

**DEPARTMENT OF STATE HEALTH SERVICES
MANUFACTURED FOODS**

FULL INSPECTION NARRATIVE

ESTABLISHMENT NAME: Blue Bell Creameries Inc.
ADDRESS: 802 Creamery Street
CITY: Brenham
ZIP: 77833
WEBSITE: Www.bluebell.com
DATE: 5-5-2005

CREDENTIALS PRESENTED TO: Mr. Tommy Supak, Director of Quality Control & Mix processing operations.

ESTABLISHMENT PROFILE: This is a routine FDA contract inspection of a milk and dairy frozen dessert manufacturing plant. I accompanied Mr. Linde Hester, Milk and Dairy inspector.

LENGTH OF TIME IN BUSINESS: Since 1907

STATUS:

Texas Corp		Partnership
National Corporation	X	Other
Sole Proprietorship		
Headquarter	Blue Bell Creameries-1101 S. Horton St.-P.O. Box 1807-Brenham, TX. 77834	
Other Texas Locations	Yes	

PERSONNEL:

President	Mr. Paul Krause	Owner
Vice President		Sec/Treas
Number of FTEs	(b) (4)	

MANAGERS AND AREA OF RESPONSIBILITY: Mr. Jason Jenkins is the Plant Manager for this location.

DAYS/HOURS OF OPERATION (months if seasonal): (b) (4)

PRODUCTS MANUFACTURED/DISTRIBUTED (include product codes): (b) (4) The firm is a milk and dairy frozen dessert manufacturing plant that produces popsicle's.

RAW MATERIAL SUPPLIERS: Milk - (b) (4); Sugars - (b) (4)
(b) (4) Corn Syrup - (b) (4); and CoCo from (b) (4).

CONSIGNEES: Bluebell distribution centers.

DISTRIBUTION AREA: (b) (4)
(b) (4)

WHOLESALE\RETAIL BY %: Retail % (b) (4) Wholesale %: (b) (4)
% RECEIVED INTERSTATE: (b) (4)
% SOLD INTERSTATE (b) (4)

PRODUCT(S) PRODUCED DURING INSPECTION (for contracts include FDA product code):
Ice cream bars. PAC Code; 13 E G O 02

SIZE\TYPE FACILITY: The firm occupies (b) (4) square feet in a free standing metal and concrete building. The popsicle production area occupies (b) (4) square feet.

INSPECTION HISTORY (summary of findings, corrections, cost of corrections): The firm was previously inspected on 7/2/2004 with no observations.

MANUFACTURING/ WAREHOUSING PRACTICES

MANUFACTURING PRACTICES (identify c.c.p.'s in narrative or flow chart, include discussion of any discrepancies or other mfg. practices not identified in flow chart):

Popsicle: Tankers unload popsicle mix—>(b) (4) line—>transferred to plant holding mix tanks—>mix is transferred to a (b) (4) commercial freezer—>transferred to (b) (4) hoppers at the (b) (4)-lines—>popsicle molds are filled—>conveyed along a (b) (4) —>popsicle sticks are inserted—>mold is (b) (4) —>passed through dip flavor—>packaged in plastic sleeve—>cased/boxed—>box is shrink wrapped—>conveyed to (b) (4) freezer.

WAREHOUSING PRACTICES (identify c.c.p.'s in narrative or flow chart, include discussion of any discrepancies or other whrs. practices not identified in flow chart):

Dry ingredients such as sugar and packaging materials are stored in the firms warehouse on wooden pallets.

CRITICAL CONTROL POINTS VERIFIED (measurements taken, observed or records reviewed): None

QUALITY CONTROLS VERIFIED (measurements taken, observed or records reviewed): Employees wear hair nets.

SANITATION PROGRAM: The firm utilizes a clean in place system, supply lines are sanitized with a (b) (4) sanitizer, and freezers are sanitized with (b) (4) .

PEST CONTROL PROGRAM: (b) (4) provides service (b) (4) . No pest, insect, or avian activity observed.

FINISHED PRODUCT CODES:

LICENSURE REQUIREMENTS: No license required.

G.A.V. OF ALL FOOD: \$ G.A.V. OF ALL MFG. FOOD: \$ N/A
LICENSE NUMBER: # N/A AMOUNT PAID: \$ N/A

LABELING AND ADVERTISING (attach the following labels - document violations on E-14):

- a Product Produced During Inspection Crunch bars
Units (May Thru April of Prior Year)
Exemption Filed Yes No X
 - b Top Selling Brand None
-

Units (May Thru April of Prior Year) N/A

Exemption Filed Yes No X

c Violative Labels All labels are reviewed by the Milk & Dairy inspection branch in Austin.

