

## Food Processing Plant Inspection Report - 172956

Kansas Department of Agriculture  
 Department of Agriculture  
 Kansas Department of Agriculture Food Safety  
 and Lodging Program  
 1320 Research Park Drive  
 Manhattan, KS 66502

Date: 3/27/2023  
 Time In: 10:00 AM  
 Time Out: 11:45 AM  
 Inspector Badge ID: KDA131  
 Follow Up Required: No



Establishment: 34440 <b>LOCALLY GOOD</b>	Address: 15831 W 147TH TER	City/State: Olathe, KS	Zip: 66062	Telephone: 9132260679
License #: 34440	Permit Holder: <b>LOCALLY GOOD LLC</b>	Inspection Reason: Licensing	Est. Type: <b>Food Processor</b>	Risk Category: <b>Food Processing - High Risk</b>

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable \* = Corrected on site during inspection (COS)

Inspection Item	Compliance	Inspection Item	Compliance
<b>BUILDING AND GROUNDS</b>		17 Are adequate toilet rooms provided, equipped and maintained clean and in good repair?	N/O
1 Are premises free of harborage which may attract rodents, insects and other pests?	IN	18 Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?	IN
2 Is adequate drainage provided to avoid contamination of facilities and products?	IN	19 Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?	IN
3 Is sufficient space provided for the placement of equipment, storage of materials and for production operations?	IN	<b>SANITARY OPERATIONS</b>	
4 Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?	IN	20 Is the facility kept clean and in good physical repair?	IN
5 Are food and food contact surfaces protected from contamination in working areas?	IN	21 Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?	IN
6 Are food processing areas effectively separated from other operations which may cause contamination of food being processed?	IN	22 Are all areas maintained free of insects, rodents, birds and other pests?	IN
7 Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?	IN	23 Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?	IN
8 Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?	IN	24 Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?	IN
9 Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	IN	25 Are clean utensils and portable equipment stored as so to protect them from splash, dust and other contamination?	IN
<b>EQUIPMENT AND UTENSILS</b>		<b>PROCESSES AND CONTROLS</b>	
10 Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?	IN	26 Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?	IN
11 Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?	IN	27 Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?	IN
12 Are refrigerator/freezer units equipped with suitable thermometers?	N/A	28 Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?	IN
<b>SANITARY FACILITIES AND CONTROLS</b>		29 Are packaging processes and materials adequate to prevent contamination?	IN
13 Is the water supply from an approved source and adequate in quantity for its intended uses?	IN	30 Are only approved food and/or color additives used?	IN
14 Are the water temperatures and pressures maintained at suitable levels for its intended use?	IN	31 Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?	N/A
15 Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?	IN	32 Are weighing and measuring practices adequate to ensure the declared quantity of contents?	IN
16 Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?	IN	33 Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?	IN
		34 Are finished products stored and shipped under conditions which will avoid contamination and deterioration?	IN
		35 Does firm have a HACCP Plan?	N/A
		<b>PERSONNEL</b>	
		36 Are personnel with sores, infections, etc., restricted from handling food products?	IN
		37 Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?	IN
		38 Do employees thoroughly wash hands as necessary?	N/O
		39 Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?	IN
		<b>TRANSPORTATION PRACTICES</b>	
		40 Are food delivery vehicles clean and in good repair?	N/O
		41 Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?	IN
		42 Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?	N/A

**Non Violation Comments**

Item Number	Comment
14	Hot water at three vat sink 111F
17	Restroom is located upstairs in private home
33	Reviewed label for digesTEAf. Label appeared to be in compliance.
35	Facility is looking at making a jugged, elderberry cider for retail sale only with no 5-log reduction. Discussed juice HACCP plan for retail sales, warning label for juice with no 5-log reduction, and business to business sales of bottled juice requiring a 5-log reduction and juice HACCP plan.

**Violation Comments**

Item Number	Violation of Code	Comment
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**Inspection Published Comment:**  
 Licensing inspection PASSED 3/37/2023. Inspection was done as a full routine inspection, no 45-90 day first operational inspection scheduled. This license takes the place of previous license 30155.

Facility makes teas, elderberry syrup, vinegars and is looking into making a juice product and fermented vegetable products.

Facility does not have a Food Facility Registration with FDA. Facility is located with-in a personal residence.

The following information was provided via email:  
 Small Entity Compliance Guide  
 K-State Farmers Market Handout  
 K-State Value Added Foods Lab (KVAFL) contact information

Person In Charge  
 Stephanie Poetter, Owner

Inspector  
 Sharon Leister



