

**Establishment Information**

Facility Name STAY GOLDEN COFFEE, LLC	Facility Type Beverage Plants Water Ice Coffee Tea Alcoholi
Facility ID # DONL-CF9MJB	Facility Telephone # 314 882-0300
Facility Address 2910 Old Franklin Rd Antioch , TN 37013	Licensee Address 2934 Sidco Dr Suite #130 Nashville , TN 37204
Licensee Name STAY GOLDEN COFFEE, LLC	

Inspection Information

Inspection Type Routine	Inspection Date 06/27/2022	Total Time Spent 5.13
Inspection Score 750 out of 780	Percentage 96%	

Violation Counts

# Critical Violations 0	# Non-Critical Violations 2	# Repeat Violations 0
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Details

Products Produced During Inspection Packaging Canopy roasted coffee	Authority to Inspect TN code 53-1-208 or FDA 482 for FDA contract TN 53-1-208	GMP Notice or FDA 483 when FDA Contract inspection Issued No	Name and Title of Representative Mr. Sean Stewart, Partner and Director
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Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish washer	Heat					180

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.

Observed Critical Violations

Total # **0**
Repeated # **0**

Observed Non Critical Violations

Total # **2**
Repeated # **0**

1.04 - Observed Violations - Gloves, if worn, are intact, clean and sanitary

Observation: Observed one employee wearing gloves in the roasting room and touch multiple non-food contact surfaces (packaging, paperwork, filing cabinet) with gloved hands, return to her work station, and pick up a scoop to scoop roasted beans into a package without changing gloves or washing hands.

Observed employee roasting beans change gloves without washing his hands before donning new gloves.

Corrective Action(s): At my request, both employees stopped, discarded of their gloves and washed their hands before putting on new gloves.

6.09 - Observed Violations - Conditions or practices that may potentially contaminate product, or could lead to product contamination, do not exist.

Observation: Observed the sock filter storage container to be stored on the floor in the brew house.

Corrective Action(s):

In Compliance

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 1.05 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 2.07 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 4.06 4. - Food contact surfaces must be cleaned and sanitized prior to use. - 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 6.07 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 6.11 6. - Food is stored and transported under conditions that will protect against allergen cross-contact and against microbial, chemical or physical contamination - In

Comments

This is an initial firm inspection from Tennessee Department of Agriculture based on 21CFR117 parts A and B with Inspector Samuel Bohn and Inspector Derek Lowe on 6/27/2022. Credentials and documentation were presented to Mr. Sean Stewart (sean@goodcitizen-coffee.com), Partner and Director and most responsible person at the time of inspection. Ms. Cassandra Wilde, Operations Supervisor, was present for the entire inspection.

Firm information-

Firm is a small, high-risk facility that produces canned brewed iced coffee as well as roasting coffee on site. Firm is approximately 8,000 square feet in size which includes 5,000 for coffee roasting and packaging, 3,000sqft for the brewhouse, as well as storage, and office space. Firm is in the process of adding a 6,000sqft storage area in the same building. I walked this added storage space during the inspection. Firm is located at 2910 Old Franklin Rd., Antioch, TN since 2021. Firm has 20 employees on two shifts. Firm operates 05:00-23:00, seven days a week. Firm's legal name is Stay Golden Coffee, LLC.

Jurisdiction: 60-70% interstate sales, 30% wholesale, and 100% ingredients interstate origin. Firm receives ingredients through Ally Coffee importers, Olam Specialty Coffee Importers, Oatley, Atlantic Coffee Importer, Food Ingredients Incorporated, etc. Firm sells products to Unify, online director to customer sales, Grand Hyatt, Embassy suites, and local coffee shops.

I viewed employees roasting and packaging coffee.

I reviewed the following food safety certificates: No food safety credentials were available to review. Ms. Wilde stated that she is ServSafe certified but no certificate was available to review.

There are no current complaints on file.

Product process-

Process for canned iced coffee is as follows: water is heated in the hot liquor to near boiling and moved into the steep tank where it is mixed with ground coffee beans. After the beans and water have sat for an adequate amount of time, the mixture is run through the whirlpool to separate liquids and solids. The product may be mixed with any added ingredients (cocoa powder, oat milk, sugar) in the lipid tank before being moved into the brite tank. Product is run through a heat exchanger between the lipid tank and brite tank. Firm uses Iron Heart mobile canning to can product.

Equipment-

Firm has two 12kg roasters currently in use and one in storage that they are in the process of setting up. In the brew house firm uses one hot liquor tank, one cold liquor tank, one steep tank, one whirlpool, one lipid tanks, 1 brite tank and a heat exchanger. Firm has two more brite tanks to be added.

Production logs-

I reviewed production logs for 5/2/2022-6/21/2022 for coffee roast blends. Firm has not begun production for the iced coffee yet, only test batches. I reviewed brew sheets for 5/31/2022. Discussion was had about tracking any reworked product.

Packaging-

I reviewed packaging film letter of guarantees from PBFY Flexible Packaging.

Food grade letters-

I reviewed an invoice from Holston on nitrogen used in process stating that it is food grade.

I reviewed Letters of Guarantee (LoG) for Atlantic Specialty Coffee (5/3/2021) and Olam Coffee (6/19/2018).

FDA registration-

Firm's FDA registration is current, renewed on 12/30/2020, with expiration date of 12/31/2022.

Firm storage-

Product was viewed in food grade bulk containers. No issues were noted with product storage. Firm is located in a large warehouse building and uses a section of the front portion of the building for roasting and packaging. The rest of the building is used for warehousing of product from the parent companies' other subsidiary's. Stay Golden Coffee uses dedicated storage space in the racks of the warehouse controlled by the parent companies' other subsidiaries temporarily for storage of green beans until Stay Golden Coffee completes renovations to its separate storage room in the same building.

