



Steve Troxler  
Commissioner

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

Joseph W. Reardon  
Director

April 14, 2009

Mr. Allan Giese, Owner  
Mrs. Carol Giese, Owner  
The Beach Bread Company  
3712 North Croatan Hwy  
Unit A  
Kitty Hawk, NC 27949

Dear Mr. & Mrs. Giese:

A reinspection of your retail bakery, The Beach Bread Company, located at 3712 North Croatan Hwy., Kitty Hawk, North Carolina was conducted on March 10, 2009 by Food Regulatory Specialist Bill Creps of this Department. This inspection revealed the continued presence of objectionable food processing and insanitary conditions. We specifically direct to your attention the following observations and official reports FDC 0019094 – 0019096:

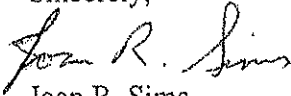
- 1) Six (6) five pound bags of Midstate's Quick Grits being stored in upstairs storage room above the bakery were noted with insect webbing, small holes in bags and dead insects noted. The product with an estimated value of Thirty dollars (\$30.00) was placed under State Embargo FDC 0018892 and was voluntarily removed from sale and disposed of by management during inspection.
- 2) Fifty plus (50+) rodent excreta pellets noted around the floor/wall juncture in most area of the bakery.
- 3) Fifty plus (50+) rodent excreta pellets noted on multiple shelving and work surface areas.
- 4) Five plus (5+) rodent excreta pellets noted on and inside a cart tray with multiple trays of multiple items.
- 5) Twenty plus (20+) rodent excreta pellets noted on the bottom shelf of a cart between the bottom of the stairs and the cooler door.
- 6) Twenty plus (20+) rodent excreta pellets noted on the frame of the cart for the portable mixer and storage carts stored under the stairway for bulk ingredients.
- 7) Twenty plus (20+) rodent excreta pellets noted on the floor and lower shelf of the utility closet to the left of the bathroom for employees.
- 8) A ten inch by three (10" x 3') opening in the upper level of the utility closet and in the area of the electrical wiring were noted creating potential pest entry points.
- 9) The refrigerated display case just inside the front door for pastries does not have protected lights nor are they shatterproof safety lights.

Mr. Allan Giese, Owner  
Mrs. Carol Giese, Owner  
The Beach Bread Company  
April 14, 2008  
Page 2

A review of our records reveals that similar conditions were documented during a previous inspector of this firm conducted on December 04, 2008.

We have directed this matter to your attention as the Owner of The Beach Bread Bakery 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,



Joan R. Sims  
Food Compliance Officer

cc: Bill Creps – Food Regulatory Specialist



Steve Troxler  
Commissioner

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

Joseph W. Reardon  
Director

FDC NO: 0019094 Raleigh, N.C. March 24, 2009

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: William D. Creps an officer of this Department on March 10, 2009

Labeled: Collections from the process area of the bakery: (A) Work counter surface across from freezer and refrigerator; (B) Middle storage shelf of work counter opposite ovens.

Mfr. or Dist. \_\_\_\_\_

Retail Dealer The Beach Bread Company, 3712 N. Croatan Hwy 1 Unit A, Kitty Hawk, NC 27949

RESULTS OF ANALYSIS:

Sub A = Six (6) rat or mouse excreta pellets

Sub B = Six (6) rat or mouse excreta pellets

Three (3) unidentifiable seeds.

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: William D. Creps  
The Beach Bread Company

*Larry D. Gabriel*

Larry D. Gabriel, Food Administrator

BY: Melanie Mhorsson

Food Compliance Officer



Steve Troxler  
Commissioner

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

Joseph W. Reardon  
Director

FDC NO: 0019095 Raleigh, N.C. March 24, 2009

An OFFICIAL SAMPLE, represented or sold as Filth

Obtained By: William D. Creps an officer of this Department on March 10, 2009

Labeled: Collections from the bottom shelf of a stand in the Bakery located between the bottom of the stairs and the walk-in cooler door; bakery/cooking equipment located on shelf.

Mfr. or Dist. \_\_\_\_\_

Retail Dealer The Beach Bread Company, 3712 N. Croatan Hwy 1 Unit A, Kitty Hawk, NC 27949

RESULTS OF ANALYSIS:

Nine (9) rat or mouse excreta pellets

CONCLUSION: Product has been produced, prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health.

TO: William D. Creps  
The Beach Bread Company

*Larry D. Gabriel*

Larry D. Gabriel, Food Administrator  
BY: Melanie Mhorsson  
Food Compliance Officer



Steve Troxler  
Commissioner

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

Joseph W. Reardon  
Director

FDC NO: 0019096 Raleigh, N.C. March 31, 2009

An OFFICIAL SAMPLE, represented or sold as Midstate's Quick Grits

obtained by: William D. Creps an officer of this Department on March 10, 2009

Labeled: A 5 lb. bag of Midstate's Quick Grits Enriched; collected from a storage shelf in the upstairs storage room above the Bakery  
Code: 11230701B 0853

Mfr. or Dist. Midstate Mills, Inc., P.O. Box 350, Newton, NC 28658

Retail Dealer: The Beach Bread Company, 3712 N. Croatan Hwy/Unit A, Kitty Hawk, NC 27949

RESULTS OF ANALYSIS:

Insect webbing on exterior of retail bag;  
Insect webbing and insect fragments visible inside the retail bag when opened;  
Unidentifiable meal moth adults visible when opening the retail bag;  
The sample was not sieved due to evidence visible when opening the retail bag;  
Thirty-four (34) insect holes penetrating the retail bag 1mm in diameter;  
In the plastic bag containing the sample; Insect fragments;  
Under flap: Unidentifiable meal moth adult;  
Four (4) Indian meal moth larval head capsules;  
Insect fragments entangled in webbing

CONCLUSION: Food is deemed adulterated in that it consists in whole or in part of a diseased, contaminated, filthy, putrid, or decomposed substance, or if it is otherwise unfit for foods.

TO: William D. Creps  
The Beach Bread Company

Larry D. Gabriel, Food Administrator  
BY: Melanie Mhorsson  
Food Compliance Officer

The Beach Bread Company owner Carol Giese says the store took measures the day of the inspection and hasn't had problems since.