

FOOD PROCESSING PLANT INSPECTIONAL OBSERVATIONS

Alabama Department Public Health Bureau of Environmental Services Milk and Food Processing Branch

Name of Individual to whom report issued <i>Carolyn Suber</i>	Date of Inspection <i>3/14/12</i>	C.F. Number <i>1019788</i>
Title of Individual <i>Quality Control Manager</i>	Type of Establishment (i.e., bakery, cannery) <i>Ice cream + frozen dessert</i>	
Firm Name <i>Blue Bell</i>	Name of Firm, Branch, or Unit Inspected <i>Same</i>	
Street Address <i>423 N. Norton Ave.</i>	Street Address of Premises Inspected <i>Same</i>	
City and State <i>Sylacauga, AL</i>	City and State <i>Same</i>	
During an inspection of your firm-(f) (We) observed:		
<ol style="list-style-type: none">1) Clean the tempering room before storing product.2) Clean (b) (4).3) Replace or clean filters on cone line in bakery.4) Repair any damaged or bent lids on any vats, that does not seal completely.5) Alter fruit processing step to insure no contamination.		
Employee(s) Signature <i>Carolyn Suber</i>	Employee(s) Name and Title (print or type)	
<i>Michael Chamberlain</i>		