



FOOD ESTABLISHMENT INSPECTION REPORT

Washington State Department of Agriculture
Food Safety Program
PO Box 42560
Olympia, WA 98504-2560
360-902-1876

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| FIRM NAME: SNOKIST GROWERS | | LICENSE #: 77 | DATE: 7/13/09 |
| ADDRESS: 2506 TERRACE HEIGHTS DRIVE | | PHONE: 509-248-5200 | FAX: 509-453-9359 |
| CITY/STATE: YAKIMA, WA | | ZIP CODE: 98901 | COUNTY: YAKIMA |
| OWNER: COOPERATIVE | MANAGER: BOB LEMKE, OPERATIONS MANAGER | PERSON CONTACTED: DOUG MEEK, DIRECTOR OF QUALITY ASSURANCE | |
| ESTABLISHMENT TYPE: M | OPERATING SCHEDULE: SEPT TO JUNE M-F 8-5 | EMBARGO/DIVERSION/SAMPLE #: | |
| PRODUCT DESCRIPTION: CANNED ACID FOODS, APPLES, PEARS CHERRIES PLUMS | | PRODUCT CODE: 20, 21 | PACKAGING DESCRIPTION: METAL CANS, PLASTIC CUPS, FLEX PLASTIC LINERS, METAL DRUMS, |
| PRODUCT DISTRIBUTION: NATIONAL INTERNATIONAL | | | WATER SAMPLE: WELL |
| Processing at Inspection: <input checked="" type="checkbox"/> | HACCP Inspection: <input type="checkbox"/> | FDA Contract Inspection: <input checked="" type="checkbox"/> | RTE: <input type="checkbox"/> Acidified: <input type="checkbox"/> LACF: <input type="checkbox"/> |

Firm Representative

Receipt of a copy of this report is hereby acknowledged

Signature: *Doug Meek*

Print Name: _____

Date: _____

7-13-2009

Food Safety Representative:

Signature: *Sherryl Stoltenow*

Print Name: _____

Sherryl Stoltenow

RECEIVED

AUG 17 2009

Date: _____

7-13-2009

Food Safety Program
Washington State Department of Agriculture

IMPORTANT: The following conditions were noted during an inspection of your establishment and constitute violations of Parts of the Code of Federal Regulations and/or Revised Code of Washington. *Debit Criteria List*

| Item No. | EXPLANATION OF INSPECTION VIOLATION(S) | Debit Value |
|----------|--|-------------|
| 9B | CUP APPLESAUCE PRODUCTS NOTED REMOVED FROM THE LINE AND PLACE IN LINED STORAGE CONTAINERS, THE STORAGE CONTAINERS WERE NOTED STACKED WITH THE BOTTOM SURFACE OF THE CONTAINERS DIRECTLY ON TOP OF CUPPED PRODUCT BELOW. A GARDEN HOSE WAS NOTED BEING USED TO SPRAY THE CUPS PRIOR TO THEM BEING DRIED WITH A CLOTH TOWEL AND BEING PLACED BACK ON THE LINE | |
| 7D | A CROSS CONNECTION WAS NOTED AT THE REUSE CAN WASH SINK, A HOSE WAS SUBMERGED IN A SINK FULL OF WATER AND CANS CORRECTED AT THE TIME OF INSPECTION. | |
| 9K | THE COOK TEMP CHECK RECORDS REVIEWED DURING THE INSPECTION NOTED AN INDICATING TEMPERATURE READING OF 212°F ON COOKER 5E AND THE CORRESPONDING RECORDING TEMPERATURE READING OF 206°F AT THE SAME TIME, THE CUP LINE RETORT LACKS ADEQUATE CONTROL MEASURES TO SEGREGATE RETORTED PRODUCT FROM NON-RETORTED PRODUCT, THE TEMPERATURE SENSITIVE INK CODING ON THE CUP LINE DID NOT DEFINITELY TURN COLOR ON PRODUCT REVIEWED AFTER THE RETORT PROCESS | |
| 90 | CANS NOTED RINSED IN HOT WATER FOR REUSE IN THE FACILITY, CANS WERE NOTED STORED IN NON-FOOD GRADE CONTAINERS AND SUBSEQUENTLY RINSED IN HOT WATER PRIOR TO REUSE | |

