



WSDA/FDA FOOD CONTRACT COVERSHEET

Washington State Department of Agriculture
Food Safety Program
PO Box 42560
Olympia, WA 98504-2560

Firm Legal Name: (include any alias/dba)	CRF Frozen Foods, LLC		
CFN/FEI:	3005098811	License #: 12213	
Inspection Date(s):	December 15 and 16, 2014	Score: Critical	
Street Address:	1825 N Commercial Avenue		
City:	Pasco	Zip Code: 99302	
Firm Phone:	(509) 542-0018	FAX #: (509) 547-8369	
Name /Title /Email of firm point of contact:	Emily J Camp, Director of Quality Assurance, ecamp@crffrozenfoods.com		
% Wholesale: (b)(4)	% Interstate sold: (b)(4)	# Employees: (b)(4)	Firm Size Code: (b)(4)
I.S. Shipped Product: (Example)	Yes; finished product is shipped to (b)(4)		
I.S. Received Product: (Example)	Yes; Yellow beans are received from (b)(4) in (b)(4) (b)(4) Canada		
Records Reviewed: (LACF, Acidified, water, Pest Control)	Pest control log, Master Sanitation Schedule (b)(4) Testing by (b)(4) (b)(4); In-house Micro Data for Fresh Pack, Purchased Product and Re-Pack Product		
Audit Inspection:	No		
Samples Collected:	No	Number collected: NA	

Inspector:	Signature:
	Name: Cajsha White
Reviewer:	Signature:
	Name: Alvin Easter
Submission Date:	12-29-14

PAC	Firm Type	Product Code	Product Description	FSO Name	Insp. Hours
03S001	M	25EGD99	Mixed Vegetables- Green Beans, Yellow Beans & Carrots, Raw, IQF Frozen	Cajsha White	15

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Summary of Findings and Conclusions

Inspection Summary:

This was a WSDA assigned FDA contract inspection of a large frozen vegetable processing and vegetable and fruit packaging facility. The inspection was conducted as a routine annual inspection. The Notice of Inspection and credentials were presented to Loyd L. Richardson, Operations Manager.

The previous inspection was conducted on May 13, 2013. That inspection covered the processing, re-packaging and freezer and revealed shipping dock door gaps, exposed aggregate in numerous areas near corn equipment and a broom with tape and paper on the handle.

During the current inspection mixed vegetables and corn were being repackaged and onions were being topped, tailed and peeled. This inspection covered the process, repack and storage areas in the firm and the pest control log, (b) (4) analysis and Micro Data were observed.

Repeat violations include areas of exposed aggregate near the corn processing equipment. New violations observed included a critical violation related to hand wash stations with no hot or tempered water in the onion processing area. Significant violations included a hard plastic bin with soapy water and dead insects under the corn deck, black residue on the ceiling above line 1 in the repack room, red plastic shielding hanging from the hand rail and underneath the (b) (4) tote dump in the repack room and pallet debris, shrink wrap and product residue were noted on the warehouse floor. The freezer was observed to be over capacity, the toilet room in the onion building has trash on the floor and floors are in poor repair, doors were open to the outside in the onion processing room, and the door from the onion processing room was open to the storage area in the onion building. WSDA management is reviewing the inspection results for possible corrective action due to the presence of critical violations. No samples were taken or refusals encountered. The inspection report was discussed with Emily J. Camp, Director of Quality Assurance. Ms. Camp promised immediate correction for all violations.

Interstate commerce was established by receiving yellow beans from (b) (4) in (b) (4) Canada.

At the time of the opening meeting the FSMA User Fee Information Sheet was provided to Loyd L. Richardson, Operations Manager.

The ALERT information was also presented and discussed.

The management of this firm is not aware of FDA Food Security Preventive Measures Guidance. Web link information was provided by WSDA.

The Employee FIRST information and the Reportable Food Registry (RFR) information was presented and discussed with Mr. Richardson. The management of this firm has stated that they have had no discoveries or reports of any problems that would require them to file an RFR report.

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Mr. Richardson stated that the firm has (b)(3) confirmation was available at time of WSDA inspection.

Discussion with Management:

Inspectional findings were discussed with Emily J. Camp, Director of Quality Assurance. Repeat violations included areas of exposed aggregate near the corn processing equipment. New violations observed included a critical violation related to hand wash stations with no hot or tempered water in the onion processing area. Significant violations included a hard plastic bin with soapy water and dead insects under the corn deck, black residue on the ceiling above line 1 in the repack room, red plastic shielding hanging from the hand rail and underneath the (b)(4) tote dump in the repack room and pallet debris, shrink wrap and product residue were noted on the warehouse floor. The freezer was observed to be over capacity, the toilet room in the onion building has trash on the floor and floors are in poor repair, doors were open to the outside in the onion processing room, and the door from the onion processing room was open to the storage area in the onion building. WSDA management is reviewing the inspection results for possible corrective action due to the presence of critical violations. Ms. Camp promised correction of all violations immediately.

