



Steve Troxler  
Commissioner

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

Joseph W. Reardon  
Director

April 16, 2009

Tim Carper, President  
Atlantic Natural Foods, LLC  
110 Industry Court  
PO Box 985  
Nashville, North Carolina 27856

Dear Mr. Carper:

An initial inspection of Atlantic Natural Foods, LLC, located at 110 Industry Court, Nashville, North Carolina was conducted on March 25 and 26, 2009 by Food Regulatory Supervisors Jim Melvin and Johnny Peele, and Food Regulatory Specialists Laura Cain and Chris Harris of this Department. This inspection revealed the presence of objectionable and insanitary food storage conditions. We specifically direct to your attention the following inspection observations:

1. Traffic pattern for retort crates lends a potential for raw products to enter into cooked product area.
2. Hose connected to "Process Water" line at mixing kettle for flavorings stored on floor.
3. Plastic buckets of frozen ingredients being thawed in a tepid water bath with water covering the snap-on style lids.
4. Metal mesh belt on gluten cool funnel in bad repair with at least three (3) areas of loose links.
5. Plastic bucket holding ingredients and covered with clear plastic with a heavy amount of black-green mold-like substance adhering to covering.
6. A loose piece of green plastic on electrical panel button above product zone of Buffalo grinder.

7. Hot dog mixer motor gear oil leaking above stainless steel container below.
8. Oil-filled gear drives in the following areas of production with peeling paint, flaking areas of rust-like accumulation and without drip pans:
  - a. Above product zone on two (2) CJ kettles.
  - b. Above product belt at end of patty fryer line.
  - c. Above product zone on liquid mixer vat.
9. Employee opening multi-layered bags of ingredients was touching clothing, face and other equipment and then reaching into interior of bags.
10. Employees on filler machine touching other equipment then returning to duty without changing gloves.
11. Metal bristle wood handled brushes on cleaning cart in bad repair.
12. Hand wash sink plumbed directly onto floor at ingredient end of packing room.
13. Hand wash sink at capper end "out of order."
14. Sleeve of container lids stored uncovered in container storage room.
15. The following openings were noted:
  - a. An approximate four inch (4") opening in roof above retorts around exhaust pipe to exterior.
  - b. Approximate one quarter inch (1/4") openings around drains and conduits in south end corner.
16. Metal product transfer bins with large areas of rough welds in product zone.
17. Head of Buffalo grinder with a heavy amount of rust-like accumulation.
18. Clear plastic over each of the air vents in the processing room.

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Be advised that these aforementioned conditions constitute potential 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.**

Significant actions must be taken on your part to correct the aforementioned above conditions immediately to assure a sanitary operation of the facility. Your written response outlining the actions you are taking to correct these conditions will be anticipated by this office within ten (10) days of receiving this letter.

Sincerely,



Melanie Mborsson  
Food Compliance Officer

cc: Jim Melvin, Food Regulatory Supervisor  
Johnny Peele, Food Regulatory Specialist  
Laura Cain, Food Regulatory Specialist  
Chris Harris, Food Regulatory Specialist  
Michael Duggan, Senior QA Manager