



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
 P.O. BOX 570, JEFFERSON CITY, MO 65102-0570
 (866) 628-9891 (573) 751-6095
MANUFACTURED FOOD FIRM INSPECTION REPORT

Print	Clear Form
PAGE 1 OF 3	
FDA CONTRACT INSPECTION This is NOT a contract inspection	
RISK CATEGORY Autohigh/New	

Inspection completed under authority provided to the Missouri Department of Health and Senior Services (DHSS) under 196.055 RSMo. Missouri Law prohibits the refusal of free access to DHSS, including entry, inspection, record and sample collection. Missouri Law prohibits DHSS from prescribing regulations that are more stringent than federal regulations or from disclosing industry trade secrets entitled to protection.

FIRM DATA				
FEI 3024608934		FIRM NAME Marion Milling, LLC		
PHYSICAL ADDRESS 1026 Hickory Street, STE 300		CITY Kansas City		STATE MO
MAILING ADDRESS Same		CITY Same		STATE Same
FIRM POINT OF CONTACT (FIRST/MI/LAST/TITLE) William W. Berndt - Owner		CONTACT EMAIL ADDRESS (OR FAX) will@marionmilling.com		
MOST RESPONSIBLE PERSON AT THIS LOCATION (FIRST/MI/LAST/TITLE) Same		CONTACT PHONE NUMBER (913) 303-8949		
PROCESS TYPES General		HOURS/DAYS/SEASONS OF OPERATION Monday, Wednesday, and Friday typically, 8 am - 5 pm		
FIRM SIZE 3	% INTERSTATE 15% out, 25% in	% WHOLESALE 95%	NO. OF EMPLOYEES 1	
PRODUCT AND PROCESSING DETAILS Grain milling operation. The firm manufactures 6 versions of wheat flour packaged in 3# and 50# bags. The firm also mills a small amount of corn and barley.				
WATER SUPPLY Public		WATER SAMPLE None		WASTEWATER Public
INSPECTION DATA				
INSPECTION DATE 11/23/2022		TIME IN 10:15 am	REASON FOR INSPECTION Follow Up	
INSPECTION TYPE GMP/Limited Scope PC		PREVIOUS INSPECTION CLASSIFICATION VAI		
CREDENTIALS SHOWN TO (FIRST/MI/LAST/TITLE) William W. Berndt - Owner		DATE OF PREVIOUS INSPECTION 11/16/2022	PREVIOUS INSPECTION CLASSIFICATION VAI	
ADDITIONAL PEOPLE PRESENT (NAME & TITLE OR AGENCY) N/A		SIGNIFICANT CHANGES SINCE LAST INSPECTION N/A		
INSPECTION NOTICE PROVIDED No		LOT CODING AND TRACEABILITY N/A	RECALLS None	COMPLAINTS N/A
RECALL DETAILS Follow-up inspection, not covered.		COMPLAINT DETAILS Follow-up inspection, not covered.		
PROCESSES REVIEWED/OBSERVED Limited scope follow-up inspection conducted today to evaluate corrections to adverse conditions cited on previous inspection report.			FDA REGISTRATION STATUS Current	
			FDA REGISTRATION REVIEW N/A follow-up only	
			ANIMAL FOOD BYPRODUCTS No	



INSPECTION DATE
 11/23/2022
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FIRM NAME
 Marion Milling, LLC

CLOSEOUT

RECONCILIATION EXAM
 Follow-up inspection, not covered.

SAMPLES
 None

FDA GUIDANCE DOCUMENTS PROVIDED No	IS FIRM COVERED BY 21 CFR 121? No	REFUSALS None
INSPECTION CLASSIFICATION NAI	FOLLOW-UP None	FOLLOW-UP DATE None

MANAGEMENT'S RESPONSE TO INSPECTION FINDINGS
 N/A

INSPECTOR FOLLOW-UP/CLOSEOUT COMMENTS
 -Hand washing sink and three compartment sink with hot/cold running water has been installed near the production area.
 -Ceiling in the processing area has been cleaned.
 -All adverse conditions observed to be corrected no additional follow-up inspections required.
 -Note: please paint/seal bare wood base under mop sink.

