



SOUTH CAROLINA DEPARTMENT OF AGRICULTURE

Consumer Protection Division

Food Safety and Compliance

PO Box 11280, Columbia, SC 29211

Telephone: 803-737-9700

agriculture.sc.gov



SUBPARTS A, B, & F Limited Scope Inspection

Insp Date: 3/25/2024 **Business ID:** 63150

Business: Marsh Hen Mill
2995 Highway 174

Edisto Island, SC 29438

Inspection: 72000233

Store ID:

Phone:

Inspector: 72 Trevor Douglas

Reason: Medium Risk

Results: In Compliance-Medium Risk

ESTABLISHMENT INFORMATION

Plant Official Greg Johnsmann	Plant Official Title Owner	Corporate Official Greg Johnsmann	RVC Issued Yes	RVC Issue Date 03/09/2021	Summarize ..
Contact Name Betsy Johnsmann	Contact Title Owner	Contact Phone 843-631-0077	Type of Firm 106- Mfg NonPerish	Risk Level Medium	

COMPLIANCE KEY

Yes = In Compliance; No = Not In Compliance; N/A = Not Applicable; NOB = Not Observed; C = Critical; NC = Non-Critical

PERSONNEL

	Yes	No	N/ANOB	C	NC	R
1. Does the firm take reasonable measures and precautions related to personnel practices?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2a. Does the firm ensure that all individuals are qualified to perform their duties?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2b. Does the firm train employees in the principles of food hygiene and safety and have records of training?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

GROUND

	Yes	No	N/ANOB	C	NC	R
3. Are grounds around the plant kept in a condition that would protect against the contamination of food?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PLANT CONSTRUCTION AND DESIGN

	Yes	No	N/ANOB	C	NC	R
4. Is the building/facility [constructed] [designed] to facilitate maintenance and sanitary operations?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SANITARY OPERATIONS- PLANT MAINTENANCE

	Yes	No	N/ANOB	C	NC	R
5a. Does the firm [maintain their plant in a clean and sanitary condition]?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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SANITARY OPERATIONS- PLANT MAINTENANCE	Yes	No	N/ANOB	C	NC	R
5b. Does the firm [keep the plant in good repair]?	☒	i	i	i
SANITARY OPERATIONS- PLANT SANITATION	Yes	No	N/ANOB	C	NC	R
6. Does the firm clean and sanitize utensils or equipment in a manner that protects against [allergen cross-contact] [contamination]?	☒	i	i	i
CLEANING & SANITIZING SUBSTANCES-SAFE & ADEQUATE	Yes	No	N/ANOB	C	NC	R
7. Does the firm ensure that their cleaning compounds and sanitizing agents are safe and adequate under the conditions of use?	☒	i	i	i
TOXIC CHEMICALS	Yes	No	N/ANOB	C	NC	R
8. Does the firm [identify] [hold] [store] toxic chemicals in a manner that protects against contamination?	☒	i	i	i
PEST CONTROL	Yes	No	N/ANOB	C	NC	R
9. Does the firm [exclude pests from their food plant] [use pesticides under precautions and restrictions] to protect against contamination of food?	☒	i	i	i
SANITATION OF FOOD CONTACT SURFACES- FREQUENCY	Yes	No	N/ANOB	C	NC	R
10. Does the firm clean and sanitize their utensils or equipment as frequently as necessary to protect against [allergen cross contact] [contamination of food]?	☒	i	i	i
SANITATION OF NON-FOOD CONTACT SURFACES-FREQUENCY	Yes	No	N/ANOB	C	NC	R
11. Does the firm clean their non-food contact surface in a manner and as frequently as necessary to protect against [allergen cross-contact] [contamination]?	☒	i	i	i
SANITARY FACILITIES AND CONTROL	Yes	No	N/ANOB	C	NC	R
12a. Does the firm have adequate water supply?	☒	i	i	i
12b. Does the firm have adequate plumbing?	☒	i	i	i
12c. Does the firm have adequate sewage disposal?	☒	i	i	i



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SANITARY FACILITIES AND CONTROL

	Yes	No	N/ANOB	C	NC	R
12d. Does the firm have adequate toilet facilities and hand-washing facilities?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12e. Does the firm have adequate rubbish and offal disposal?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

EQUIPMENT AND UTENSILS

	Yes	No	N/ANOB	C	NC	R
13. Are the firm's equipment and utensils designed and constructed to be adequately cleaned or maintained to protect against [allergen cross-contact] [contamination]?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

