



Steve Troxler  
Commissioner

North Carolina Department of Agriculture  
and Consumer Services  
*Food and Drug Protection Division*

Joseph W. Reardon  
Director

September 25, 2008

Martin McCorkle, President  
Great Harvest Bread Company  
229 South Elliot Road  
Chapel Hill, North Carolina 27514

Dear Mr. McCorkle:

An inspection of Great Harvest Bread Company located at 229 S. Elliot Road, Chapel Hill, North Carolina was conducted on August 27, 2008 by Food Regulatory Specialist Kaye Snipes of this Department. This inspection revealed the presence of objectionable and insanitary food processing conditions. We specifically direct to your attention the following observations:

1. Insect activity:
  - a. Two (2) live suspect cockroaches were observed at ceiling/wall juncture above ingredient storage shelving.
  - b. One (1) suspect dead cockroach was observed on wall behind ingredient storage shelving.
  - c. More than two (2+) suspect dead cockroaches were observed in ceiling fixture above utensil sink area.
2. Thermometers were observed missing in reach-in refrigerator and freezer.
3. Cleaning of equipment and utensils:
  - a. Loaf pans were observed with moderate accumulations of residues.
  - b. Old, wet product residues were observed on interior bottom of reach-in refrigerator.
  - c. Lower shelving in reach-in refrigerator was observed with rust accumulations.
4. Building and facilities:
  - a. Floors underneath equipment and at floor/wall juncture near reach-in refrigerator were observed with accumulation of old residues.
  - b. Wall behind honey drum was observed damaged with an approximate six inch by two inch (6"x2") opening.
  - c. Wall near large mixing bowl storage area was observed damaged with two openings approximately four inches by six inches (4"x6') in size.
  - d. Broken light shield in ceiling was observed in mill room.

Martin McCorkle, President  
Great Harvest Bread Company  
September 25, 2008  
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A follow-up inspection conducted on September 10, 2008 by Food Regulatory Specialist Kaye Snipes of this Department revealed the continued presence of similar objectionable and insanitary food processing conditions. We specifically direct to your attention the following observations:

1. Insect activity:
  - a. One (1) live suspect cockroach observed on floor near bench at front door entrance.
  - b. Two (2) suspect dead cockroaches observed on wall behind ingredient storage shelving.
  - c. More than two (2+) suspect dead cockroaches observed in ceiling light fixture above utensil sink area.
2. Thermometers were observed missing in reach-in refrigerator and freezer.
3. Cleaning of equipment and utensils:
  - a. Wet, black residues and condensation near fan was observed on interior of reach-in refrigerator.
  - b. Moderate accumulation of dust was observed at vents at bottom of oven front floor/wall juncture.
4. Corner sheet rock wall near large mixing bowl storage area was observed damaged and had two (2) small openings approximately two inches in width and two inches length (2"x2").

We have directed this matter to your attention as the President of Great Harvest Bread Company in order that you might take immediate steps to correct the above-mentioned conditions and assure a continual safe and sanitary operation. Your written response outlining the actions you are taking will be anticipated by this office within fifteen (15) days of receiving this letter.

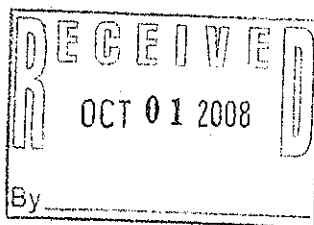
Sincerely,



Melanie Mhorrsson  
Food Compliance Officer

cc: Kaye Snipes, Food Regulatory Specialist

September 30, 2008



Dear Melanie Mhorsson,

Concerning your letter of September 25, 2008 regarding the condition of the Great Harvest Bread Company at 229 S. Elliott in Chapel Hill, here is our response to the follow-up inspection observations to date:

Items 1a and b refer to insects. We have increased our extermination visit from Clegg's from a monthly basis to a weekly one. We continue to improve our cleaning routines as evidenced by the items that were corrected from the first inspection.

Item 1c has been taken care of. All the light fixtures have been cleaned.

Item 2 has been taken care of. The thermometers are in place.

Items 3a and b have been taken care of. The black residue in the refrigerator was cleaned and the oven vents have been cleaned.

Item 4 concerning the corner sheet rock has been addressed. The corner sheet rock has been repaired.

Sincerely,



Martin McCorkle

President, Great Harvest Bread Company

229 S. Elliott

Chapel Hill, NC, 27514