



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
 P.O. BOX 570, JEFFERSON CITY, MO 65102-0570
 (866) 628-9891 (573) 751-6095
MANUFACTURED FOOD FIRM INSPECTION REPORT

Print	Clear Form
PAGE 1 OF 4	
FDA CONTRACT INSPECTION This is an FDA contract inspection	
RISK CATEGORY High	

Inspection completed under authority provided to the Missouri Department of Health and Senior Services (DHSS) under 196.055 RSMo. Missouri Law prohibits the refusal of free access to DHSS, including entry, inspection, record and sample collection. Missouri Law prohibits DHSS from prescribing regulations that are more stringent than federal regulations or from disclosing industry trade secrets entitled to protection.

FIRM DATA				
FEI 3010127986		FIRM NAME Two Men and a Garden LLC		
PHYSICAL ADDRESS 4564 N Square Dr		CITY High Ridge	STATE Mo	ZIP 63049
MAILING ADDRESS Same		CITY Same	STATE Mo	ZIP 63049
FIRM POINT OF CONTACT (FIRST/MI/LAST/TITLE) Joel P Austin owner		CONTACT EMAIL ADDRESS (OR FAX) Joel@twomenandagarden.com		
MOST RESPONSIBLE PERSON AT THIS LOCATION (FIRST/MI/LAST/TITLE) Joel P Austin owner		CONTACT PHONE NUMBER (314) 277-4229		
PROCESS TYPES Acidified		HOURS/DAYS/SEASONS OF OPERATION M-F 8-4		
FIRM SIZE 3	% INTERSTATE 20	% WHOLESALE 90	NO. OF EMPLOYEES 12	
PRODUCT AND PROCESSING DETAILS Pickles and salsas.				
WATER SUPPLY Public		WATER SAMPLE None	WASTEWATER Public	
INSPECTION DATA				
INSPECTION DATE 11/9/20	TIME IN 10 am	REASON FOR INSPECTION Routine	INSPECTION TYPE GMP/Limited Scope PC	
CREDENTIALS SHOWN TO (FIRST/MI/LAST/TITLE) JohnP Austin owner		DATE OF PREVIOUS INSPECTION 12/11/18	PREVIOUS INSPECTION CLASSIFICATION VAI	
ADDITIONAL PEOPLE PRESENT (NAME & TITLE OR AGENCY) None		SIGNIFICANT CHANGES SINCE LAST INSPECTION Address only		
INSPECTION NOTICE PROVIDED No	LOT CODING AND TRACEABILITY Reviewed	RECALLS None	COMPLAINTS See Comments	
RECALL DETAILS None. Had a mock recall recently.		COMPLAINT DETAILS July was last. Addressed situation. Complaint logs kept		
PROCESSES REVIEWED/OBSERVED No process of canning. Observed labeling and packaging at time of audit.			FDA REGISTRATION STATUS Current	
			FDA REGISTRATION REVIEW No Inaccuracies Noted	
			ANIMAL FOOD BYPRODUCTS No	



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INSPECTION DATE
 11/9/20
 FEI
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FIRM NAME
 Two Men and a Garden LLC

CLOSEOUT

RECONCILIATION EXAM
 Celery seed whole 16 oz. 6 each.#1158. Verified.

SAMPLES
 None

FDA GUIDANCE DOCUMENTS PROVIDED Yes	IS FIRM COVERED BY 21 CFR 121? No	REFUSALS None
INSPECTION CLASSIFICATION VAI	FOLLOW-UP None	FOLLOW-UP DATE

MANAGEMENT'S RESPONSE TO INSPECTION FINDINGS
 Willing to fix above items.

INSPECTOR FOLLOW-UP/CLOSEOUT COMMENTS

INSPECTOR SIGNATURE <i>Natasha Sullivan</i>	DATE COMPLETED 11/9/20
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INSPECTOR NAME Natasha Sullivan	TIME OUT 11:30
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INSPECTOR EMAIL Natasha.Sullivan@health.mo.gov	INSPECTOR TELEPHONE (314) 406-5040
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You are reminded to adhere to the Food, Drug and Cosmetic Act; failure to do so can result in seizure, injunction or prosecution.

FIRM REPRESENTATIVE SIGNATURE Emailed to Joel P Austin owner	DATE 11/9/20
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FIRM REPRESENTATIVE NAME/TITLE



INSPECTION DATE

11/9/20

FEI

3010127986

FIRM NAME

Two Men and a Garden LLC

The checklist below represents the typical scope of coverage of a Limited-Scope Preventive Control/Good Manufacturing Practice Inspection. Based on an inspection this day, the items marked "OUT" below identify noncompliance in operations or facilities. Additional details regarding these findings are provided under the Inspection Results header beginning on page 4.
In=In Compliance Out=Not In Compliance (explained on additional pages) N/O=Not Observed N/A=Not Applicable

21 CFR 117	
Training § 117.4 & 117.100 compliance status: IN	Processes and Controls § 117.80 compliance status: OUT
Management responsibilities - qualified individuals Training of employees and records	Equipment and utensils - design and maintenance Plant operations - precautions Appropriate quality control operations Plant sanitation competently supervised Adulterated foods rejected
Personnel § 117.10 compliance status: IN	Raw materials controls - cleaning - water quality Raw materials controls - treatment for microorganisms Raw materials controls - natural toxins Raw materials/ingredients/rework - filth and contamination Identification and storage of rework Raw materials - freezing and thawing Raw materials - allergen identification
Disease control Personal cleanliness Hand washing Jewelry Glove use Hair restraints Personal belongings Eating/drinking/gum/tobacco Precautions against other foreign substances	Manufacturing, processing, packing, holding - controls Process control measures Process control - foreign objects Adulterated food disposition
Plants and Grounds § 117.20 compliance status: IN	Warehousing and Distribution § 117.93 compliance status: N/A
Grounds Plant construction and design	Food storage and transportation protection
Sanitary Operations §117.35 compliance status: IN	Animal Food By-Products § 117.95 compliance status: N/A
Plant maintenance and sanitation Cleaning and sanitizing substances- safe and adequate Toxic chemicals - identified, held, stored Pest control Sanitation of food contact surfaces - frequency Sanitation of non-food contact surfaces - frequency Storage and handling of cleaned equipment	Human food by-products
Sanitary Facilities and Controls §117.37 compliance status: OUT	Food Safety Plan (FSP) § 117.126 compliance status: IN
Water supply: approved source, construction and operation Drinking water quality standards met Plumbing size and design Backflow prevention Wastewater disposal: construction, operation and maintenance Toilet facilities Handwashing facilities Rubbish and offal disposal	Written FSP in place Written FSP prepared by PCQI Hazard analysis in FSP Preventive controls in FSP Supply-chain program in FSP Recall plan in FSP Monitoring the implementation of preventive controls in FSP Corrective actions in FSP Verification procedures in FSP
Equipment and Utensils § 117.40 compliance status: IN	Preventive Controls § 117.135 compliance status: N/A
Equipment and utensils – general design and maintenance Hoses and pumps properly designed and constructed Indicating thermometers present Instruments (pH, Aw, temp, etc.) calibrated and adequate Compressed air/gas prevents contamination	Process controls Food allergen controls Sanitation controls Supply-chain controls Other controls
	Modified Requirements § 117.201 & .206 compliance status: IN
	Qualified Facility attestation Warehouse temperature controls
ADDITIONAL REGULATIONS	
21 CFR 101 Labeling compliance status: IN	21 CFR 120 Juice HACCP compliance status: N/A
21 CFR 114 Acidified Foods compliance status: N/A	21 CFR 123 Seafood HACCP compliance status: N/A