Recommend accelerated state follow-up inspection. No refusals were encountered during the inspection.

The firm operates in (b)(4) buildings and is connected by a pipe system used to (b)(4) (b)(4) over to the main processing plant. The firm has decided to (b)(4)

Notice of Inspection and credentials were issued to Loyd L. Richardson, Operations Manager. Loyd L. Richardson accompanied the inspection until Emily J. Camp, Director of Quality Assurance, became available to finish the inspection. Ms. Camp provided the information for this report and was present during the exit interview.

History of Business:

CRF Frozen Foods LLC has been in business since May of 2013. The firm previously operated as Bybee Foods LLC. The firm operates 12 months out of the year. The firm operates (b)(4) per week during the harvest season of peas, green beans and corn from May through October. The firm also operates (b)(4) per week during the other months when re-packaging occurs. The firm reports inspection by USDA and WSDA Organic Program.

The firm's legal name is CRF Frozen Foods, LLC, a subsidiary of the R.D. Offutt Company. R.D. Offutt Company also has ownership in Castle Rock Farms in Boardman, OR and RDO Farms in Boardman, OR where the firm sources approximately (b)(4)% of their raw vegetables for processing. R.D. Offutt Company has headquarters in Fargo, ND. Marty Meyers is the firm's CEO of Northwest Operations. Doug Bruce is the firm's General Manager. Loyd L. Richardson is the firm's Operations Manager. Emily J. Camp is the firm's Director of Quality Assurance.

The firm has recently finalized on the sale of the business from Bybee Foods LLC at the end of November 2014.

Manufacturing Operations:

The firm was repackaging a mixed vegetable medley of green beans, yellow beans and baby carrots; corn and whole peeled, tailed and topped onions for further processing. The firm processes IQF peas, green beans, corn and onion from raw produce. The firm also repackages a variety of vegetables and fruits including mixed vegetable medleys, edamame and a bowtie pasta mix.

The repackaging flow is as follows. IQF vegetables are purchased and transferred from the freezer to a staging area. Totes are dumped by (b) (4)
(b) (4)
(b) (4) (b) (4) (b) (4)
(b) (4) : Finished product turns over in the warehouse typically less than (b) (4)

The firm employs approximately (b) (4) persons up to (b) (4) persons during the harvest season. The firm has added (b) (4) on line (b) (4) and (b) (4) on line (b) (4)

Carrots are received from (b) (4) Yellow beans are received from (b) (4)
(b) (4) Green beans are processed from raw by CRF Frozen Foods, LLC. The firm sources raw vegetables through contract from within Washington State and also from RDO Farms and Castle Rock Farms both in Boardman, OR.

The firm processes approximately (b) (4) lbs of vegetables per year; (b) (4) being the highest percentage at (b) (4) %.

Two allergens; soy and wheat; are used in repackaging of certain products by the firm. The firm will tag products with (b) (4) that indicates an allergen to employees. Allergens are run (b) (4) and a full clean up with ATP swabs and allergen swabs are performed after clean up to ensure cleanliness. (b) (4) the firm will send out product and swab samples to (b) (4) for verification of no allergen cross contamination.

The firm does perform in-house environmental sampling. Non-product zones are swabbed (b) (4) throughout the plant for APC, yeast, mold, staph, generic E.coli and coliforms. (b) (4) the firm will swab for Listeria, E.coli 0157:H7 and Salmonella and send them for analysis to (b) (4) The firm conducts in-process product sampling for APC's, yeasts, molds, generic Ecoli, coliforms and staph (b) (4) The firm sends out product for salmonella and listeria testing to be performed by (b) (4) (b) (4) using " (b) (4) " It was explained by the firm that this type of sampling analyzes the molecular content of the product sample and can determine pathogen presence in this manner. Repack product is analyzed for APCs, Staph (b) (4) generic Ecoli and coliforms. Records reviewed include (b) (4) on 12/9/14 for cut corn; Micro Data conducted by the firm Fresh Pack on 6/26/14; Purchased Product on 5/26/14 and Repack Product on 5/26/14.

