

**Establishment Information**

Facility Name VICE and VIRTUE COFFEE	Facility Type Beverage Plants Water Ice Coffee Tea Alcoholi
Facility ID # SLIY-AXBLHY	Facility Telephone # 901 402-8002
Facility Address 482 N Hollywood St Memphis , TN 38112	Licensee Address 482 N Hollywood St Memphis , TN 38112
Licensee Name TIMOTHY AND TERI PERKINS	

Inspection Information

Inspection Type Routine	Inspection Date 04/21/2021	Total Time Spent 2.52
Inspection Score 745 out of 780	Percentage 96%	

Violation Counts

# Critical Violations 1	# Non-Critical Violations 1	# Repeat Violations 0
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Details

Products Produced During Inspection Roast Coffee Beans	Authority to Inspect TN code 53-1-208 or FDA 482 for FDA contract 53-1-208	GMP Notice or FDA 483 when FDA Contract inspection Issued No	Name and Title of Representative Timothy and Teri Perkins
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OPERATOR - Items cited identify violations of State Statute which must be corrected by the next routine inspection or such shorter period of time as may be specified by the Regulatory Authority. Failure to comply with any time limits for corrections specified in this NOTICE may result in cessation of your operation and/or civil penalties, TCA 53-1-103; 58-8-217; 4-3-204; 8-913.10. Commissioner must be notified within 15 days.

Observed Critical Violations

Total # 1
Repeated # 0
2.08 - Observed Violations - Adequate screening or other protection is provided for defense against pests. Doors and windows are closed or screened. No gaps are present. Exterior doors are self-closing
Observation: Back door needs weather trim replaced on bottom of door.
Corrective Action(s):

Observed Non Critical Violations

Total # 2
Repeated # 0
3.06 - Observed Violations - Toilet facilities are provided to employees and are adequate, readily accessible, stocked and cleaned
Observation: Trash can needs lid.
Corrective Action(s):

In Compliance

Section 1.01 1. - Employees with obvious sores, infected wounds, or other infectious illnesses are not in contact with exposed food products, packaging or food contact surfaces. - In
 Section 1.02 1. - Employees adhere to proper hygiene practices and maintain personal cleanliness. - In
 Section 1.03 1. - Outer garments, suitable to the operation, are worn to protect against allergen, cross-contamination and against food or food contact surface contamination. - In
 Section 1.05 1. - Appropriate and effective hair restraints are worn where open food items are present. - In
 Section 1.06 1. - Clothing and other personal items are stored in designated areas where food is not exposed or where

equipment or utensils are washed - In
Section 1.07 1. - Eating, chewing gum, drinking and use of tobacco are confined to designated areas. - In
Section 1.08 1. - Exposed jewelry, other than plain wedding and is not observed. - In
Section 2.01 2. - Roads, yard, and grounds are properly maintained. - In
Section 2.02 2. - Equipment, litter or vegetation is not within the immediate vicinity of the plant that may constitute and pest harborage site - In
Section 2.03 2. - Exterior areas where water can pool were not observed - In
Section 2.04 2. - Interior floors, walls, and ceilings are constructed of materials that can be adequately cleaned and maintained in good repair. - In
Section 2.05 2. - Sufficient space in storage and production areas for maintenance and sanitation - In
Section 2.07 2. - Lighting is adequate. Light fixtures and all glass in receiving, shipping and production areas are covered or otherwise protected. - In
Section 2.09 2. - Adequate ventilation or equipment is used to control and/or minimize dust, odors and vapors in areas where they may cause allergen cross-contamination. Fans or other blowing equipment are used in a manner to minimize the potential for allergen-contamination of food, packaging materials or food-contact surfaces. - In
Section 2.10 2. - Condensate from fixtures is not observed to contaminate food, food-contact surfaces or food packaging materials - In
Section 3.01 3. - Water supply is adequate and derived from adequate source (Document results and date of last potable water test.) - In
Section 3.02 3. - An appropriate system is in place to dispose of sewage/wastewater - In
Section 3.04 3. - Water lines and hoses protected against backflow or cross-connections between potable and non-potable water systems. - In
Section 3.05 3. - Hand wash stations are appropriately located, properly stocked, functioning, and accessible. - In
Section 3.07 3. - Hand wash fixtures designed to protect against recontamination of clean, sanitized hands. - In
Section 3.08 3. - Rubbish and offal disposal is disposed of and stored to minimize the development of odor and the potential for pest activity. Outsider waste containers have lids. - In
Section 3.09 3. - Loading dock areas are clear of debris and spilled products. - In
Section 4.01 4. - Building and fixtures are maintained in a sanitary manner - In
Section 4.02 4. - Substances used in cleaning and sanitizing are appropriate for food manufacturing firms. Record chemicals used verify label/ MSDS. A minimum of 3 chemicals. - In
Section 4.03 4. - Cleaning and sanitizer chemicals are stored in a manner to prevent contamination - In
Section 4.04 4. - All pesticides or toxic chemicals and compounds stored on site are labeled and kept away from food items and packaging - In
Section 4.05 4. - All food-contact surfaces, including utensils are cleaned at an appropriate frequency. The frequency protects against allergen cross- contact and contamination of food. - In
Section 4.06 4. - Food contact surfaces must be cleaned and sanitized prior to use. - In
Section 4.07 4. - There is no evidence of decomposed pest(s) in the interior of the facility. There is no evidence of insects, spiders, rodents or birds on or in any food ingredients, products or packaging materials. Record the name of a pest service and date of last inspection. - In
Section 4.08 4. - Non-food contact surfaces are cleaned at a frequency to prevent microbial, physical or chemical (including allergen) contamination. - In
Section 5.01 5. - Equipment and utensils are designed and constructed to prevent contamination of food products. - In
Section 5.02 5. - Instruments and equipment are properly maintained and calibrated. - In
Section 5.05 5. - Vehicles and equipment used for moving raw materials, finished products and packaging materials are clean and in good condition. - In
Section 6.01 6. - Sanitation of the plant is under the supervision of one or more competent individuals. - In
Section 6.02 6. - Adequate precautions are taken to ensure that production procedures do not contribute to allergen cross contact - In
Section 6.03 6. - Product contamination not observed - In
Section 6.04 6. - Packaging material is food grade - In
Section 6.05 6. - Food that has been contaminated is rejected and segregated...explain the procedure - In
Section 6.07 6. - Food items are stored at the appropriate temperatures - In
Section 6.09 6. - Conditions or practices that may potentially contaminate product, or could lead to product contamination, do not exist. - In
Section 6.11 6. - Food is stored and transported under conditions that will protect against allergen cross-contact and against microbial, chemical or physical contamination - In

