



Manufactured Food Establishment Inspection Report

Utah Department of Agriculture & Food — Division of Regulatory Services

350 N Redwood Rd, PO Box 146500, Salt Lake City, UT 84114-6500

PHONE: 801-982-2253 FAX: 385-465-6023

WEB: ag.utah.gov EMAIL: UDAF-estabregistration@utah.gov

Start Date: 2020-10-16 09:04:43

End Date: 2020-10-16 11:06:08

Duration: 54m 30s

EHS: 10105

Secondary EHS:



Name of Establishment UINTAH BASIN HERBALS	Location/Address 1392 E 1300 S	City/Town VERNAL	Zip 84078
Establishment Type and Category Dietary Supplements	Customer# 214825	Purpose of Inspection Routine	



Based on an inspection this day, the items recorded below identify the violations in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified below or in writing by the agency. Failure to comply with any time limit for CORRECTIONS specified in this notice may result in additional regulatory action.

Critical items are highlighted in bold. Critical Violation are directly linked to public health risk, food adulteration, and/or known contributors to foodborne illness. Non-Critical Violations do not directly relate to foodborne illness risk, but are preventive measures that include practices and procedures which effectively control environmental conditions. Left uncorrected, non-critical violation can undermine the overall food safety program of an establishment and lead to the development of critical violations. OUT* indicates chronic violation.

cGMP Inspection Item Details

1. Preventive Controls (21 CFR 117)	N/O	This: A. Has the firm conducted a hazard analysis?
	N/O	This: B. Does the firm have a Food Safety Plan (written Preventive Controls Program)?
	N/O	This: C. Does the firm have written monitoring, corrective action, verification and validation procedures?
	N/O	This: D. Is the facility controlling their processes that are necessary to control a hazard? This could include pasteurization, cook step, acidification, water activity, etc.
	N/O	This: E. Is the facility receiving, storing or using allergens? If the allergens are non-common, facility needs to have cross-contact control, sanitation control, and proper declarations on labels.
	N/O	This: F. Are ready to eat products exposed to the environment prior to packaging? Has the firm implemented sanitation controls and an environmental monitoring program to protect the food from contamination?
	N/O	This: G. Has the firm developed a written recall plan?
	N/O	This: H. Has the facility developed and implemented a written supply chain program?
	N/O	This: I. Does the facility employ a Preventive Controls Qualified Individual (PCQI) to develop and oversee the implementation of the Food Safety Plan?
2. Training (21 CFR 117.4)	IN	This: A. Are all individuals that are engaged in manufacturing, processing, packing, or holding food qualified individuals or under supervision of a person that is a qualified individual?
	IN	This: B. Have all individuals that are engaged in manufacturing, processing, packaging, or holding food received training in the principles of food hygiene as appropriate to the food, the facility and the individual's assigned duties?

3. Personnel (21 CFR 117.10)

- IN This: **A.** Are personnel with illness, sores, infections, etc., restricted from handling food products?
- IN This: **B.** Do employees maintain adequate personal cleanliness, wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?
- IN This: **C.** Do employees thoroughly wash and sanitize hands as necessary?
- IN This: **D.** Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?
- IN This: **E.** Are employee clothing and belongings stored away from food handling and equipment and utensil washing areas?

4. Plants and Grounds (21 CFR 117.20)

- IN This: **A.** Are premises free of harborages and/or breeding places for rodents, insects and other pests?
- IN This: **B.** Are roads, yards, parking lots and adjacent properties maintained in a manner that prevents them from becoming a source of contamination?
- IN This: **C.** Is adequate drainage provided to avoid contamination of facilities and products?
- IN This: **D.** Is sufficient space provided for placement of equipment, storage of materials and for production operations?
- IN This: **E.** Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?
- IN This: **F.** Are food and food contact surfaces protected from contamination from pipes, etc., over working areas?
- IN This: **G.** Are food processing areas effectively separated from other operations which may cause contamination of food being processed?
- IN This: **H.** Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures?
- IN This: **I.** Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?
- IN This: **J.** Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?

5. Sanitary Operations (21 CFR 117.35)

- IN This: **A.** Is the facility and equipment kept clean and in good physical repair?
- IN This: **B.** Is cleaning of facilities and equipment conducted in such a manner as to avoid contamination of food products?
- IN This: **C.** Are cleaning compounds and hazardous materials kept in original containers and used in a safe and effective manner?
- IN This: **D.** Are processing areas maintained free of insects, rodents, and other pests?
- IN This: **E.** Are all utensils and equipment cleaned and sanitized at intervals frequently enough to avoid contamination of food products?
- IN This: **F.** Are single service articles stored, handled, dispensed, used and disposed of in a manner that prevents contamination?

6. Sanitary Facilities and Controls
(21 CFR 117.37)

- IN This: **A.** Is the water supply adequate in quantity and quality for its intended uses?
- IN This: **B.** Are the water temperatures and pressures maintained at suitable levels for its intended use?
- IN This: **C.** Is the sewage disposal system adequate and is plumbing including floor drains adequately sized, designed, installed and maintained in a manner to prevent contamination?
- IN This: **D.** Are plumbing systems adequately designed and installed such that there is no back-flow or cross connections between water supplies and waste water discharge systems?
- IN This: **E.** Are adequate toilet rooms provided, equipped and maintained clean and in good repair?
- IN This: **F.** Are adequate handwashing and/or sanitizing facilities provided where appropriate?
- IN This: **G.** Is refuse properly handled, stored and protected where necessary from insects, rodents and other pests, and disposed of in an adequate manner?

