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Robert J. Sci	nonfeld , President	STREET ADDRE	86	X Sec. 14
SM Fish Corp			ockaway Beach Blvd HMENT INSPECTED	
Far Rockaway	, NY 11691-1138		l Processor, Manufactu L Food Manufacturer	irer, and
observations, and do observation, or have action with the FDA	observations made by the FDA represen not represent a final Agency determinal implemented, or plan to implement, cor representative(s) during the inspection mact FDA at the phone number and add	tion regarding your on mective action in response or submit this inform	ompliance. If you have an objection onse to an observation, you may di	n regarding an scuss the objection or
DURING AN INSPEC	CTION OF YOUR FIRM WE OBSERVED ${ m ON}\ 1$	D:		
You did not imp	plement the recordkeeping and	d verification p	ocedures listed in your HA	ACCP plan.
Specifically du	ring the current inspection on	08/15/2016, 08/	17/2016, and 09/08/2016,	
A review of you	ur "HACCP PLAN FOR PICK	<b>KLED HERKIN</b>	G & LOX PRODUCTS, "1	revealed the
following defic	iencies:			
RECORD KEE	DING			
	PING			
			······································	
	ACCP Plan listed <b>(b) (4)</b>		" and "(b) (4)	
• Your H. (b) (4)	ACCP Plan listed <b>(b) (4)</b>	rol points, with	" and "(b) (4) critical limits of a strict for	mulation for
(b) (4)	ACCP Plan listed <b>'(b) (4)</b> *" as critical cont	27.5	critical limits of a strict for	mulation for
(b) (4)	ACCP Plan listed <b>(b) (4)</b> *" as critical contr gredient used, and a monitorin	g procedure tha	critical limits of a strict for	
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(718) 540-700	00 Ext:5301 Fax:(718)662-	2001	22 C
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		STREET ADDRESS	
SM Fish Corp		5001 Rockaway Be Type establishment inspected	each Blvd
	NY 11691-1138		or, Manufacturer, and Aufacturer
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And the second	point, which lists a "verification	" procedure of '(b) (4)	
(b) (4)			" and you have not
	ACCP plan identified "(b) (4)	21 - 2	as a critical control point, which
(b) (4)	verification procedure of (b)	" and you have not imple	mantal dila malfastian
procedu	re. ACCP plan identified ' <b>(b) (4)</b>		
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(b) (4) (b) (4) procedu	res of "calibrate thermometers	b) (4) " for all of the cri	tical control points, and you
(b) (4 (b) (4) procedu have not		b) (4) " for all of the cri	tical control points, and you
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<ul> <li>(b) (4)</li> <li>(b) (4)</li> <li>procedu</li> <li>have not</li> <li>calibrate</li> <li>Your HA</li> </ul>	res of "calibrate thermometers t implemented this verification ed since 06/27/2016. ACCP plan identified " <b>(b) (4</b>	b) (4) " for all of the criprocedure in that your the	tical control points, and you ermometer has not been " as a critical
<ul> <li>(b) (4)</li> <li>(b) (4)</li> <li>procedu</li> <li>have not</li> <li>calibrate</li> <li>Your HA</li> </ul>	res of "calibrate thermometers t implemented this verification ed since 06/27/2016.	b) (4) " for all of the criprocedure in that your the	tical control points, and you ermometer has not been " as a critical
<ul> <li>(b) (4)</li> <li>(b) (4)</li> <li>procedu</li> <li>have not</li> <li>calibrate</li> <li>Your HA</li> </ul>	res of "calibrate thermometers t implemented this verification ed since 06/27/2016. ACCP plan identified " <b>(b) (4</b>	b) (4) " for all of the criprocedure in that your the	tical control points, and you ermometer has not been " as a critical
<ul> <li>(b) (4)</li> <li>(b) (4)</li> <li>procedu</li> <li>have not</li> <li>calibrate</li> <li>Your HA</li> </ul>	res of "calibrate thermometers t implemented this verification ed since 06/27/2016. ACCP plan identified " <b>(b) (4</b>	b) (4) " for all of the cri procedure in that your the ) "procedure of "calibrate	tical control points, and you ermometer has not been " as a critical

	IT OF HEALTH AND HUMAN SERVICES OD AND DRUG ADMINISTRATION
DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION
158-15 Liberty Avenue	8/15/2016-9/9/2016*
Jamaica, NY 11433 (718) 340-7000 Ext:5301 Fax:(718)6	562-5661 FEI NUMBER 3008734616
NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED Robert J. Schonfeld , President FIRM NAME	STREET ADDRESS
10 MSOL CALORE	
SM Fish Corp.	5001 Rockaway Beach Blvd
SM Fish Corp. CITY.STATE ZIP CODE COUNTRY Far Rockaway, NY 11691-1138	5001 Rockaway Beach Blvd TYPEESTABLISHMENT INSPECTED Seafood Processor, Manufacturer, and

devices and thermometers (b) (4) " and you have not implemented this verification procedure in that your thermometer has not been calibrated since 06/27/2016.

