	OF HEALTH AND HUMAN SERVICES
DISTRICT ADDRESS AND PHONE NUMBER	DAND DRUG ADMINISTRATION DATE(8) OF INSPECTION
60 Eighth Street NE	01/09/2009 - 01/27/200 FEINUMBER
Atlanta, GA 30309 (404) 253-1161 Fax:(404) 253-1202	1036857
Industry Information: www.fda.gov/o	c/industry
TO: Sammy L. Lightsey, Plant Opera	tions Manager
FIRM NAME	STREET ADDRESS
Peanut Corporation Of America	14075 Magnolia St
Blakely, GA 39823-1881	Peanut Roaster/Peanut Butter and E Manufacturer
DURING AN INSPECTION OF YOUR FIRM WE OBSERVI	
OBSERVATION 1 Failure to manufacture foods under conditions and c and contamination.	ontrols necessary to minimize the potential for growth of mi
Specifically, the firm's own internal microbiological	testing found the following:
Salmonella Typhimurium: Peanut paste under lot # laboratory testing conducted by the firm. After the f (b)(4) lb. of the product in interstate commerce. Ad lb. totes of roasted peanuts received on 9/25/08. The	8278 was found contaminated with Salmonella Typhinitium irm retested the product and received a negative status, the fi ditionally, this peanut paste was manufactured on 9/26/08 fro tots of roasted peanuts received on 9/25/08 were also used to rstate commerce: (D)(4) totes were used to manufacture (D)(4)
	a 8/11/08 under lot # 8220 and # 8224 tested positive for Sah ted the product and received a negative status, the product w
	pped Granules manufactured on September 24, 2008 under la aboratory. After the firm retested the product and received a ce.
	Granules manufactured on June 16, 2008 under lot # 8168 te a retested the product and received a negative status, the prod
Salmonella (no strain identified): Small Chopped Gr Salmonella by a private laboratory. After the firm re	anules manufactured on June 9, 2008 under lot # 8161 tested

	EMPLOYTERS SKANATURE Janet B Gray, Investigator Abb Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator RTV Lesley K. Satterwhite, Microbiologist Theresa L. Stewart, Investigator 7%.	-	DATE ISSUED
FORM FDA 483 (04/03)	PREVIOUS EDITION OBSOLETE INSPECTIONAL OBSERVATIONS		PAGE 1 OF 6 PAGES

.

,

.

•

•

.