TEMPERATURE DEVICES

	Yes	No	N/ANOB	C	NC	R
14. Does the firm's cold storage unit used to store and hold food have a temperature device [installed] [installed to show temperature accurately]?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

INSTRUMENTS AND CONTROLS

	Yes	No	N/ANOB	C	NC	R
15. Are the firm's instruments (thermometers, pH meters) and controls [accurate] [precise] [adequately maintained] [adequate in number]?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

COMPRESSED GASES

	Yes	No	N/ANOB	C	NC	R
16. Does the firm use compressed air that is approved for food use?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PLANT OPERATIONS-PRECAUTIONS

	Yes	No	N/ANOB	C	NC	R
17. Does the firm [conduct operations in accordance with adequate sanitation principles] [have plant sanitation under the supervision of a competent individual] [take adequate precautions to ensure that production procedures did not contribute to allergen cross-contact and to contamination]?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

APPROPRIATE QUALITY CONTROL OPERATIONS

	Yes	No	N/ANOB	C	NC	R
18. Does the firm have appropriate quality control operations to ensure that [food is suitable for human consumption] [food packaging materials are safe and suitable]?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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USE OF TESTING PROCEDURES

19. Does the firm use testing procedures to identify [sanitation failures] [possible allergen cross-contact] [food contamination]?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

RAW MATERIAL CONTROL-CLEANING-WATER QUALITY

20. Does the firm inspect, segregate or otherwise handle raw materials and other ingredients to ensure they are clean and suitable for processing?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

RAW MATERIALS CONTROL-TREATMENT FOR MICROORGANISMS

21. Does the firm ensure that raw materials are treated to control pathogenic microorganisms (such as, heat treatment and pasteurization)?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

IDENTIFICATION OF REWORK

22. Does the firm identify materials scheduled for rework?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

RAW MATERIALS-THAWING

23. Does the firm thaw raw materials or other ingredients in a manner that prevents them from becoming adulterated?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

RAW MATERIALS-ALLERGEN IDENTIFICATION

24. Does the firm [identify] [hold] raw materials and other ingredients that are food allergens, and rework that contains food allergens, in a manner that protects against allergen cross-contact?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

MANUFACTURING, PROCESSING, PACKING, HOLDING-CONTROLS

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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MANUFACTURING, PROCESSING, PACKING, HOLDING-CONTROLS

25. Does the firm conduct operations under conditions and controls necessary to minimize the potential for [growth of microorganisms] [allergen cross-contact] [contamination of food] [deterioration of food]?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PROCESS CONTROL MEASURES

26. Does the firm take an adequate measure to destroy or prevent the growth of undesirable microorganisms in their food (such as heat blanching, water activity and pH control)?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PROCESS CONTROL-FOREIGN OBJECTS

27. Does the firm take an adequate measure to protect against inclusion of metal or extraneous material in food?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

ADULTERATED FOOD DISPOSITION

28. Does the firm properly [dispose of] [recondition] adulterated food?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

STORAGE AND TRANSPORTATION

29. Does the firm store or transport food, including ingredients, under conditions that protect against [allergen cross-contact] [contamination] [deterioration] [adulteration]?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

HUMAN FOOD BY-PRODUCTS STORAGE CONDITIONS

30. Does the firm hold a human food by-product intended for distribution as animal food under conditions that will protect against contamination?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

HUMAN FOOD BY-PRODUCT: IDENTIFYING AS ANIMAL FOOD

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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HUMAN FOOD BY-PRODUCT: IDENTIFYING AS ANIMAL FOOD

31. Does the firm accurately identify a human food by-product held for use as animal food?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

HUMAN FOOD BY-PRODUCT LABELING DURING DISTRIBUTION

32. Does the firm provide labeling for a human food by-product intended for animal food, when distributed, that identifies the common or usual name of the by-product?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

CONDITIONS OF SHIPPING CONTAINERS & BULK VEHICLES FOR HUMAN FOOD BY-PRODUCTS

33. Does the firm examine [shipping containers] [bulk vehicles] used to distribute human food by-products for use as animal food prior to use?

