DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION
19701 Fairchild Irvine, CA 92612-2445 (949)608-2900 Fax:(949)608-4417	2/23/2026-3/4/2026*
	FEI NUMBER 3003328123

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED
Daniel B. Suppan, Director of Operations

FIRM NAME	STREET ADDRESS
Fresh & Ready Foods LLC	1145 Arroyo Ave, Units A - C
CITY, STATE, ZIP CODE, COUNTRY San Fernando, CA 91340-1842	TYPE ESTABLISHMENT INSPECTED 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

You did not implement your sanitation preventive control and corrective action procedures.

Specifically,

Your hazard analysis for your Fresh, Ready-to-Eat Products (including Sandwiches) identified Introduction of Bacterial Pathogens *(Listeria monocytogenes)* as a hazard requiring a preventive control at various steps including Slicing. Your written Sanitation Preventive Control 1 states (b) (4)

(b) (4)

(b) (4) You did not implement your preventive control/corrective action procedure as evidenced by the following:

Apparent deli meat residue was observed on your (b) (4) machine on 2/23/26. Your Daily Sanitation Report for 2/23/26 documents that a Pre-Operational check of the cleanliness of the machine was performed; however, no deficiencies concerning the slicer were noted. The machine was being used to slice RTE Swiss cheese with lot (b) (4) as documented on your Daily Processing Record for 2/23/26.

***DATES OF INSPECTION**
2/23/2026(Mon), 2/24/2026(Tue), 2/25/2026(Wed), 2/26/2026(Thu), 2/27/2026(Fri), 3/04/2026(Wed)

AMENDMENT 1

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE		DATE ISSUED
	Greg K Keshishyan, Investigator Emily D Lam, Investigator Caspar N Heys, Investigator	X Greg K Keshishyan Investigator Signed By: Greg K. Keshishyan -S Date Signed: 03-05-2026 09:57:15	3/5/2026

The observations of objectionable conditions and practices listed on the front of this form are reported:

1. Pursuant to Section 704(b) of the Federal Food, Drug and Cosmetic Act, or
2. To assist firms inspected in complying with the Acts and regulations enforced by the Food and Drug Administration.

Section 704(b) of the Federal Food, Drug, and Cosmetic Act (21 USC 374(b)) provides:

"Upon completion of any such inspection of a factory, warehouse, consulting laboratory, or other establishment, and prior to leaving the premises, the officer or employee making the inspection shall give to the owner, operator, or agent in charge a report in writing setting forth any conditions or practices observed by him which, in his judgment, indicate that any food, drug, device, or cosmetic in such establishment (1) consists in whole or in part of any filthy, putrid, or decomposed substance, or (2) has been prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health. A copy of such report shall be sent promptly to the Secretary."