

**ILLINOIS DEPARTMENT OF PUBLIC HEALTH**  
**Division of Food, Drugs and Dairies**

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**Good Manufacturing Practice (GMP) Inspection Report**

**Inspector Contact Information**

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**Facility Name:** EZER PARTNERING LLC DBA

JAR D'ANN  
**Facility #:** 16009  
 2000 NE Perry  
 Peoria, Illinois 61603  
 3094723218

**FEIN:**  
**Establishment Size:**

**Mailing Address**

3010 N Knoxville AVE  
 Peoria, IL 61603  
 samer@ezerpartnering.com

Person Interviewed	Samer Aldroubi	Person Interviewed Title:	Owner
Person Interviewed Date	5/27/2025	Person Interviewed Telephone	309-472-3218
Person Interviewed Email	samer@ezerpartnering.com	FDA Contract Number:	
Sanitizer or Caustic Solution:		Refrigerator Storage Temperature:	
Frozen Storage Temperature:		Sample Numbers if applicable:	
Related Firms/Sources:			

IN = In Compliance, OUT = Out of Compliance, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

**Qualifications of individuals who manufacture, process, pack, or hold food**

**Applicability**

01 Management ensuring qualifications	IN
02 Agent in charge ensuring qualifications	IN

**Qualifications of individuals who manufacture, process, pack, or hold food**

03 Requirements of Qualified Individual	IN
04 Training	IN

**Additional qualifications of supervisory personnel**

05 Ensuring Compliance	IN
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**Records**

06 Records	IN
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**Personnel**

**Disease Control**

07 Employees with illness, lesions, contamination source	IN
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**Cleanliness**

08 Suitable outer garments	IN
09 Personal Cleanliness	IN
10 Not washed/ Sanitized when appropriate	IN
11 Unsecured jewelry / Removal/covering of Hand jewelry	IN
12 Glove Condition	IN
13 Failure to wear Hair restraints	IN
14 Storage of personal items	IN
15 Personal food/drink/tobacco	IN
16 Precautions against contamination -- micro, foreign in substances	IN

**Plants and Grounds**

**Grounds**

17 Harborage areas	IN
18 Roads/yards/parking lots	IN
19 Draining	IN
20 Waste Disposal	IN
21 Neighboring Property not under Operator Control	IN

**Plant Construction and Design**

22 Sufficient Space	IN
23 Contamination with microorganisms, chemicals, filth, etc.	IN
24 Outdoor Bulk Vessels	IN
25 Controlling Pests around Bulk Vessels	IN
26 Use of protective coverings	IN
27 Checking for pests and pest infestations	IN
28 Skimming Fermentation Vessels	IN
29 Floors, walls, ceilings, drips, condensate and spacing of equipment	IN
30 Adequate/Safety Lighting	IN
31 Adequate ventilation/operation of Fans and air blowing equipment	IN
32 Screening	IN

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<b>Sanitary Operations</b>		
<b>General Maintenance</b>		
33	Buildings/ Sanitary	IN
<b>Substance used in cleaning and sanitizing:storage of toxic materials</b>		
34	Safe and Adequate for use	IN
35	Unacceptable toxic compounds	IN
36	Storage Requirements	IN
<b>Pest control</b>		
37	Lack of effective pest exclusion	IN
<b>Sanitation of food contact surfaces</b>		
38	Failure to clean-Food contact items	IN
39	Low moisture food requirements	IN
40	Before use and after interruption	IN
41	Single service articles	IN
42	Failure to clean- non-Food contact services	IN
<b>Storage and Handling of Cleaned Portable equipment</b>		
43	Storage of cleaned portable equipment (S)	IN
<b>Sanitary Facilities and Controls</b>		
<b>Water Supply</b>		
44	Safe and Adequate water use	IN
<b>Plumbing</b>		
45	Sufficient Quantities of Water	IN
46	Convey Sewage	IN
47	As a source of contamination	IN
48	Drainage	IN
49	Waste Water- Backflow and Cross-connection	IN
<b>Sewage Disposal</b>		
50	Sewage Disposal	IN
<b>Toilet Facilities</b>		
51	Toilet Facilities	IN
<b>Hand washing facilities</b>		
52	Hand washing facilities	IN
<b>Rubbish and offal disposal</b>		
53	Rubbish and offal disposal	IN
<b>Equipment and Utensils</b>		
<b>Design and Workmanship of Utensils and Equipment</b>		
54	Materials and Workmanship	IN
55	Precluding Contaminants	IN
56	Installation and Maintenance of Equipment	IN
57	Food contact- corrosion resistant	IN
58	Food Contact- surfaces withstanding use	IN
59	Food Contact- unlawful indirect additives	IN
<b>Seams on food contact surfaces</b>		
60	Seams on food contact surfaces	IN
<b>Design and construction of non-food contact surfaces</b>		
61	Non-food contact equipment in processing area	IN
<b>Design and Construction of holding, conveying, and manufacturing systems</b>		
62	Holding, conveying, mgf systems-design and construction	IN
<b>Temperature measuring devices</b>		
63	Lack of thermometer	IN
<b>Instrument accuracy and adequacy</b>		
64	Q.C. instrument accuracy and adequacy	IN
<b>Compressed air/gases</b>		
65	Compressed air/gases	IN
<b>Processes and Controls</b>		
<b>General</b>		
66	Adequate Sanitation Principles	IN
67	Quality Control	IN
68	Supervisory competence	IN
69	Reasonable Precautions	IN
70	Testing	IN
71	Reject and Rework	IN
<b>Raw Materials and Ingredients</b>		
72	Handling of Raw Materials	IN
73	Pasteurization or other adequate treatment	IN
74	Aflatoxin and other natural toxins	IN

