



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 4	
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	FIRM NAME What's Poppin Kettle Corn, LLC			
PHYSICAL ADDRESS 1010 Main Street	CITY Higginsville		STATE MO	ZIP 64037
MAILING ADDRESS Same	CITY Same		STATE Same	ZIP Same
FIRM POINT OF CONTACT (FIRST/MI/LAST/TITLE) Nicole I. Wilson - Owner	CONTACT EMAIL ADDRESS (OR FAX) whatspoppinkettlecorn@outlook.com			
MOST RESPONSIBLE PERSON AT THIS LOCATION (FIRST/MI/LAST/TITLE) Same	CONTACT PHONE NUMBER (573) 673-7335			
PROCESS TYPES General	HOURS/DAYS/SEASONS OF OPERATION Variable			
FIRM SIZE 0	% INTERSTATE 50% incoming	% WHOLESALE 0%, see comments	NO. OF EMPLOYEES 2	
PRODUCT AND PROCESSING DETAILS Popcorn manufacturer.				
WATER SUPPLY Public	WATER SAMPLE None	WASTEWATER Public		
INSPECTION DATA				
INSPECTION DATE 12/17/2021	TIME IN 11:00 am	REASON FOR INSPECTION Initial	INSPECTION TYPE GMP/Limited Scope PC	
CREDENTIALS SHOWN TO (FIRST/MI/LAST/TITLE) Nicole I. Wilson - Owner		DATE OF PREVIOUS INSPECTION N/A	PREVIOUS INSPECTION CLASSIFICATION No previous inspection	
ADDITIONAL PEOPLE PRESENT (NAME & TITLE OR AGENCY) Timothy W. Wilson - Member		SIGNIFICANT CHANGES SINCE LAST INSPECTION N/A		
INSPECTION NOTICE PROVIDED No	LOT CODING AND TRACEABILITY See Comments	RECALLS None	COMPLAINTS N/A	
RECALL DETAILS The firm has not been involved in any recalls.		COMPLAINT DETAILS The firm has not been made aware of any food safety related complaints.		
PROCESSES REVIEWED/OBSERVED Current inspection consisted of an initial interview and a walk-through of the facility to evaluate compliance with GMPs. The firm was not in production today.			FDA REGISTRATION STATUS Exempt	
			FDA REGISTRATION REVIEW See Comments	
			ANIMAL FOOD BYPRODUCTS No	



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INSPECTION DATE
 12/17/2021

FEI

FIRM NAME

What's Poppin Kettle Corn, LLC

CLOSEOUT

RECONCILIATION EXAM

Not conducted.

SAMPLES

None.

FDA GUIDANCE DOCUMENTS PROVIDED

Yes

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

- The firm is currently exempt from food facility registration requirement (personal residence and more retail than wholesale).
- No lot coding or traceability program to review.
- The firm is currently not wholesaling but intends to start soon.
- Several finished product labels were reviewed and no significant issues were observed.

INSPECTOR SIGNATURE

Ainsley Lackey

DATE COMPLETED

12/17/2021

INSPECTOR NAME

Ainsley Lackey

TIME OUT

12:15 pm

INSPECTOR EMAIL

ainsley.lackey@health.mo.gov

INSPECTOR TELEPHONE

(816) 521-7744

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 was emailed to the firm.

DATE

12/17/2021

FIRM REPRESENTATIVE NAME/TITLE

Nicole I. Wilson - Owner



INSPECTION DATE
12/17/2021
 FEI

FIRM NAME

What's Poppin Kettle Corn, 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: IN	Processes and Controls § 117.80 compliance status: IN
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: IN	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: IN	Warehousing and Distribution § 117.93 compliance status: IN
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: IN	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
	Modified Requirements § 117.201 & .206 compliance status: N/A
	Qualified Facility attestation Warehouse temperature controls
ADDITIONAL REGULATIONS	
21 CFR 101 Labeling compliance status: IN	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

