

KNOX HANDMADE LLC - EAT MY GRANOLA SERIES

Inspector: Marc Loveday

402 NORTH CEDAR BLUFF ROAD

License Number:

SUITE #8A

KNOXVILLE TN 37293

Email: eatmygranolanow@gmail.com

Owner:

FEI:

FOOD MANUFACTURING INSPECTION

Inspection Start Date		Inspection End Date
2023-08-01		2023-08-01
Reason for Visit	Authority to inspect	In Person/Virtual
Routine	53-1-203	In person

Credentials shown to	Record Products produced during inspection	Was Product Contamination Observed?
Debbie Meritski-Owner	Almond Chai Granola	No

Violations

Violation	Status	Observations	Corrective Actions	Violation Category	Repeat
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Inspection Score : 100

Temperatures And Sanitizers

Equipment Temperatures

Description	Temperature F

Food Temperature

Description	Temperature F	State of Food

Ware Washing

Machine Name	ppm	Sanitizer Name	Sanitizer Type	Temperature F
3 Bay Sink			Quaternary Ammonium active ingredient	

Details

Individual Responsibility and Persons Interviewed

Most Responsible Person: Debbie Meritski-Owner

Top Management Official: Debbie Meritski-Owner

Inspection Participants: None

Management Changes: No

Firm Type

Type: Manufacturer, **Sales Of Human Food:** 1 - \$0 - \$99,999

History: Firm has been in business since March 2021. Firm has just recently moved to new location. Firm is located in side of Pastelito's Cuban Bakery.

Business Structure: Firm operates as LLC.

Facility size: Firm is approximately is 1,000 sq ft.

Hours: Firms hours of operation will depend on season and consumer demand. Firm will operate production in kitchen 20-25 hours a month.

Description of Products Produced: Firm manufactures a variety of 9 different flavors of granola.

Employees: Firm operates with one employee.

Vehicles: Firm has one transport vehicle and uses common carrier for mail order.

Changes: Firm has had a change in location. The firm's most previous location was located in Oak Ridge. Firm's start up production at new location is 8/1/23.

Jurisdiction

% Received: 100 Firm has all ingredients from interstate commerce. Firm receives most of ingredients from Essential Organic Ingredients (NY) and Amazon (OH). Firm receives ingredients via common carrier.

% Sold: 2 Firm offers products for mail order directly to consumers.

% Wholesale: 0 Firm does not have any wholesale accounts at time of inspection.

Complaints

Are there any open complaints? No

How Are Complaints Handled: Firm does not have a documented Consumer Complaint Procedure in place at time of inspection.

FDA Registration

Food Facility Registration: No

FDA 2541: NA

FDA 2541e: NA

FDA 3942a: NA

Inspection History

Date of last Inspection: N/A

Significant finding from last Inspection: N/A

Product and Process

During This Visit, The Following Foods Were Being Produced: At time of inspection, firm is producing Almond Chai Granola.

Manufacturing Product Description And Product Code: 07AHT99-Granola packaged in a non commercially sterile non flexible two piece container.

Production Process: Observed gathering and weighing of ingredients, mixing of ingredients, baking ingredients at 275' for 1 hour, cooling for 30 minutes, then packaging.

Food Defense: Firm does not have a documented Food Defense Plan in place at time of inspection.

Receiving: Firm does not have a documented receiving protocol for ingredients. Firm

visually inspects for damaged product and package integrity upon receiving.

GMPs: Firm does not have any documented GMP's to follow or operate under during production time periods.

Food Safety Plan and/or HACCP: Firm does not have a documented Food Safety Plan in place at time of inspection.

Allergens: Firm has 3 allergens associated with products manufactured. Firm has Tree Nuts, Sesame, Peanuts present. Firm does share facility with firm where other allergens are present. Firm does not use any shared equipment and firm will process when the bakery is closed.

Packaging: Firm is using a two piece 32 oz Karat deli container for packaging. Firm performs heat seal for tamper evidence.

Labeling: Reviewed all labeling made available at time of inspection. Firm has a single sticker to replace address on the current sticker with new address.

