



**DEPARTMENT OF STATE HEALTH
SERVICES**
Environmental & Consumer Safety Section
P.O. Box 149347
Austin, Texas 78714-9347

No. 15808

Date 9/18/14

Firm Name Nicho Produce Co Inc. Classification Food Manufacturer
 Person Contacted Paul Ludden Title QA Manager
 City Edinburg, 78541 Address 925 N. 10th St

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:



Paul Ludden
 Signature of Firm Representative

Paul Ludden

QA Manager

Title

Juan Munguia
 State Food and Drug Inspector

Juan Munguia

Sample No. N/A

(If collected)

**FOOD DEFENSE SURVEILLANCE FINDINGS
SENSITIVE SECURITY INFORMATION
(OIEA)**

I. FIRM INFORMATION

1. DATE (mm/dd/yyyy)
05/17/2016

2. FIRM NAME
Nicho Produce Co. Inc.

3A. LOCATION (Street, city, State, Zip Code)
925 North 10th
Edinburg, TX 78541

3B. MAILING ADDRESS (if different from above)
P.O. Box 1136
Edinburg, TX 78541

4. TYPE OF PRODUCT(S) (Check all that apply):

MEAT POULTRY EGG PRODUCTS CATFISH OTHER PRODUCTS

5. BUSINESS TYPE (Check all that apply):

PROCESSOR DISTRIBUTOR RENDERER BROKER
 3D/4D OPERATOR RETAILER TRANSPORTER CUSTOM
 RESTAURANT MISCELLANEOUS ANIMAL FOOD WAREHOUSE
 SALVAGE POINT OF ENTRY BONDED AREA ABATTOIR

II. SPECIFIC THREAT CONDITION PROCEDURES
(All "No" responses require an explanation under #9 "Exit Notes")

		YES	NO
FOOD DEFENSE PLAN	A. IS THERE A WRITTEN FOOD DEFENSE PLAN?	✓	
	B. IS THERE EMERGENCY CONTACT INFORMATION?	✓	
OUTSIDE SECURITY	A. IS THERE AN OUTSIDE SURVEILLANCE SYSTEM?	✓	
INSIDE SECURITY	A. IS THERE AN INSIDE SURVEILLANCE SYSTEM?	✓	
	B. ARE THERE PROCEDURES IN PLACE TO ENSURE THAT ALL PERSONS IN THE FIRM ARE AUTHORIZED AND PROPERLY IDENTIFIED WHEN ON THE PREMISES?	✓	
	C. ARE THERE USE AND STORAGE PROCEDURES FOR ANY HAZARDOUS MATERIALS IN THE FIRM TO PRECLUDE PRODUCT ADULTERATION?	✓	
	D. ARE THERE PROCEDURES TO PROTECT FOOD AND FOOD INGREDIENTS INCLUDING THE WATER USED IN PRODUCTS?	✓	
SHIPPING AND RECEIVING	A. IS ACCESS TO THE RECEIVING/SHIPPING AREA(S) RESTRICTED TO AUTHORIZED PERSONNEL?	✓	
	B. IS THERE A PROCEDURE TO VERIFY THAT INCOMING/SHIPPED PRODUCTS ARE CONSISTENT WITH SHIPPING DOCUMENTS?	✓	
	C. IS THERE A PROCEDURE TO OBSERVE INCOMING PRODUCTS FOR INDICATION OF TAMPERING?	✓	
	D. IS THERE A PROCEDURE FOR MAINTAINING SECURITY OF PRODUCTS DURING LOADING/SHIPMENT?	✓	
PRODUCTS OBSERVED	A. ALL PRODUCTS OBSERVED WERE FREE FROM APPARENT TAMPERING OR ADULTERATION?	✓	

6. EXIT NOTES:

The importance of a Food Defense plan was discussed with firm representatives. FSIS Form 5420-3 was provided to Mr. Paul Ludden (HACCP Manager).

7. ADULTERATED PRODUCT? (Check, if observed) <input type="checkbox"/>	8. DETENTION? (Check, if detained) <input type="checkbox"/>	9. IR? (Check, if documented) <input type="checkbox"/>
10. HAVE ALL IDENTIFIED SECURITY VULNERABILITIES BEEN DISCUSSED WITH MANAGEMENT? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (If no, explain in # 6)	11. INVESTIGATOR <i>(Print name)</i> Flores, Francisco	