۱

40	iΕ	0	З

		OF HEALTH AND HUMAN AND DRUG ADMINISTRATION		
DISTRICT ADDRESS AND PHONE		AND DRUG ZOMMINGINGTION	DATE(S) OF INSPECTION	
60 Eighth Str			01/09/2009 - 01/2	7/2009*
Atlanta, GA (404) 253-116	1 Fax: (404) 253-1202		1036857	
Industry Info	rmation: www.fda.gov/oc	/industry	·	
	Lightsey, Plant Operat		•	
FIRM NAME		STREET ADDRESS		
CITY, STATE, ZP CODE, COUNT	ation Of America	14075 Magn		······································
Blakely, GA		Peanut Roa Manufactur	ster/Peanut Butter	and Paste
in interstate comme Salmonella (no stra	rce. in identified): Peanut Paste manuf ivate laboratory. After the firm rete	factured on January 25, 2	2008 under lot # 8028 tested	positive for
in interstate comme Salmonella (no stra positive for Salmon	erce. in identified): Medium Chopped (nella by a private laboratory. After	Granules manufactured o	on January 24, 2008 under lo	ot # 8024 tested
Salmonella by a pri in interstate comme Salmonella (no stra	in identified): Small Peanut Gram ivate laboratory. After the firm reto	ested the product and rec	wived a negative status, the provided a negative status, the provided a status of 2007 under lot # 7192A	tested positive for
tested positive for a product was shippe	nin identified): Medium Peanut Gr Salmonella by a private laboratory ed in interstate commerce.	After the firm retested t	the product and received a ne	cgative status, the
B19-JR tested posi	in identified): Oil-Roasted Salted tive for Salmonella by a private lal was shipped in interstate commerc	boratory. After the firm r		
Calman att	in identified): Small Peanut Gram	ales manufactured in Jun		
			ceived a negative status, the p	
Salmonella by a pri	erce,		eived a negative status, the p	
Salmonella by a print in interstate comme	erce,	ested the product and rec		product was ship
Salmonella by a pri in interstate comme OBSERVATION Failure to maintain contamination. Specifically, the pe manufactured on Se	2 equipment, containers and utensil eanut paste line was not cleaned aft eptember 26, 2008 (lot # 8278). T ming of this inspection on 1/9/09 ad 1/9/09.	ested the product and rec	and store food in a manner th murium was isolated from th	at protects again the peanut paste s system from tured on this line
Salmonella by a pri in interstate comme OBSERVATION Failure to maintain contamination. Specifically, the pe manufactured on So 9/26/08 to the begin	2 equipment, containers and utensil eanut paste line was not cleaned aft eptember 26, 2008 (lot # 8278). T ming of this inspection on 1/9/09 ad 1/9/09.	ested the product and rec is used to convey, hold, a ter the Salmonella Typhi the firm continued to may (b)(4) tots of pear	and store food in a manner th murium was isolated from th nufacture peanut paste in this	eroduct was ship at protects again be peanut paste s system from
Salmonella by a pri in interstate comme OBSERVATION Failure to maintain contamination. Specifically, the pe manufactured on So 9/26/08 to the begin between 9/26/08 ar	2 equipment, containers and utensif anut paste line was not cleaned aft eptember 26, 2008 (lot # 8278). T puning of this inspection on 1/9/09 nd 1/9/09. EMPLOYEE(#) SCNATURE Janet B Gray, Investigator Darcy E. Brillhart, Microbi	ested the product and rec is used to convey, hold, a ter the Salmonella Typhi the firm continued to man (b)(4) tots of pear $\mathcal{G}_{\mathcal{G}}_{\mathcal{G}_$	and store food in a manner th murium was isolated from th nufacture peanut paste in this	eroduct was ship at protects again the peanut paste s system from tured on this line
Salmonella by a pri in interstate comme OBSERVATION Failure to maintain contamination. Specifically, the pe manufactured on So 9/26/08 to the begin	2 equipment, containers and utensil eanut paste line was not cleaned aft eptember 26, 2008 (lot # 8278). T ming of this inspection on 1/9/09 nd 1/9/09. EMPLOYEE(8) SCNATURE Janet B Gray, Investigator	ested the product and rec is used to convey, hold, a ter the Salmonella Typhi the firm continued to man (b)(4) tots of pear $\mathcal{B}_{\mathcal{F}}$	and store food in a manner th murium was isolated from th nufacture peanut paste in this	eroduct was ship at protects again the peanut paste s system from tured on this line

PEANUT CORPOR

PAGE

DEPARTMENT OF HEAL		ERVICES
	G ADMINISTRATION	
DISTRICT ADDRESS AND PHONE NUMBER		DATE(S) OF INSPECTION
60 Eighth Street NE		01/09/2009 - 01/27/2009*
Atlanta, GA 30309		FEINUMBER
(404) 253-1161 Fax:(404) 253-1202		1036857
Industry Information: www.fda.gov/oc/indu	stry	
NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED		
TO: Sammy L. Lightsey, Plant Operations	Manager	
FIRM NAME	STREET ADDREBS	
Peanut Corporation Of America	14075 Magno	lia St
CITY, STATE, ZIP CODE, COUNTRY	TYPE ESTABLISHMENT INS	
Blakely, GA 39823-1881	Peanut Roas Manufacture	ter/Peanut Butter and Paste

There are no records to document the cleaning of the peanut paste line after Salmonella was detected in peanut paste manufactured on January 25, 2008 (lot # 8028). The firm continued to manufacture peanut paste in this system.

OBSERVATION 3

Failure to perform mechanical manufacturing steps so as to protect food against contamination.

Specifically, this firm recognizes the roasting step as the control point for eliminating microbiological contamination in raw materials. However, this firm has not established the effectiveness of the temperature, volume, or belt speed specific to this roaster to assure it is adequate as a kill step for pathogenic bacteria. Additionally, the firm's records of the roaster's temperature are inadequate in that dates have been left off of several circular recording charts. For example, in August 2008 three days of recording charts were not dated; in September 2008 two recording charts were not dated; in October 2008 six charts were not dated; in November 2008 24 days of recording charts were not dated; and in December 2008 and January 2009 no temperature recording charts were dated.