Testing Equipment: None

Thermometers: NA

P H Meter: NA

Scales: NA

Training: Mrs. Meritzki has a culinary degree New England Culinary 1984. No formal manufacturing training. Mrs. Meritzki has over 40 years of experience in the food industry.

Traceability

Method: Firm records lot #'s or batch #'s from ingredients into production records for

traceability purposes. Firm provides a batch # on finished product that is fully traceable back to the production records. Example: 080123

Rework: No

Recall

Documentation Available: Yes

Reviewed: Yes

Recall Handling Protocol: 1. Identify the concern. 2. Assemble the recall team. 3. Notify your applicable regulatory agencies. 4. Identify all products to be recalled. 5. Segregate (put on hold) affected products that are in your control. 6. Prepare a distribution list. 7. Prepare a press release (if necessary) 8. Prepare a social media release (if necessary)

Facility

Areas Toured: At time of inspection, toured the production area, warewash area, and premises of facility.

Water Source: Knoxville Utility Board

Waste Water Disposal: Knoxville Utility Board

Backflow Prevention: Observed back flow prevention in place where required.

Preventative Maintenance: Firm does not have a documented preventative maintenance plan in place at time of inspection.

Pest Control: Epituer Pest Solutions is used for pest control services. Firm's only has initial treatment record available. 7/26/23; No site map, no SDS sheets, and no current applicator's license.

Chemicals: Firm does not have SDS sheets available for chemicals, cleaners, and sanitizers present at facility. Observed Members Mark Sanitizer, Members Mark Heavy Duty Degreaser, Liquid Dish Soap all properly labeled and stored.

Facility Sanitation: Firm follows a documented sanitation process before, during and after production periods.

Equipment Sanitation: Firm does not have a documented equipment sanitation program in place at time of inspection.

Temperature Control: N/A

Lighting: Observed all lights properly protected where required.

Restroom: Firm has one uni sex restroom that is properly clean and stocked.

Exterior: Firm is a block/brick structure on a concrete slab with a paved parking lot. Firm is situated within a retail strip mall.

Closeout

Exit Meeting: The exit meeting was held with Debbie Meritski-Owner

Discussion Topics: During exit meeting discussed FDA Food Facility Registration and Qualified Facility Attestation.

Handouts: None

Exhibits: Sample Label

Enforcement Letter: none

Inspection Summaries

Comments

Purpose of visit is to perform initial inspection and permitting for firm that has moved relocated. Firm has previously had two other manufacturing locations permitted by TDA in Knoxville and Oak Ridge. This location firm is leasing commercial kitchen space from Pastelito's Cuban Bakery which is permitted and inspected by the Knox County Health Department.

Upon arrival credentials presented to Debbie Meritski-Owner. Mrs. Meritski is "Most Responsible Person" and "Top Management Official" for firm. Mrs. Meritski's contact information: phone- (330) 802-5533 and email-eatmygranolanow@gmail.com. Mrs. Meritski has a Culinary Degree and has been working in the food industry for over 40 years.

At time of inspection firm is in the process of producing Almond Chai Granola. Firm is a manufacture of 9 different flavors of organic granola. Firm packages product in a two piece 32 oz plastic container with plastic shrink wrap around lid for tamper evidence. Firm offers product at several local Farmers Market locations and online orders. Firm does not have any wholesale accounts at time of inspection.

Firm is required to register firm with FDA Food Facility Registration (www.access.fda.gov) Firm is required to apply for Qualified Facility Attestation (www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/QualifiedFacilityAttestation/default.htm)

Firm provides documented materiel for review at time of inspection. Observed and reviewed production records, labels, Product Recall Protocol, Production Process, and Sanitation Process.

Recommended firm to develop a documented Food Safety Plan, Consumer Complaint Procedure, Good Manufacturing Practices, and Allergen Control Plan.

Firm does not have a environmental monitoring program in place at time of inspection. Firm does not have a current water quality report. Firm's water source is Knoxville Utility

Board.

No violations observed or noted. The inspection report will be emailed to Mrs. Meritski (eatmygranolanow@gmail.com) No signature received due to not completing inspection report at facility.

Inspection Scheduling

Re Inspection Required: No

Re Inspection Date:

Signatures

Person In Charge	Inspector
Debbie Meritski	Marc Loveday
Owner	
N/A	