The firm has a third party vendor monitor their pest control program. The firm is frequented (b) (4) (b) (4) when interior rodent traps and insect light traps are monitored and maintained. Exterior rodent traps are monitored and maintained (b) (4)

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Sanitation Schedule:

The firm operates under a master sanitation schedule. Clean up is dependent on the product and production run hours. Process lines are cleaned and sanitized approximately every (b) (4) (b) (4). The re-pack line is run for up to (b) (4) hours depending on the product. A full clean up consists of a (b) (4) (b) (4) (b) (4) The (b) (4) (b) (4) (b) (4) depending on the product being processed. The (b) (4) is cleaned with a (b) (4) (b) (4) The firm performs an ATP test to ensure cleaning procedures were effective. Cleaning and sanitizing will be performed again in the event an ATP comes up positive. Walls are cleaned (b) (4). Drains are cleaned with a brush on (b) (4) basis. The freezer and dock areas are swept (b) (4) during (b) (4) There have been no changes to the plant cleaning or sanitizing steps performed by the plant in response to any environmental swabbing or in-process product sampling performed by the plant.

Coding/Labeling:

The firm codes their products. Codes are specified by the customer of the product. The code used for the product repacked during the inspection is as follows: 3756 34914 11:35 USA A. (b) (4) (b) (4) USA is the country of origin and (b) (4) (b) (4) The firm does have allergens in the plant: soy and wheat. These products are used only in certain product combinations. No FD&C colors are used by the firm. Nutrition information is included on the product label of the product being packed during the inspection.

Distribution:

All products are sold wholesale. Approximately (b) (4) % of finished product is sold out of the state of Washington. Approximately (b) (4) % of finished product is exported to Japan, Canada and the (b) (4). Major consignees of the firm include (b) (4) (b) (4)

Employee Training:

The firm uses formal classroom training to educate employees on food safety and GMPs. Employees are presented with videos, power point presentations and physical demonstrations during training. Employees are given an employee handbook and required to sign that they have received the book. Training occurs (b) (4) and as needed. Seasonal employees receive training when they are hired. No special training is required for employment by the firm.

Complaints/ Recall Procedures:

The firm has a written recall plan. Recall notifications are initiated by plant management. The Director of Quality Assurance will contact FDA. An investigation would be performed and the firm would locate all products and bring it back to the plant for quarantine. A corrective action meeting would ensue and the firm would then determine the products disposition. Director of Quality Assurance, Emily J. Camp is responsible to determine disposition of the product.

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Consumer complaints are handled by Director of Quality Assurance, Emily J. Camp after being received from customer service. An investigation would be performed and testing may be performed on the product. The firm will report back findings to the complainant. No illness or injury complaints have been received by the firm.

List of Attached Exhibits:

1. WSDA Food Establishment Inspection Report
2. WSDA Notice of Inspection and/or Sampling
3. Product label(s)

FMD 145 Information

Lloyd Richardson, Operations Manager
CRF Frozen Foods, LLC
PO Box 2508
Pasco, WA 99302

DISTRIBUTION

O: EF

CS: WSDA

CS: FDA

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**WSDA
FS&CS DIVISION**



FOOD ESTABLISHMENT INSPECTION REPORT

Washington State Department of Agriculture
Food Safety Program
PO Box 42560, Olympia, WA 98504-2560
Phone: 360-902-1876, Fax: 360-902-2087
EMail: foodsafety@agr.wa.gov

Licensing Routine

FIRM NAME: CRF Frozen Foods, LLC		LICENSE #: 12213	DATE: 12/15-16/14
SITE ADDRESS: 1825 Commercial Ave		CITY: Pasco	STATE: WA ZIP CODE: 99302
MAILING ADDRESS: (Check if same as site address) <input type="checkbox"/> PO Box 2508		CITY: (Mailing) Pasco	STATE: WA ZIP CODE: (Mailing) 99302
COUNTY: Franklin	PHONE: (509) 542-0018	FAX: (509) 547-8369	GPS COORDINATES: N46° 14.646' W119° 03.600'
EMAIL ADDRESS: ecamp@crffrozenfoods.com		WEB ADDRESS: crffrozenfoods.com	
OWNER: RD Offutt Company		MANAGER: Loyd Richardson, Operations Manager	PERSON CONTACTED: Emily Camp, Director Quality Assurance
EST. TYPE: M	WATER SAMPLE: City of Pasco	OPERATING SCHEDULE: Seasonal (end May-October); Re-pack year round	EMBARGO/DIVERSION/SAMPLE #: NA
PRODUCT DESCRIPTION: IQF Peas, Corn, Green beans, Onions; Fruit/Veg Repack;		PRODUCT: 20, 21, 24, 25	PACKAGING DESCRIPTION: Flexible Plastic; poly bag in box, tote; polybag
PRODUCT DISTRIBUTION: (b) (4)			
Processing at Inspection: <input checked="" type="checkbox"/>	HACCP Inspection: <input type="checkbox"/>	FDA Contract Inspection: <input checked="" type="checkbox"/>	RTE: <input type="checkbox"/> Acidified: <input type="checkbox"/> LACF: <input type="checkbox"/>
Highest Risk Category: Critical <input type="checkbox"/> High <input checked="" type="checkbox"/> Medium <input type="checkbox"/> Low <input type="checkbox"/>			