OBSERVATION 4

Failure to store finished food under conditions that would protect against microbial contamination.

Specifically, on 1/9/09⁽⁶⁾⁽⁴⁾2000 lb. totes of raw peanuts were observed to be stored directly next to 2000 lb. totes of finished, roasted peanuts in the firm's production/packaging room. The totes of finished product included the following: Honey Roasted Peanuts under lot # 8339; Dry Roasted Peanuts under lot # 9002; Peannt Meal under lot # 9005; and Dark Roasted Peanuts (paste line) under lot # 9009. Th⁽⁰⁾⁽⁴⁾ otes of raw peanuts were all under lot # 40147. On 1/26/09, an additional 2000 lb. tote of raw peanuts under lot # 16195-08 was observed to be stored in the production/packaging room along with the same lots of finished goods listed above. It was visually difficult to discern which of these totes were finished products and which were raw products.

The above totes of finished product were stored within 15 feet of a floor crack where an environmental swab was collected on 1/10/09 and found positive for Salmonella Senftenberg.

Also, one environmental swab collected on 1/10/09 from the finished product cooler floor (beside the south wall) was found positive for Salmonella Mbandaka. The swab location was within 3 feet of pallets of finished product.

Mold was observed growing on the ceiling and walls in the firm's cooler used for finished product storage. In addition, water stains were observed running down from the cooling unit fans in the cooler. On 1/10/09, pallets of finished product were stored directly beneath this unit.

SEE REVERSE OF THIS PAGE	EMPLOYER(S) SKRATURE Janet B Gray, Investigator (7) Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist Theresa L. Stewart, Investigator	01/27/2009
FORM FDA 483 (04/03)	PREVIOUS EDITION OBSOLETE INSPECTIONAL OBSERVATIONS	PAGE 3 OF 6 PAGES

PEANUT CORPORATION

AGE 05

DEPARTMENT	OF HEALTH AND HUN D AND DRUG ADMINISTRA	TION
DISTRICT ADDRESS AND PHONE NUMBER		DATE(S) OP INSPECTION
60 Eighth Street NE		01/09/2009 - 01/27/2009*
Atlanta, GA 30309		PEINUMBER
(404) 253-1161 Fax: (404) 253-1202		1036857
Industry Information: www.fda.gov/c	c/industry	
NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED		
TO: Sammy L. Lightsey, Plant Opera	ations Manager	
FIRM NAME	STREET ADDRESS	
Peanut Corporation Of America		agnolia St
CITY, STATE, ZIP CODE, COUNTRY	TYPE ESTABLISH	
Blakely, GA 39823-1881	Peanut J	Roaster/Peanut Butter and Paste
	Manufact	turer

OBSERVATION 5

15521532120

The plant is not constructed in such a manner as to allow ceilings to be kept in good repair.

Specifically, on 1/10/09 there were open gaps observed as large as 1/2" x 2 1/2 feet at the air conditioner intakes located in the roof of the firm. Water stains were also observed on the ceiling around the air conditioner intakes. Additionally, there were water stains and streaks located on the edges of the skylights where rain water has been leaking into the firm. All of these openings were located in the production/packaging room. Totes of finished, roasted product and a roasted nut packaging line are located directly underneath these areas.

OBSERVATION 6

The design of equipment and utensils fails to preclude the adulteration of food with contaminants.

Specifically, a felt material is present on the final roller at the roaster's discharge. This material cannot be adequately cleaned or sanitized.

Also, the rework kettle in the peanut butter room had openings (2" x 3") at the top exposing the peanut butter to open conditions.

OBSERVATION 7

Proper precautions to protect food and food-contact surfaces from contamination with microorganisms cannot be taken because of deficiencies in plant construction and design.

Specifically, the firm is not equipped with a ventilation system to prevent cross-contamination by providing a negative room pressure in the facility. A negative room pressure would direct air flow from the finished product areas into the negative pressure room (raw peanut receipt and staging area), ensuring that contaminated air does not escape to other parts of the facility.