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| 5A | THE SYRUP ROOM HAD A BUILD UP OF DUST ON THE SURFACES OF THE WALLS AND PIPING, THE CUP PACKAGING SLEEVE AREA HAD A BUILD UP OF DUST DIRT AND DRIED STAINS ON THE BELTING NEXT TO THE SLEEVE MACHINE, DUST AND DIRT ON PACKAGED PRODUCT NOTED IN STORAGE ROOMS (b) (4) | |
| 4G | SHIELDING IS LACKING TO PREVENT CONTAMINATION OF PRODUCT OR PACKAGING IN THE FOLLOWING AREAS FILLED CANS EXITING SYRUPER (b) (4) SYRUP TABEL (b) (4) HAD OPEN PRODUCT BELOW PIPING WITH EVIDENCE OF DRIED MATERIAL ON THE PIPING ABOVE, THE CAN TRANSPORT LINE LACKED SHIELDING WHERE PIPING CROSSED OVER THE LINES, PIPES NOTED WITH EVIDENCE OF PREVIOUS CONDENSATE OR DRIP. | |
| 4D | THE EMPTY CAN DEPALLETIZER AREA LACKS ADEQUATE LIGHTING TO INSPECT INCOMING CANS | |
| 9A | NUMEROUS DENTED AND LEAKING CANS NOTED STORED IN THE WAREHOUSE STORAGE AREA | |
| 4A | WALL AND CEILING AREAS IN POOR REPAIR IN THE SYRUP ROOM, IN THE CHERRY ROOM WHERE THE CHERRIES PASS THROUGH THE WALL AND THE MAN DOOR ADJACENT TO THE BELT HAVE CONCRETE WITH EXPOSED AGGREGATE, EXPOSED AGGREGATE NOTED ON THE WALL BY THE CUP LINE, THERE WAS A CEILING PANEL NOTED MISSING IN THE CHERRY ROOM | |
| 8B | DRIP OFF OF NON-PRODUCT CONTACT TO PRODUCT CONTACT NOTED AT THE DISTRIBUTION BELT AFTER SORT IN THE CHERRY LINE (b) (4), THE NEEDLE BARS FOR THE PITTERS WERE NOTED WITH PEELING PAINT, THE MIXERS FOR THE BATCH TANKS ON THE CUP LINE WERE NOTED WITH RUST, RUSTED VICE -GRIPS WERE NOTED HOLDING A DIVERSION PANEL ABOVE THE PITTED CHERRY SORT LINE, TANK (b) (4) AND (b) (4) IN THE SYRUP ROOM HAD RUST NOTED ON THE INTERIOR SURFACES OF THE TANK, THE SLICE PEAR BELT ABOVE THE FILLER AREA HAS STATIC STANDING WATER NOTED OVER PRODUCT ZONE. WATER HOSES NOTED DRAPED OVER THE PRODUCT ZONE ON THE CHERRY SORT SIZE LINE, | |
| 8A | ROUGH WELDS NOTED ON THE DIVIDERS AT THE TOP OF THE INCLINE BELT TO THE PITTERS, PLEXIGLASS SHIELDS NOTED IN POOR REPAIR ON THE PITTED CHERRY LINE SORT TABLE, FILLER (b) (4) AND (b) (4) HAVE ORANGE HOISING COVERING PIPING ON THE INTERIOR OF THE FILLER THESE HOSES ARE CRACK AND FRAYED AND ARE IN POOR REPAIR, | |
| 5F | STATIC PRODUCT AND RESIDUE NOTED BEHIND THE BELTING BOLTED TO THE SHAKER ON FILLER (b) (4), TH (b) (4) SYRUPER HAS RESIDUES NOTED ON THE FLEX HOSE FEEDING SYRUP TO THE SYSTEM, THE SMALL BLEND TANK IN THE SYRUP ROOM HAS PRODUCT RESIDUES NOTED ON THE INTERIOR SURFACES. | |
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Comments:

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| Total Debits | |
| SCORE | (c) <i>lee</i> |