

**Establishment Information**

Facility Name <b>RYAN'S PEPPERWORKS</b>	Facility Type <b>Dressings &amp; Condiments</b>
Facility ID # <b>DONL-C3DHA5</b>	Facility Telephone # <b>630 864-7362</b>
Facility Address <b>6331 E Brainerd Rd Chattanooga , TN 37421</b>	Licensee Address <b>7486 Salmon Ln Ooltewah , TN 37363</b>
Licensee Name <b>RYAN'S PEPPERWORKS, LLC</b>	

**Inspection Information**

Inspection Type <b>Routine</b>	Inspection Date <b>06/01/2021</b>	Total Time Spent <b>5.17</b>
Inspection Score <b>780 out of 780</b>	Percentage <b>100%</b>	

**Violation Counts**

# Critical Violations <b>0</b>	# Non-Critical Violations <b>0</b>	# Repeat Violations <b>0</b>
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**Details**

Products Produced During Inspection <b>Jalapeno hot sauce</b>	Authority to Inspect TN code 53-1-208 or FDA 482 for FDA contract <b>authority to inspect 53-1-208</b>	GMP Notice or FDA 483 when FDA Contract inspection Issued <b>No</b>	Name and Title of Representative <b>Brendon Schafer, co- owner</b>
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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 # **0**  
Repeated # **0**

**Observed Non Critical Violations**

Total # **0**  
Repeated # **0**

**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 1.04 1. - Gloves, if worn, are intact, clean and sanitary - 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 2.06 2. - Ladders and walkways over exposed product lines are protected to prevent potential contamination. - 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 2.08 2. - 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 - 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 3.03 3. - Drains are clean and adequate to prevent pooling on floor - 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 3.06 3. - Toilet facilities are provided to employees and are adequate, readily accessible, stocked and cleaned - 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 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 6.06 6. - Products scheduled for rework are clearly identified to prevent allergen cross contamination - In  
Section 6.07 6. - Food items are stored at the appropriate temperatures - In  
Section 6.08 6. - Bulk tanks and containers designed and constructed to protect against contamination - 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  
Section 6.12 6. - Firm is operating under a food safety plan, such as a HACCP. Document CCPs if applicable. - In

**Not Observed**

Section 5.05 5. - Vehicles and equipment used for moving raw materials, finished products and packaging materials are clean and in good condition. - N/O

## Comments

This is the first inspection from Tennessee Department of Agriculture based on 21CFR117 with authority from TN 53-1-208 by Erica Byrd on 6/1/2021. This is a comprehensive inspection of the Good Manufacturing Practices of this firm. This inspection was conducted with Ryan Whaley and Brendon Schafer, co-owners. Co-owner Corbin Mann was not present for this inspection. They are the only employees of this business. Ryan's Pepperworks is operating out of Sweet Angle Cakes shared kitchen with about 300 sqft of production room. Ryan's Pepperworks is making 3 flavors of hot sauce in 5 oz glass bottles. The basic processing steps include chopping, mixing, fermenting, puree, cooking under heat and pressure, and hot filling. During this visit they demonstrated taking fermented batches of jalapeno and habanero through blending, cooking, and bottling.

Ryan's Pepperworks LLC is a private company that started making hot sauce commercially in 2021. They have 3 employees (all co-owners). Their website is ryanspepperworks.com; however, it is not functional at this time. They make hot sauce in a shared kitchen at 6331 East Brainard Rd Chattanooga. They choose to use the kitchen on Saturdays from 3pm to 1am when there would be no other cooks around. Their products are strong smelling and have no allergens.

Handouts given include TN 53-1-208, food safety training, and FDA registration.

Jurisdiction: They purchase ingredients from local grocery stores and over the internet in retail packaging. At this time, they are selling at Farmer's Markets and online.

This is their first inspection.

Food Defense plan was not discussed during this visit. They have not registered with the FDA.

They have a policy for dealing with complaints that would replace the product and investigate issues; reviewed.