The raw peanut receipt/staging area, peanut paste tanker line, peanut roasters, and the peanut granule line are housed in the same open room with no segregation. In addition, the honey roasted peanuts, considered to be finished product, are filled into

SEE REVERSE	EMPLOYEE(S) SKNATURE JANOT B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist Theresa L. Stewart, Investigator	01/27/2009
FORM FDA 483 (04/03)	TREVIOUS EDITION OBSOLETE INSPECTIONAL OBSERVATIONS	PAGE 4 OF 6 PAGES

021027/2211 00.20 CU21

PEANUT CORPORATION

.....

Contraction Statistics the second second second

DEPARTMENT OF H	EALTH AND HUN DRUG ADMINISTRA	
DISTRICT ADDRESS AND PHONE NUMBER	Didd Aphanionan	DATE(S) OF INSPECTION
60 Eighth Street NE		01/09/2009 - 01/27/2009*
Atlanta, GA 30309		FEI NUMBER
(404) 253-1161 Fax: (404) 253-1202		1036857
Industry Information: www.fda.gov/oc/in	ndustry	
NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISBUED		
TO: Sammy L. Lightsey, Plant Operation	ns Manager	
FIRM NAME	STREET ADDRESS	
Peanut Corporation Of America	14075 Ma	ignolia St
CITY, STATE, ZIP CODE, COUNTRY		
Blakely, GA 39823-1881	Peanut H Manufact	Roaster/Peanut Butter and Paste
boxes utilizing a hopper in the "kitchen area", this locatio Raw peanuts are filled into boxes utilizing a hopper locate above the packaging line for the small party packs of roas this area.	ed in the Product	ion/Packaging room. This hopper is positioned

OBSERVATION 8

Devices and fixtures are not designed and constructed to protect against recontamination of clean, sanitized hands.

Specifically, the sink located in the peanut butter room is used interchangeably as a point for cleaning hands and utensils and for washing out mops.

OBSERVATION 9

Failure to conduct cleaning and sanitizing operations for utensils and equipment in a manner that protects against contamination of food.

Specifically, on 1/12/09 a build-up of product residue was observed on grinders, hoppers, and support beams on the peanut paste tanker line. Also, pieces of the yellow and black caution sign on the (b)(4) mill were flaking off into the catch pan for product under the mill.

On 1/9/09, the dry ingredient staging area above the peanut butter room was dirty with a heavy build-up of different powdery ingredients on all exposed surfaces. This is an open area of the ceiling located directly above the dry ingredient hopper and ribbon mixer.

On 1/9/09, a mesh-type conveyor was observed to be stored in the firm's equipment/utensil wash room, which was used as a catch-all storage area for buckets, stainless steel pipes, removable pumps, removable Y-spouts, and floor mats. The insides and end rollers of this conveyor were covered with a slimy, black-brown residue. Additionally, the bottom sections of the wash room walls had areas of mold.

OBSERVATION 10

Effective measures are not being taken to protect against the contamination of food on the premises by pests.

Specifically, on 1/9/09 a live roach and several dead roaches were observed in the firm's wash room. This wash room is

SEE REVERSE OF THIS PAGE	EMPLOYEE(5) SKNAATURE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist Theresa L. Stewart, Investigator	01/27/2009
FORM FDA 483 (04/03)	PREMIOUS EDITION OBSOLETE INSPECTIONAL OBSERVATIONS	PAGE 5 OF 6 PAGES

