



FOOD ESTABLISHMENT INSPECTION REPORT

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

FIRM NAME: SNOKIST GROWERS		LICENSE #: 77	DATE: 8/27/10
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: DOUGLAS MEEK DIRECTOR OF QUALITY ASSURANCE	PERSON CONTACTED: DOUG MEEK	
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 Date: 8-31-10
Print Name: Doug Meek

Food Safety Representative:

Signature: Sherryl Stollenow Date: 8-31-10
Print Name: Sherryl Stollenow

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
9J	COOK ^{(b) (4)} COOK RECORDS DATED 8/27/10 WERE NOTED WITH THE FOLLOWING RESULTS TIME 740 (b) (4) 207 RETORT 196 TIME 845 (b) (4) 209 RETORT 196 TIME 1010 (b) (4) 208 RETORT 196 TIME 1135 (b) (4) 207 RETORT 195 TIME 1305 (b) (4) 208 RETORT 197 TIME 1430 (b) (4) 207 RETORT 196 TIME 1545 (b) (4) 208 RETORT 198 THE RECORDING THERMOMETER WAS READING 10 TO 12 DEGREES ABOVE THE RETORT INDICATING THERMOMETER. THE RETORT THERMOMETER WAS REMOVED AND A MERCURY IN GLASS CALIBRATED THERMOMETER WAS INSTALLED. THE NEWLY INSTALLED THERMOMETER READ 208 °F. CENTER CAN TEMPERATURES AT 1430 SHOWED CENTER CAN TEMPERATURES OF 203°F. CORRECTED AT TIME OF INSPECTION.	
4A	BARE WOOD NOTED OVER THE SIZER AND OVER THE PRODUCT LINE WHERE THE DROP CEILING TILE HAS BEEN REMOVED. METAL CLAD FIRE DOOR IN THE PROCESSING AREA IS IN POOR REPAIR.	1
5F	THE PLATE HEAT EXCHANGER IN THE JUICE ROOM WAS NOTED LEAKING, AN UNCLEAN CLOTH TOWEL WAS NOTED USED TO COVER THE LEAK. THE RETURN FLUMES FOR PRODUCT TRANSPORT WATER UNDER THE SORT TABLES AFTER THE PEELERS WERE NOTED WITH MOLD-LIKE GROWTH	1

SR 9/24/10

5G	HAND RAILS ON STAIRS TO FILLERS HAVE PRODUCT RESIDUES. FILLER ^{(b)(4)} SHAKER PAN BRACKET WAS NOTED WITH PRODUCT BUILD UP	1
7P	THE HAND SANITIZER BY FILLER ^{(b)(4)} WAS NOTED LACKING A PUMP HANDLE	1
8A	THE DUMP VAT IS DENTED. DUCT TAPE WAS NOTED ON THE GATE HANDLE FOR DISTRIBUTION BELT B4	1
8B	THE BIN BRACE TO SUBMERGE BINS IN THE DUMP AREA WAS NOTED WITH PEELING PAINT. THE DRIP PAN UNDER THE BUCKET ELEVATOR CHAIN HAS STANDING WATER AND PRODUCT. JOINT COMPOUND WAS NOTED ON THE PVC RECIRCULATION LINE ON THE SIDE OF THE SORT BELT. THE SEPARATOR IN THE JUICE ROOM WAS NOTED LEAKING OIL.	2
9A	LINE ^{(b)(4)} SOCK FILTER WAS NOTED MARKED WITH PERMANENT MARKER. A JAR WAS NOTED IN THE SIZER A HOSE NOTED HANGING IN CLOSE PROXIMITY TO THE TRANSPORT FLUME WAS NOTED WITH RESIDUE BUILD UP. THE DICER FEED HOPPER FEED BELT LACKS A SHIELD. HOLES WERE NOTED IN THE SHIELDING ABOVE SYRUPER ^{(b)(4)} THE SHIELD OVER SYRUPER ^{(b)(4)} WAS NOTED TILTING TOWARD PRODUCT.	1

Comments:

Total Debits	8
SCORE	92