

Date: 03/09/2009

Estab. No.: 470355

**SANITARY INSPECTION REPORT**

**SETTON INTERNATIONAL FOODS INC**  
**SETTON FARMS**

**85 AUSTIN BLVD**  
**COMMACK NY 11725**

EST. TYPE: JCDK

IPH: 3

INSPECTION **Inspection**  
 TYPE:

LICENSE TYPE: **20c**  
 LIC. EXP. DATE: **11/14/2010**

FDA Contract

Sample No.	Explanation
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Seizure No.	Explanation
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**Critical Deficiencies** ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- 04F ☐ One live cockroach was noted on an ingredient rolling rack in the chocolate tank mixing storage room.  
 ☐ One live cockroach was noted on the wall behind the equipment wash sink in the employee break room.

**General Deficiencies** ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09F ☐ A can of metal polish cleaner was improperly stored on the ledge of the cashew
- 10C ☐ The wall in the nut roasting/ storage area exhibited a slight amount of peeling paint.  
 ☐ The floor throughout the warehouse storage area exhibited a moderate amount of dust, wood and product spillage.  
 ☐ The floor in the chocolate coating room exhibited frayed and hanging insulation.  
 ☐ The fan in the nut roasting area exhibited a moderate accumulation of dust.  
 ☐ The overhead pipes and fan guards in the chocolate coating room exhibited a moderate amount of chocolate dust.
- 12B ☐ Ingredient storage containers in the chocolate production/ storage area had soiled exteriors.  
 ☐ Two bins of raw cashews in the roasting area were unattended and not covered during
- 14A ☐ 10-20 old appearing rodent droppings were present at the floor/wall juncture throughout the warehouse storage area.  
 ☐ 5-10 old appearing rodent droppings were present at the floor/ wall juncture and on storage pallets in the fruit and nut repacking storage area.
- 14B ☐ One dead cockroach was noted on the floor under the equipment wash sink in the nut roasting area.  
 ☐ Two dead cockroaches were noted on the wall behind the equipment wash sink in the employee break room.  
 ☐ 11-20 dead cockroaches were noted on the floor at the base of the hot water heater in the chocolate tank mixing/ storage room.
- 15C ☐ The chocolate coating spray/ mixing apparatus was not properly maintained as follows: exhibited hanging tape and plastic.  
 ☐ The chute on the nut roasting line was not properly maintained as follows: the chute exhibited a slight amount of peeling tape.
- 15E ☐ Unused equipment (ladders, plaster board, etc.) in the nut roasting and chocolate storage areas were stored in a manner which inhibits proper cleaning and inspection and are a likely rodent, insect, or vermin harborage.

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**SANITARY INSPECTION REPORT****Memo**

Firm roasts almonds, cashews and peanuts, chocolate coats almonds, pistachios, cashews, peanuts, raisins and repacks dried fruit, nuts and

snack mixes for daily wholesale purposes.

Firm is an importer of nuts and dried fruits.

FDA Contract Inspection

Insp. No	Inspector Name	Time In	Time Out	Total Time
972	Angela A. Montalbano	10:30	14:30	04:00

**Person Receiving Report:** Harris Lee Cohen

**Title:** Production Manager