7. Equipment and Utensils (21
CFR 117.40)

- IN This: **A.** Are all utensils, equipment and food contact surfaces constructed of adequately cleanable, corrosion resistant and non-toxic materials and suitable for their intended uses?
- IN This: **B.** Is the equipment designed and used in a manner that precludes contamination with lubricants, contaminated water, metal fragments, etc.?
- IN This: **C.** Are freezers and cold storage areas equipped with appropriate temperature measuring or recording devices?
- IN This: **D.** Are instruments used to monitor conditions that control the growth of undesirable microorganisms in food adequate in number and maintained for their intended use?
- IN This: **E.** Is air or other gases introduced into the food or used in cleaning of food contact equipment handled in a way to prevent it from becoming a source of contamination?

8. Processes and Controls (21 CFR
117.80)

- IN This: **A.** Are raw materials and ingredients adequately inspected, processed, and stored to assure that only clean, wholesome materials are used?
- IN This: **B.** Is food processing and packaging conducted in a manner to prevent contamination and minimize harmful microbiological growth?
- IN This: **C.** Are batters, breadings, sauces and other similar preparations that are used repeatedly over time, treated and maintained so as to prevent cross-contamination and growth of microorganisms?
- IN This: **D.** Are chemical, microbiological, or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination?
- IN This: **E.** Are packaging processes and materials adequate to prevent contamination?
- IN This: **F.** Are only approved food and/or color additives used?
- IN This: **G.** Are in-process, rework, and finished products stored and shipped under conditions which will avoid contamination and deterioration?
- IN This: **H.** Are adequate steps taken to ensure raw materials or other ingredients are not contaminated with microorganisms or that they are otherwise processed or treated during manufacturing to eliminate microorganisms?
- IN This: **I.** Are adequate measures taken to protect against inclusion of metal or other extraneous materials in food?
- IN This: **J.** Does the firm have any process controls to control significant hazards and do these control appear to be adequate? (e.g. cooking, formulation [pH, aw, etc.] cooling, and refrigeration)?

9. Warehousing and Distribution (21 CFR 117.93)	IN	This: A. Is storage and transportation of food conducted under conditions to prevent allergen cross-contact, contamination of food, and deterioration of the food or its container?
10. Human Food By-Products for use as Animal Food (21 CFR 117.95)	N/A	This: A. Are human food by-products for use as animal food held in appropriate containers and under conditions that protect against contamination?
11. Allergen Control (21 CFR 117 Various)	N/A	This: A. Are personnel hygienic practices sufficient to prevent allergen cross-contact?
	N/A	This: B. Does the firm's allergen controls include adequate equipment design, equipment cleaning and sanitizing between runs, separation of operations, or dedicated equipment for allergens and non-allergen containing products?
	N/A	This: C. Is there physical separation of allergenic and non-allergenic ingredients, are allergen and allergen containing products clearly labeled and identified, and is processing conducted in a manner and scheduled to avoid allergen cross-contact?
	N/A	This: D. Is processing conducted in a manner or scheduled to avoid allergen cross-contact of food during processing, rework, and finished products?
	N/A	This: E. Are allergenic ingredients properly declared on food product labels?
12. Records (21 CFR 117 Various)	IN	This: A. Do the firm's records include adequate information to identify the facility, the date of the activity, product and lot code, and the signature or initials of the person performing the activity?
	IN	This: B. Does the firm have and maintain training records?
	IN	This: C. Were the training records provided by the firm upon request during an inspection?

TEMPERATURE OBSERVATIONS

[No Temperature Observations]

GENERAL NOTES / COMMENTS

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INSPECTION INFORMATION

File Review:

First official inspection.

The facility has 3 to 4 employees for processing and 23 employees total.

Firm is kosher, organic, and nfs certified.

Administrative Information

Walked through with Ben and Amber Sabin, owners. New PCQI to start in coming weeks.

Benjamin Sabin

Cell: 14358230069

Benjamin@uintahbasinherbals.com

Distribution is nation wide. This is a contract manufacturing firm, 100% wholesale.

ARL in Lehi and Analytical ABC in California will be used for analytical testing and COA verification.

Production is Monday to Friday.

Preventative Controls and/or HACCP

Pest control:

Ecolab does pest control monthly. No pests inside reported.

Sanitation:

Deep clean once a month at end of month.

Chemicals come from Waxie. 910 as sanitizer and dawn as the soap. 910 santi uses qt-40 test strips.

Recall:

Mock recall every quarter. Can be done in 4 hours with 100% success rate.

Production:

Herbs will be brewed at 130 to 170 degrees depending on product.

Employee training:

Employee are trained in gmps when they start and every 6 months for review. They are also required to have a food handlers permit.

Lab coats, single use booties, hairnets, and face masks are worn. Cintas comes by weekly for all laundry.

Product Inspected and Current Risk Assessment

Production not in operation.

Lot code: Year, identity #, month and date (date of manufacturing), starts at a 100 and goes up in number

Ingredients and containers:

Herbals mainly come from Mountain Rose and Star West.

Glycerin comes from Chemworld.

Glass bottles come from Containers and Packaging from SLC.

No allergens.

No reclaim.

Evidence Developemnt

Na

Discussion with Management / Corrective Action

Firm is very clean and organized. Update on all documents. Place looked great.

Supplemental Field

Na

PHOTOS

[No Photos]

SIGNATURES

Person in Charge (Print): **Benjamin Sabin** Date: **2020-10-16 09:59:13**

Signature:



EHS (Print): **Sara Sherman** Date: **2020-10-16 11:06:06**

Signature:



FOLLOW-UP

Follow-up Required: **NO**

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