#### **OBSERVATION 2**

You do not have a written HACCP plan that outlines controls for a food safety hazard that is reasonably likely to occur.

Specifically,

Upon initiation of the inspection on 08/15/2016, it was determined that your firm processes the following seafood items and your firm did not have a completed and signed HACCP plan in place to control for hazards (including but not limited to physical – metal inclusion, and chemical - allergen) that are reasonably likely to occur.

Frozen/to be cooked:



Ready-to-Eat:

	EMPLOYEE(S) SIGNATURE		DATE ISSUED
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OF THIS PAGE	Christine M Rivera, Investigator	X Erica B Raphael	
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ANNE AND THUE OF INDIVISIAL A Robert J. Scho SM Fish Corp. STY, STATE 21P CODE, COUNTRY Far Rockaway,	DIMEER Avenue 433 Ext:5301 Fax:(718)66 DIMHOM REPORTISSUED nfeld , President NY 11691-1138	street ADDRES 5001 Ro TYPE ESTABLISH Seafood General Calibrated to ensur 6,	DATE(5) OF INSPECTION 8/15/2016-9/9/2016 <sup>4</sup> FEINUMBER 3008734616 5 ckaway Beach Blvd VENTINSPECTED Processor, Manufacturer Food Manufacturer	urer, and
Robert J. Scho TRM NAME SM Fish Corp. STY, STATE 2P CODE, COUNTRY Far Rockaway, Construction OBSERVATION Your process mon Specifically on 00 • The digita	nfeld , President NY 11691-1138	5001 Ro TYPE ESTABLISH Seafood General Calibrated to ensur 6,	ckaway Beach Blvd VENTINGPECTED Processor, Manufactu Food Manufacturer	
AND ADDA ADDA ADDA ADDA ADDA ADDA ADDA	NY 11691-1138 ( $4$ ) ( $4$ ) ( $3$ ) itoring equipment is not a 8/17/2016, and 09/08/2016	5001 Ro TYPE ESTABLISH Seafood General Calibrated to ensur 6,	ckaway Beach Blvd VENTINGPECTED Processor, Manufactu Food Manufacturer	
SM Fish Corp. SM Fish Corp. Far Rockaway, Far Rockaway, OBSERVATION Your process mo. Specifically on 0. • The digita	NY 11691-1138 ( $4$ ) ( $4$ ) ( $4$ ) ( $4$ ) ( $4$ ) ( $3$	5001 Ro TYPE ESTABLISH Seafood General Calibrated to ensur 6,	ckaway Beach Blvd VENTINGPECTED Processor, Manufactu Food Manufacturer	
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Your process mo Specifically on 0 • The digita	itoring equipment is not (3/17/2016, and 09/08/2016)	6,	e that it reads accurately.	
• The digita	2	5		99 - 16
2000 - C	i reaunig on the wark-in r	atri garatar []]	1)	Wee po
leee than (	1 12 1 1 1 1			was no
chart.	degrees Fahrenheit high	er than what the de	evice was recording on the	e temperature
conformance with	toring the sanitation cond Current Good Manufact	uring Practices inc	s with sufficient frequenc luding condition and clea mitary objects and exclus	nliness of food
SEE REVERSE	MPLOYEE(S)SIGNATURE Raymond M Lam, Invest Christine M Rivera, I Srica B Raphael, Inve	Investigator	C Invadicipature X Erica B Raphael Tana B Raphael Investature Streed by Data & Raphael &	DATE ISSUED 9/9/2016

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DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION		
DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION	
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Jamaica, NY 11433 (718) 340-7000 Ext:5301 Fax:(718)	2002224616	
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NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED		
Robert J. Schonfeld , President	ų.	
FIRM NAME	STREET ADDRESS	
SM Fish Corp.	5001 Rockaway Beach Blvd Type Establishment Inspected	
Far Rockaway, NY 11691-1138	Seafood Processor, Manufacturer, and	
fai ROCKaway, NI 11091-1150	General Food Manufacturer	
of insulation were missing.		
• On 08/15/2016, 08/17/2016, and	09/08/2016, the metal guard on the (b) (4) in the raw fish be broken with missing metal pieces.	
<ul> <li>On 08/15/2016, 08/17/2016, and processing room was observed to</li> </ul>		
<ul> <li>On 08/15/2016, 08/17/2016, and processing room was observed to</li> <li>On 08/17/2016, after cutting boar</li> </ul>	be broken with missing metal pieces.	
<ul> <li>On 08/15/2016, 08/17/2016, and processing room was observed to</li> <li>On 08/17/2016, after cutting boar subsequently rested on surfaces the subsequently rested on surfaces the prevention of the preve</li></ul>	be broken with missing metal pieces. rds used in the raw fish cutting room were cleaned, they were	
<ul> <li>On 08/15/2016, 08/17/2016, and processing room was observed to</li> <li>On 08/17/2016, after cutting boar subsequently rested on surfaces the subsequently rested on surfaces the prevention by:</li> <li>On 08/15/2016 and 08/17/2016, and 08/17/201</li></ul>	be broken with missing metal pieces. Inds used in the raw fish cutting room were cleaned, they were that were not cleaned and sanitized.	

