

NORTH CAROLINA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION DIVISION
COMPLIANCE PROGRAM
RALEIGH, NORTH CAROLINA 27601

MP-2 COMPLIANCE REVIEW

<p>1. Type Establishment Reviewed:</p> <p><input type="checkbox"/> Cold Storage Facility <input type="checkbox"/> Meat & Poultry Handler</p> <p><input type="checkbox"/> Distributor <input type="checkbox"/> Salvage</p>	<p>2. Type Review:</p> <p><input type="checkbox"/> Initial</p> <p><input type="checkbox"/> Annual</p> <p><input type="checkbox"/> Other</p>
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<p>3. Reviewed By:</p>	<p>4. Date:</p>	<p>5. DOLR:</p>
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<p>6. Firm Name and Address:</p>	<p>7. Directions to Location:</p>
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<p>8. Owner/Manager:</p>	<p>9. Met With <i>(Name and Title)</i></p>
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<p>10. Firm Operates As: <i>(Door-to-door, Cold Storage, etc.)</i></p>	<p>11. Area of Operation: <i>(NC, SC, VA, etc.)</i></p>
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<p>12. Cooler/Freezer: <i>(Temp, housekeeping off floor, from walls, etc.)</i></p>	<p>13. Vehicle: <i>(delivery)</i></p>
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<p>14. Dry Storage:</p>	<p>15. Outside Premises:</p>
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<p>16. Rodent Control: <i>(Bait boxes, Contract Service, etc.)</i></p>	<p>17. NCDA and/or USDA Inspected Product:</p>
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<p>18. Return Goods: <i>(Handling)</i></p>	<p>19. Disposition: <i>(Damaged, Unwholesome Products)</i></p>
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20. Examination of Meat and Poultry Products:

21. Physical Observation:

22. Receiving/Handling/Shipping Practices:

23. Meeting with Warehouse Management Officials:

24. Records Review for Evidence of Gross Negligence:

25. Corrections to be Made -- By Firm:

26. Recommendations/Remarks/Risk Category:

27. Contact Information:

a. Phone Number:

b. Cell Phone Number:

c. FAX Number:
