



Steve Troxler
Commissioner

North Carolina Department of Agriculture
and Consumer Services
Food and Drug Protection Division

Joseph W. Reardon
Director

August 4, 2008

CERTIFIED
RETURN RECEIPT REQUESTED

Mr. David Daniels, President
Wanchese Fish Company
Post Office Box 369
Wanchese, North Carolina 27981

Dear Mr. Daniels:

An inspection of your seafood repacking operation Wanchese Fish Company, Inc., located at 4683 Mill Landing Road in Wanchese, North Carolina, was conducted on July 18, 2008 and July 21, 2008 by Food Regulatory Specialist William Creps of this Department. This inspection revealed the presence of objectionable and insanitary food processing and storage conditions. We specifically direct to your attention the following observations.

1. Unprotected lights over processing areas were observed as follows:
 - at least 8 sets over shrimp de-heading area tables
 - 1 set over in-feed section of shrimp washing and sizing system
 - 2 sets with broken covers over 2nd sizing section
 - 4 sets in ice making equipment room.
2. Unsatisfactory employee practices were observed in the shrimp de-heading area as follows:
 - one individual was noted de-heading shrimp with both hands while smoking a cigarette
 - various beverages were being consumed to include alcohol (beer)
 - a number of people were dressed as they came off the street; shorts, no shirts, bikini tops, sandals, and no shoes at all; few wore gloves as they worked or aprons; no hair restraint was noted.
 - no one was observed ever utilizing the hand-wash station provided in the area.
3. The employee bathroom was observed as follows:
 - totally trashed
 - no soap or hand drying device or paper towels
 - feces filled toilet tissue on the floor, in the trash receptacle and on the stairway landing going into the bathroom.
4. More than 60 employees were working in the facility this day; there is only one toilet available; the facilities are not adequate for that many individuals.
5. 4 X 8 sheets of used plywood were used as makeshift de-heading tables; this is not a sanitary surface.
6. The ice making system has two sides; the side as you enter that room is down for repairs; the metal sheeting behind the copper tubes is damaged/rolled creating sharp edges that could eventually break off into the ice stream; this located toward the discharge end.

Mr. David Daniels, President
Wanchese Fish Company
August 4, 2008
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7. A HACCP plan for the receipt of fresh caught fish is not available.

The preceding evidence of insanitary conditions, poor employee practices and inadequate facility maintenance found by Mr. Creps in your seafood repacking facility constitutes violations of the following sections of the North Carolina Food, Drug, and Cosmetic Act:

1. §106-129(1)(d) which states **A food shall be deemed to be adulterated if it has been produced, prepared, packed or held under insanitary conditions whereby it may have been rendered diseased, unwholesome, or injurious to health.**

2. §106-122(1) certain Acts prohibited: **The manufacture, sale or delivery, holding or offering for sale of any food, drug, device, or cosmetic that is adulterated or misbranded.**

Please be advised the above mentioned conditions place you and your firm in violation of the Act.

We have directed this matter to your attention as President of Wanchese Fish Company in order that you might take immediate steps to correct the above-mentioned conditions and assure a continual safe and sanitary operation. Your written response outlining the actions you are taking will be anticipated by this office within ten (10) days of receiving this letter.

Yours very truly,



Michael M. Woody
Food Compliance Officer

cc: William Creps – Food Regulatory Specialist
Edward Midgett – General Manager, Wanchese Fish Company
FDA/ATL-DO/RLG-RP

North Carolina Department
Of Agriculture & Consumer
Services
Attention Mr. Michael Woody
4000 Reedy Creek Rd
1070 Mail Service Center
Raleigh N.C. 27699



AUG 12 2008

Dear Sir,

We are in receipt of your Certified Letter Dated August 4 2008 concerning alleged objectionable conditions at the Wanchese Facility.

1. The covers over the lights have been installed in the de-heading area & the grading room.
2. Employees de-heading shrimp are being instructed in the proper attire and sanitation procedures; these employees only work when shrimp are available, thus training takes place while they are working.
3. & 4. Two temporary Toilet Facilities have been placed on the property.
4. One hundred and twenty feet of stainless steel tables were being utilized on the day of inspection, due to the large number of shrimp de headers two sheets of plywood were being utilized, and additional eighty feet of tables are now in the area.
5. The ice machine is scheduled for repair.
6. A HACCP addition has been added to plan.

Please note Wanchese Fish Company has spent in excess of eighty thousand dollars in redoing the coolers and roof area to comply with HACCP requirements within the last year. Wanchese Fish Company has delivered and will continue to deliver fresh seafood to the American public that is safe and wholesome as it has done since 1936.

Sincerely,

A handwritten signature in cursive script that reads "James Fletcher Agent".

James Fletcher Agent for Wanchese Fish Company
08-11-2008

PO
BOX 369

WANCHESE
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CAROLINA
27981

919
473-5001

919
473-5004
FAX

Wanchese Fish Company

James Fletcher/Agent for the Company says the day inspectors came was busy. An unexpected load of shrimp came in and workers scrambled to respond. Fletcher says workers have to move fast to get the shrimp back on ice. He says the company has corrected the bathroom issue and employee habits. A follow up inspection showed the problems were corrected.