DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION
550 Main Street, Ste 4-930 Cincinnati, OH 45202 (513)322-0700 Fax:(513)679-2772	5/18/2026-5/21/2026
	FEI NUMBER 1000482018

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED
Morgan A Linger, Plant Manager

FIRM NAME	STREET ADDRESS
Ohio Pet Foods, Inc.	38251 Industrial Park Rd
CITY, STATE, ZIP CODE, COUNTRY	TYPE ESTABLISHMENT INSPECTED
Lisbon, OH 44432-8325	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 I OBSERVED:

OBSERVATION 1

Your sanitation controls did not include procedures, practices, and/or processes that ensure sanitary conditions are adequate to significantly minimize or prevent hazards.

Specifically, your hazard analysis identifies that biological pathogens require a sanitation preventive control. The following sanitation deficiencies were noted on 5/20/2026:

1) Equipment is not being cleaned and sanitized according to written sanitation procedures. Your written sanitation procedures state that all visible soils, dust, and previous run material be removed from surfaces prior to cleaning and sanitizing. Following a pre-operational cleaning, the following were noted:

a) (b) (4) mixing conveyor (b) (4) including the auger bottom and side had remaining residue of kibble, powder, and fat on the ends under the fat applicator and the end that leads to (b) (4) Written cleaning and sanitation procedures state that all visible debris is to be removed prior to sanitation.

b) (b) (4) Mixing Conveyor (b) (4) which applies the (b) (4) ingredient to the kibble directly following mixing conveyor (b) (4) is not adequately cleaned during the comprehensive clean. Greasy kibble and dried kibble debris was observed at the end and in the middle of the auger as seen from (b) (4) end and through the middle hole at the outlet of (b) (4) pipe (respectively) and in the middle of the auger after the end panel was removed and after extended cleaning efforts by employees.

This is a repeat observation from the previous inspection(s) conducted on 07/18/2025 (written observation), 12/13/2024 (written observation).

OBSERVATION 2

You did not identify and implement preventive controls to ensure that any hazards requiring a preventive control are significantly minimized or prevented.

Specifically,

a) You identified salmonella spp. Listeria monocytogenes, pathonogenic strains of E. coli, clostridium spp and Hepatitis A, noroviruses at

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the (b) (4) ingredient receiving step as high risk but have no preventive control established to control the hazard. Your preventive controls for the (b) (4) step are (b) (4) at the (b) (4) step) and (b) (4)).

b) You identified toxicity or malnutrition as a hazard at the batching step but have no preventive control established to address that hazard. The preventive controls listed at this step are for (b) (4) and (b) (4) . Additionally, poor manufacturing practices were observed during the facility walk through on 5/18/2026 related to batching such as unlabeled totes of (b) (4) found in the batching area, (b) (4) with broken (b) (4) and employees scooping mixtures of spilled ingredients from the floor surrounding the mixing pit grate to clean the area into the open pit while manufacturing (b) (4) dog food.

This is a repeat observation from the previous inspection(s) conducted on 12/13/2024 (written observation).

OBSERVATION 3
You did not conduct operations in accordance with current good manufacturing practices, take adequate precautions to prevent contamination of animal food and conduct all animal food manufacturing under such conditions and controls to protect against contamination of animal food.

Specifically, on 5/18/2026 during a walk through of the (b) (4) and warehouse areas, the following conditions were noted:

1) Employees were observed scooping spilled chicken meal from an outside concrete pad littered with bird droppings into a bulk receiving pit

2) Foul smelling, black pasty material was scraped into the bulk pit as employees were observed dragging a heavy rubber mat used to cover over the bulk pit

3) Two (b) (4) were observed to be stored open and uncovered in the dry ingredient warehouse

4) A wet, torn bag of lamb meal was observed in the storage area outside of the (b) (4) room

This is a repeat observation from the previous inspection(s) conducted on 07/18/2025 (written observation).

OBSERVATION 4
You did not implement appropriate written corrective action procedures for preventive controls.

Specifically, on 5/19/2026, a review of the Product (b) (4) Process Data Log dated 5/12/2026 revealed the temperature of the (b) (4) outgoing mash was 156 degrees Fahrenheit, below the critical limit of (b) (4) degrees Fahrenheit. An investigation of the failure and corrective actions including root cause, actions taken to prevent recurrence, and final disposition of product were not documented. According to your SOP QUA-023 Corrective and Preventative Action Plan, "a CAPA will be initiated within (b) (4), and a CAPA for

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critical non-conformance such as deviations in CCP and preventive control limits.....will be initiated within (b) (4)." According to your hazard analysis,(b) (4) temperature is Preventive Control[(b) (4)] therefore requiring a CAPA initiation by(b) (4) .

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE	DATE ISSUED
	Lisa M Marko, Investigator X Lisa M Marko Investigator Signed By: 2003093619 Date Signed: 05-21-2026 14:10:43	5/21/2026

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."