



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

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FDA CONTRACT INSPECTION

This is an FDA 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 3032922557	FIRM NAME MICROGREENSKC, LLC			
PHYSICAL ADDRESS 15703 Lawrence Ave.		CITY Belton	STATE MO	ZIP 64012
MAILING ADDRESS Same		CITY Same	STATE Same	ZIP Same
FIRM POINT OF CONTACT (FIRST/MI/LAST/TITLE) Ms. Taylor D. Barrier - Employee		CONTACT EMAIL ADDRESS (OR FAX) microgreenskc.mo@gmail.com		
MOST RESPONSIBLE PERSON AT THIS LOCATION (FIRST/MI/LAST/TITLE) Mr. Austin M. Crouse - Owner		CONTACT PHONE NUMBER (816) 764-3601		
PROCESS TYPES General		HOURS/DAYS/SEASONS OF OPERATION Variable		
FIRM SIZE 2	% INTERSTATE In: 100%, Out: 50%	% WHOLESALE 100%, see comments	NO. OF EMPLOYEES 2	
PRODUCT AND PROCESSING DETAILS Microgreens growing/packaging operation (13 varieties). The firm also manufactures 6 seasoning blends (using dried microgreens grown on site) as well as 2 dried salad dressing mixes and 2 dried soup mixes.				
WATER SUPPLY Public		WATER SAMPLE None	WASTEWATER Public	

INSPECTION DATA

INSPECTION DATE 02/26/2025	TIME IN 8:35 AM	REASON FOR INSPECTION Initial	INSPECTION TYPE GMP/Limited Scope PC
CREDENTIALS SHOWN TO (FIRST/MI/LAST/TITLE) Taylor D. Barrier - Employee		DATE OF PREVIOUS INSPECTION N/A	PREVIOUS INSPECTION CLASSIFICATION No previous inspection
ADDITIONAL PEOPLE PRESENT (NAME & TITLE OR AGENCY) Austin M. Crouse - Owner		SIGNIFICANT CHANGES SINCE LAST INSPECTION No previous inspection	
INSPECTION NOTICE PROVIDED No	LOT CODING AND TRACEABILITY See Comments	RECALLS None	COMPLAINTS See Comments
RECALL DETAILS The firm has not been involved in any recalls.		COMPLAINT DETAILS Neither the firm nor DHSS has 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 GMP adherence. The firm is currently growing and distributing microgreens but has not commenced production of the spice/salad dressing/soup mix blends yet so no food production was observed today.			FDA REGISTRATION STATUS Exempt
			FDA REGISTRATION REVIEW See Comments
			ANIMAL FOOD BYPRODUCTS No



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INSPECTION DATE
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FIRM NAME
MICROGREENSKC, LLC

CLOSEOUT

RECONCILIATION EXAM
N/A

SAMPLES
None

FDA GUIDANCE DOCUMENTS PROVIDED Yes	IS FIRM COVERED BY 21 CFR 121? No	REFUSALS None
INSPECTION CLASSIFICATION VAI	FOLLOW-UP None	FOLLOW-UP DATE None

MANAGEMENT'S RESPONSE TO INSPECTION FINDINGS
Agrees to address all adverse conditions within approximately one month.

INSPECTOR FOLLOW-UP/CLOSEOUT COMMENTS

-The facility is located on the Owner's personal property along with his residence so the firm is likely exempt from the FDA's Food Facility requirement.
-Wholesale percentage provided (100%) is the current level for the microgreens growing operation but this will change once the firm initiates dry blending operations to be closer to 50% wholesale.
-No lot coding or traceability plan in place at this time.

INSPECTOR SIGNATURE	DATE COMPLETED 02/26/2025
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INSPECTOR NAME Ainsley Lackey	TIME OUT 9:30 AM
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INSPECTOR EMAIL ainsley.lackey@health.mo.gov	INSPECTOR TELEPHONE (816) 521-7744
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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 02/26/2025
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FIRM REPRESENTATIVE NAME/TITLE
Taylor D. Barrier - Employee



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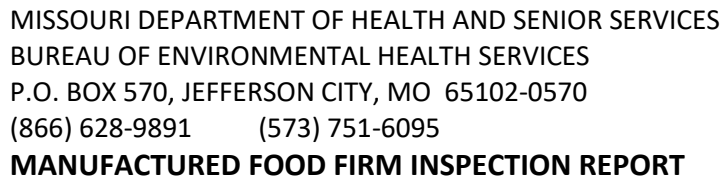
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INSPECTION DATE
02/26/2025
FEI
3032922557

FIRM NAME
MICROGREENSKC, 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: OUT	Processes and Controls § 117.80 compliance status: IN
Management responsibilities - qualified individuals	Equipment and utensils - design and maintenance
Training of employees and records	Plant operations - precautions
Personnel § 117.10 compliance status: IN	Appropriate quality control operations
Disease control	Plant sanitation competently supervised
Personal cleanliness	Adulterated foods rejected
Hand washing	Raw materials controls - cleaning - water quality
Jewelry	Raw materials controls - treatment for microorganisms
Glove use	Raw materials controls - natural toxins
Hair restraints	Raw materials/ingredients/rework - filth and contamination
Personal belongings	Identification and storage of rework
Eating/drinking/gum/tobacco	Raw materials - freezing and thawing
Precautions against other foreign substances	Raw materials - allergen identification
Plants and Grounds § 117.20 compliance status: OUT	Manufacturing, processing, packing, holding - controls
Grounds	Process control measures
Plant construction and design	Process control - foreign objects
Sanitary Operations §117.35 compliance status: IN	Adulterated food disposition
Plant maintenance and sanitation	Warehousing and Distribution § 117.93 compliance status: IN
Cleaning and sanitizing substances- safe and adequate	Food storage and transportation protection
Toxic chemicals - identified, held, stored	Animal Food By-Products § 117.95 compliance status: N/A
Pest control	Human food by-products
Sanitation of food contact surfaces - frequency	Food Safety Plan (FSP) § 117.126 compliance status: N/A
Sanitation of non-food contact surfaces - frequency	Written FSP in place
Storage and handling of cleaned equipment	Written FSP prepared by PCQI
Sanitary Facilities and Controls §117.37 compliance status: IN	Hazard analysis in FSP
Water supply: approved source, construction and operation	Preventive controls in FSP
Drinking water quality standards met	Supply-chain program in FSP
Plumbing size and design	Recall plan in FSP
Backflow prevention	Monitoring the implementation of preventive controls in FSP
Wastewater disposal: construction, operation and maintenance	Corrective actions in FSP
Toilet facilities	Verification procedures in FSP
Handwashing facilities	Preventive Controls § 117.135 compliance status: N/A
Rubbish and offal disposal	Process controls
Equipment and Utensils § 117.40 compliance status: IN	Food allergen controls
Equipment and utensils – general design and maintenance	Sanitation controls
Hoses and pumps properly designed and constructed	Supply-chain controls
Indicating thermometers present	Other controls
Instruments (pH, Aw, temp, etc.) calibrated and adequate	Modified Requirements § 117.201 & .206 compliance status: N/A
Compressed air/gas prevents contamination	Qualified Facility attestation
	Warehouse temperature controls
ADDITIONAL REGULATIONS	
21 CFR 101 Labeling compliance status: OUT	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

[illegible]

MO 580-2953 (06-21) BETA VERSION