Description description Diversion description Diversion description OB Eighth Street NE Diversion description Diversion description Atlanta, GA, 30309 Diversion description Diversion description Industry Information: www.fda.gov/cc/industry Diversion Diversion Industry Information: www.fda.gov/cc/industry Diversion Diversion TO::::::::::::::::::::::::::::::::::::	Date: Journey address and Total Street NE Di/09/2009 - 01/27/2009* Atlanta, GA, 30303 Di/09/2009 - 01/27/2009* Industry Information: www.fda.gov/oc/industry Di/09/2009 - 01/27/2009* Industry Information: www.fda.gov/oc/industry Di/09/2009 - 01/27/2009* To: Sammy L. Lightsey, Plant Operations Manager Penant Corporation Of America Manager Main Document Word Market Mar		DEPARTMENT OF HEA FOOD AND DR	LTH AND HUMAN S	ERVICES	
Atlanta, GA, 30309 Montania (104) 253-1161 Fax:(404) 253-1202 1036857 Industry Information: www.fda.gov/oc/industry 1036857 Wat XD wild becaut, noweding and the second and t	Atlanta, GA, 30309 Monetain (1040) 253-1161 Fax:(404) 253-1202 1036857 Industry Information: www.fda.gov/oc/industry 1036857 War Monito Monetain working and the second and t		NE NUMBER			·
(404) 253-1161 Fax: (404) 253-1202 1036857 Industry Information: With Second Linewick Line Linewick Linewick Linewick Line Linewick Linewick Line	(404) 253-1161 Fax: (404) 253-1202 1036857 Industry Information: www.fda.gov/oc/industry Industry Information: Www.fda.gov/oc/industry Industry Information: Www.fda.gov/oc/industry Industry Information: Www.fda.gov/oc/industry Industry Model Industry Industry Peanut Corporation Of America Industry Magnolia 3t Industry Industry Peanut Corporation Of America Industry Peanut Roaster/Peanut Butter and Paste Manufacturer Manufacturer Manufacturer adjacent to the production/packaging area. Also, the bumper pads used for sealing the trailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These trailers, containing raw or reasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSPECTION: 01/02/2009(Tm), 01/1/2009(Sun), 01/12/2009(Mon), 01/13/2009(Tuc), 01/14/2009(Won), 01/27/2009(Tuc), 01/16/2009(Tuc), 01/26/2009(Mon), 01/27/2009(Tuc), 01/16/2009(Tuc), 01/26/2009(Mon), 01/27/2009(Tuc), 01/26/2009(Mon), 01/27/2009(Tuc), 01/2				01/09/2009 - 01/2	7/2009*
TO: Sammy L. Lightsey; Plant Operations Manager Peanut Corporation Of America 14075 Magnolis St Province Scottem Peanut Corporation Of America 14075 Magnolis St Blakely, GA 39823-1881 Peanut Roaster/Peanut Butter and Paste Manufacturer Manufacturer adjacent to the production/packaging area. Also, the bumper pass used for sealing the tailers against the bay doors were inadequate in that openings of 6 inches or no were observed along the sides and tops of the trailers. These tuilers, containing raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSPECTION: 0//1/2009(Sm), 0//1/2009(Sm), 0//12/2009(Mon), 0//3/2009(Tue), 01/14/2009(Wed), 01/15/2009(Tue), 01/27/2009(Tue), 01/23/2009(Tue), 01/23/2009(Fn), 01/24/2009(Sat), 01/25/2009(Sat), 01/26/2009(Mon), 01/27/2009(Tue) 01//6/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(Sat), 01/25/2009(Sat), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE Sec Reverses SEE REVERSE Sec Reverses Set Reverses Sec Reverses Corporation for the side state state for the state sta	TO: Sammy L. Lightsey, Plant Operations Manager Peanut Corporation Of America 14075 Magnolis St Working accounting 14075 Magnolis St Blakely, GA 39823-1881 Peanut Roaster/Peanut Butter and Paste Manufacturer Manufacturer adjacent to the production/packaging area. Also, the bumper pads used for sealing the tailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These tuilers, combining raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. • DATES OF INSPECTION: 01/12/2009(Sun), 01/12/2009(Man), 01/32/2009(Tue), 01/14/2009(Wed), 01/15/2009(Tue), 01/26/2009(Fn), 01/26/2009(Fn), 01/27/2009(Tue), 01/27/200 SEE REVERSE SEE REVERSE Set Reverses Set Reverse Reverses Set Reverses	(404) 253-11	61 Fax:(404) 253-1202		1036857	
