



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):	September 1, 2015	Score: 93	
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) (b) (4)		
I.S. Received Product: (Example)	Yes; yellow and green beans are received from (b) (4) in (b) (4) Canada		
Records Reviewed: (LACF, Acidified, water, Pest Control)	Pest control log, Master Sanitation Schedule, Customer Complaint Procedures		
Audit Inspection:	No		
Samples Collected:	No	Number collected: NA	

Inspector:	Signature:
	Name: Caitlin Stanley
Reviewer:	Signature:
	Name: Alvin Easter GENA L. Reich
Submission Date:	9/17/15

PAC	Firm Type	Product Code	Product Description	FSO Name	Insp. Hours
03S001	M	24AGN60	Vegetables- Corn, Raw, Frozen	Caitlin Stanley	10

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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 follow up to the December 15 and 16, 2014 inspection in which a critical violation was observed. The Notice of Inspection and credentials were presented to Emily J Camp, Director of Quality Assurance.

The previous inspection was conducted on January 23, 2015. That inspection was a limited inspection to review corrections from the WSDA assigned FDA contract inspection on December 15 and 16, 2014 in which a critical violation was discovered. The December 2014 inspection revealed critical violations related to hand wash stations with no hot or tempered water in the onion processing room. Other significant violations included multiple sanitation issues, and facility and structure issues. The critical hand wash related violations were observed and discussed at the time of the January 23, 2015 follow-up.

During the current inspection green beans and corn were being processed and broccoli was being re-packed. This inspection covered the process, re-pack and storage areas in the firm and the pest control log, master sanitation log, and customer complaint procedures were reviewed.

Repeat violations remaining from the December 2014 inspection include black in color residue on the ceiling in front of cooling fan in re-pack room, areas of exposed aggregate near the corn processing equipment, and red plastic used as shielding present in re-pack room. New violations observed included condensate on piping and ceiling directly above green bean (b) (4), ice build-up on ceiling/ wall juncture in freezer closest to shipping area, mold-like residue on chlorinated water piping on corn line, dirt and debris on white hose on corn (b) (4), black in color residue on multiple areas of ceiling in processing rooms, multiple areas of red and black plastic shielding in poor repair, a leak in piping conveying chlorinate water on corn line, and two rolling doors are broken. No samples were taken or refusals encountered. The inspection report was discussed with Emily J. Camp, Director of Quality Assurance. Ms. Camp promised immediate follow up for all violations.

Interstate commerce was established by finished product being shipped to (b) (4) (b) (4) (b) (4) and via receiving yellow and green beans from (b) (4) in (b) (4) Canada.

At the time of the opening meeting the FSMA User Fee Information Sheet was provided to Emily J. Camp, Director of Quality Assurance.

The ALERT information was also presented and discussed.

The management of this firm is 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 Ms. Camp. In March of 2015 the firm was notified that one of their customers, (b) (4), discover a product that shipped to CRF. Frozen Foods was contaminated with listeria through internal testing. The entire shipment they received was still in-house at the firm. CRF Frozen Foods has segregated this product. SEP 22 2015

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and tagged it and arrangements are being made to dispose of this product at the local landfill. The management of this firm has stated that they have had no other reports of any problems related to products that would require them to file an RFR report.

Ms. Camp 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 continuing from the December 15 and 16, 2014 FDA assigned WSDA inspection included areas of exposed aggregate near the corn processing equipment, black in color residue present on the ceiling in front of cooling unit in the re-pack room, red plastic being used as shielding on multiple pieces of equipment in re-pack room. New violations observed included condensate on piping and ceiling directly above green bean (b)(4) ice build-up on ceiling/wall juncture in freezer closest to shipping area, mold-like residue on chlorinated water conveying piping on corn line between (b)(4), debris accumulation on white hose on corn (b)(4), black in color residue on ceiling in multiple areas including corn (b)(4) line, corn (b)(4), and above (b)(4). Black plastic used as shielding to cover box on equipment used for broccoli line was torn, plastic piping above corn line between (b)(4) had a leak at pipe connecting junction and rolling door in processing room to convey bi-product and rolling door entering onion processing room are broken. All violations other than the floors, the condensate, and rolling doors were corrected by September 9, 2015. The firm has (b)(4) on the budget for 2016 which will (b)(4) correct condensation issues. Exposed aggregate repair/correction is also in the firm's facility improvements budget for 2016 and the rolling doors will be corrected by October 1, 2015.

The previous inspection on January 23, 2015 was a limited inspection in response to critical observations observed on the December 15 and 16, 2014 inspection. At that time the critical violation related to hand washing was temporarily corrected and other violations observed still needed to be corrected. No refusals were encountered during the inspection.

Notice of Inspection and credentials were issued to Emily J. Camp, Director of Quality Assurance. Ms. Camp accompanied the inspection, 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 (grading) and the 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. The firm also recently purchased Cold Spring Dairy in Hermiston, OR. 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 finalized on the sale of the business from Bybee Foods LLC at the end of November 2014.