They do not have a Good Manufacturing Practices (GMPs) written; however, I observed them make hot sauce with good hygienic practices. They washed hands, covered hair, wore gloves as appropriate, and wore an apron. They do not have any classes or certificates for food safety; however, Mr. Whaley has worked in restaurants and has made the hot sauce at home for many years.

They have a recall procedure. They have not developed a traceability or batch form that can track their batches. They have a notebook that notes from each batch are written. I highly encourage them to create a form that will capture traceability information.

They date code each hot sauce serially. Every separate fermentation vessel will be considered a separate batch. They started numbering at batch "1000". Today's inspection witnessed the finishing steps from fermented batches 1003 (Jalapeno) and 1004 (habanero).

Their Food Safety plan is based on the process authority letter from UTK's Mark Morgan dated 4/18/2021. The letter describes formulated acid fermented pepper products should be hot-fill-invert-held with a filling temperature of 165F (minimum) and pH 3.2 (maximum). During this inspection, I observed that they last filled hot sauce had a fill temperature of 182F and a pH 2.4 (measured after cooling). They do not have a formal hazard analysis or HACCP. I instructed that their batch records must contain a record of the filling temperature and batch pH before they are sold.

They use glass fermentation vessels and glass 5 oz retail packages for the hot sauce. I highly encouraged a glass policy that would have them checking all glassware and packaging for damage before use.

They have no allergen concerns. They do work in a shared kitchen where other allergens are used in food production. They should take care to segregate their ingredients from others (they have a separate shelf in the storeroom). They should wipe down all tables and re-wash any shared utensils they use. They had a durable plastic tote with lid where all their equipment and ingredients were stored.

They do not have a company vehicle. They transport their product in the cushioned packaging that the bottles are delivered in. They do not receive any ingredients in bulk; thus, they do not have any certificates of analysis.

They purchase packaging (5oz glass bottles) online. Their packaging conformance to food safety was not checked.

Pest control is handled by Sweet Angel cakes. There were no pest issues observed during this inspection.

Sanitation is all manual in the 3-basin sink. They use dawn and Five-star peracetic acid sanitizer for cleaning. No records are available or necessary for their cleaning process. They rinse between flavors of hot sauce; they wash/rinse/sanitize everyday of production.

They have no ingredients or finished products that need refrigeration for food safety. They do not rework product.

Hygienic practices including handwashing, glove use, and segregation of personal items from food for sale was observed. The restroom is adequately stocked.

The Quintessential Jalapeno label was reviewed. Label has nutrient information. Label states "keep refrigerated" when the product does not need to be refrigerated. I suggested qualifying the refrigeration statement to be a suggestion for quality reasons, not for food safety. No issues were observed.

They use a thermometer and a pH meter to track food safety measures. They should record that they have calibrated their pH meter every day of use. They should calibrate their thermometer in boiling water.

They do not really have production records, but I reviewed their notebook with information about pH and temperatures for test runs.

The building is in good condition. The lighting is adequate.

Their equipment (fermenting vessels, bowls, spoons, sieves, and hot pots) was in good condition.

They use dawn detergent and StarSan periacetic acid for sanitation. Cleaning is all manually performed.

Water is from the City of Chattanooga. They use store-bought distilled water in the fermentation set up.

The production area, restroom, storage, and janitor closet were observed. Employees were observed blending, sieving, cooking, and bottling the product.

No violations were observed. The exit interview was conducted with Ryan Whaley and Brendon Schafer, co-owners. Topics that were discussed include batch records form, recording temperature, recording pH, ingredient and product traceability, wooden cutting boards are not for chopping vegetables, Good manufacturing practices (GMP), training to GMP, FDA registration, and potential other flavors.

A facility may qualify for modified requirements of Preventive Controls under FSMA if it makes less than \$1 million in sales per year (averaged over three years). For more information on how to qualify for modified requirements go to: <https://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/QualifiedFacilityAttestation/default.htm>

Exhibits: Quintessential Jalapeno label

Person in Charge

Inspector

**Erica Byrd**