

**Establishment Inspection Report**

Aunt Mid’s Produce Company  
Detroit, MI 48209-1987

FEI: **1832620**  
EI Start: 01/29/2008  
EI End: 01/29/2007

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**SUMMARY [DSM]**

This inspection of Aunt Mid’s Produce Company was conducted in accordance with CPG 7303.803, Domestic Food Safety. Aunt Mid’s Produce Company is a manufacturer and repacker of raw ready-to-eat fruit and vegetable products. (FACTS Assignment ID 888394; FACTS Operation ID 3453823)

The previous FDA inspection was conducted on 10/23-24/2006 and did not result in the issuance of an FDA 483.

The current inspection also did not result in the issuance of an FDA 483. However, Inspectors Mills, Le, and Hartman did discuss two items with management regarding condensate and chipped paint on cooling system units above the production room floor and a stained cutting board. Both items will be addressed by management. Cooling system units will be replaced and cutting boards are washed, sanitized and bleached at the end of the day.

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The processing of Romaine lettuce in clear plastic packages for food service line was observed during this inspection.

The firm is a registered food firm under the Bioterrorism Act (Registration# 18417158878).

**ADMINISTRATIVE DATA [CHL] [DSM]**

Inspected firm: Aunt Mid's Produce Company  
Location: 7939 West Lafayette  
Detroit, MI 48209-1987  
Phone: (313) 841-7911  
FAX: (313) 841-6220  
Mailing address: 7939 West Lafayette  
Detroit, MI 48209-1987  
Website: [www.auntmids.com](http://www.auntmids.com)  
Dates of inspection: 01/29/2008  
Days in the facility: 1  
Participants: Danielle S. Mills, Investigator  
Roger A. Hartman, Investigator  
Caroline H. Le, Investigator

On 01/29/2008, Investigators Mills, Hartman, and Le presented their credentials, FDA 482 Notice of Inspection (Attachment), and Regulated Business Information to Mr. Vincent J. Riggio, Vice-President. Mr. Philip D. Riggio, President/Owner, was present during the introduction but stated that since he is seldom on site, his son, Mr. Vincent J. Riggio, is overseeing the firm's operations and is the most responsible individual at the firm. Mr. Vincent Riggio provided the firm's operating history, interstate sales numbers, and profit data. Ms. Rocio K. Cabrera, Director of Quality Assurance, accompanied us during the inspection and provided all requested information.

This inspectional report was prepared and written by Investigator Mills and Investigator Le, with some assistance from Investigator Hartman.

**HISTORY [CHL]**

Mr. Vincent Riggio states that there have been no significant changes at the firm since the last inspection. The firm is a family owned and operated company. Business is conducted in a 70,000 square foot facility located at the above address. The firm grosses approximately (b) (4) in

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annual sales. The firm has (b) (4) working (b) (4)  
(b) (4)

The firm is currently registered under the Bioterrorism Act and has a bioterrorism plan in place.

Per Vincent Riggio, Vice-president, all correspondence should be addressed to:

*Ms. Rocio K. Cabrera*  
*Director of Quality Assurance*  
*Aunt Mid's Produce Company*  
*7939 West Lafayette*  
*Detroit, MI 48209*

**INTERSTATE COMMERCE [CHL]**

The firm processes fruits and vegetables received from interstate sources. Approximately (b) (4) of sales are within the state of Michigan and (b) (4) out-of-state to Illinois and Ohio. The firm is (b) (4) wholesale.

**JURISDICTION [CHL]**

The firm processes, packages and stores fruits and vegetables which are products subject to FDA jurisdiction. Ms. Cabrera provided a current product list (Exhibit 1). She estimates the firm's largest selling products to be the Baby Leaf Spinach and Gourmet Baby Red Potatoes. Three copies of specimen labels were collected for the above products (Exhibits 2-4).

Products shipped from the firm are done so under the "Aunt Mid's" brand label. However, a limited amount of products are packaged in clear plastic bags under no brand name. These items are sent to restaurants, hotels and other food establishments. The clear packages contain a best if used by date and lot number.

**INDIVIDUAL RESPONSIBILITY AND PERSONS INTERVIEWED [CHL]**

The firm is family owned and operated. Mr. Vincent Riggio stated the firm's organizational chain remains the same from previous inspections with the exception of a new Director of Quality Assurance, Ms. Rocio K. Cabrera.

Mr. Philip D. Riggio, Sr. is the President/CEO of Aunt Mid produce Company.

Mr. Vincent J. Riggio is the Vice President of the firm and is currently in charge of operations.

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Mr. Philip A. Riggio, Jr. is the Secretary/Treasurer of the firm.

Ms. Rocio K. Cabrera is the Director of Quality Assurance. Any post-inspection correspondence should be sent to Ms. Cabrera.

**FIRM'S TRAINING PROGRAM [CHL]**

The firm has an established training program. New employees watch videos containing HACCP, food safety and defense, sanitation, and GMP regulations. The training videos are in English and Spanish. Additional training is required when changes in regulations occur.