Exemption Filed Yes No X

Exemption Form Issued Yes No X

LIST PRIVATE LABEL FIRMS (name, complete address) None

DOCUMENTATION:

SAMPLES COLLECTED Yes No X

Sample Control No's

Description

Reason Collected

Disposition

PHOTOGRAPHS TAKEN Yes No X File Name

DETENTION Yes No X Detention Control #

Reason

DESTRUCTION Yes No X

Reason

INSPECTION REPORT NO 08-010 with no observations.

SUMMARY OF OBSERVATIONS ON E-14 (identify repeat violations with an *): None - See attached frozen dessert manufacturing plant inspection report.

MANAGEMENTS RESPONSE: The closing interview was conducted with Mr. Tommy Supak and he signed the E14

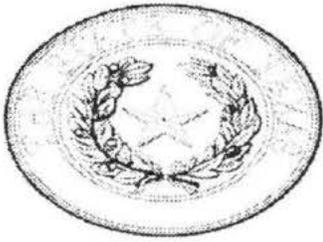
CORRECTIONS PROPOSED: None

CORRECTIONS MADE DURING INSPECTION: None

BIOSECURITY : The firm has not made changes in it's security measures.

INVESTIGATOR'S SIGNATURE


Steven J. Mattoon



**DEPARTMENT OF STATE HEALTH
SERVICES
1100 West 49th Street
Austin, Texas 78756**

No. 08-010

Date 5-5-2005

Firm Name Blue Bell Creameries Inc. Classification Manufacturer
Person Contacted Mr. Tommy Supak Title Director of Quality Control
City Brenham Address 802 Creamery St. 77833

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

Thomas Supak
Signature of Firm Representative

Dir Quality Control
Title

Steven J. Mattoon
State Food and Drug Inspector
Steven J. Mattoon

Sample No. NONE
(If collected)

FROZEN DESSERT MANUFACTURING PLANT INSPECTION REPORT

TEXAS DEPARTMENT OF HEALTH

NAME AND LOCATION OF PLANT:

BLUE BELL CREAMERY
802 CREAMERY ST.
BRYANTON TX

Permit No.

(b) (4)

POUNDS SOLD DAILY

Ice Cream (b) (4)

Mix

Other (b) (4)

Total (b) (4) 155

Sir: Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection sheet serves as notification of the intent to take enforcement action and/or institute court action if the violations noted are not in compliance at the time of the next inspection. (See Section 3 and 5 of the Specifications and Requirements for the Manufacture of Frozen Desserts, Imitation Frozen Desserts, Products Sold in Resemblance to Frozen Desserts and their Mixes.)

