

Commonwealth Of Virginia — Department Of Agriculture & Consumer Services
Food Safety Program



PO Box 1163 — Richmond, VA 23218 — 804-786-3520


Firm Name: Redfern Hemp Co.		Firm # 2845902
Address: 2601 Maury ST BLDG 2 Hatch Kitchen Richmond, VA 23224		
Attention: Graham Hay Redfern, Owner		Phone: (804) 467-9700
Extent: Limited Inspection	Purpose(s): Pre-Opening	
	Inspection ID: 5082702	Start: 11/13/2023
		End: 11/13/2023

Manufacturer/Warehouse Report

Violations

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Qualifications of Individuals				Sanitary Facilities and Controls			
1	IN			27	IN		
All individuals engaged in manufacturing, processing, packaging, or holding food receive necessary training and are qualified individuals or under the supervision of a qualified individual				Adequate sewage disposal system			
Personnel				28 IN Toilet rooms provided, readily accessible; kept clean and must not be source of contamination			
2				29 Hand-washing facilities are adequate, convenient and supplied with water at appropriate temperature			
Personnel with sores, infections, etc. restricted from food processing areas; report such health conditions to supervisors				30 Refuse properly stored and protected from insects, rodents, and other pests; disposed of adequately			
3				Equipment and Utensils			
Personnel wear clean outer garments, have adequate hair restraints, jewelry removed				31 Utensils and equipment constructed of cleanable materials; equipment designed and used in a manner that precludes contamination from various sources; non-food-contact equipment constructed of cleanable materials			
4				32 Instruments and controls used for measuring temperatures, pH, acidity, water activity, etc. provided, accurate, maintained, and adequate in number			
Hands properly washed and/or sanitized; good hygienic practices				33 Gases/compressed air introduced into food or used to clean food-contact surfaces are treated in a way so food will not become contaminated			
5				Processes and Controls			
Gloves, if used, intact, clean, impermeable				34 IN Responsibility for plant sanitation assigned to one or more competent individuals; production procedures do not contribute to allergen cross-contact and/or contamination; testing used to identify sanitation failures or food contamination, if necessary			
6				35 Raw materials and other ingredients inspected for adulteration and stored to prevent contamination; ingredients washed or cleaned as necessary			
Proper eating, drinking, chewing gum, tobacco use, and food handling practices; correct storage of personal belongings				36 All manufacturing operations are conducted in way that prevents contamination of food and food-contact surfaces, and minimizes growth of microorganisms			
Plant and Ground				General Requirements			
7	IN			37 Finished products stored and shipped under conditions which will avoid contamination and deterioration			
Premises free of harborage and/or breeding places for rodents, insects, and other pests				38 Human food by-products for animal food held under sanitary conditions and labeled accordingly			
8	IN			Records			
Roads, yards, parking lots, etc. maintained				39 Records kept and available to review; meet all requirements			
9	IN			Compliance with Additional Standards			
Adequate drainage provided to avoid contamination of facilities and products				40 Firm in compliance with all other VDACS adopted CFRs			
10	IN			41 Finished product labels in compliance			
Sufficient space provided for placement of equipment, storage of materials, and for production operations				Preventive Controls - Limited Scope			
11	IN			42 Does the firm have a written food safety plan?			
Floors, walls, and ceilings are constructed of easily cleanable materials and kept in good repair; food and food-contact surfaces protected from contamination from pipes, fixtures, etc.				43 Has the firm conducted a Hazard Analysis?			
12	IN			44 Does the firm have a written recall plan?			
Food in outdoor bulk fermentation vessels is protected				45 Is the firm processing a ready-to-eat product that is exposed to environmental conditions where pathogen cross contamination could occur?			
13	IN			46 Does the firm have an environmental monitoring program?			
Prevent contamination by waste treatment and disposal systems; exclude pests, dirt, and filth bordering property that is not under control of firm				47 Does the firm receive, store, or use any ingredients composed in whole or in part of major allergens?			
14	IN			48 Does the firm's allergen controls include, as is applicable, equipment cleaning and sanitizing between runs, dedicated equipment for allergen and non-allergen containing products, physical separation of allergenic ingredients and process scheduling?			
Food processing areas effectively separated from other operations which may cause contamination of food being processed, including allergen cross-contact				49 Does the firm's product labeling declare all major allergens?			
15	IN			50 Based on inspection observations, does it appear the firm has implemented adequate process controls to control significant hazards (i.e. cooking, formulation [pH, Aw, etc.], cooling, and refrigeration)?			
Food products and processing areas protected against contamination from light bulbs/glass; adequate lighting provided				Preventive Controls - Modified Requirements for a Warehouse Holding Unexposed Packaged Foods			
16	IN			51 Does the firm store refrigerated, packaged food that requires time/temperature control to minimize or prevent the growth of, or toxin production by, microorganisms?			
Adequate air quality/ventilation provided to prevent odors/vapors; fans and other air-blowing equipment located and operated to minimize contamination of food and food-contact surfaces				52 Has the firm established and implemented temperature controls to minimize or prevent growth of, or toxin production by, pathogens?			
17	IN			Pre-Operational Inspection			
Doors, windows, and other openings protected by screening to eliminate entry by insects, rodents, and other pests				53 IN Preoperational inspection conducted			
Sanitary Operations				Today's findings were discussed with the most responsible person at the firm at the time of the inspection and this person was given the opportunity to respond.			
18	IN			Establishment (Signature)			
Facility clean and in good physical repair; cleaning of facilities and equipment conducted in a manner as to avoid contamination of food products				 Received By Mr. Graham Redfern Title Owner			
19				Inspector (Signature)			
Detergents, sanitizers, hazardous materials, and other supplies used in a safe and effective manner; only necessary toxic substances used/stored				Amorese, Kaleigh 			
20							
Cleaning compounds and hazardous materials identified and stored as to not contaminate food and food-contact surfaces							
21	IN						
Insects, rodents, and other pests not present; insecticides and rodenticides used and stored so as to prevent contamination of food							
22							
Food-contact and non-food-contact surfaces are cleaned and sanitized at intervals frequent enough to avoid contamination of food products							
23							
Cleaned and sanitized portable equipment and utensils are stored in a manner to protect food-contact surfaces from allergen cross-contact and from contamination							
24							
Single-service articles are stored and handled in a manner to protect against allergen cross-contact and contamination of food, food-contact surfaces, and food-packaging							

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Additional Remarks			
<p>Additional items discussed with firm: 1) training records & verification logs; 2) equipment/utensil sanitization; 3) finished product transport from building 2 to building 10. If any process other than warehousing occurs in Building 10, a handwashing sink must be installed. Redfern Hemp Co. is approved to manufacture and sell the following products: 25:1 Chocolate Snappers. Any new products, to include the ingredient source, planned distribution, recipe, and product label must be submitted to the VDACS Food Safety Program for approval prior to being offered for sale. An operational inspection will be scheduled in approximately six months.</p>			
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Establishment (Signature)	 Received By Mr. Graham Redfern		Title Owner
Inspector (Signature) Amorese, Kaleigh	