

FACTS end date: 6/17/08

DATE ASSIGNED: 10/01/2007	Cs #: HHSF223200740090C	PRIORITY: 2	DATE INSPECTED: June 10, 2008	GRP:
CENTRAL FILE NO: 1036857	JD/TA:	COUNTY: Early	PHONE: 229-723-3411	
NAME: Peanut Corp. Of America		STREET: 14075 Magnolia St.		
CITY: Blakely	STATE: GA	ZIP: 39823	DISTRICT: DA	

ENDORSEMENT

This current food inspection was conducted under FY 2008 FDA/State Contract HHSF223200740090C.

Previous inspection was conducted by GDA on 12-14-2008. Objectionable findings: No violations noted. Last FDA inspection was conducted on August 23, 2007. Objectionable findings: Uncovered product in storage area, damaged lid on re-work tank on butter line, damaged wall not easy cleanable near bulk butter fill area. Violations were corrected.

Current inspection on June 10, 2008 notes firm operates as a manufacturer of roasted peanuts and peanut butter. Official identification and inspection findings discussed with Raymond Kimbrel, Plant Manager. Objectionable findings: Steel wool pad in butter room used for cleaning not approved due to possible contamination, scraper used to work final bulk tank improperly stored above reject tank also no cleaning and sanitizing schedule for scraper, and dust build up on fan in butter fill area. All objectionable conditions were corrected during the inspection. FDA requested an evaluation of the firm's metal detection procedures due to rejected product being held at the firm due to complaint of metal fragments in granule size roasted peanuts. The normal process the roasted nuts would pass under several magnets then packaged and run through metal detector as the final process. The firm's procedure seems adequate for regular runs of product however the product in question was not checked for metal because of the metal foil bags used in the original shipment that was rejected. The firm wishes to rework the rejected product by running it through the butter line which has a metal detector. Model [redacted] at the end of the process. The firm could not produce the manual for the detector so no determination could be made about the capabilities and effectiveness of the detector. No FDA samples were collected. Firm was processing peanut butter during today's inspection. Firm was registered with FDA Bioterrorism. Firm was given information during today's inspection regarding the FDA Food Defense and Terrorism initiative ALERT. The inspection was conducted by Chad Beard, GDA Agriculture Sanitarian.

This inspection is classified as VAI

F/U: Routine Surveillance

Distribution: Orig: ATL-DO Files; CC & EIR: Compliance Branch FMD145; CS: Janice King, Land-Food Monitor, Charleston SC Resident Post; CS: Russell Zablan, GA State Contract Monitor.

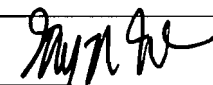
Inspection Summary:

Inspector: Chad Beard
Preparer: Robert Rish
State Supervisor: Mark R. Norton

COMPLIANCE ACHIEVEMENT DATA

PAC CODE	Problem Type	Corrective Action	Date Action Verified (MM/DD/YY)	Correcting Unit	Reporting District	Reason for Correction

EMPLOYEE HOME DISTRICT D-4	EMPLOYEE NUMBER 4833
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SIGNATURE 	DATE JUN 17 2008
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NAME: Peanut Corporation Of America	STREET: 14075 Magnolia St.
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CITY: Blakely	STATE: GA	ZIP: 39823	DISTRICT: DA
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RELATED FIRMS:	STATE ASSIGNED: Yes	ITS:
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REGISTRATION:

REG TYP	MM/YY	MM/YY	MM/YY	REG TYP	MM/YY	MM/YY	MM/YY	REG TYP	MM/YY	MM/YY	MM/YY
F				D				V			
M				R				B			


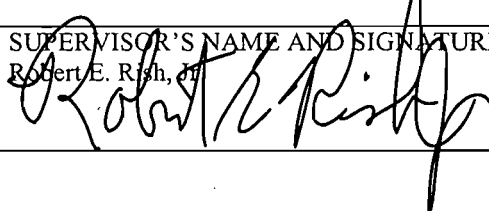
ESTABLISHMENT TYPES/ 1. INDUSTRY CODES ON OEI:	1.M	2.	3.
	23		

TOTAL ESTAB SIZE	INTERSTATE BUSINESS RECEIVED	BUSINESS SOLD	DISTRICT USE 1 2 3			RECALL NUMBER	REFUSAL CODE	PROFILE	PASS/FAIL
(b)(4)	% (b)(4)	% (b)(4)	1		D	N/A	0		

ESTABLISHMENT CHANGES: New firm None Name Address Ownership Size Prod Code Other Est. Type O/B Inactive Not OEI Aux Firm Registration

PAC	PROCESS (PRODUCT) CODE	Est. Typ	Insp Basis	Empl1 PC: No: HD:	Empl2 PC: No: HD:	Empl3 PC: No: HD:	PRODUCT	Priority	Resched Date	Insp Conc:	Dist DSCN
00001	23CGT	M	2	9 1/2			Peanut butter bulk 50lb flex plastic in fiber box			A	E

SAMPLES COLLECTED: none

SAMPLE #: NONE	PRODUCT:
HEADQUARTERS UNIT REFERRED:	FDA 483 ISSUED: <input checked="" type="checkbox"/> YES <input checked="" type="checkbox"/> NO STATE FORM GDA INSPECTION FORM
REASON REFERRED:	OTHER FED GOVT INSP OR GRADING none
INSPECTOR'S NAME AND SIGNATURE Chad Beard 	SUPERVISOR'S NAME AND SIGNATURE Robert E. Rish, Jr. 