- On 08/15/2016 the drain line of the wash sink in the herring room was noted to be draining directly onto a metal cover for a grease trap, as well as the (b) (4) room floor.
- On 08/15/2016 the wash sink in the herring room has a crack in it that is separating the wash sink from the backsplash.

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OF THIS PAGE	<ul> <li>Statistic descent and statistic statistic structure descent and statistic structure statistic structure structure.</li> </ul>	X Erica B Raphael	
	Erica B Raphael, Investigator	Erica & Kaphael )meştaşıtlar Signed by: Erica &, Kaphael -5	

	DEPARTMENT OF HEAL FOOD AND DRUK			
DISTRICT ADDRESS AND PHON 158-15 Libert Jamaica, NY J (718) 340-700 NAME AND TITLE OF INDIVIDUA	ENDMBER 19 Avenue 11433 00 Ext:5301 Fax:(718)662-5661		DATE(\$) OF INSPECTION 8/15/2016-9/9/2010 FELNUMBER 3D08734616	6*
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FIRM NAME SM Fish Corp.		235 - 255 - 255 - 255 - 255	kaway Beach Blvd	
CITY, STATE, 2P CODE, COUN Far Rockaway,	NY 11691-1138		Processor, Manufac Food Manufacturer	turer, and
• On 08/1	nitoring for <u>the exclusion of pests</u> a 5/2016 an apparent dead insect was <b>DN 5</b> iew some of your critical control po	noticed in	the walk-in refrigerator	
records were ma Specifically, du	ade. ring the inspection on 08/15/2016, (	08/17/2016	, and 09/08/2016,	
revealed	v of your "RECEIVING LOG" for t that these records were not reviewe wing dates:			frozen fish ls were made for
	b) (4)			
<ul> <li>A review</li> </ul>	v of your "RECEIVING LOG" for that these records was not signed a			
° (	(b) (4)			
the weel	v of your (b) (4) SANITATION I when we checked the paperwork of ATION LOG" there are no records I	on 08/17/20	16. The review of the	had no entries for "DAILY
	v of your (b) (4) SANITATION I		(b) (4)	revealed that this
	vas not signed and dated as "review v of your ' <b>(b) (4)</b> PACKAGING a		. MONITORING LOG	" for the following
- 111010				
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FIRM NAME		STREET ADDRESS		
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CITY, STATE, ZIP CODE, COUNT		5		
far Rockaway,	NY 11691-1138		Processor, Manufactu: Food Manufacturer	rer, and
0 ( 0 ( ( 0 ( (	b) (4) as well as (b) (4) (a) (b) (4) for (b) (4) (b) (4) (c) (4)	or (b) (4) products.	8	
	On(b) (4) for (b) (4) v of your "BATCH PROCESS LC	)G FOR PIC	KLED HERRING" does 1	not always state
the date	the process took place. The (b) (	4)	and(b)(4)	were not
	isted for the products.	- /		
aiwaysi	isted for the products.			
states it document • A review recorded	v of your "BATCH PROCESS LC was reviewed by ' <sup>(b) (6)</sup> ' on "08/20 nts on 08/17/2016. v of your temperature recorder cha l more than one week based on the chart was only from <b>(b) (4)</b>	" a date had arts for the w	not occurred during review valk-in refrigerator reveale	w of the ed that record had
recorder	chart was only nom(D) (4)			
1077779-201056-028-028-028	v of the temperature recorded chan	rts for the wa		1997 (1994) - 199 <b>8</b> (1997) - 1997 (1994)
records(	D) (4)	58	. There were no	records for July
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NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED	
Robert J. Schonfeld , President	SYREET ADDRESS
Robert J. Schonfeld , President	STREET ADDRESS 5001 Rockaway Beach Blvd
Robert J. Schonfeld , President FIRM NAME SM Fish Corp. CITY. STATE ZIP CODE COUNTRY	

since our last inspection.

