DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION DISTRICT ADDRESS AND PHONE NUMBER DATE(S) OF INSPECTION 158-15 Liberty Ave. 03/31/2009 - 04/08/2009* FEI NUMBER Jamaica, NY 11433 (718) 340-7000 Fax: (718) 662-5661 2433583 Industry Information: www.fda.gov/oc/industry NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED Mia R. Cohen, Chief Operating Officer Setton International Foods, Inc. 85 Austin Blvd CITY, STATE, ZIP CODE, COUNTRY TYPE ESTABLISHMENT INSPECTED Commack, NY 11725-5701 Manufacturer and Repacker

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

Failure to conduct cleaning and sanitizing operations for utensils and equipment in a manner that protects against contamination of food and food-contact surfaces.

Specifically,

The firm's SOP entitled "Equipment Cleaning Procedures" is inadequate in that it only calls for a santization step without a prior wash step. On 04/02 & 06/09, employees in the Packaging Department were witnessed performing only a santization step consisting of wiping both food and non-food contact surfaces with a chlorine sanitizer solution and paper towels.

The firm's SOP "Equipment Cleaning Procedures" (Date Revised: Jan. 3, 2008) relating to the Roasting Department calls for the use of bleach solution. The Manager of the Roasting Room who conducts cleaning of the proasters stated that he only uses a water power wash and degreaser to wash the equipment once every month. He also indicated that bleach solution is only used on the floors of the roasting room. Other than using an air hose to remove nut residues between batches of different types of nuts, no additional cleaning or sanitizing is conducted on the roasters.

The firm's SOP entitled "Equipment Cleaning Procedures" details the actions employees are to take to ensure equipment is adequately cleaned. It also calls for the completion of the "Master Cleaning Schedule Log" to document cleaning was accomplished according to this procedure however the "Master Cleaning Schedule Log" does not include all of the items discussed in the SOP.

OBSERVATION 2

Sanitizing agents are inadequate and unsafe under conditions of use.

Specifically,

On 04/02/09, employees were witnessed wiping down both food contact surfaces and non-food contact surfaces of Table #1 and Table #2 in the Packaging Department with a chlorine sanitizer solution and (b) (4) paper towels. The Tables are used to package ready-to-eat food items. When requested, the firm did not have sanitizer test strips to test the concentration of the

	EMPLOYEE(S) SIGNATURE	DATE ISSUED
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	DEPARTMEN	T OF HEALTH AND HUMAN	SERVICES			
DISTRICT ADDRESS AND	FO	OD AND DRUG ADMINISTRATION				
	158-15 Liberty Ave.			03/31/2009 - 04/08/2009*		
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NAME AND TITLE OF INDIV	ILOTHACION: WWW.Ida.gov/	oc/industry	<u> </u>			
	. Cohen, Chief Operating		····			
FIRM NAME	rnational Foods, Inc.	STREET ADDRESS 85 Austin B	ll vd ·	-		
CITY, STATE, ZIP CODE, CO	DUNTRY		TYPE ESTABLISHMENT INSPECTED			
Commack, NY	11725-5701	Manufacture	r and Repacker			
sanitizing solution	on. When tested with a chlorine test	strip, concentration was gre	eater than (b) (4)pm.			
	concentration of chlorine sanitizin of the Packaging Department tested			ces and non-food		
OBSERVATIO	N 2					
OBSERVATION						
Employees did n soiled or contam	ot wash hands thoroughly in an ade inated.	quate hand-washing facility	at any time their hands n	nay have become		
Specifically,						
cutter back into h	employee was observed cutting ope is pants pocket, throwing the plasti Packaging Department, without cha	c bags in the trash and return	ning to packing sour bears	s into plastic		
	employees placing Snow White So is with bare hands.	puash Seeds labels on plastic	lids were noted touching	the food contact		
OBSERVATION	14					
Failure to provide	hand washing facilities at each loc	ation in the plant where need	led.			
Specifically,				74		
Packaging Departi	shing sinks in the facility are locate ment, Panning Room, Organic Rooms se processing areas cover approxim	m or Roasting Room where				
OBSERVATION	5			e de la companya de l		
ailure to wear hai	r restraints where appropriate.					
specifically,						
On 03/31/09, an en	nployee with facial hair was observ	ed packing ready to eat vegg	ie chips into plastic conta	tiners in the		
EE REVERSE OF THIS PAGE	Jane Chen, Investigator Frank Verni, Investigator Matthew R. Palo, Investigato Sarah A. Wangseng, Investiga	TO CRO TO SAW, CRO TO SAW, CRO		04/08/2009		
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Packaging Department without a hair restraint for his facial hair.

On 03/31/09, the manager who accompanied us on the walkthrough of the entire facility did not wear a hair restraint for his facial hair. The walkthrough included the Roasting Room and Packaging Department where ready to eat nuts, candy and snacks were being processed and repacked. The same manager was noted in the processing area without a hair restraint for his facial hair on 04/02/09 and 04/06/09.

On 03/31/09, an employee packing ready to eat veggie chips into plastic containers in the Packaging Department failed to wear a hair net effectively in that the hairnet only covered the top of his head and the hair below the hair net was not restrained.

On 04/06/09, three employees and a manager in the Packaging Department failed to wear a hair net effectively in that the hairnet only covered the top of their heads and the hair below the hair net was not restrained. Two of the employees were noted packing ready-to-eat dried berries and chips into plastic containers and the other employee was noted cleaning in the Packaging Department by the bulk packing line.

OBSERVATION 6

Failure to provide safety-type lighting fixtures suspended over exposed food.

Specifically,

On 03/31/09, an uncovered light was noted directly over a hopper filled with unroasted cashews in the Roasting Room.

* DATES OF INSPECTION:

03/31/2009(Tue), 04/01/2009(Wed), 04/02/2009(Thu), 04/06/2009(Mon), 04/08/2009(Wed)

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