

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

DISTRICT ADDRESS AND PHONE NUMBER

60 Eighth Street NE
Atlanta, GA 30309
(404) 253- 1161 Fax: (404)253- 1202

DATES OF INSPECTION

2/11/2019 – 2/22/2019

FEI Number

9999999999

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED

Jane Lowell, Owner

FIRM NAME

Jane's Cheese Shop

STREET ADDRESS

23 Happy Cow Rd.

CITY, STATE, ZIP CODE, COUNTRY

Statesville, NC, 28677

TYPE ESTABLISHMENT INSPECTED

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, package, and store foods under conditions and controls necessary to minimize the potential for growth of microorganisms and contamination.

Specifically, on 2/11/19, 2/18/19, and 2/20/19 the following conditions and practices were observed in the main production room, aging room, packaging room and dry storage room:

- A. On 2/11/19, an employee was observed performing multi-tasking between the main production, aging, packaging and dry storage rooms without washing hands or changing gloves between tasks.
- B. On 2/18/19 and 2/20/19 cheese aging in the aging room was being held on an uncovered rack below the cooler condenser that was dripping condensate from the condenser fan bolts at approximately one drop per second.
- C. On 2/18/19 employees cleaning did not follow written SSOP. The chemicals were not measured and concentration of solution was not measured.

**SEE REVERSE
OF THIS PAGE**

EMPLOYEE SIGNATURE

Rupert Noah, Investigator

X Rupert Noah

DATE ISSUED

2/26/2019

OBSERVATION 2

Failure to maintain equipment in an acceptable condition through appropriate cleaning and sanitizing.

Specifically, the presence of *Listeria monocytogenes* was found on the environmental swab collected from the finished cheese product, threading on wheels of aging rack under condenser in aging room, floor drain packaging area, floor drain aging room, and floor crack in main production room. The presence of pathogen, *Listeria monocytogenes*, is indicative of failure to maintain food contact surfaces of equipment in an acceptable condition through appropriate cleaning and sanitizing.

OBSERVATION 3

Sanitizing agents are inadequate and unsafe under conditions of use.

Specifically,

- A. On 2/11/19 employees were witnessed wiping down both food contact surfaces and non-food contact surfaces of Table # 1 and Table #2 in the packaging room with a chlorine sanitizer solution and 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 sanitizing solution. When tested with a chlorine test strip, concentration was greater than 200ppm.
- B. On 2/13/19, the concentration of chlorine sanitizing solution used to wipe down both food contact surfaces and non-food contact surfaces in the packaging room tested at greater than 200ppm with chlorine test strip.

*DATES OF INSPECTION

2/11/19 (Mon), 2/13/19 (Wed), 2/18/19, (Mon), 2/20/19 (Wed), 2/22/19 (Fri)

X Rupert Noah

Rupert Noah
Investigator
Signed by Rupert Noah

**SEE REVERSE
OF THIS PAGE**

EMPLOYEE SIGNATURE
Rupert Noah, Investigator

X Rupert Noah

DATE ISSUED
2/26/2019