

**DEPARTMENT OF HEALTH AND HUMAN SERVICES  
FOOD AND DRUG ADMINISTRATION**

DISTRICT ADDRESS AND PHONE NUMBER 4040 North Central Expressway, Suite 300 Dallas, TX 75204 (214) 253-5200 Fax: (214) 253-5314	DATE(S) OF INSPECTION 10/23/2007 - 10/25/2007
	FEI NUMBER 1000117188

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED  
**TO: Mr. Jimmie D. Shearer, President and CEO**

FIRM NAME Sunland, Incorporated	STREET ADDRESS 42593 US Highway 70
CITY, STATE, ZIP CODE, COUNTRY Portales, NM 88130-9043	TYPE ESTABLISHMENT INSPECTED Peanut and Peanut Butter 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**

Failure to manufacture foods under conditions and controls necessary to minimize the potential for growth of microorganisms and contamination.

Specifically,

- 1) The employee working in the depalletizer area was observed placing their fingers inside empty jars prior to loading them on the conveyor to the filler where the jars were being filled with ready to eat Organic Creamy Peanut Butter.
- 2) The line supervisor failed to sanitize their hands prior to placing them on the inside the food contact surface of caps for filled jars of Organic Creamy Peanut Butter while placing the caps into the cap hopper.
- 3) The filler operator was observed wiping the filler heads with a plastic spatula, then wiping the removed product on a paper towel and laid the spatula and paper towel on an adjacent table. The spatula was never sanitized and the paper towel was being reused throughout production creating a source for micro contamination.

**OBSERVATION 2**

All reasonable precautions are not taken to ensure that production procedures do not contribute contamination from any source.

Specifically,

- 1) Grinder <sup>(b)</sup><sub>(4)</sub> was allowed to leak peanut butter onto the floor from the transfer pump seal. The leaking product linked the floor to the pump creating a source for micro contamination to in-process peanut butter.

<b>SEE REVERSE OF THIS PAGE</b>	DATE ISSUED
	10/25/2007

**DEPARTMENT OF HEALTH AND HUMAN SERVICES  
FOOD AND DRUG ADMINISTRATION**

DISTRICT ADDRESS AND PHONE NUMBER 4040 North Central Expressway, Suite 300 Dallas, TX 75204 (214) 253-5200 Fax: (214) 253-5314	DATE(S) OF INSPECTION 10/23/2007 - 10/25/2007
	FEI NUMBER 1000117188

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED  
**TO: Mr. Jimmie D. Shearer, President and CEO**

FIRM NAME Sunland, Incorporated	STREET ADDRESS 42593 US Highway 70
CITY, STATE, ZIP CODE, COUNTRY Portales, NM 88130-9043	TYPE ESTABLISHMENT INSPECTED Peanut and Peanut Butter Manufacturer

- 2) The (b) (4) leaked peanut butter from the pistons and from gaskets on the balance tank creating a source for micro contamination to the finished ready-to-eat peanut butter.
- 3) Process pipes, not in use, were stored uncapped and allowed to make contact with the floor in the grinder room. The floor is subjected to heavy unsanitized foot traffic.
- 4) The hand wash sink in the grinder room lacked soap and paper towels.
- 5) Duct tape was used to repair transfer holes on the hoses on silo (b) (4) boot auger and hoses on the air out flow blower on the blanchers.

**OBSERVATION 3**

Employees did not wash and sanitize hands thoroughly in an adequate hand-washing facility before starting work and after each absence from the work station.

Specifically, employees from the grinder and the filler room were observed exiting and entering the process areas without adequate washing and sanitizing their hands before returning to work while manufacturing peanut butter.

**OBSERVATION 4**

Effective measures are not being taken to protect against the contamination of food on the premises by pests.

Specifically,

- 1) Throughout both warehouses in the peanut and peanut butter facilities, pallets of products are being stored too close to the walls of the warehouses creating harborage areas for pest.
- 2) Your firm has multiple missing and blocked rodent traps in the peanut warehouse and loading dock where shelled and unshelled Valencia peanuts are stored.
- 3) The firm allows the man door on the load dock to be propped open during production hours.

**OBSERVATION 5**

Failure to store raw materials in a manner that protects against contamination.

Specifically,

- 1) Throughout the peanut processing facility warehouse, your firm was storing multiple damaged bags of shelled and

<b>SEE REVERSE OF THIS PAGE</b>	DATE ISSUED 10/25/2007
---------------------------------	---------------------------

**DEPARTMENT OF HEALTH AND HUMAN SERVICES  
FOOD AND DRUG ADMINISTRATION**

DISTRICT ADDRESS AND PHONE NUMBER 4040 North Central Expressway, Suite 300 Dallas, TX 75204 (214) 253-5200 Fax: (214) 253-5314	DATE(S) OF INSPECTION 10/23/2007 - 10/25/2007
	FEI NUMBER 1000117188

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED  
**TO: Mr. Jimmie D. Shearer, President and CEO**

FIRM NAME Sunland, Incorporated	STREET ADDRESS 42593 US Highway 70
CITY, STATE, ZIP CODE, COUNTRY Portales, NM 88130-9043	TYPE ESTABLISHMENT INSPECTED Peanut and Peanut Butter Manufacturer

unshelled peanuts while being held for sale.

2) Opened boxes of raisins and dried cranberries were stored in the firm's cooler uncovered. According to management, the boxes of raisins and dried cranberries were not to be used in production. The boxes were not identified as to be destroyed or do not use and could have been used to make new products.

3) A torn and opened tote of almonds was stored in the firm's cooler. The cooler door has missing drapes that is designed to protect the almonds and other stored raw materials from contamination during processing.

4) The firm failed to clean multiple product spillages in both the peanut and peanut butter warehouses. In the peanut butter warehouse the spillages were not limited to chocolate bits spilled over 50lb bags of Certified Organic Sugar and powder egg white spilled on boxes of egg white and bags of wheat germ in the peanut butter production facility which are known allergens.

5) Opened bags of starch, sorbitol, sugar, parsley, and garlic powder were stored in the dry storage warehouse in the peanut butter production facility unprotected.

**OBSERVATION 6**

Failure to maintain buildings in repair sufficient to prevent food from becoming adulterated.

Specifically, there is a two inch hole in the wall near the air compressor in the peanut warehouse.

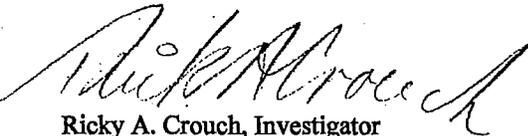
<b>SEE REVERSE OF THIS PAGE</b>	DATE ISSUED 10/25/2007
---------------------------------	---------------------------

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
FOOD AND DRUG ADMINISTRATION

DISTRICT ADDRESS AND PHONE NUMBER		DATE(S) OF INSPECTION
4040 North Central Expressway, Suite 300 Dallas, TX 75204 (214) 253-5200 Fax: (214) 253-5314		10/23/2007 - 10/25/2007
NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED		FEI NUMBER
TO: Mr. Jimmie D. Shearer, President and CEO		1000117188
FIRM NAME	STREET ADDRESS	
Sunland, Incorporated	42593 US Highway 70	
CITY, STATE, ZIP CODE, COUNTRY	TYPE ESTABLISHMENT INSPECTED	
Portales, NM 88130-9043	Peanut and Peanut Butter Manufacturer	

FDA EMPLOYEES' NAMES, TITLES, AND SIGNATURES:

  
Charles D Brown, Investigator

  
Ricky A. Crouch, Investigator

SEE REVERSE OF THIS PAGE	DATE ISSUED
	10/25/2007