Not Observed

Section 1.04 1. - Gloves, if worn, are intact, clean and sanitary - N/O
Section 6.12 6. - Firm is operating under a food safety plan, such as a HACCP. Document CCPs if applicable. - N/O

Comments

Computer would connect to database to enter inspection.

This is a routine inspection from Tennessee Department of Agriculture based on 21CFR117 Part A and Part B with authority from TN 53-1-208 by William Wallace F&D III.

- This inspection was conducted with Timothy Perkins, Owner.
- Timothy and Teri Perkins, Owners is the most responsible person for the facility.
- This facility is a MFG with NUMBER 1000 sq.ft. at this site, Firm has rented suite 484 for an additional 1200 sq ft of storage included in this inspection.
- They produce Bourbon Barrel-aged, Colombia Desvelado Decaf (sugar cane processed), Congo Muungano Cooperative, El Naranjito – El Salvador, Ethiopia Sidama, La Estrella Natural Colombia. 12 oz. 340 g packaging material laminate retail packaging bag.
- The basic processes in use at this facility are measuring, roasting, packaging.
- This company has been in business since 4/4/2018.
- They are PRIVATE owned. Their legal name is Vice and Virtue LLC. The number of employees is 3.
- Their business hours are Wednesday roasting 11am to 2 pm. Office Monday to Friday 11am – 2pm.
- Jurisdiction: They receive ingredients from 100% of state. They distribute products to mostly Memphis, Shelby County area, online orders as well.
- They are not registered with FDA as a Food Facility .Email RFR to firm to register.
- The last inspection was performed on 9/24/29. Inspection list NAI.
- This company handles customer complaints internal to owners.
- This firm has written GMPs including: employee hygiene, handwashing, employee attire, and PPE.
- They have a written recall procedure that tracks ingredient lots to finished product lot numbers. No mock recall completed.
- This firm date codes their product by of roasting written on top seal on bag, MMDDYY.
- They train their employees to their gmp program, roasting and packaging food handling policy.
- This firm does not have a Food Safety Plan that includes: Dry roasted beans are considered as Non-potentially hazardous food.
- No allergens
- They check their trucks before accepting or loading product with a sheet that asks them to verify: inspection for damage and pest.
- When products are received, they check the order against the bill of lading and collect Certificates of Analysis (CoA) importers manages records for trace.
- Pest control is performed by Inman Murphy reviewed dates 3.26.21, 2/26/21, 1/27/21, 11/23/21.
- The sanitation schedules for roaster, packaging room were reviewed for past 3 months.
- No coolers or freezers used in process.
- No rework used.
- Handwashing practices were observed. Restrooms were fully stocked.
- This firm checks to makes sure the correct label is on the product by roast record and tag on storage container.
- No calibration required. Roaster thermo couple calibrated with general maintenance of equipment.
- Production records for roasting process were reviewed from January 1, 2021 to April 20, 2021.
- Lighting was evaluated to be adequate in the following roaster, packaging, storage.
- The building exterior is structurally in GOOD CONDITION. The sources of pest harborage are adequately dealt with by outside dumpster closed and no trash around building or dumpster.
- The following chemicals are used for cleaning, sanitizing and lubricating: Bleach, roaster cleaning spray
- Processing equipment is cleaned by manual method, cooling tray removed and hand cleaned, hopper and roaster barrel hand cleaned.
- This firm receives water from the MLG&W. No further filtration required for process; firm does filter water used for quality testing of coffee.
- Backflow devices are on the 3-compartment sink, mop sink, hand wash sink.
- On the walk through of the facility, the following areas were toured: storage area, roasting room, packaging room.
- Employees were observed roasting, packaging, quality checks.
- The exit interview was conducted with Timothy Perkins. Topics that were discussed

Disclaimer

Person in Charge

Inspector

William Wallace