

Food Processing Plant Inspection Report - 137751

Kansas Department of Agriculture
 Department Of Agriculture
 Food Safety and Lodging Program
 1320 Research Park Drive
 Manhattan, KS 66502

Date: 8/4/2021
 Time In: 8:55 AM
 Time Out: 9:55 AM
 Inspector Badge ID: KDA131
 Follow Up Required: No



Establishment: 30974 COCOAVINO	Address: 22201 W INNOVATION DR	City/State: OLATHE, KS	Zip: 66061	Telephone: 8165227677
License #: 30974	Permit Holder: COCOAVINO LLC	Inspection Reason: Licensing	Est. Type: Food Processor	Risk Category: Food Processing - High Risk

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable * = Corrected on site during inspection (COS)

Inspection Item	Compliance	Inspection Item	Compliance
BUILDING AND GROUNDS			
1 Are premises free of harborage which may attract rodents, insects and other pests?	IN	17 Are adequate toilet rooms provided, equipped and maintained clean and in good repair?	IN
2 Is adequate drainage provided to avoid contamination of facilities and products?	IN	18 Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?	IN
3 Is sufficient space provided for the placement of equipment, storage of materials and for production operations?	IN	19 Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?	IN
4 Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?	IN	SANITARY OPERATIONS	
5 Are food and food contact surfaces protected from contamination in working areas?	IN	20 Is the facility kept clean and in good physical repair?	
6 Are food processing areas effectively separated from other operations which may cause contamination of food being processed?	IN	21 Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?	IN
7 Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?	IN	22 Are all areas maintained free of insects, rodents, birds and other pests?	IN
8 Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?	IN	23 Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?	
9 Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	IN	24 Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?	
EQUIPMENT AND UTENSILS		25 Are clean utensils and portable equipment stored as so to protect them from splash, dust and other contamination?	
10 Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?		PROCESSES AND CONTROLS	
11 Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?	IN	26 Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?	IN
12 Are refrigerator/freezer units equipped with suitable thermometers?	IN	27 Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?	
SANITARY FACILITIES AND CONTROLS		28 Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?	
13 Is the water supply from an approved source and adequate in quantity for its intended uses?	IN	29 Are packaging processes and materials adequate to prevent contamination?	
14 Are the water temperatures and pressures maintained at suitable levels for its intended use?	IN	30 Are only approved food and/or color additives used?	
15 Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?	IN	31 Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?	
16 Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?	IN	32 Are weighing and measuring practices adequate to ensure the declared quantity of contents?	
		33 Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?	
		34 Are finished products stored and shipped under conditions which will avoid contamination and deterioration?	
		35 Does firm have a HACCP Plan?	N/O
		PERSONNEL	
		36 Are personnel with sores, infections, etc., restricted from handling food products?	
		37 Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?	
		38 Do employees thoroughly wash hands as necessary?	
		39 Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?	
		TRANSPORTATION PRACTICES	
		40 Are food delivery vehicles clean and in good repair?	
		41 Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?	
		42 Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?	

Non Violation Comments		
Item Number	Comment	
12	Facility will be using walk-in-cooler #3 for cold storage. Ambient temperature of cooler 36F	
14	Hot water at three vat sink 111F Hot water at production sink 106F	
18	Hot water at restroom handwashing sink 111F Hot water at production area handwashing sink 102F Hot water at dishroom handwashing sink 104F	
22	Facility is operating out of K-State Olathe Food Innovations Accelerator. Pest control is handled by facility maintenance.	
35	Facility has a processing plan. Discussed with person-in-charge (PIC) about having a written HACCP plan for production of low-acid canned foods. Discussed with PIC about attending a Better Processing School.	
Violation Comments		
Item Number	Violation of Code	Comment
<p>Inspection Published Comment: Licensing inspection passed on 8/4/2021. Facility plans on being in production approximately one week from today.</p> <p>Facility has provided a process authority (PA) letter for chocolate sauce. Per PA, product is a low acid canned food. Discussed attendance to a Better Processing School and the need for a written Hazard Analysis Critical Control Point (HACCP) plan and that guidelines under 21CFR 108 (LACF regulations) would need to be followed. Facility is in the process of filing FDA forms 2541 and 2541e.</p> <p>Please refer to the following items sent via email: Reportable Food Registry - At A Glance Assessment of Reinspections and Recall Fees by FDA - Fact Sheet Key Facts about Preventive Controls Key Requirements: Sanitary Transportation of Human and Animal Food Key Requirements: Mitigation Strategies to Protect Human Food Against Intentional Adulteration Key Requirements: Foreign Supplier Verification Programs Food Safety Preventive Controls Alliance</p>		

Person In Charge
Shawn Hall, Owner

Inspector
Sharon Leister


