

**Food Establishment Inspection Report**

**Facility:** CHERRY VALLEY ORGANICS **Facility ID:** 18021  
**Owner:** CHERRY VALLEY ORGANICS / JODI DANYO  
**Address:** 33 Farm RD  
**City/State:** BURGETTSTOWN PA  
**Zip:** 15021 **County:** Washington **Region:** Region 4S  
**Phone:** 7249472992

**Insp. ID:** 926885  
**Insp. Date:** 4/4/2022  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 0  
**No. of Repeat Risk Factors:** 0  
**Overall Compliance:** IN

Note: The significance of the violation and the risk of food contamination as a result of system failures should be the focus of this inspection. C = Critical | M = Major | m = Minor

IN = In Compliance | OUT = Out of Compliance | N/O = Not Observed | N/A = Not Applicable | COS = Corrected On Site | R = Repeat Violation | YES = Firm seems to be IN | NO = Firm seems to be OUT

QUALIFIED INDIVIDUALS (§117.4)				
1.	Adequate Management- Active Managerial Control - Qualified Supervisors	In		
2.	Assignment or identification of supervisors	In		
3.	Record-keeping	In		
PERSONNEL (§117.10)				
4.	Personnel with illness, sores, infections, etc., restricted from handling food products - Health policy - Restriction/exclusion	In		
5.	Employees cleanliness and hygiene maintained (outer garments, hair restraints, jewelry, eating/drinking/tobacco use, personal belonging storage, etc.)	In		
6.	Employee hands washed/sanitized - Gloves properly used and maintained	In		
PLANTS & GROUNDS (§117.20)				
7.	Premises free of pest harborages and contamination source - Roads/parking/yards maintained - adequate drainage provided	In		
8.	Waste treatment and disposal properly handled.	In		
9.	Equipment properly stored - litter and waste removed	In		
10.	Plant suitable in size/ construction/ design - Sufficient space provided for production operations - separation of operations	In		
11.	Floors, walls and ceilings: properly constructed, kept clean and maintained	In		
12.	Food, food-contact surfaces and food-packaging materials protected from overhead contamination (pipes, ducts, drip, condensate, etc.)	In		
13.	Adequate ventilation, lighting and screening provided	In		
14.	Food stored in outdoor bulk vessels protected	In		
SANITARY OPERATIONS (§117.35)				
15.	Facility kept clean & in good repair - Adequate sanitation operations & methods	In		
16.	Cleaning compounds, sanitizing agents, pesticide chemicals and other toxic chemicals: safe, properly identified, used and stored	In		
17.	Facility maintained free of insects, rodents, and other pests	In		
18.	Food-contact surfaces cleaned and sanitized at proper frequency- Proper storage of cleaned equipment and utensils	In		
19.	Single service articles: properly stored, handled and disposed	In		
20.	Non-food-contact surfaces kept clean and in good repair	In		
SANITARY FACILITIES & CONTROLS (§117.37)				
21.	Water supply: adequate in quantity & quality; suitable temperature & pressure	In		
22.	Adequate sewage & waste water disposal; proper drainage	In		
23.	Plumbing: adequate in size, construction & design; installed and maintained; backflow prevention provided	In		
24.	Toilet facilities: properly constructed, readily accessible, supplied, kept clean and in good repair	In		
25.	Adequate handwashing facilities provided, supplied and accessible	In		
26.	Garbage & refuse: properly disposed; facilities maintained	In		
EQUIPMENT & UTENSILS (§117.40)				
27.	Utensils and equipment: designed to be cleanable; properly installed, used and maintained	In		
28.	Food-contact surfaces: properly designed (i.e. non-toxic, durable, non-corrosive, smooth), properly used & maintained	In		
29.	Utensils and equipment designed and used in a manner that precludes contamination with lubricants, contaminated water, metal fragments, etc.	In		
30.	Freezers & cold storage areas equipped with appropriate temperature measuring or recording devices	In		
31.	Thermometers, aw, pH meters, chemical testers & other measuring instruments provided; accurate and maintained	In		
32.	Compressed air, steam and other gases contacting food: treated to avoid indirect introduction of contaminants in food	In		
PROCESSES & CONTROLS (§117.80)				
33.	Raw materials & ingredients from identifiable source; approved suppliers	In		
34.	Raw materials and other ingredients received in good condition; at proper temperature; safe and unadulterated	In		
35.	Raw materials and other ingredients: inspected, segregated, properly stored and handled; washed/cleaned or processed/treated when necessary	In		
36.	Adequate process methods & controls: proven, established & implemented (i.e. pasteurization, formulation, cooking, cooling, refrigeration, etc.)	In		
37.	Process controls & parameters: properly monitored & corrected; records kept (i.e. pH, aw, time, temperature, etc.).	In		
38.	Quality control and testing procedures employed where necessary to ensure effectiveness of sanitation and safety of food and food-packaging materials	In		
39.	Food additives: approved and properly used	In		
40.	Proper disposition of returned, reconditioned, recalled and adulterated food; proven methods used	In		
41.	Ice manufactured from potable water; stored & handled in a sanitary manner	In		
42.	TCS ingredients and foods held at proper temperatures throughout the process (incl. thawing); WIP and rework identified & proper handled	In		
43.	Food protected against inclusion of metal or other physical contaminants	In		
WAREHOUSING AND DISTRIBUTION (§117.93)				
44.	Food stored & transported under conditions to prevent allergen cross-contact, contamination/ deterioration of food & its container	In		
45.	Vehicles and transportation equipment properly designed, equipped and maintained in sanitary condition and good repair.	In		
HUMAN FOOD BY-PRODUCT FOR USE AS ANIMAL FOOD (§117.95)				
46.	By-products intended for animal food: properly identified, stored and transported	In		
47.	Shipping containers and vehicles: inspected, clean and maintained	In		
DEFECT ACTION LEVELS AND MIXING OF ADULTERATED FOOD (§117.110)				
48.	Adequate quality control operations employed to reduce natural or unavoidable defects to the lowest level feasible	In		
49.	No mixing of food containing defects that render it adulterated with other lots of unadulterated food to reduce the level of defects	In		