**MANUFACTURING/DESIGN OPERATIONS [DSM]**

The majority of the manufacturing/processing operations have not changed since the previous inspection. A new product tracing computer system is in place. This system is able to track product information including the grower, shippers/carriers, distributors, shipping truck identification, work order numbers, lot numbers, and all consignees. This system can be used for recall procedures.

The following describes the basic process flow of the retail Romaine lettuce line used by the firm. Other processing lines function similarly to the lettuce line observed.

(b) (4)  
(b) (4)

(b) (4)

Continuous temperature monitoring is used by the facility. The areas for production, shipping/receiving, and storage are refrigerated.

Various quality tests are performed on site in the firm's laboratory. In-house testing is done for

(b) (4)

(b) (4) The firm also utilizes outside laboratories for

The firm works with (b) (4)

(b) (4)

Sanitation is conducted (b) (4) by a sanitation team. (b) (4) sanitation includes washing and rinsing all processing equipment and floors. Processing equipment is washed lightly in place in between

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products during production hours. Ms. Cabera stated that equipment is broken down and cleaned nightly. A Quaternary Ammonium sanitizer is utilized.

The firm currently still uses (b) (4) for pest control. I observed numerous monitoring traps within the firm, however, I saw no signs of rodent/pest infestation. Ms. Cabera said that (b) (4) the firm at least (b) (4)

**MANUFACTURING CODES [DSM]**

Incoming raw products are initially labeled with a white label that provides a date received and a work order number. All products, once processed are given a new lot number that differs from the receiving number. This number is computer generated and used to track information in the computer system such as receiving number, work order, number, date processed, etc. and is also used in the event a recall is necessary. A Best If Used By date is printed on products using the standard MM/DD/YY format. For example, 02/11/08 indicates the product is best if used by the 11<sup>th</sup> day of February of the year 2008.

**COMPLAINTS [DSM]**

Ms. Cabera stated that they have received no major complaints about the product. The main complaints received are due to quality and product freshness. The firm has not received any complaints due to a product causing illness or injury to the consumer.

**RECALL PROCEDURES [DSM]**

The firm has established written recall procedures in place. Recalls are handled using the computer generated number assigned to the finished products. Consignees are identified using the in-house tracking system and then notified, usually by letter, to inform them of the products affected.

**OBJECTIONABLE CONDITIONS AND MANAGEMENT'S RESPONSE [DSM]**

No FDA 483 was issued for this inspection (see General Discussion with Management section).

**REFUSALS [DSM]**

No refusals were encountered during this inspection.

**GENERAL DISCUSSION WITH MANAGEMENT [DSM]**

During the closing of the inspection, the following items were discussed with management, including Mr. Vincent J. Riggio and Ms. Rocio K. Cabera.

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1. The cooling units on the ceiling above the production line processing Romaine lettuce was observed to have paint chipping and the potential to drip condensate onto equipment or product. Ms. Cabera stated that she was aware of this issue and that employees are instructed to report any drips or other problems they encounter. Mr. Riggio stated that the firm would be replacing these units soon, as they were older and in need of replacement. He also stated that in the meantime, they have taken additional precautions and installed new drip pans and will address the paint issue.

2. A large plastic cutting board located in the same production area as the Romaine lettuce used to cut celery appeared to be stained. Ms. Cabera stated that this cutting board was used earlier this day and was marked for that day's production to make cutting celery to the correct size easy for the employees. This cutting board is not grooved or damaged in any other way. She also stated that it would be thoroughly cleaned, sanitized and bleached by the sanitation crew at the end of the day.

**ADDITIONAL INFORMATION [DSM]**

A reconciliation exam was conducted on spinach. The firm had received (b) (4) totes of spinach from (b) (4) totes were found in the refrigerated storage area with (b) (4) totes being checked for quality purposes. (b) (4) totes were verified by Inspector Hartman. Investigators Mills, Le, and Hartman found no problems with the product at the time of inspection.

A cursory NLEA review was conducted of the three (3) labels provided in accordance with CP 7321.005.

**SAMPLES COLLECTED [DSM]**

No samples were collected at the time of this inspection.

**VOLUNTARY CORRECTIONS [DSM]**

The previous FDA investigation did not result in the issuance of an FDA 483.

**EXHIBITS COLLECTED [DSM]**

- Exhibit 1. Aunt Mid's Produce Company Product List (6 pages)
- Exhibit 2. BABY LEAF Spinach (10 OZ) product labels
- Exhibit 3. GOURMET BABY RED POTATOES (3 LBS 1.3 Kg) product labels
- Exhibit 4. Gourmet Baby Red Potatoes (1 Dry Quart) product labels

**ATTACHMENTS [DSM]**

FDA 482 Notice of Inspection

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Danielle S. Mills, Investigator



Caroline H. Le, Investigator



Roger A. Hartman, Investigator