Manufacturing Operations:

The firm was re-packaging broccoli during the inspection. The firm processes IQF peas, green beans, corn and onion from raw produce. The firm also re-packages 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)

Finished product turns over in the warehouse typically less than (b) (4)

The firm employs approximately (b) (4) persons. The firm is currently adding (b) (4) lines and (b) (4). Construction is projected to be completed in October 2015.

Broccoli is received from (b) (4). Green beans and corn are processed from raw by CRF Frozen Foods, LLC. For green beans the process includes (b) (4) and placing in totes for bulk customer or re-packing. Corn is (b) (4) and also placed into totes for bulk or further re-packing. 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 re-packaging of certain products by the firm. The firm will tag products with (b) (4) that indicates an allergen to employees. (b) (4) processing tools including scoops are also used to designate an allergen being processed. 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 testing on samples gathered (b) (4) times (b) (4) while processing. Sampling is done for APC's, yeasts, molds, generic Ecoli, coliforms and staph express. The firm sends out product for salmonella and listeria testing to be performed by (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. Re-pack product is analyzed for APCs, Staph (b) (4) generic Ecoli and coliforms.

The firm has hired third party vendor (b) (4) to monitor their pest control program. The firm is frequented (b) (4) when interior rodent traps and insect

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light traps are monitored and maintained. Exterior rodent traps are monitored and maintained
(b) (4)

Sanitation Schedule:

The firm operates under a master sanitation schedule. Brushes used for cleaning are designated (b) (4) for food contact surfaces, non-food contact surfaces, and walls and ceilings. Clean up is dependent on the product and production run hours. Process lines are cleaned and sanitized approximately every (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)
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(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: 090117 24415 12:30 B. 090117 is the date of expiration, (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. As needed training occurs when firm determines that too many violations have occurred. 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 the Director of Quality Assurance. 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. **RECEIVED**
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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

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

DISTRIBUTION

O: EF

CS: WSDA

CS: FDA

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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: 9/1/2015	
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: Lloyd 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 Corn, Broccoli, 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 Representative:
Receipt of a copy of this report
is hereby acknowledged

Signature:

Date: 09/01/15

Print Name:

Emily Camp

Signature:

Date: 09/01/15

Print Name:

Caitlin Stanley

Food Safety Representative:

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: Drip or condensate from ceiling, fixtures, pipes ducts not a potential source of contamination: 21 CFR, 110.20(b)(4)	
4G	Condensate observed on piping and ceiling directly above green bean (b) (4) while product was being processed. Ice build-up observed on ceiling/wall juncture in freezer closest to shipping area. Product is being stored directly below ice build-up. Required Corrections: Design fixtures to prevent drippage or condensate from contaminating food.	2
	Inspection Criteria: Building, fixtures, facilities clean; including transport vehicles: 21 CFR, 110.35 (a); WAC 16-19-200(4)	
5A	Mold like residue observed on chlorinated water piping on corn line conveying product from (b) (4) Debris accumulation observed on white hose on corn (b) (4) Multiple areas of processing facility have black in color residue present on the ceiling including but not limited to; above the incoming corn line from receiving (b) (4) above the corn	3



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

Firm Name: CRF Frozen Foods, LLC License No.: 12213 Date(s): Sep 1, 2015

Item No	EXPLANATION OF INSPECTION VIOLATION(S)	Debit Value
	(b) (4) in front of cooling unit in re-pack room, and above (b) (4) Red plastic being used as shielding on middle re-pack line has water accumulating on surface. Black plastic used to cover a box connected to broccoli line. Black plastic was torn. Required Corrections: Maintain buildings, fixtures and facilities in good sanitary condition and repair so that food does not become contaminated.	
	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)	
4A	Areas of exposed aggregate are present underneath corn (b) (4) conveying line measuring approximately 6' by 2'. Plastic piping conveying chlorinate water to (b) (4) in between (b) (4) is leaking at pipe connecting junction. 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.	1
	Inspection Criteria: Screened or protected to exclude pests: 21 CFR, 110.20(b)(7); WAC 16-19-100(1); 16-19-100(3)	
4H	Rolling door near green bean trim area used to convey bi-product to the outside is broken. This door leads directly into processing area. Maintenance was working on fixing the door at the time of inspection. Rolling door leading into onion processing area is broken at bottom seal and there is a gap measuring approximately 6" by 1'. Required Corrections: Provide adequate screening or otherwise take effective measures to provide for protection against pest entry.	1
Comments:		Total Debits 7
		SCORE 93

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Washington State Department of Agriculture
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) Emily Camp		DATE 9/1/15
FIRM NAME CRF Frozen Foods LLC		TIME 10:18 <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM
ADDRESS (Site Address) 1825 Commercial Ave		TELEPHONE NO. 509-542-0018
CITY Pasco	STATE WA	ZIP CODE 99302

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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