

# 5 Inspection Violations Commonly Found by FDA

SOURCE: FDA.GOV



## Pest Control

Failure to provide adequate screening for and protection against pests.



## Sanitation Monitoring

Failure to monitor sanitation conditions and practices with sufficient frequency.



## Plant Cleanliness

Plant is not capable of being adequately cleaned; Failure to maintain buildings, fixtures, etc. in a sanitary condition.



## HACCP (for juice and seafood)

No HACCP on file; Incomplete HACCP; Failure to implement HACCP; Failure to verify HACCP compliance for imported foods.



## Precautions

Failure to take reasonable precautions to ensure production procedures do not contribute contamination from any source.

Avoid getting cited for preventable food safety issues.

Schedule a Mock FDA Inspection performed by Registrar Corp's Food Safety Specialists.

  
**Registrar Corp** 