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	1/27/2026-2/26/2026* FEI NUMBER 3003022472

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED
Jonathan (nmi) Ving, General Manager

FIRM NAME	STREET ADDRESS
Rama Food Manufacture Corp.	2131 S Parco Ave
CITY, STATE, ZIP CODE, COUNTRY	TYPE ESTABLISHMENT INSPECTED
Ontario, CA 91761-8316	Rice Noodle 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 have a written food safety plan.

Specifically,

You manufacture Ready to Eat (RTE) Reduced Oxygen Packaging (ROP) fresh rice stick noodles/Bahn Pho Tuoi. Your RTE noodles are exposed to the environment, do not undergo further processing after the (b) (4) step, and packaged in Reduced Oxygen Packaging (ROP). You did not conduct a hazard analysis to identify hazards of bacterial pathogen growth and/or toxin production due to poor time/temperature controls, bacterial pathogen growth and/or toxin production due to poor formulation control, bacterial pathogen growth and/or toxin production due to ROP, and environmental pathogen presence due to recontamination from the processing environment.

You do not have written preventive control procedures including monitoring, corrective actions, and verifications in place to mitigate the hazards. You also do not have all monitoring records to show the hazards are controlled, and for the monitoring documents you do have, show deficiencies.

In addition, you do not have controls in place as seen:
- Bacterial growth and/or toxin production due to poor formulation control:

1. Your manufacturing documents recording pH for the rice (b) (4) showed documentation of pH greater than (b) (4) on 12/10/25, 12/11/25, 12/15/25, 12/21/25, and 1/8/26. The range of values documented are from 4.62 to 4.82. These pH values allow the growth of *Clostridium botulinum* as well as *Bacillus cereus*.

- Bacterial pathogen growth and/or toxin production due to poor time/temperature controls and Bacterial growth and/or toxin production due to ROP:

1. Your rice noodle sheet, Lot (b) (4), manufactured on (b) (4), measured at 74.5°F and 72.0°F from Line (b) and (b) before the (b) (4) steps at 9:00 AM. The rice sheets were (b) (4) and packaged in (b) (4) and boxed (b) (4) per box. The finished products stayed in the ambient warehouse at around 67.5°F until it moved to the cooler in the (b) (4) at 12:45 PM. The temperatures of the finished products were 70.0°F and 70.0°F at 12:21 PM, before the products were moved. The finished product temperatures were taken at 4:26 PM at the (b) (4) and measured 69.5°F and 67.0°F. The time it takes from (b) (4) to refrigeration exceeds the (b) (4) expected for the growth of *Clostridium botulinum* for a temperature above 70.0°F and the 3 hours for the growth of *Bacillus cereus*. The temperatures above were measured with a calibrated FDA provided thermometer.

2. In addition, FDA Sample 1317731 collected shows a finished product water activity above .82 and a finished product pH of

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Ashley S Ertzman, Investigator
Joseph C Yen, Investigator
James A Barreto, Investigator
Zachary R Harris, Investigator

X Joseph C Yen
Investigator
Signed By: 2001882862
Date Signed: 02-26-2026
09:20:07

DATE ISSUED
2/26/2026

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above 4.6 showing the possible growth of *Clostridium botulinum* and *Bacillus cereus* with the documented time and temperature abuse.
- Environmental pathogen presence due to recontamination from the processing environment:
We observed deficiencies as follows:

1. During (b) (4) operations on 1/27/26, dark built-up residue was observed on the feet of the scale used to weigh Banh Pho Tuoi, Lot (b) (4) just prior to packaging. The cut noodles were observed to flow around the surfaces of the scale feet when being gathered for packing into the finished product 10lb bags. Additionally, the (b) (4) table contained layers of tape on one corner with dark colored residue along the edges of the tape.
2. On 1/29/26, after the receiving line was reported to be cleaned and ready for reassembly, dark colored build-up and dried noodle pieces were observed on the food contact surfaces of the equipment. Apparent noodle "dust" was also observed on the exit tray of line 2 (food contact surface), and on the (b) (4) frame of line (b)(adjacent to the (b) (4) .
3. The (b) (4) (b) (4) sheets used to stack RTE rice noodle sheets are not cleaned and sanitized. The (b) (4) woven sheets appear to have discoloration, and some sheets have frayed edges. The sheets directly contact the RTE rice noodles.
4. FDA environmental sample number 1322596 contains a positive result for *Listeria innocua* on Subsample 42 which was collected on a fan that was blowing onto RTE noodle sheets to be stacked and cooled.

