CONNECTICUT DEPARTMENT OF CONSUMER PROTECTION

BRYAN T. CAFFERELLI | COMMISSIONER

Mr. Paul Haughney
60 Barn Hill Road
Monroe, CT 06468

Re: Phire in the Hole

September 2, 2026

Attention Mr. Haughney,

This notice is to inform you that our records indicate you have not obtained a Connecticut Food Manufacturing Establishment (FME) License from the Department of Consumer Protection, despite engaging in the sale of food products within the state. Operating a food manufacturing business without the required license is a violation of Connecticut law. All production or sale of these products must cease and desist until proper licensure is obtained. Your failure to comply with this directive could subject you to the provisions of Connecticut General Statutes (CGS) sections 21a-11 and 21a-159 which include a citation pursuant to CGS 51-164n and referral to the Office of the Attorney General for an injunction or other enforcement action.

We have received complaints that your business continues to produce and sell various hot sauce products. Please be advised that manufacturing these items in an unapproved home kitchen renders the products adulterated under applicable regulations.

As part of the investigation associated with Complaint #2026-277, the following products have been placed under embargo at Beardsley Cider Mill in Shelton, Connecticut:

- 19 units Lemon Pucker Sauce
- 10 units V.K. Vamps Kryptonite Sauce
- 8 units boxes of Phire sample Sauce
- 11 units Reaper Creeper Sauce
- 15 units P.I.T.H. BBQ Sauce
- 7 units Hawaiian Ghost Sauce
- 8 units Boo Bee Q Sauce

Pursuant to Connecticut Sec. 21a-152 (formerly Sec. 19-284), all bakeries, food manufacturing establishments, and food warehouses engaged in the sale of food products must be inspected and licensed by the Department of Consumer Protection.

The products listed above are considered high-risk and were manufactured without an approved scheduled process or any evaluation to determine whether the process was adequate. Additionally, they were not produced in a licensed commercial kitchen. Failure to properly process acidified or low-acid canned foods can result in significant food safety hazards, including the formation of Clostridium botulinum toxin.

Given that the products were sold through a retail establishment and entered commerce, a product recall is necessary to alert consumers who may have purchased the items. This ensures that all individuals who may have purchased these unlicensed and unapproved products are informed of the associated food safety concerns. Attached is a draft of the recall notice.

Due to the seriousness of this matter, please provide written responses to the following questions no later than 5:00 PM on September 3, 2026:

1. A list of all businesses where the product has been sold and total units sold of each variety.
2. Whether the product has been sold in any state other than Connecticut.
3. A list of farmers' markets or other retail venues where the product has been sold including online websites and total units sold of each variety.
4. If the product was co-packed, a copy of the co-packing facility's license.
5. Location where product is being produced.
6. Your response to the draft recall notice.

Please submit your responses by the stated deadline. If you have any questions, feel free to contact our office at 860-713-6160.

Frank Greene
Division Director
Food, Standards and Product Safety Division
CT Department of Consumer Protection