<p>1. FLOORS: Smooth; impervious; no pools; good repair; trapped drains (a) _____</p> <p>2. WALLS AND CEILINGS Smooth; washable; light-colors; good repair (a) _____</p> <p>3. DOORS AND WINDOWS: All outer openings effectively protected against entry of flies and rodents (a) _____ Outer doors self-closing; screen doors open Outward (b) _____</p> <p>4. LIGHTING AND VENTILATION: Adequate in all rooms (a) _____ Well ventilation to preclude odors and condensation; filtered air with pressure systems (b) _____</p> <p>5. MISC. PROTECTION FROM CONTAMINATION: Plant operations located and conducted as to prevent contamination of ice cream, ice cream mix, or their ingredients, or of cleaned equipment (a) _____ All milk, milk products, cream or mix drained from equipment at end of run handled in sanitary manner 1 repasteurized (b) _____ appropriate means used for elimination of flies, insects, and rodents (c) _____ No direct opening to barn or living quarters (d) _____</p> <p>6. TOILET FACILITIES: Complies with local ordinance (a) _____ No direct opening to processing rooms; self-closing doors (b) _____ Clean; well-lighted and ventilated; proper facilities (c) _____ Sewage and other liquid wastes disposed of in sanitary manner (d) _____</p> <p>7. WATER SUPPLY Constructed and operated in accordance with Ordinance (a) _____ No direct or indirect connection between safe and unsafe water (b) _____ Condensing water and vacuum water in compliance with Ordinance requirements (c) _____ Complies with bacteriological standards (d) _____</p> <p>8. HAND-WASHING FACILITIES: Located and equipped as required; clean and in good repair; improper facilities not used (a) _____</p> <p>9. SANITARY PIPING: Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; assessable for inspection (a) _____ Flushing-in-place lines meet Ordinance specification (b) _____ Pasteurized products conducted in sanitary piping, except as permitted by Ordinance (c) _____</p> <p>10. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT: Smooth, impervious, corrosion-resistant, non-toxic easily cleanable materials; good repair; accessible for inspection (a) _____ Self-draining; strainers of approved design (b) _____ Approved single-service articles, not reused (c) _____</p> <p>11. DISPOSAL OF WASTES: Disposed of in a sanitary manner (a) _____</p>	<p>12. CLEANING AND SANITIZING OF CONTAINERS/EQUIPMENT: Containers, utensils, and equipment effectively cleaned (a) _____ Mechanical cleaning requirements of Ordinance in compliance; records complete (b) _____ Approved sanitization process applies prior to use of product-contact surfaces (c) _____ Required efficiency tests in compliance (d) _____ Multi-use plastic containers in compliance (e) _____</p> <p>13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT: Stored to assure drainage and protect from contamination (a) _____</p> <p>14. STORAGE OF SINGLE-SERVICE ARTICLES: Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance (a) _____</p> <p>15. PROTECTION FROM CONTAMINATION: Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils (a) _____ Overflow, spilled and leaked products or ingredients discarded (b) _____ Air and steam used to process products in compliance with Ordinance (c) _____ Approved pesticides, safely used (d) _____</p> <p>16a. PASTEURIZATION - BATCH: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications (a) _____ (2) Time and Temperature Controls: Adequate agitation throughout holding; agitator sufficiently submerged (a) _____ Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged (b) _____ Recording thermometer reads no higher than indicating thermometer (c) _____ Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering the vat, plus emptying time if cooling is begun after opening outlet (d) _____ No product added after holding begun (e) _____ Airspace above product maintained at not less than 5°F, higher than minimum required pasteurization temperature during holding (f) _____ Approved airspace thermometer; bulb not less than 1 inch above product level (g) _____ Inlet and outlet valves and connections in compliance with Ordinance (h) _____</p> <p>16b. PASTEURIZATION-HIGH TEMPERATURE: SHORT-TIME CONTINUOUS FLOW: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications (a) _____ (2) Time and Temperature Controls: Flow diversion device complies with Ordinance requirements; diverted flow line self-draining; stoppage precluded; proper assembly and operation; product held minimum pasteurization temperature (a) _____</p>	<p>Recorder controller complies with Ordinance requirements; recorder temperature no higher than indicating thermometer temperature; cut-in and cut-out temperature at or above required temperature; setting sealed; no bypass around sensor; sensor located properly (b) _____</p> <p>Holding tube complies with Ordinance requirements; proper design and assembly; no short circuiting; proper slope and supports (c) _____</p> <p>Flow promoting devices comply with Ordinance requirements; no improper manual switches; maximum speed assures required holding time; setting sealed as required; proper location (d) _____</p> <p>(3) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) _____</p> <p>16c. PASTEURIZATION - REGENERATIVE HEATING: Pasteurized or aseptic product in regenerator automatically under greater pressure than raw product in regenerator at all times (a) _____ Accurate pressure gauges installed as required; booster pump properly identified and installed (b) _____ Regenerator pressures meet Ordinance requirements (c) _____</p> <p>16d. PASTEURIZATION - TEMPERATURE RECORDING CHARTS: Batch pasteurizer charts comply with applicable Ordinance requirements (a) _____ HTST pasteurizer charts comply with applicable Ordinance requirements (b) _____</p> <p>17. COOLING OF MILK: Raw milk maintained at 45°F or less until processed (a) _____ Pasteurized milk and milk products, except those to be cultured, cooled immediately to 45°F or less in approved equipment; all milk and milk products stored thereafter until frozen (b) _____</p> <p>18. PACKAGING: Performed in a plant where contents finally pasteurized (a) _____ Performed in a sanitary manner by approved mechanical equipment (b) _____</p> <p>19. RETURNING: Not sold or used for making mix, frozen desserts (a) _____</p> <p>20. OVERFLOW AND SPILLAGE: Overflowed, spilled and leaking products or ingredients discarded (a) _____</p> <p>21. PERSONNEL HEALTH: No person affected with any disease in a communicable form (a) _____</p> <p>22. PERSONNEL - CLEANLINESS: Hands washed clean before performing plant functions; rewashed when contaminated (a) _____ Clean outer garments and hair covering worn (b) _____ No use of tobacco in processing area (c) _____</p> <p>23. VEHICLES: Vehicles clean; constructed to protect products (a) _____</p> <p>24. INGREDIENTS: All mix and frozen dessert ingredients meet all requirements as set down in Ordinance (a) _____</p>
<p>Remarks:</p> <p style="font-size: 2em; text-align: center;">NO VIOLATIONS NOTED</p>		

Date: 5-5-05

Sanitarian

San ID#

Owner/Operator/Manager