



<b>Establishment Information</b>	
Facility Name RYAN'S PEPPERWORKS	Facility Type Community Kitchen 2
Facility ID # DONL-CAEKYD	Facility Telephone # 630 864-7362
Facility Address 5704 Marlin Rd Suite #6000 Chattanooga , TN 37411	Licensee Address 7486 Salmon Ln Ooltewah , TN 37363
Licensee Name RYAN'S PEPPERWORKS, LLC	

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/21/2022	Total Time Spent 3.25
Inspection Score <b>760 out of 780</b>	Percentage <b>97%</b>	

<b>Violation Counts</b>		
# Critical Violations 1	# Non-Critical Violations 0	# Repeat Violations 0

<b>Details</b>			
Products Produced During Inspection Quintessential Jalapeno	Authority to Inspect TN code 53-1-208 or FDA 482 for FDA contract state	GMP Notice or FDA 483 when FDA Contract inspection Issued No	Name and Title of Representative Ryan Whaley and Brendon Schafer, co-owners

<b>Food Temperatures</b>	
Description jalapeno	Temperature (Fahrenheit) 168

**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.

<b>Observed Critical Violations</b>
Total # 1 Repeated # 0 <b>4.05 - Observed Violations - All food-contact surfaces, including utensils are cleaned at an appropriate frequency. The frequency protects against allergen cross- contact and contamination of food.</b> Observation: ( <b>CORRECTED DURING INSPECTION</b> ): observed equipment being cleaned in sanitizer - skipping detergent step Corrective Action(s): equipment was rewashed in the wash / rinse / sanitizer method

<b>Observed Non Critical Violations</b>
Total # 1 Repeated # 0

<b>In Compliance</b>
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 4.07 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 5.03 5. - Freezer and cold storage areas are maintained at appropriate temperatures and fitted with temperature measuring devices. - In
- Section 5.04 5. - Compressed air or other gasses that are introduced into food or used to clean food contact surfaces are treated to prevent contamination. - In
- Section 5.05 5. - Vehicles and equipment used for moving raw materials, finished products and packaging materials are clean and in good condition. - 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 6.10 6. - Ice that comes in contact with food is made from potable water - 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

### **Comments**

This is a routine inspection from Tennessee Department of Agriculture based on 21CFR117 with authority from TN 53-1-208 by Erica Byrd on 1/21/2022. 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 has moved to Kitchen Incubator of Chattanooga hosted by Launch at 5704 Marlin Rd Chattanooga TN 37411. They are using shared kitchen space and have their own locked cabinets for dry storage. Ryan's Pepperworks is making 8 flavors of hot sauce in 5 oz glass bottles. They have 3 original flavors of Tropical habanero, Quintessential jalapeno, and original, plus Ghost (made the same as original but with ghost peppers). These flavors are being sold on their website. They have been making small batches of the following flavors (sold at Farmer's Market) which follow the same basic recipe: Szechwan pepper, seranno mustard, tia chili siracha, and Louisiana. They are working on another flavor called Doom which has a different formulation and will be submitted to University of Tennessee's process authority Mark Morgan when they have their formulation where they want it.

The basic processing steps include chopping, mixing, fermenting, puree, cooking under heat and pressure, and hot filling. During this visit they demonstrated taking fermented batch of jalapeno 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. They make hot sauce in a shared kitchen. 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.

No handouts given this visit.

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.

There first inspection was on 6/1/2021 at their previous location in the Sweet Angel Cakes shared kitchen at 6331 E Brainerd Rd Chattanooga TN 37421. They had no violations.

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 will adopt the GMP requirements set by the Kitchen Incubator of Chattanooga. They washed hands, covered hair, wore gloves as appropriate, and wore an apron. Mr. Ryan Whaley received his ServSafe certificate on 1/20/2022.

They have a recall procedure. They have batch records now that include batch, date started, date processed, pH, temperature of last filled bottle, and flavor. Observed all batch records from June 2021 to present. They have a separate tracking sheet that tracks lot numbers of ingredients; it was not available for review during this inspection).

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 batch Jalapeno 1078 which started fermentation on 1/8/22, processed today 1/21/22.

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). Today's Jalapeno was 2.7 pH and fill temperature of last bottle was 168F. They do not have a formal hazard analysis or HACCP. The lowest observed temperature in the records was 168F and the highest pH was 2.9.

They use glass fermentation vessels and glass 5 oz retail packages for the hot sauce. They have a glass handling policy.

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 are excited about working at the Kitchen Incubator because they can use the large stock pot to cook bigger batches. We discussed the cleaning before and after use (they have to wash / rinse / sanitize with Kitchen Incubator quaternary ammonium sanitizer at the end of processing instead of Starsan sanitizer per Kitchen shared equipment rules).

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 Kitchen Incubator of Chattanooga. There were no pest issues observed during this inspection.

Sanitation is all manual in the 3-basin sink. They use dawn and Starsan peracetic acid sanitizer for cleaning. During this inspection, observed washing in the Starsan sanitizer without detergent. This process was revised during the inspection to wash, rinse, and sanitize. They want to continue using the Starsan sanitizer specifically for the fermentation equipment. I asked them to find a suitable way to test the concentration of the peracetic acid active ingredient according to the label's concentration range.

No records are available for their cleaning process.

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. No issues were observed beyond the need to change the address which they are managing with a small label.

They use a thermometer and a pH meter to track food safety measures. They should record pH calibration. They should calibrate their thermometer in boiling water.

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 peracetic 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 near production, and dry storage were observed. Employees were observed blending, sieving, cooking, and bottling the product.

Cleaning method violation; need to wash, rinse, and sanitize equipment. The exit interview was conducted with Ryan Whaley and Brendon Schafer, co-owners. Topics that were discussed include batch records, test strips for StarSan sanitizer, cleaning method, Good manufacturing practices (GMP), training to GMP, and potential other flavors.

Notice of violations not given; no exhibits.

Disclaimer

Person in Charge

Inspector

**Erica Byrd**