TO: Sammy L. Lightsey; Plant Operations Manager Peanut Corporation Of America 14075 Magnolis St Province Scottem Peanut Corporation Of America 14075 Magnolis St Blakely, GA 39823-1881 Peanut Roaster/Peanut Butter and Paste Manufacturer Manufacturer adjacent to the production/packaging area. Also, the bumper pass used for sealing the tailers against the bay doors were inadequate in that openings of 6 inches or no were observed along the sides and tops of the trailers. These tuilers, containing raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSPECTION: 0//1/2009(Sm), 0//1/2009(Sm), 0//12/2009(Mon), 0//3/2009(Tue), 01/14/2009(Wed), 01/15/2009(Tue), 01/27/2009(Tue), 01/23/2009(Tue), 01/23/2009(Fn), 01/24/2009(Sat), 01/25/2009(Sat), 01/26/2009(Mon), 01/27/2009(Tue) 01//6/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(Sat), 01/25/2009(Sat), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE Sec Reverses SEE REVERSE Sec Reverses Set Reverses Sec Reverses Corporation for the side state state for the state sta	TO: Sammy L. Lightsey, Plant Operations Manager Peanut Corporation Of America 14075 Magnolis St Working accounting 14075 Magnolis St Blakely, GA 39823-1881 Peanut Roaster/Peanut Butter and Paste Manufacturer Manufacturer adjacent to the production/packaging area. Also, the bumper pads used for sealing the tailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These tuilers, combining raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. • DATES OF INSPECTION: 01/12/2009(Sun), 01/12/2009(Man), 01/32/2009(Tue), 01/14/2009(Wed), 01/15/2009(Tue), 01/26/2009(Fn), 01/26/2009(Fn), 01/27/2009(Tue), 01/27/200 SEE REVERSE SEE REVERSE Set Reverses Set Reverse Reverses Set Reverses	Industry Info	ormation: www.fda.gov/oc/indu	istry		
Pennut Corporation Of America 14075 Magnolis St OnVersion Stock Others Pennut Roaster/Pennut Butter and Paste Blakely, GA 39823-1881 Pennut Roaster/Pennut Butter and Paste Manufagturer ediscent to the production/packaging area. Also, the bumper pade used for sealing the trailers against the bay doors were inadequate in that openings of 6 inches or mawere observed along the sides and tops of the trailers. These trailers, containing raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSPECTION: 0//12/2009(Sun), 0//12/2009(Mon), 0//13/2009(Tue), 0//14/2009(Wed), 0//15/2009(Tue), 0//27/2009(Tue), 0//27/	Peanut Corporation Of America 14075 Magnolis St oversent account Column Peanut Roaster/Peanut Butter and Paste Blakely, GA 39823-1881 Peanut Roaster/Peanut Butter and Paste Manufagturer Manufagturer adjacent to the production/packaging area. Also, the bumper pads used for sealing the trailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These trailers, containing raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSFECTION: 0/1/2/2009(Sun), 0/12/2009(Mon), 0/13/2009(Tue), 0/14/2009(Wed), 0/15/2009(Tue), 0/1/27/2009(Tue), 0/1/27/2009(Tue), 0/1/27/2009(Tue), 0/12/2009(Sun), 0/12/2009(Sun), 0/12/2009(Sun), 0/12/2009(Mon), 0/12/20	TO: Sammy L	. Lightsey; Plant Operations	Manager		
Blakely, GA 39823-1881 Peanut Roaster/Peanut Butter and Paste Manufacturer adjacent to the production/packaging area. Also, the bumper pade used for scaling the trailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These trailers, containing raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. • DATES OF INSPECTION: 01/09/2009(Fri), 01/1/2009(Sam), 01/12/2009(Mon), 01/13/2009(Tue), 01/14/2009(Wed), 01/15/2009(Thu), 01/06/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(San), 01/25/2009(San), 01/26/2009(Mon), 01/27/2009(Tue) 01/6/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(San), 01/25/2009(San), 01/26/2009(Mon), 01/27/2009(Tue) Duitscan See: REVERSE Jamet B. Gray, Investigator Marking the mostigator Robert P. Mailgan, Investigator Robert P. Mailgan, Robert P. Mailgan, Robert P. Mailgan, Robert	Blakely, GA 39823-1881 Peanut Roaster/Peanut Butter and Paste Manufacturer adjacent to the production/packaging area. Also, the bumper pade used for scaling the trailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These trailers, containing raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSPECTION: 01/09/2009(Fri), 01/1/2009(Sam), 01/12/2009(Mon), 01/13/2009(Tue), 01/14/2009(Wed), 01/15/2009(Thu), 01/09/2009(Fri), 01/20/2009(Fri), 01/23/2009(Fri), 01/24/2009(San), 01/25/2009(San), 01/26/2009(Mon), 01/27/2009(Tue) 01/6/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(San), 01/25/2009(San), 01/26/2009(Mon), 01/27/2009(Tue) Butterson SEE REVERSE Jamet B Gray, Investigator Borey Eligibator				lia St	
