained to (b)(4) (b)(4) Tightness rating is based upon the deepest wrinkle, but a different employee explained that he rated can tightness based upon both the amount of wrinkles and the depth of wrinkles. This same employee said that if he saw a little bit of wrinkle, then he would rate the tightness as 100%.
- C) All three employees stated that they were trained to manually adjust all measurements that were initially taken by

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the computer, however, all employees failed to manually adjust all measurements. One employee said she has seen enough computer measurements, to know when they are close and a manual correction is not necessary.

**OBSERVATION 5**

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

Specifically, hydraulic fluid was observed dripping from a pipe onto the housing of the apple slice conveyor. The label of the hydraulic fluid reads in part, ""Meets the criteria of USDA H2 lubricants. Avoid contamination of food in the application of the product." USDA H2 lubricants are designated for use only in equipment where there is no possibility of the lubricant coming into contact with food.

**OBSERVATION 6**

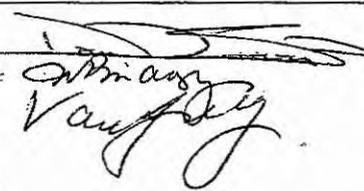
Employees did not wash hands thoroughly in an adequate hand-washing facility before starting work and after each absence from the work station.

Specifically, employees do not wash their hands before starting work and after each absence from the work station. Employees wear rubber gloves at work stations that require contact with raw ingredients. Employees take their gloves home each night and are responsible for cleaning their gloves at home. The gloves are not washed at the firm. Hand sanitizer is applied to gloves before starting work, after each absence from the work station, and while working. Additionally, there are no handwashing stations located in the production areas. The production areas total (b)(4) square feet.

**OBSERVATION 7**

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

Specifically, a hand sanitizer dispenser was located above open empty applesauce cups on the apple cup fill line while the line was operating. The empty cups are conveyed below the sanitizer dispenser prior to being filled with applesauce.

<b>SEE REVERSE OF THIS PAGE</b>	EMPLOYEE(S) SIGNATURE Devon M. Shoop, Investigator Bruce R. Burrell, Investigator Jinkee M. Vila Binayug, Investigator Mark W. Babbitt, Investigator Jessica B. Clark, Investigator Vanessa Y. Gelsey, Investigator Gerard P. De Leon, Investigator Jeffrey N. Gerdes, Investigator Christopher R. Czajka, Investigator Daniel A. Congdon, Investigator	DATE ISSUED 06/02/2011
		

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

DISTRICT ADDRESS AND PHONE NUMBER 22201 23rd Drive SE Bothell, WA 98021-4421 (425) 486-8788 Fax:(425) 483-4996 Industry Information: www.fda.gov/oc/industry	DATE(S) OF INSPECTION 05/03/2011 - 06/02/2011* FEI NUMBER 3010202
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NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED  
**TO: Jimmie L. Davis, President**

FIRM NAME Snokist Growers	STREET ADDRESS 2506 Terrace Heights Dr
CITY, STATE, ZIP CODE, COUNTRY Yakima, WA 98901	TYPE ESTABLISHMENT INSPECTED Fruit Processor

**OBSERVATION 8**

Failure to maintain food contact surfaces to protect food from contamination by any source, including unlawful indirect food additives.

Specifically, the top of the (b)(4) plastic diverters used to divert sliced apples into the vacuum tanks are disintegrating and flaking. The plastic diverters come into direct contact with apple slices.

**OBSERVATION 9**

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

Specifically,

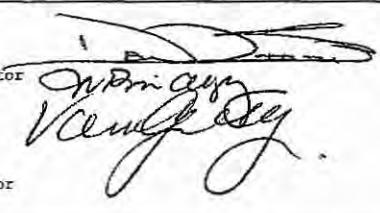
- A) Condensate was observed on the ceiling above the apple cup line. Condensate was observed dripping from the ceiling into empty plastic cups prior to the cups being filled with applesauce. (b)(4) the cups with applesauce received a heat treatment.
- B) Condensate was observed on a water line located above the apple slice conveyor. The water line above the apple slice conveyor is located (b)(4) the vacuum tanks and (b)(4) to the blancher.
- C) Condensate was observed on a water drain line located above the apple slice conveyor. The water drain line above the apple slice conveyor is located (b)(4) the blancher and (b)(4) o the filler.

