

INITIAL

630-880-4107

**NORTH CAROLINA DEPARTMENT OF AGRICULTURE
AND CONSUMER SERVICES
FOOD AND DRUG PROTECTION DIVISION**

Name of Individual to Whom Report Issued TO: MR TONY SILVESTRI	Date of Inspection: 6/30/2020	C.F. Number:
Title of Individual: OWNER-OPERATOR	Type of Establishment Inspected: 27 DRESSINGS & CONDIMENTS	
Firm Name: RADIATION THERAPY LLC	Name of Firm, Branch or Unit Inspected: RADIATION THERAPY	
Street Address: 1004 LAZY DAY CT	Street Address of Premises Inspected: CCK, 3500 LATROBE DR.	
City and State: FT. MILL, SC 29708	City and State: CHARLOTTE, NC 28211	

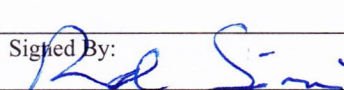
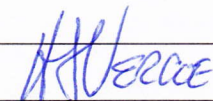
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During an Inspection of Your Firm (I) (We) observed:

MAKING HABANERO SAUCE W/ GARLIC & TOMATO TODAY.
 INGREDIENTS & PROCESS DOCUMENTED. SOURCES - US FOODS, RESTAURANT DEPOT
 KILL STEP: SAUCE IS SIMMERED ^{IN} AT FOR 30 MINS BEFORE PROCESSING IN BLENDER,
 GARLIC CLOVES ARE ROASTED AT 375°F FOR 30 MINS.
 SAUCE SHOULD BE BOTTLED AT A MIN. 180°F & CAPPED, BOTTLES INVERTED FOR
 3 MIN. BY PROCESSING LETTER (CLEMSON UNIV)
 TEMP: 211°F (SIMMER) 203.1°F (FILL) 183.7°F (AFTER 3 MIN INVERT)
 MARKET: ON-LINE SALES, LOCAL INDEPENDENT MARKETS
 REVIEWED LABELS:
 MAKE SURE INGREDIENT LIST IS ACCURATE & COMPLETE FOR EACH PRODUCT
 (REF 21 CFR PART 101.4)
 ADD NET WEIGHT OF FOOD IN PACKAGE TO LABEL (REF/21 CFR PART 101.105)
 USING A HEAT-SHRINK BAND ON CAPS OF FILLED BOTTLES.
 DISCUSSED GLOVE USE, NOTED PROPER HAIR COVERING.

JOHN VERCOE - 919-448-1900

ISSUED TO TONY SILVESTRI

Signed By: 	Title: owner	Inspector: 
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