

DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

DISTRICT ADDRESS AND PHONE NUMBER

60 Eighth Street NE

Atlanta, GA 30309

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Industry Information: www.fda.gov/oc/industry

DATE(S) OF INSPECTION

01/09/2009 - 02/05/2009*

FBI NUMBER

1036857

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED

TO: Sammy L. Lightsey, Plant Operations Manager

FIRM NAME

Peanut Corporation Of America

STREET ADDRESS

14075 Magnolia St

CITY, STATE, ZIP CODE, COUNTRY

Blakely, GA 39823-1081

TYPE OF EQUIPMENT INSPECTED

Peanut Roaster/Peanut Butter and Paste Manufacturer

OBSERVATION 5

The plant is not constructed in such a manner as to allow ceilings to be kept in good repair.

Specifically, on 1/10/09 there were open gaps observed as large as 1/2" x 2 1/2 feet at the air conditioner intakes located in the roof of the firm. Water stains were also observed on the ceiling around the air conditioner intakes. Additionally, there were water stains and streaks located on the edges of the skylights where rain water has been leaking into the firm. All of these openings were located in the production/packaging room. Totes of finished, roasted product and a roasted nut packaging line are located directly underneath these areas.

OBSERVATION 6

The design of equipment and utensils fails to preclude the adulteration of food with contaminants.

Specifically, a felt material is present on the final roller at the roaster's discharge. This material cannot be adequately cleaned or sanitized.

Also, the rework kettle in the peanut butter room had openings (2" x 3") at the top exposing the peanut butter to open conditions.

OBSERVATION 7

Proper precautions to protect food and food-contact surfaces from contamination with microorganisms cannot be taken because of deficiencies in plant construction and design.

Specifically, the firm is not equipped with a ventilation system to prevent cross-contamination by providing a negative room pressure in the facility. A negative room pressure would direct air flow from the finished product areas into the negative pressure room (raw peanut receipt and staging area), ensuring that contaminated air does not escape to other parts of the facility.