DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION
22215 26th Ave SE Suite 210 Bothell, WA 98021 (425)302-0340 Fax:(425)302-0404	5/11/2026-5/19/2026*
	FEI NUMBER 3080723

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED
Troy G, Merriman, VP of Quality Control and Operations

FIRM NAME	STREET ADDRESS
Morasch Meats Inc	4050 Ne 158th Ave
CITY, STATE, ZIP CODE, COUNTRY	TYPE ESTABLISHMENT INSPECTED
Portland, OR 97230-5003	Pet Food Manufacture

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 identify and implement preventive controls to ensure that any hazards requiring a preventive control are significantly minimized or prevented.

Specifically,

This is a repeat observation from the previous inspection(s) conducted on 02/07/2025 (written observation).

A. Your hazard analysis identifies biological pathogens (E. coli 0157:H7, Listeria monocytogenes, and Salmonella) for raw, ground pet food and treats as hazards requiring a preventive control. You have identified the preventive controls of maintaining raw ingredients and RTE raw, frozen pet food at temperatures (b) (4) during processing (b) (4) and (b) (4) for these hazards in your animal food products. Your finished product testing records for this facility from 05/01/2025 to 05/07/2026 consisting of (b) (4) batches show that (b) (4) batches of frozen products were positive for Salmonella (b) (4) batches were positive for E. coli O157:H7, and (b) (4) batches were positive for Listeria monocytogenes.

B. Product undergoes (b) (4) at a separate sister facility and is returned to this facility where it's removed from the (b) (4) (b) (4) (b) (4) During that process the product is exposed to the open

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE		DATE ISSUED
	Robert J Waldorf, Investigator (CTNH) Antonetta M Colacchio, Investigator	X Robert J Waldorf Investigator (CTNH) Signed By: ROBERT J. WALDORF -S Date Signed: 05-19-2026 15:20:48	5/19/2026

environment. You rely on sanitation controls to prevent recontamination of your products with environmental pathogens. You verify the effectiveness of your sanitation program by collecting environmental monitoring sample (b) (4) Salmonella, and Listeria monocytogene (b) (4) separate locations. Your environmental monitoring records dated from 01/13/2025 to 05/05/2026 document (b)(4) environmental positives for Salmonella and (b)(4) environmental positives for L. monocytogenes including positives on food contact surfaces at this facility.

OBSERVATION 2

Your corrective action procedures for preventive controls are not adequate.

Specifically,

This is a repeat observation from the previous inspection(s) conducted on 02/07/2025 (written observation).

You have not established and implemented written corrective action procedures for your preventive controls (b) (4) products and (b) (4) roducts to outline the steps you must take to identify and correct a problem that has occurred with implementation of a preventive control; reduce the likelihood of recurrence; ensure that all affected animal food is evaluated for safety; and ensure that affected product does not enter commerce.

Your finished product testing dated from 01/01/2026 to 05/10/2026 shows you had at least (b) (4) batches of frozen finished product that tested positive for the presence of a pathogen. These same batches were re-tested on a different date and tested with a negative result and released into commerce. You explained these products were distributed into interstate commerce without any additional processing to eliminate potential pathogens. The following products were some noted in your records that have been released

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into commerce:

Production & Sample Date	Product/ Batch	Salmonella Retest Result & Date	Listeria Retest Result & Date	Distribution Dates
	(b) (4)	Negative 05/12/2026	N/A	Has not shipped
		N/A	Negative 04/28/2026	04/30/2026-05/14/2026
		Negative 04/21/2026	N/A	04/23/2026-05/07/2026
		Negative 04/01/2026	N/A	04/09/2026-04/16/2026
		Negative 03/12/2026	N/A	03/19/2026
		Negative 02/12/2026	N/A	02/18/2026-02/26/2026
		Negative 02/12/2026	N/A	02/26/2026-03/05/2026
		Negative 01/29/2026	N/A	02/05/2026-02/12/2026

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In addition, there are no written procedures detailing what corrective actions you will take in response to positive environmental swabs, such as investigating positives and taking timely corrective action on affected equipment (i.e. cleaning and sanitizing). During the review of your records, it was observed that no re-cleaning/sanitation or product evaluation was performed in response to positive environmental swab results you received this past year.

OBSERVATION 3

You did not conduct a reanalysis of your food safety plan as appropriate.

Specifically,

Your Food Safety Plan identifies (b) (4) a process preventive control intended to significantly minimize or prevent the hazards of Salmonella, Listeria monocytogenes, and E. coli in finished pet food products. However, your finished product testing records demonstrate a pattern of repeated positive results for these pathogens (b) (4) finished products, including approximately (b) (4) positive results for Salmonella (b) (4) positive results for L. monocytogenes, and (b) (4) positive results for E. coli in finished product from 05/01/2025 through 05/07/2026, across approximately (b) (4) production batches.

Additionally, your environmental monitoring records from January 2025 through May 8, 2026, document (b) (4) environmental positives for Salmonella and (b) (4) environmental positives for L. monocytogenes at your facility.

Despite this pattern of these results, your firm has not conducted a reanalysis of the food safety plan to determine whether you (b) (4) preventive control, a combination of your preventive controls, or your food safety plan as a whole is ineffective to control the identified hazards.

OBSERVATION 4

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You did not verify that your preventive control(s) are consistently implemented and effective through the use of product testing for a pathogen or other hazards.

Specifically, per your SOP Microbial Testing, Doc #: G40, Version #: 5, Date Revised:04.15.25 states under Sample Collection Procedures number 4 “Collect enough sample, at leas(b) (4) from (b) (4) You stated during the inspection that you collect a (b) (4) (b) (4) nple for each finished batch produced just before the packaging ste(b) (4) (b) (4) a composite sample for the batch of at least(b) (4)

This is a repeat observation from the previous inspection(s) conducted on 02/07/2025 (written observation).

***DATES OF INSPECTION**
5/11/2026(Mon), 5/12/2026(Tue), 5/13/2026(Wed), 5/14/2026(Thu), 5/15/2026(Fri), 5/18/2026(Mon), 5/19/2026(Tue)

X Antonetta M Colacchio
Investigator
Signed By: ANTONETTA COLACCHIO -S
Date Signed: 05-19-2026 15:21:36

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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."