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75	Safety assurance-pests/extraneous materials	IN
76	Holding in bulk or suitable containers	IN
77	Frozen and Thawed raw foods	IN
78	Receipt/ Storage- liquid and dry raw materials	IN
79	Food Allergens	IN
<b>Manufacturing Operations</b>		
80	Maintenance of Equipment, utensils, and finished food packaging	IN
81	Manufacturing conditions	IN
82	Holding foods-refrigerate /freeze/ heat	IN
83	Preventive control measures	IN
84	Work-in-progress	IN
85	Contamination by raw materials, refuse, other ingredients	IN
86	Equipment, containers, utensils	IN
87	Metal/ extraneous materials	IN
88	Proper Disposal of adulterated product	IN
89	Mechanical manufacturing control	IN
90	Heat blanching concerns	IN
91	Batters, breading, gravies, sauces, etc.	IN
92	Filling, assembling, packing controls	IN
93	Water activity controls	IN
94	Proper pH controls	IN
95	Ice manufacturing	IN
<b>Warehousing and Distribution</b>		
<b>Storage/ Transportation</b>		
96	Storage/Transportation of finished good	IN
<b>Holding and Distribution of Human Food By-products for use as Animal Food</b>		
<b>Protection against Contamination</b>		
97	Containers and Equipment	IN
98	Protection from Contamination Sources	IN
99	Identification	IN
<b>Labeling</b>		
100	Labeling	IN
<b>Shipping Containers</b>		
101	Examination of Shipping Containers	IN
<b>Defect Action Levels</b>		
<b>Compliance</b>		
102	Defects not reduced to lowest level	IN
<b>Blending adulterated food</b>		
103	Blending	IN
<b>Records subject to the requirement of this subpart F</b>		
104	Records subject to subpart F	IN
<b>General requirements applying to records</b>		
105	Original records	IN
106	Values and Observations	IN
107	Accuracy	IN
108	Date of Creation	IN
109	Detail	IN
110	Inclusion of proper information	IN
111	Exemptions from Part 11	IN
<b>Additional requirements applying to the food safety plan</b>		
112	Food Safety Plan requirements	IN
<b>Requirements for record retention</b>		
113	Timeline of Retention	IN
114	General Adequacy Timeline for retention	IN
115	Offsite storage	IN
116	Facility closing	IN
117	Availability	IN
<b>Use of existing records</b>		
118	Disclosure requirements	IN
119	Duplication	IN
<b>Requirements for official review</b>		
120	Sets of Records	IN
<b>Special Requirements applicable to a written assurance</b>		
121	Requirements of all Written Assurances	IN
122	Requirements of Written Assurances Under 117.136(a)(2), (3), (4)	IN

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Observations and Corrective Actions				
Violations cited in this report must be corrected within the inspector's specified timeframes				
Priority Level	Item Number	Violation of Code	Comment	Correct By Date

Inspection Published Comment:
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Visit Date	Person Interviewed	Person Interviewed Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
05/27/2025	Samer Aldroubi (Signature on File)		5/27/2025	Omoriegie Omoruyi		5/27/2025	2:18 PM	2:30 PM