Firm

Signature: _____

Date: **12/16/14**

Representative:

Print Name: **Emily Camp**

Receipt of a copy of this report is hereby acknowledged

Signature: _____

Date: **12/16/14**

Food Safety

Representative:

Print Name: **Cajsha White/ Caitlin Stanley**

IMPORTANT: The following conditions were noted during an inspection of your establishment and constitute violations of parts of the Code of Federal Regulations and/or Revised Code of Washington.

Item No	EXPLANATION OF INSPECTION VIOLATION(S)	Debit Value
	Inspection Criteria: CRITICAL – Handwash facilities adequate and convenient, including hot & cold or tempered water: 21 CFR, 110.37(e)(1); 123.11(b)(4)	
7M	The firm has stand alone hand washing facilities for employees working in the onion processing room; however; no hot or tempered water is available. The employees are not using these hand wash stations; they are using one hand wash station in the lunch room. Required Corrections: Provide hand-washing including hot and cold or tempered water and, where appropriate, hand sanitizing facilities at each location in the plant where good sanitary practices require employees to wash and/or sanitize their hands.	C
	Inspection Criteria: Building, fixtures, facilities clean; including transport vehicles: 21 CFR, 110.35 (a); WAC 16-19-200(4)	
5A	An hard plastic bin typically used for apples during harvest is stored under the corn deck with soapy water and small dead insects too numerous to count. Black in color residue is present on the ceiling above the (b) (4) for line 1 in front of the cooling unit in the re-pack room. Red plastic as shielding is present hanging from the hand rail next to the (b) (4) of line (b) (4) during production. Residue black in color is present on the red plastic. Red plastic as shielding is also	1

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TOTAL SCORE TODAY IS: C



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Firm Name: CRF Frozen Foods, LLC License No.: 12213 Date(s): 12/15-16/14

Item No	EXPLANATION OF INSPECTION VIOLATION(S)	Debit Value
	<p>placed on equipment underneath the tote dump for the repack lines during production. The firm explains the shielding is used during (b) (4) to prevent (b) (4) onto the other production lines in the room. Product residue, pallet debris and shrink wrap on the floor throughout the freezer and shipping dock. Product samples are stored in the warehouse with no apparent order. The freezer is overloaded with product making inspection inaccessible to many pallet stacks; especially where racking is not used. CW</p> <p>Required Corrections: Maintain buildings, fixtures and facilities in good sanitary condition and repair so that food does not become contaminated.</p>	
	<p>Inspection Criteria: Suitable size & location, construction including walls, floors, ceiling, counters, shelving, other fixtures, smooth, readily cleanable and in good repair: 21 CFR, 110.20(b); 110.20(b)(1); 110.20(b)(4); 110.35(a); WAC 16-19-100(2); 16-19-100(1)(a)(3)(a)(4); 16-19-200(3)(b)</p>	
4A	<p>Areas of exposed aggregate are present underneath the (b) (4) inspection area approximately 5' by 5'; and underneath the (b) (4) area, the corn deck and the (b) (4) Floors are scheduled for repair during this years off season. The freezer is overloaded with product making inspection inaccessible to many pallet stacks; especially where racking is not used. Product samples are stored in the warehouse with no apparent order.</p> <p>Required Corrections: Repair and/ or replace structures not of suitable design to facilitate maintenance and sanitary operations. Repair or replace appropriate floors, walls or ceiling areas so they may be adequately cleaned and maintained. Provide adequate space so employees may perform their duties in a sanitary manner, and to protect against contaminating food or food-contact surfaces with clothing or personal contact.</p>	2
	<p>Inspection Criteria: Toilet facilities clean & in good repair, no direct opening to process area, self-closing door: 21 CFR, 110.37(d)(1)(2)(3)(4)</p>	
7K	<p>The toilet room in the onion building has trash on the floor. The floors in this toilet room are cracking and peeled.</p> <p>Required Corrections: Keep toilet facilities clean and in good repair at all times. Provide toilet room doors that do not open into areas where food is exposed to airborne contamination or provide other means to protect against such contamination (such as double doors or positive air-flow systems). Provide self-closing toilet room doors.</p>	2
	<p>Inspection Criteria: Screened or protected to exclude pests: 21 CFR, 110.20(b)(7); WAC 16-19-100(1); 16-19-100(3)</p>	
4H	<p>The doors in the onion processing room are open to the outside during production. If processing requires ventilation, ventilation must be achieved appropriately with screen openings.</p> <p>Required Corrections: Provide adequate screening or otherwise take effective measures to provide for protection against pest entry.</p>	2
	<p>Inspection Criteria: Processes separated as required: 21 CFR, 110.20(b)(2); WAC 16-19-200(3)(a)(c); WAC 16-19-330(1-2)(5)</p>	
4B	<p>The door from the onion processing room into the the rest of the onion building must be closed during production. The rest of the onion building is used for storage and does not meet food processing requirements.</p> <p>Required Corrections: Take effective food safety controls, operating practices and design to</p>	1

