

Food Establishment Inspection Report

Facility: SPICE SISTERS **Facility ID:** 157952
Owner: MAMBO PARTNERS LLC DBA SPICE SISTERS
Address: 63 N Pennsylvania AVE
City/State: Morrisville PA
Zip: 19067 **County:** Bucks **Region:** Region 7
Phone: 6095584515

Insp. ID: 927649
Insp. Date: 4/7/2022
Insp. Reason: Opening
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	29.	Utensils and equipment designed and used in a manner that precludes contamination with lubricants, contaminated water, metal fragments, etc.	In
2.	Assignment or identification of supervisors	In	30.	Freezers & cold storage areas equipped with appropriate temperature measuring or recording devices	In
3.	Record-keeping	In	31.	Thermometers, aw, pH meters, chemical testers & other measuring instruments provided; accurate and maintained	In
PERSONNEL (§117.10)			32.	Compressed air, steam and other gases contacting food: treated to avoid indirect introduction of contaminants in food	In
4.	Personnel with illness, sores, infections, etc., restricted from handling food products - Health policy - Restriction/exclusion	In	PROCESSES & CONTROLS (§117.80)		
5.	Employees cleanliness and hygiene maintained (outer garments, hair restraints, jewelry, eating/drinking/tobacco use, personal belonging storage, etc.)	In	33.	Raw materials & ingredients from identifiable source; approved suppliers	In
6.	Employee hands washed/sanitized - Gloves properly used and maintained	In	34.	Raw materials and other ingredients received in good condition; at proper temperature; safe and unadulterated	In
PLANTS & GROUNDS (§117.20)			35.	Raw materials and other ingredients: inspected, segregated, properly stored and handled; washed/cleaned or processed/treated when necessary	In
7.	Premises free of pest harborage and contamination source - Roads/parking/yards maintained - adequate drainage provided	In	36.	Adequate process methods & controls: proven, established & implemented (i.e. pasteurization, formulation, cooking, cooling, refrigeration, etc.)	In
8.	Waste treatment and disposal properly handled.	In	37.	Process controls & parameters: properly monitored & corrected; records kept (i.e. pH, aw, time, temperature, etc.)	In
9.	Equipment properly stored - litter and waste removed	In	38.	Quality control and testing procedures employed where necessary to ensure effectiveness of sanitation and safety of food and food-packaging materials	In
10.	Plant suitable in size/ construction/ design - Sufficient space provided for production operations - separation of operations	In	39.	Food additives: approved and properly used	In
11.	Floors, walls and ceilings: properly constructed, kept clean and maintained	In	40.	Proper disposition of returned, reconditioned, recalled and adulterated food; proven methods used	In
12.	Food, food-contact surfaces and food-packaging materials protected from overhead contamination (pipes, ducts, drip, condensate, etc.)	In	41.	Ice manufactured from potable water; stored & handled in a sanitary manner	In
13.	Adequate ventilation, lighting and screening provided	In	42.	TCS ingredients and foods held at proper temperatures throughout the process (incl. thawing); WIP and rework identified & proper handled	In
14.	Food stored in outdoor bulk vessels protected	In	43.	Food protected against inclusion of metal or other physical contaminants	In
SANITARY OPERATIONS (§117.35)			WAREHOUSING AND DISTRIBUTION (§117.93)		
15.	Facility kept clean & in good repair - Adequate sanitation operations & methods	In	44.	Food stored & transported under conditions to prevent allergen cross-contact, contamination/ deterioration of food & its container	In
16.	Cleaning compounds, sanitizing agents, pesticide chemicals and other toxic chemicals: safe, properly identified, used and stored	In	45.	Vehicles and transportation equipment properly designed, equipped and maintained in sanitary condition and good repair.	In
17.	Facility maintained free of insects, rodents, and other pests	In	HUMAN FOOD BY-PRODUCT FOR USE AS ANIMAL FOOD (§117.95)		
18.	Food-contact surfaces cleaned and sanitized at proper frequency- Proper storage of cleaned equipment and utensils	In	46.	By-products intended for animal food: properly identified, stored and transported	In
19.	Single service articles: properly stored, handled and disposed	In	47.	Shipping containers and vehicles: inspected, clean and maintained	In
20.	Non-food-contact surfaces kept clean and in good repair	In	DEFECT ACTION LEVELS AND MIXING OF ADULTERATED FOOD (§117.110)		
SANITARY FACILITIES & CONTROLS (§117.37)			48.	Adequate quality control operations employed to reduce natural or unavoidable defects to the lowest level feasible	In
21.	Water supply: adequate in quantity & quality; suitable temperature & pressure	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
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			

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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	NA
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	LIMITED SCOPE PREVENTIVE CONTROLS QUESTIONS (§117 Subparts C&G)		
FOOD IDENTIFICATION AND LABELING (§101)			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)	Yes
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)	Yes
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?	Yes
55.	Facility utilizes a lot coding/dating system for proper product tracking and recalling	In	61.	Recall Plan: proper procedures established and written?	Yes
			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
4/7/2022	Yasmeen Hasan		4/7/2022	Katherine Broadhead		4/7/2022	9:30 AM	10:45 AM

PUBLISHED COMMENTS

Updated information in PA Food Safety system for a new Food Establishment.

This Food Establishment is a dry storage warehouse of spice blends and jarred chutneys, produced at a separately licensed facility in New Jersey, and sold from this warehouse location to Retail Food facilities and farmers markets throughout Bucks County Pennsylvania and New Jersey.

Report reviewed with PIC and copy will be provided via email. Facility will provide PDA with written supplier verification plans, recall plans and preventive control plans to have on-file with this licensed location. No violations at time of inspection. Facility is granted permission to begin operating.

Facility provided check#266 in the amount of \$35 for their initial licensing fee. This report serves as both a receipt of payment, as well as the temporary license, until the permanent one arrives in the mail.

Reviewed and evaluated the firm's sanitation control procedures, implementation and monitoring records for the applicable key areas including safety of water, 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.