- A review of the temperature recorded charts for the walk-in refrigerator revealed that for the records from (b) (4) they were not signed and dated as reviewed.
- A review of your "Thermometer Calibration Log For Cooler" for this year has not been calibrated or reviewed after (b) (4)

## **OBSERVATION 6**

Lack of effective hand cleaning preparations.

Specifically,

• On 08/15/2016, there was no soap in the handwashing sink located in the ready-to-eat kitchen.

# **OBSERVATION 7**

Failure to conduct cleaning and sanitizing operations for utensils and equipment in a manner that protects against contamination of food and food-contact surfaces.

Specifically,

• On 08/15/2016 and 08/17/2016, employees were observed to clean equipment and utensils

including knives, cutting boards and colanders by scrubbing them with soapy inixture and

subsequently spraying them with a pressurized hose, but without a subsequent sanitizing step

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NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED	
Robert J. Schonfeld , President	
37	STREET ADDRESS
FIRM NAME	
FIRM NAME SM Fish Corp.	5001 Rockaway Beach Blvd
FIRM NAME SM Fish Corp. CITY, STATE, ZIP CODE, COUNTRY	5001 Rockaway Beach Blvd
SM Fish Corp.	

prior to using them for food preparation or placing them on a drying rack.

### **OBSERVATION 8**

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

Specifically,

- On 08/15/2016, the cheese slicer in the cheese processing room was observed to have debris located on its surface. Room was cleaned at the end of the previous shift, and has not been used on that day.
- On 08/15/2016, the(b) (4) was observed to have debris still in the(b) (4) mechanism.
   (b) (4) was stored on a milk crate in the corner of the Prepared Food Kitchen.
- On 08/15/2016, flying insects were noticed landing on the cutting board and knife used in the Prepared Food Kitchen area.
- On 08/15/2016, food debris was observed in the cutting mechanism and around the contents of the(b) (4) is stored on the drying rack next to the Prepared Food Kitchen three compartment sink.

## **OBSERVATION 9**

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	Erica B Raphael, Investigator	Erica B Raphael In exitigator Signed by : Brita B, Raphael -5	

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		AND DRUG ADMINISTRA		05	
158-15 Libert	strict address and phone number 58–15 Liberty Avenue		DATE(S) OF INSPECTION 8/15/2016-9/9/2016*		
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SM Fish Corp.	. 5001 R		ockaway Beach Blvd		
CITY, STATE, ZIP CODE, COUN Far Rockaway,	, NY 11691-1138 Seafood Processon		MENTINSPECTED Processor, Manufactu Food Manufacturer		
	ares are not being taken to exe of food on the premises by pe		the processing areas and p	rotect against the	
Specifically,			8		
• On 08/1	5/2016, flying insects were no	oticed landing or	n the cutting board and kni	fe used in the	
kitchen a	area.				
			R		
OBSERVATIO	ON 10				
	<b>DN 10</b> e and maintain equipment, co tects against contamination.	ontainers and ute	nsils used to hold and store	e food in a	
Failure to handl manner that pro Specifically,	e and maintain equipment, co		). 		
Failure to handl manner that pro Specifically, • 08/15/20	e and maintain equipment, co tects against contamination.		). 		
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	58-15 Liberty Avenue		8/15/2016-9/9/2016*			
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NAME AND TITLE OF INDIVIDUAL	TO WHOM REPORT ISSUED		<u> </u>			
Robert J. Scho	onfeld , President					
FIRM NAME	· · · ·	STREET ADDRESS				
SM Fish Corp.		5001 Roc	ockaway Beach Blvd			
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Far Rockaway, NY 11691-1138		Seafood Processor, Manufacturer, and General Food Manufacturer				
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FORM FDA 483 (09/08) PAGES	PREVIOUS EDITION OBSOLETE	INSPECTIONAL	OBSERVATI(	ONS	PAGE 12 OF 12	

The observations of objectionable conditions and practices listed on the front of this form are reported:

- 1. Pursuant to Section 704(b) of the Federal Food, Drug and Cosmetic Act, or
- 2. To assist firms inspected in complying with the Acts and regulations enforced by the Food and Drug Administration.

Section 704(b) of the Federal Food, Drug, and Cosmetic Act (21 USC 374(b)) provides:

"Upon completion of any such inspection of a factory, warehouse, consulting laboratory, or other establishment, and prior to leaving the premises, the officer or employee making the inspection shall give to the owner, operator, or agent in charge a report in writing setting forth any conditions or practices observed by him which, in his judgment, indicate that any food, drug, device, or cosmetic in such establishment (1) consists in whole or in part of any filthy, putrid, or decomposed substance, or (2) has been prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health. A copy of such report shall be sent promptly to the Secretary."