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ALLERGEN CROSS-CONTACT CONTROLS (§117 Subpart B)			CONFORMANCE WITH SPECIALIZED PROCESS REGULATIONS (**)		
50.	Employees utilize sufficient hygienic practices to prevent allergen cross-contact	In	56.	Facility complies with the specialized process regulations as appropriate (i.e. Juice/Seafood HACCP, Acidified & LACF, PCHF, etc.) - (**). Complete specialized IR addendum when warranted	In
51.	Proper methods used to prevention against allergen cross-contact including adequate equipment design, equipment cleaning and sanitizing, separation of operations, production schedule, dedicated equipment, material segregation, labeling, etc.	In	<b>LIMITED SCOPE PREVENTIVE CONTROLS QUESTIONS (§117 Subparts C&amp;G)</b>		
<b>FOOD IDENTIFICATION AND LABELING (§101)</b>			57.	Hazard Analysis conducted and written?	NA
52.	Food labels properly present the statement of identity, ingredients statement, net weight, and responsible firm's information	In	58.	Preventive Controls: identified established and written? - (i.e. process controls, sanitation controls, allergen controls, and supply chain program)	NA
53.	Allergenic ingredients properly identified and declared on food product labels	In	59.	Food Safety Plan (FSP): developed, written and complete? - (i.e. procedures for monitoring, CA, verification, and validation)	NA
54.	Nutrition facts, nutrient content claims, health claims, and other label statements and warnings presented appropriately on food product labels	In	60.	Preventive Controls: implemented and records kept?	NA
55.	Facility utilizes a lot coding/dating system for proper product tracking and recalling	In	61.	Recall Plan: proper procedures established and written?	NA
			62.	Food Safety Plan development and its implementation overseen by a PCQI?	NA

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
4/4/2022	Jodi Danyo (No Sign Policy)		4/4/2022	Emily Palefsky		4/4/2022	10:00 AM	10:45 AM

**PUBLISHED COMMENTS**

Surveillance inspection of home-based facility drying herbs and teas and infusing vinegar for e-commerce sales. All spices are dried on farm location. Facility only packs spices and bottles vinegar at this location.

Received First Commonwealth Bank Check #3427 in the amount of \$35.00 for the license fee.

Reviewed the information accuracy in both the facility's account and the owner's account in PAFoodSafety system. New information was obtained and entered in the system to reflect the new changes that have occurred since the last inspection. The following information has been updated: update % wholesale, add product list information.

Reviewed and evaluated the firm's Food Safety systems for identifying and controlling hazards to include Sanitation program, Recall plan, training program, and any associated records with monitoring, corrective actions, verification activities, and others as necessary.

Reviewed past inspection findings and verified corrections.

During this inspection, firm was processing nothing.

Reviewed and evaluated the firm's sanitation control procedures, implementation and monitoring records for the applicable key areas including safety of water, condition & cleanliness of food contact surfaces, prevention of cross-contamination, maintenance of sanitary facilities, protection from adulteration, proper handling of toxic chemicals, control of employee health conditions, and exclusion of pests.

Reviewed and discussed report and findings with the owner, Jodi Danyo who acknowledged receipt of the report.