OBSERVATION 2
Your equipment and utensils were not designed and constructed to be adequately cleaned or maintained to protect against contamination.

Specifically,

We observed the following:

1. During manufacture of Banh Pho Tuoi, Lot (b) (4) on 1/27/26, the (b) (4) tanks had cracks, holes, and uneven welds on the food contact surfaces of the tanks.
2. The interior of (b) (4) tube was observed with scraped and gouged areas on the inner food-contact surface. The scraped areas contained a build-up of brownish residue and embedded discoloration that could not be fully removed during cleaning operations.
3. During sanitation on 1/29/26, the gasket for (b) (4) (b)(was observed to be deteriorated and broken with uneven surfaces. The gasket fell off the (b) (4) and on to the floor which contained standing water. The gasket was then taken to the three-compartment sink for washing.
4. During sanitation of (b) (4) (b)(4 on 1/29/26, the interior steam grid was observed with at least one small crack and one large break in the (b) (4) closest to the (b) (4) . Additionally, the holes in some places on the (b) (4) appeared to be corroded and/or blocked.

OBSERVATION 3
You did not clean your non-food contact surface in a manner and as frequently as necessary to protect against contamination.

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We observed the following:

1. During production of Bahn Pho Tuoi, Lo(b) (4) , noodle sheets on 1/27/26, a moist bunched-up cloth was observed on the outer edge of (b) (4) [(b) (4)] There was moist dark build-up and discoloration on and around the cloth. On 1/29/26 at the start of sanitation, I observed that the cloth had been removed, however the dark build-up and discoloration remained.

2. During sanitation operations on 1/29/26, employees were observed cleaning soiled equipment in a manner that caused overspray to contact food-contact equipment that had already been cleaned. Other employees were observed cleaning pipes that transport rice slurry directly on steps in the production area. The metal pipe-brush used to clean the interior surface of the auger enclosure tube and interior surfaces of transfer pipes, both food contact surfaces, was observed with cleaning ends and handle areas in contact with pooled water on the production floor during cleaning operations. The cleaning tool was observed with rust-like discoloration on the smaller pointed end.

OBSERVATION 4

You did not ensure that your cleaning compounds and sanitizing agents are safe and adequate under the conditions of use.

Specifically,

During sanitation operations on 1/29/26, water was observed flowing into the sanitizing compartment of the three-compartment sink while rinsing cleaned equipment. The sanitizer was tested with the firm's test strips with a color-change indicative of a sanitizer concentration around 400-500 ppm. The firm stated, and the (b) (4) sanitizer instructions indicated a concentration of [(b) (4)] ppm active solution on food contact surfaces. The firm does not record results of sanitizer tests, and the firm's sanitizer strips had an expiry date of NOV 15, 2024.

OBSERVATION 5

You did not exclude pests from your food plant to protect against contamination of food.

Specifically,

We observed the following:

1. During manufacture of Banh Pho Tuoi, Lot (b) (4) , on 1/27/26, insects were observed in the production area. Two live black winged insects were observed on the woven plastic bag holding rice, at least 5 apparent dead black winged insects were observed in two rice soak tanks holding rice and water, and one bee-like insect was observed on the dispensing table adjacent to the soybean oil bulk tote.

2. During the manufacture of Banh Pho Tuoi, Lot (b) (4) on 2/5/26, two dead cockroach-like insects were observed. One insect was observed in the drain between the steam lines. One insect was observed between pallets of raw material rice.

3. The man doors and roll up bay door on the north side of the building have the weather stripping worn down, allowing for light to be visible from the outside.

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***DATES OF INSPECTION**
1/27/2026(Tue), 1/29/2026(Thu), 2/05/2026(Thu), 2/10/2026(Tue), 2/11/2026(Wed), 2/12/2026(Thu), 2/26/2026(Thu)

X Ashley S Ertzman
Investigator
Signed By: ASHLEY S. ERTZMAN -S
Date Signed: 02-26-2026 09:22:00

X Sonia R Peterson
Investigator
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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."