Yes	No	N/ANOB	C	NC	R
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

MIXING OF ADULTERATED FOOD

34. Does the firm ensure that adulterated food and unadulterated food is not mixed?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

FOOD SAFETY & HYGIENE TRAINING RECORDS

35. Do the firm's food safety and food hygiene training records meet general record requirements?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

36. Does the firm retain food safety & food hygiene training records as required?

Yes	No	N/ANOB	C	NC	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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FOOD SAFETY & HYGIENE TRAINING RECORDS

Yes No N/ANOB C NC R

37. Does the firm [promptly] provide food safety & food hygiene training records for [review] [copying]?

☒ i i i i i i i

FSMA Readiness

Yes No N/A

Has the firm conducted a hazard analysis?

☒ i i

Does the firm have a written food safety plan? (N/A for firms that have attested)

☒ i i

Does the firm have an environmental monitoring program? (N/A for firms that have attested)

☒ i i

Does the firm have a recall policy? (N/A for firms that have attested, excluding acidified firms)

☒ i i

Does the firm have a food security plan?

☒ i i

Is the firm registered with the FDA Bioterrorism Act?

☒ i i

If applicable, has the firm sent an individual to PCQI training? If so, does the firm have [complete] training records for their preventive controls qualified individual (PCQI)? (N/A for firms that have attested)

☒ i i

DISCUSSION WITH MANAGEMENT & NARRATIVE

This was a state GMP inspection on 3/25/24 by Trevor Douglas, Food Safety Officer with the South Carolina Department of Agriculture.

The previous state inspection was performed on 9/14/22 by Trevor Douglas. No objectionable conditions were observed during the inspection.

During this inspection, Notice of Inspection and Credentials were presented to Greg Johnsman, Owner and Melody Bailey, Food Safety Manager.

Firm manufactures and repacks milled and whole grains.

Major customers include Balder (NY), Sebago (Amazon Distribution), and Limehouse.

Largest suppliers include W.F. Ware, Pinckney Thompson, Anderson, CM Blanchards, and The Old Bean Company.

Firm was established in 2009 and rebranded in 2020. Operations are housed in an approximately 1800 sq. ft. milling area and offices with additional 2800 sq ft. grain cooler. Firm has 10 employees.

During this inspection, the firm was milling yellow corn into grits and cornmeal in the milling room. Grits were weighed and packaged into 25# bulk bags. During the inspection the firm packaged 10 - 25 pound bags of Yellow Grits. In the packing room, the firm was bagging 20 oz. bags of unicorn grits. Observed firm package 12 - 20 oz. bags. Bags were sewn closed and labeled lot code: Lot identifier / month / date/ year of expiration. Recommended shelf life is 2 years.

Completed a walkthrough of milling room, storage, upper cooler, lower cooler, office area, employee restrooms, and exterior of the facility.

The following capital improvements have been made since the previous inspection: new office area, employee restrooms added, packaging room conversion, and conference room totaling around 30k.

Pest control is Apex on a monthly basis. Records were reviewed for 12/5/2023 - 3/5/2024 service. No record of pest activity was noted during today's inspection.

Additional Records Reviewed:

- PCQI training for Betsy Johnsman: 3/25/22, Durwood Collins 10/4/2023, Melody Bailey 10/4/2023.

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(Continued from previous page...)

- Employee food safety training meeting records 2/19/24.
- Written Recall Plan
- Mock Recall - 3/20/24
- Water analysis - 10/10/2023 total coliform and e. coli.
- Written Hazard Analysis
- Written Food Safety Plan -
- Aflatoxin testing records 1/23/24 - 3/13/2024

Additional records discussed: PCHF records, calibration records, FDA registration, attestation, etc.

Inspection close-out was conducted with Melody Bailey, Food Safety Manager.

The report was issued by email on 3/25/2024 and was emailed to info@marshhenmill.com.

No objectionable conditions were observed during today's inspection.

Allergen Review: Firm handles wheat and sesame. Firm uses designated equipment, sequencing, and cleaning & sanitation to control allergen cross-contact. Firm has a mill that was previously used to mill wheat upon request, but firm has not milled wheat in several years. Wheat allergen is present in farro, freekeh, and rye products. These products are weighed and bagged with different scoops. Utensils are cleaned and sanitized afterward to remove allergen residues. Firm utilizes dry cleaning with vacuums and alcohol-based sanitizer. The firm conducts allergen testing between allergen products to verify allergen control process.

Food Defense Review: Firm is registered with the FDA under the Bioterrorism Act.

FSMA factsheets and Attestation information were provided to info@marshhenmill.com.

End of Report



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