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FOOD ESTABLISHMENT INSPECTION REPORT

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Firm Name: CRF Frozen Foods, LLC License No.: 12213 Date(s): 12/15-16/14

separate operations, including but not limited to location, time, partition, air flow, enclosed systems, or other effective means. Do not use areas and equipment used for manufacturing human food to manufacture nonhuman food-grade animal feed or inedible products, unless there is no reasonable possibility for the contamination of human food.

<u>Comments:</u>	Total Debits	*
	SCORE	C

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 Food Safety Program
 PO Box 42560
 Olympia, WA 98504-2560
 (360) 902-1876
 Email: foodsafety@agr.wa.gov

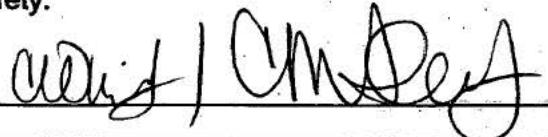
NOTICE OF INSPECTION AND/OR SAMPLING

Inspection Sampling

NOTICE GIVEN TO (Name of Individual) <i>Lloyd Richardson</i>		DATE <i>12/15/14</i>
FIRM NAME <i>CRF Frozen Foods LLC</i>		TIME <i>10:15</i> <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM
ADDRESS (Site Address) <i>1825 N Commercial Ave</i>		TELEPHONE NO. <i>509542 0018</i>
CITY <i>Pasco</i>	STATE <i>WA</i>	ZIP CODE <i>99301</i>

Notice of Inspection and/or sampling is hereby given pursuant to Section RCW 69.04.820 or Section RCW 69.04.780 of the Washington State Intrastate Commerce in Food, Drug, and Cosmetic Act (Chapter 69.04 Revised Code of Washington). This inspection and/or sampling is being conducted for the purpose of determining compliance with this Act and may encompass evaluation of the processing operation and/or establishment sanitation, food product labeling, and/or food purity and safety.

Signature of Food Safety Representative: _____



SECTIONS 69.04.820 AND 69.04.780 ARE SUMMARIZED BELOW

RCW 69.04.820 RIGHT OF ENTRY TO FACTORIES, WAREHOUSES, VEHICLES, ETC. For the purpose of enforcing the provisions of this chapter, the director is authorized (1) to enter, at reasonable times, any factory, warehouse, or establishment subject to this chapter, or to enter any vehicle being used to transport or hold food, drugs, devices, or cosmetics in intrastate commerce; and (2) to inspect, at reasonable times, such factory, warehouse, establishment, or vehicle and all pertinent equipment, finished and unfinished materials, containers, labeling, and advertisements therein.

RCW 69.04.780 INVESTIGATIONS – SAMPLES – RIGHT OF ENTRY. The director shall cause the investigation and examination of food, drugs, devices, and cosmetics subject to this chapter. The director shall have the right to take a sample or specimen of any such article, for examination under this chapter, upon tendering the market price therefor to the person having such article in custody.

NOTE: Failure or refusal to permit entry and inspection is a violation of RCW 69.04.040(7) and RCW Chapters 15.36 – Milk and Milk Products, 15.37 – Milk and Milk Products for Animal Food, 16.49 – Custom Slaughtering, 69.07 – Washington Food Processing Act, 69.10 – Food Storage Warehouses, 69.25 – Washington Wholesome Eggs and Egg Products Act and 69.28 – Honey, and could result in criminal penalty under Section RCW 69.04.060 and/or and injunction under Section RCW 69.04.050 and/or suspension or revocation of your firm's license.

Failure or refusal to permit entry for the purpose of sampling or to allow the taking of a sample, as provided for in Section RCW 69.04.780, is a violation of Section RCW 69.04.040 (6) and could result in criminal penalty under Section RCW 69.04.060 and/or remedy by injunction under Section RCW 69.04.050.

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