adjacent to the production/packaging area. Also, the bumper pads used for sealing the trailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These trailers, containing raw or reasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSPECTION: 01/09/2009(Fni), 01/10/2009(Sat), 01/11/2009(Nam), 01/13/2009(Tue), 01/14/2009(Wei), 01/15/2009(Thu), 01/16/2009(Fni), 01/20/2009(Tue), 01/23/2009(Fni), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fni), 01/20/2009(Tue), 01/23/2009(Fni), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) Seter REVERSE Seter REVERSE Seter REVERSE Sater 1. Gaul, Twreetigstor Babert 2. Satteretwile, Microbiologith Seter REVERSE Sater 2. Satteretwile, Microbiologith	adjacent to the production/packaging area. Also, the bumper pads used for sealing the trailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These trailers, containing raw or reasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSPECTION: 01/09/2009(Fri), 01/10/2009(Sat), 01/12/2009(Mon), 01/13/2009(Tue), 01/14/2009(Wed), 01/15/2009(Thu), 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/25/2009(Mon), 01/27/2009(Tue) 01/16/2009(Frii), 01/20/2009(Tue), 01/23/2009(Frii), 01/24/2009(Sat), 01/25/2009(Sat), 01/25/2009(Mon), 01/27/2009(Tue) 01/16/2009(Frii), 01/20/2009(Tue), 01/23/2009(Frii), 01/24/2009(Sat), 01/25/2009(Sat), 01/25/2009(Mon), 01/27/2009(Tue) Seter Reverses 01/27/20 to the formation of the strainers of the strainer		39823-1881	Peanut Roas	ter/Peanut Butter	and Paste
Also, the bumper pads used for seaking the trailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These trailers, containing raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. * DATES OF INSPECTION: 01/09/2009(Fn), 01/10/2009(San), 01/12/2009(Mon), 01/13/2009(Tue), 01/14/2009(Wed), 01/15/2009(Thu), 01/16/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(San), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(San), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(San), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(San), 01/25/2009(San), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(San), 01/25/2009(San), 01/26/2009(Mon), 01/27/2009(Tue) 01/27/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(San), 01/26/2009(Mon), 01/27/2009(Tue) 01/27/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(San), 01/26/2009(Mon), 01/27/2009(Tue) 01/27/2009(Fn), 01/20/2009(Tue), 01/23/2009(Fn), 01/24/2009(San), 01/25/2009(Mon), 01/27/2009(Tue) 01/27/200 SEE REVERSE Sector B Sector B Sec	Also, the bumper pads used for scaling the trailers against the bay doors were inadequate in that openings of 6 inches or m were observed along the sides and tops of the trailers. These trailers, containing raw or roasted product in totes, can be left backed up to the bay doors for 5-7 days allowing these openings to exist. • DATES OF INSPECTION: 01/09/2009(Frn), 01/10/2009(Sat), 01/11/2009(Sun), 01/13/2009(Tue), 01/14/2009(Wed), 01/15/2009(Thu), 01/16/2009(Frn), 01/20/2009(Tue), 01/23/2009(Frn), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Frn), 01/20/2009(Tue), 01/23/2009(Frn), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/27/2009(Frn), 01/20/2009(Tue), 01/23/2009(Frn), 01/24/2009(Sat), 01/25/2009(Sat), 01/26/2009(Mon), 01/27/2009(Tue) 01/27/200 SEE REVERSE Set REVERSE Satilhart . Maircobaldgiat Set P. Veligan, Investigator Bobert P. Neligan, Investigator Bobert P. Neligan, Investigator Bobert P. Neligan, Investigator	adjacent to the pro	duction/packaging area.			······································
