

FDA says Whole Foods not adequately responsive to listeria, dripping pipes at MA facility

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The Food and Drug Administration has warned Whole Foods Markets to resolve serious violations found at a regional food preparation facility in Everett after inspectors discovered condensation from ceiling pipes dripping on food, as well as evidence of the germ Listeria.

On June 8, the federal agency sent a lengthy letter to Whole Foods citing an extensive list of food safety violations during multiple visits in February to the company's kitchen in Everett, which makes ready-to-eat foods for 74 stores in Northeastern states.

The agency said Whole Foods' initial response to the violations was unacceptable because the company did not offer sufficient documentation about how it would correct the problems at the 70,000-square-foot facility and ensure compliance with health and safety rules.

"FDA has serious concerns that our investigators found your firm operating under these conditions," according to the warning letter, which was first reported by Bloomberg.

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Whole Foods has 15 business days to respond to the FDA's letter.

Read full, original post: [FDA inspectors find evidence of Listeria at Whole Foods kitchen](#)