GEORGIA DEPARTMENT OF AGRICULTURE
Consumer Protection Division
19 Martin Luther King Jr. Drive Room 306
Atlanta, Georgia 30334

THOMAS T. IRVIN
COMMISSIONER

Consumer Protection Field Forces Capitol Square, Room 306 Atlanta, Georgia, 30334	No. of Risk Factor/Intervention Violations		Date	06/10/2008
	No. of Repeat Risk Factor/Intervention Violations		Time In	09:00 AM
	Good Retail Practices	3	Time Out	12:30 PM

Establishment PEANUT CORPORATION OF AMERICA	Address 14075 MAGNOLIA ST	City/State BLAKELY, GA	Zip Code 39823-1881	Telephone (229) 723-3411
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Establishment # 037234	Permit Holder Peanut Corporation of America	Purpose of Inspection Regular	Est. Type 371	Risk Category
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Supervision			
1	IN		
Person in charge present, demonstrates knowledge, and performs duties			
Employee Health			
2	IN		
Management awareness: policy present			
3	IN		
Proper use of reporting, restriction & exclusion			
Good Hygienic Practices			
4	IN		
Proper eating, tasting, drinking, or tobacco use			
5	IN		
No discharge from eyes, nose, and mouth			
Control of Hands as a Vehicle of Contamination			
6	IN		
Hands clean and properly washed			
7	IN		
No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
8	IN		
Adequate hand washing facilities supplied & accessible			
Approved Source			
9	IN		
Food obtained from approved source			
10	IN		
Food received at proper temperature			
11	IN		
Food in good condition, safe, and unadulterated			
12	IN		
Required records available: shell stock tags, parasite destruction			
Protection from Contamination			
13	IN		
Food separated and protected			
14	IN		
Food-contact surfaces: cleaned & sanitized			
15	IN		
Proper disposition of returned, previously served, reconditioned, and unsafe food			

Compliance Status		COS	R
Potentially Hazardous Food (Time/Temperature Control for Safety Food)			
16	IN		
Proper cooking time and temperatures			
17	IN		
Proper reheating procedures for hot holding			
18	IN		
Proper cooling time and temperatures			
19	IN		
Proper hot holding temperatures			
20	IN		
Proper cold holding temperatures			
21	IN		
Proper date marking and disposition			
22	IN		
Time as a public health control: procedures & records			
Consumer Advisory			
23	IN		
Consumer advisory provided for raw or undercooked foods			
Enforcement Tactics			
24	IN		
Withhold from sale issued / Equipment Rejected / Food Destruction			
Chemical			
25	IN		
Food additives: approved and properly used			
26	IN		
Toxic substances properly identified, stored, used			
Conformance with Approved Procedures			
27	IN		
Compliance with variance, specialized process, and HACCP plan			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R
Safe Food & Water			
28	IN		
Transportation of Food			
29	IN		
Water and ice from approved source			
30	IN		
Variance obtained for specialized processing methods			
Food Temperature Control			
31	IN		
Proper cooling methods used; adequate equipment for temperature control			
32	IN		
Plant food properly cooked for hot holding			
33	IN		
Approved thawing methods used			
34	IN		
Thermometers provided and accurate			
Food Identification			
35	IN		
Food properly labeled; original container			
Prevention of Food Contamination			
36	IN		
Insects, rodents, and animals not present			
37	IN		
Contamination prevented during food preparation, storage & display			
38	IN		
Personal cleanliness			
39	IN		
Wiping cloths: properly used and stored			
40	IN		
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
41	OUT		X
In-use utensils: properly stored			
42	IN		
Utensils, equipment and linens: properly stored, dried, handled			
43	IN		
Single-use/single-service articles: properly stored, used			
44	IN		
Gloves used properly			
Utensils, Equipment and Vending			
45	OUT		X
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
46	IN		
Warewashing facilities: installed, maintained, used; test strips			
47	IN		
Nonfood-contact surfaces clean			
Physical Facilities			
48	IN		
Hot and cold water available; adequate pressure			
49	IN		
Plumbing installed; proper backflow devices			
50	IN		
Sewage and waste water properly disposed			
51	IN		
Toilet facilities: properly constructed, supplied, cleaned			
52	IN		
Garbage/refuse properly disposed; facilities maintained			
53	IN		
Physical facilities installed, maintained, and clean			
54	OUT		
Adequate ventilation and lighting; designated areas used			

Person in Charge (Signature) 	Date: 06/10/2008
Inspector (Signature) Donna Adams (48270102) 	Date: 06/10/2008



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Establishment # 037234	Permit Holder Peanut Corporation of America	Purpose of Inspection Regular	Est. Type	Risk Category

REJECTED EQUIPMENT

Equipment	Area	Reason For Rejection
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ECONOMIC AND TEMPERATURE OBSERVATIONS

Economic Issues	#s	errors	Item/Location	Temp	Item/Location	Temp
55. Scales Checked						
56. Packages Weighted						
57. Scanner Verification						
58. Eggs Inspected						
59. Out of Date Foods	0					
60. False Advertising						
61. Product Evaluation						

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
41	Violation of Code: [40-7-1-.14(2)] Scraper for final bulk tank after metal detector (fill bulk tank) is stored over reject product. Scraper was not covered, no cleaning schedule. Plant mgr covered product with throw-away plastic bags. Scraper will be rotated and washed hourly. Corrected On-Site. New Violation.
45	Violation of Code: [40-7-1-.28(1)] Possible metal flakes from metal scrubber which is used to clean outside of equipment. Clean, properly stored wiping cloths to be used for cleanup. Corrected On-Site. New Violation.
54	Violation of Code: [40-7-1-.67(4)] Dust buildup on fan in butter room. New Violation. Correct By: 06/11/2008
Remarks	No violation 12-14-07. CURRENT: FDA with Beard, routine. Investigation as per FDA request.

Person in Charge (Signature) 	Date: 06/10/2008
Inspector (Signature) Donna Adams (48270102) 	Date: 06/10/2008