01/09/2009(Fri), 01/10/2009(Sat), 01/11/2009(Sun), 01/13/2009(Tue), 01/14/2009(Wed), 01/15/2009(Tue), 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/26/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/26/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE Janet B Gray, Investigator Darcy 8. Brillhart, Microbiologist 01/27/20	01/09/2009(Fri), 01/10/2009(Sat), 01/11/2009(Sar), 01/12/2009(Mon), 01/13/2009(Tue), 01/14/2009(Mon), 01/15/2009(Tue), 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/25/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE Janet B Gray, Investigator Darcy 8. Brillhart, Microbiologist	were observed alor	ng the sides and tops of the trailers. These	trailers, containing	raw or roasted product in	totes, can be left
01/09/2009(Fri), 01/10/2009(Sat), 01/11/2009(Sun), 01/13/2009(Tue), 01/14/2009(Wed), 01/15/2009(Tue), 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/26/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/26/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE Janet B Gray, Investigator Darcy 8. Brillhart, Microbiologist 01/27/20	01/09/2009(Fri), 01/10/2009(Sat), 01/11/2009(Sar), 01/12/2009(Mon), 01/13/2009(Tue), 01/14/2009(Mon), 01/15/2009(Tue), 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/25/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE Janet B Gray, Investigator Darcy 8. Brillhart, Microbiologist		· ·			
01/09/2009(Fri), 01/10/2009(Sat), 01/11/2009(Sun), 01/13/2009(Tue), 01/14/2009(Wed), 01/15/2009(Tue), 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/26/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/26/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE Janet B Gray, Investigator Darcy 8. Brillhart, Microbiologist 01/27/20	01/09/2009(Fri), 01/10/2009(Sat), 01/11/2009(Sar), 01/12/2009(Mon), 01/13/2009(Tue), 01/14/2009(Mon), 01/15/2009(Tue), 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) 01/25/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE Janet B Gray, Investigator Darcy 8. Brillhart, Microbiologist					
SEE REVERSE OF THIS PAGE OF THIS PAGE Det P. Neligan, Investigator Nate Start, Microbiologist OF THIS PAGE	01/16/2009(Fri), 01/20/2009(Tue), 01/23/2009(Fri), 01/24/2009(Sat), 01/25/2009(Sun), 01/26/2009(Mon), 01/27/2009(Tue) SEE REVERSE SEE REVERSE OF THIS PAGE Level Viscon science 01/27/200					
SEE REVERSE OF THIS PAGE Det P. Neligan, Investigator Robert P. Neligan, Investigator 01/27/20	SEE REVERSE OF THIS PAGE OF THIS PAGE	01/09/2009(Fri), 01/)	10/2009(Set), 01/11/2009(Sun), 01/12/2009(Ma	on), 01/13/2009(Tue)	, 01/14/2009(Wed), 01/15/200	99(Thu),
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist	01/16/2009(17), 01/2	20/2009(14e), 01/23/2009(Fri), 01/24/2009(Sa	t), 01/25/2009(Sun), (01/26/2009(Mon), 01/27/2009	(Iue)
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist		• . •			
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist		• • •			
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist		• · · ·	•		
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist	. ,			• • •	<u>.</u>
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					· ·
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist	,	ar			
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist	,				
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist		a			
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist		an ar			
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist		an ar			
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Barcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lecley K. Satterwhite, Microbiologist	SEE REVERSE OF THIS PAGE Janet B Gray, Investigator Darcy E. Brillhart, Microbiologist Sandra I. Gaul, Investigator Robert P. Neligan, Investigator Lesley K. Satterwhite, Microbiologist					
SEE REVERSE OF THIS PAGE Dercy E. Brillhart, Microbiologist OF THIS PAGE Dercy K. Satterwhite, Microbiologist 01/27/201	SEE REVERSE OF THIS PAGE Darcy E. Brillhart, Microbiologist OF THIS PAGE Description States S					Ιολήξιβουεο
OF THIS PAGE Robert P. Neligan, Investigator P. Veligan, Investigator O1/27/20	OF THIS PAGE Robert P. Neligan, Investigator O1/27/20			J		DATE ISSUED
OF THIS PAGE Lesley K. Satterwhite, Microbiologist	OF THIS PAGE Lesley K. Satterwhite, Microbiologist		Janet B Gray, Investigator	J		DATE ISSUED
	Theresa L. Scewart, Investigator Sundar Station		Janet B Gray, Investigator	1		DATE ISSUED