Trucks-

Firm owns 1 cargo van for product delivery. Firm does not perform trailer inspection. Product is checked in by a receiver then is evaluated by a manager before being moved into the racks in the warehouse.

Rework-
Firm does not preform rework.

GMPs-
I reviewed the firm's GMPs and recommended expanding GMPs to include handwashing, glove usage, etc.

SOPs-
I reviewed SOP for blowgun use (5/23/2022), SOP for sanitizing equipment using CIP cart (6/22/2022), and SOP for cleaning food bins and food scoops (6/22/2022).

HACCP/Food safety plan-
Firm is in the process of formalizing their HACCP plan.
I reviewed the firm's Food Safety Plan (5/13/2021). I discussed reviewing. The firm provided the following documents as part of the Food Safety Plan: GMPs, preventative controls (PC), allergen PC, Sanitation PC, supply chain PC, and recall plan. Firm is in the process of updating many of these documents.

Environmental swabbing-
Firm does not conduct environmental swabbing.

Water-
Firm receives water from Nashville Metro. No backflow inspection report was available to review. I advised to obtain a copy before the next inspection.

I reviewed 2021 water quality report. Firm uses a carbon filter and is maintained by Culligan monthly.

Allergens-
Firm does not have a written Allergen Control Policy. Firm does not use allergens for production. I discussed creating an allergen policy.

Complaints-
Firm does not currently have a written complaint policy. In the event of a complaint, the firm's third party customer service department would take information and if the complaint meets criteria to be passed along to firm's operations manager to be investigated. Firm's customer complaint information is stored in Netscape.

Traceability-
I reviewed the firm's Traceability Program. Ingredients and blended batches are tracked via production records.
Firm utilizes the following method for tracking finished product: each bag is labeled with a production date and the production date is used as the firm's lot code.

Recall-
I reviewed the firm's Recall Plan. In the event of a recall, firm will identify the affected product and dispose of it as directed. I discussed expanding firm's recall plan to include a more detailed description of their recall plan.
Firm has not conducted a mock recall. I advised to do so.

Training-
Firm trains employees on operational processing. Reviewed training documentation for E. Holder, D. Campbell, and T. Storie. Firm is in the process of formalizing food safety training for employees.

Sanitation-
I reviewed the firm's Sanitation Policies/SSOPs. I reviewed weekly/monthly sanitation logs of the brew house for 5/27/2022- 6/24/2022 and daily 5/9/2022-5/31/2022. Firm deep cleans equipment, walls, floors, and tools once a week in the brew house with spot cleaning as needed. Deep cleaning of roasting equipment is done once a week. Barrels are cleaned after each use. I observed deep cleaning of brew equipment. I discussed keeping a van cleaning log. Firm uses a laminated checklist to record daily, weekly, and monthly deep cleaning activities. I advised to have a system to keep this record long term.

Chemicals-
Firm contracts with Zylotter and Cintas for chemical supplies. Firm stores chemicals in a designated area in the brewhouse. Firm maintains chemical folders with SDSs in the office. I reviewed SDSs for Leracid K-MS 10, Vibrasolve NF, and Max-I-San.

Pest Control-
Firm contracts Ecolab for monthly pest control. Main targeted pests are general pests and rodents. Manual reviewed that included site maps, sighting logs, certifications, list of chemicals used, and SDSs. I reviewed service reports dated 5/11/2022 (no activity), 4/19/2022 (no activity), 3/31/2022 (no activity).

Food defense Plan/Security-
Firm is in the process of creating a food defense plan, but it is not available to review. The following security measures are in place for key entry into production, building alarm, locking doors, and cameras.

Temperature log-
Reviewed temperature control logs for 5/27/2022- 6/24/2022. Temperature logs are kept as a part of the daily check list.

Bi-products-
Firm does not produce biproducts.

Preventative Maintenance-

Firm is in the process of creating a preventative maintenance schedule.

Firm uses Tribology Tech Lube, food grade lubricant, and reviewed the SDSs provided.

Facilities-

Lighting was adequate throughout the facility. The building exterior is structurally in good condition. The perimeter is mainly paved with no overgrowth evident. Restrooms were adequately stocked.

Areas walked during inspection-

Building exterior, production area, warehouse, brew house, restrooms, office.

Exit interview was conducted with Mr. Sean Stewart, Partner and Director and Ms. Cassandra Wilde, Operations Supervisor. The below-mentioned points of discussion were reviewed. No signature was obtained due to social distancing.

Points of discussion-

- Covers for all hoppers.
- Obtain backflow inspection report.
- Allergen policy and customer complaint policy.
- Finalize processes documentation.
- Gloves and handwashing. Bag opening protective arm covers.

Violations-

- Employees observed not washing hands between changing gloves and not changing gloves between touching work spaces and finished product.
- Viewed box of sock filters on the floor in the brew house.

The following items were supplied by the firm:

Exhibit 1- Coffee Product List

Exhibit 2- Iced Coffee Product List

Exhibit 3- Canopy label

Exhibit 4- Common Voice label


Exhibit 5- Paubrasil label

TN Code 53-1-208, Employees First Toolkit, Food Defense 101, Reportable Food Registry, FDA Registration packet, Food Security Guidance for Industry, Suspicious Activity, Final Rule on Preventative Controls, Final Rule on Protecting Against Intentional Adulteration, and Final Rule Sanitary Transport of Human, Animal Foods, and Final Rule on Foreign Supplier Verification Programs handouts were given and explained to Mr. Sean Stewart (sean@goodcitizen-coffee.com).

*** Signature was not obtained to comply with COVID-19 social distancing standards, but report was sent via email. ***

Disclaimer

Person in Charge

Inspector

Samuel Bohn