INSPECTOR SIGNATURE <i>Ainsley Lackey</i>	DATE COMPLETED 11/23/2022
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INSPECTOR NAME Ainsley Lackey	TIME OUT 10:30 am
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INSPECTOR EMAIL ainsley.lackey@health.mo.gov	INSPECTOR TELEPHONE (816) 521-7744
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You are reminded to adhere to the Food, Drug and Cosmetic Act; failure to do so can result in seizure, injunction or prosecution.

FIRM REPRESENTATIVE SIGNATURE Inspection report emailed to Mr. Berndt	DATE 11/23/2022
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FIRM REPRESENTATIVE NAME/TITLE
 William W. Berndt - Owner



INSPECTION DATE
11/23/2022
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FIRM NAME
Marion Milling, LLC

The checklist below represents the typical scope of coverage of a Limited-Scope Preventive Control/Good Manufacturing Practice Inspection. Based on an inspection this day, the items marked "OUT" below identify noncompliance in operations or facilities. Additional details regarding these findings are provided under the Inspection Results header beginning on page 4.
In=In Compliance Out=Not In Compliance (explained on additional pages) N/O=Not Observed N/A=Not Applicable

21 CFR 117	
Training § 117.4 & 117.100 compliance status: N/O	Processes and Controls § 117.80 compliance status: N/O
Management responsibilities - qualified individuals Training of employees and records	Equipment and utensils - design and maintenance Plant operations - precautions Appropriate quality control operations Plant sanitation competently supervised Adulterated foods rejected
Personnel § 117.10 compliance status: N/O	Raw materials controls - cleaning - water quality Raw materials controls - treatment for microorganisms Raw materials controls - natural toxins Raw materials/ingredients/rework - filth and contamination Identification and storage of rework Raw materials - freezing and thawing Raw materials - allergen identification
Disease control Personal cleanliness Hand washing Jewelry Glove use Hair restraints Personal belongings Eating/drinking/gum/tobacco Precautions against other foreign substances	Manufacturing, processing, packing, holding - controls Process control measures Process control - foreign objects Adulterated food disposition
Plants and Grounds § 117.20 compliance status: N/O	Warehousing and Distribution § 117.93 compliance status: N/O
Grounds Plant construction and design	Food storage and transportation protection
Sanitary Operations §117.35 compliance status: IN	Animal Food By-Products § 117.95 compliance status: N/A
Plant maintenance and sanitation Cleaning and sanitizing substances- safe and adequate Toxic chemicals - identified, held, stored Pest control Sanitation of food contact surfaces - frequency Sanitation of non-food contact surfaces - frequency Storage and handling of cleaned equipment	Human food by-products
Sanitary Facilities and Controls §117.37 compliance status: IN	Food Safety Plan (FSP) § 117.126 compliance status: N/A
Water supply: approved source, construction and operation Drinking water quality standards met Plumbing size and design Backflow prevention Wastewater disposal: construction, operation and maintenance Toilet facilities Handwashing facilities Rubbish and offal disposal	Written FSP in place Written FSP prepared by PCQI Hazard analysis in FSP Preventive controls in FSP Supply-chain program in FSP Recall plan in FSP Monitoring the implementation of preventive controls in FSP Corrective actions in FSP Verification procedures in FSP
Equipment and Utensils § 117.40 compliance status: N/O	Preventive Controls § 117.135 compliance status: N/A
Equipment and utensils – general design and maintenance Hoses and pumps properly designed and constructed Indicating thermometers present Instruments (pH, Aw, temp, etc.) calibrated and adequate Compressed air/gas prevents contamination	Process controls Food allergen controls Sanitation controls Supply-chain controls Other controls
ADDITIONAL REGULATIONS	Modified Requirements § 117.201 & .206 compliance status: N/O
21 CFR 101 Labeling compliance status: N/O	21 CFR 120 Juice HACCP compliance status: N/A
21 CFR 114 Acidified Foods compliance status: N/A	21 CFR 123 Seafood HACCP compliance status: N/A