**OBSERVATION 10**

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

Specifically,

- A) The outlet of a potable water line terminates approximately one inch below the flood level of the "final hold tank" in the applesauce production area. Applesauce is held in the "final hold tank" prior to being dispensed into finished product cans.

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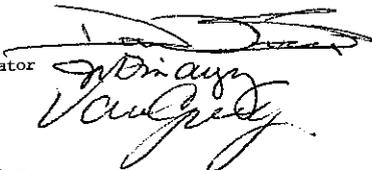
B) The outlet of a potable water line terminates approximately one inch below the flood level of "TANK (b)(4) in the applesauce production area. Syrup and flavoring is held in "TANK (b)(4) prior to being mixed with applesauce.

**OBSERVATION 11**

Effective measures are not being taken to protect against the contamination of food on the premises by pests.

Pest activity was observed in Warehouse (b)(4). For example,

- A) At least 10 live fruit flies were observed flying near and landing on sliced apples from a burst can. The burst can of apple slices, product code 16F27, was in row (b)(4).
- B) At least 7 live fruit flies were observed in row (b)(4) on leaking cans on pallet (b)(4).
- C) At least 20 dead fruit flies were observed directly adjacent to a can on the cardboard slip of the bottom layer of cans on pallet (b)(4) in row (b)(4).
- D) At least 20 live fruit flies were observed flying around and landing on a leaking can with product code G4097 in row (b)(4) pallet stacks in from the front of the row.
- E) At least 3 live fruit flies were observed flying near and landing on leaking cans with product code 73318 on one pallet in row (b)(4).
- F) At least 3 live fruit flies were observed in a broken jar of product 10042 in row (b)(4).
- G) Four apparent insect larvae were observed on a cardboard slip directly adjacent to the bottom of a leaking can in row (b)(4).
- H) Two bird feathers were observed along the north wall of row (b)(4).
- I) One bird feather was observed on the floor in row (b)(4) approximately 10 feet in from the front of the row.
- J) Apparent bird excreta was observed on the wall, near the ceiling wall in row (b)(4) at the end of row (b)(4). One bird feather was observed on the floor adjacent to the wall at the end of row (b)(4).

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**OBSERVATION 12**

Failure to provide adequate screening or other protection against pests.

Specifically,

- A) A gap measuring approximately 1" x 8" exists along the base of the door screen for Door 12 in Warehouse (b) (4)
- B) A gap measuring approximately 2" x 8" exists in the window screen of the men's toilet room.
- C) The window in the women's toilet room is open and is not screened. The open window is approximately 12" x 36".
- D) There is a gap at the floor wall junction, approximately 2" in diameter, leading to the exterior of the facility in the NE corner of Warehouse 1 in row (b) (4)
- E) There is a gap measuring 1/2" to 1/4" under a closed door, leading directly to the exterior of the facility in the NE corner of Warehouse (b)

**\* DATES OF INSPECTION:**

05/03/2011(Tue), 05/04/2011(Wed), 05/05/2011(Thu), 05/06/2011(Fri), 05/09/2011(Mon), 05/10/2011(Tue), 05/11/2011(Wed), 05/12/2011(Thu), 05/13/2011(Fri), 05/16/2011(Mon), 05/17/2011(Tue), 05/18/2011(Wed), 05/19/2011(Thu), 05/20/2011(Fri), 05/24/2011(Tue), 05/25/2011(Wed), 05/26/2011(Thu), 05/27/2011(Fri), 05/31/2011(Tue), 06/01/2011(Wed), 06/02/2011(Thu)

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