

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.

The raw peanut receipt/staging area. peanut paste tanker line. peanut roasters, and the peanut granule line are housed in the same open room with no segregation. In addition, the honey roasted peanuts, considered to be finished product, are filled into

AMENDED

EMPLOYEE(S) SIGNATURE

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