

NCDA&CS Meat and Poultry Inspection Division

Courtesy Review of Prospective New Plant

Date: _____

MPID Form 3e

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| Reviewer | Prospective New Plant (Name and Address) |
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| Type of Inspection Requested (State, TA, Custom) | Describe proposed plant activities and products |
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| SPS Requirement | Compliant | Not Compliant | Description of Noncompliance(s) |
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| 416.2 (a) Grounds and Pest Control | | | |
| 1. Area all outside areas on the official premises maintained in a manner to prevent harborage and breeding of pests? | | | |
| 2. Are all areas within the establishment maintained in a manner to prevent harborage and breeding of pests? | | | |
| 3. Does the establishment have a pest management program? | | | |
| 4. Does the establishment have a written pest management program as part of the Sanitation SOP? | | | |
| 5. If the pest management program is part of the Sanitation, SOP, is the establishment monitoring this program? | | | |
| Pest Control Substances | | | |
| 1. Does the establishment have documentation on file about the safety of the pest control substances? | | | |
| 2. Does the documentation on file include how the pest control substances are to be used? | | | |
| 3. Are the pest control substances being applied as per the conditions and use? | | | |

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| <p><u>416.2(b) Construction</u> 1. Are the buildings, including their structures, rooms, and compartments, kept in good repair, and are they of sufficient size to allow for processing, handling, and storage of product?</p> | | | |
| <p>2. Are walls, floors and ceilings built of durable materials impervious to moisture, cleaned and sanitized as necessary?</p> | | | |
| <p>3. Are the structures, rooms and compartments kept in good repair?</p> | | | |
| <p>4. Are the rooms and compartments of sufficient size to allow for processing, handling and storage of product?</p> | | | |
| <p>5. Are the walls, floors, ceilings, doors, windows, and other outside openings constructed and maintained to prevent the entrance of vermin, such as flies, rats and mice?</p> | | | |
| <p>6. Are edible products and inedible products processed, handled, and stored in a manner that prevents product adulteration and the creation of insanitary conditions? Are they processed, handled, and stored separately? If not, is there an opportunity for cross-contamination?</p> | | | |
| <p><u>416.2(c) Lighting</u> 1. Are the intensity and quality of lighting adequate for the establishment to determine that the products being processed, handled, stored, or examined are unadulterated, and that sanitary conditions are maintained?</p> | | | |
| <p>2. Are the intensity and quality of lighting adequate for the establishment to determine that equipment and utensils are appropriately cleaned?</p> | | | |
| <p>3. Are the intensity and quality of lighting adequate in the hand-washing areas, dressing and locker rooms, and toilets for the establishment to determine that sanitary conditions are maintained?</p> | | | |
| <p><u>416.2(d) Ventilation</u> 1. Is the ventilation adequate to control objectionable odors and vapors that could adulterate product or mask the odor of spoiled or otherwise adulterated product?</p> | | | |
| <p>2. Is the ventilation adequate to control condensation?</p> | | | |
| <p><u>416.2(e) Plumbing</u> 1. Are sufficient quantities of water provided throughout the establishment?</p> | | | |

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| 2. Does the plumbing system properly convey sewage and disposable waste from the establishment? | | | |
| 3. Does the plumbing system provide adequate floor draining? | | | |
| 4. Is the plumbing installed to prevent back-flow conditions and cross-connections between piping systems that discharge waste water or sewage and piping systems that carry water for product manufacturing? | | | |
| 5. Is the plumbing installed to prevent the backup of sewer gasses? | | | |
| <u>416.2(f)Sewage Disposal</u> 1. Is the sewage disposed into a sewage system separate from all other drainage lines or other means to prevent backup of sewage into areas where product is processed, handled or stored? | | | |
| 2. If the sewage disposal system is a private system requiring approval by a State or local health authority, is the letter of approval available to MPID upon request? | | | |
| <u>416.2(g)Water Supply</u> 1. Does the establishment have documentation that the water in the establishment complies with the EPA's National Primary Drinking Water Regulations? | | | |
| 2. Is there adequate water pressure, at a suitable temperature, in all areas where required, for example, for processing product; for cleaning rooms and equipment, utensils and packaging materials; for employee sanitary facilities? | | | |
| 3. If the establishment uses a municipal water supply, does it have a water report issued under the authority of the State or local health agency certifying or attesting to the potability of the water supply? | | | |
| 4. If the establishment uses a private well for its water supply, does the establishment have on file documentation certifying the potability of the water supply that is renewed semi-annually? | | | |
| <u>If the establishment is reusing water, ice or solutions to cook or chill RTE products</u> 1. Are water, ice, and solutions that are reused maintained free of pathogenic organisms and fecal coliform organisms? | | | |

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| 2. Is other physical, chemical and microbiological contamination reduced to prevent adulteration of product? | | | |
| 3. Did the establishment consider water, ice and solution reuse in the hazard analysis? | | | |
| 4. If the establishment considered water, ice and solution reuse in the hazard analysis and found a food safety hazard reasonably likely to occur, is there a CCP in the HACCP plan to address this hazard? | | | |
| <u>If the establishment is reusing water, ice, and solutions for raw products</u> | | | |
| 1. Is the potable water supply from a municipal source? If not does the certification or other documentation on file evidence that the establishment's potable water supply meets the EPA's primary potability requirements for sources of drinking water? | | | |
| 2. Is there an adequate supply of potable water in the establishment? | | | |
| 3. Are the ice-making equipment, rooms and augers maintained in good repair and sanitary conditions? | | | |
| 4. Is water, ice and solutions reuse accomplished properly and according to 9 CFR 416.2? | | | |
| <u>416.2(h) Dressing Rooms and Lavatories</u> | | | |
| 1. Are the dressing rooms, toilet rooms, and urinals sufficient in number, ample in size, conveniently located, and maintained in a sanitary condition and in good repair? | | | |
| 2. Are dressing rooms, toilet rooms and urinals separate from the rooms and compartments in which products are processed, stored, or handled? | | | |
| 3. Are there lavatories with running hot and cold water, soap, and towels placed in or near toilet and urinal rooms and other places in the establishment as necessary? | | | |
| 4. Are refuse receptacles constructed and maintained in a sanitary manner? | | | |
| <u>416.3(a, b & c) Equipment and Utensils</u> | | | |
| 1. Are the equipment and utensils used for processing and otherwise handling edible product or ingredients of material and construction that facilitates thorough cleaning? | | | |

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| 2. Are equipment or utensils constructed, located, or operated in a manner that prevents inspection program personnel from inspecting the sanitary condition of the equipment or utensils? | | | |
| 3. Are receptacles used for storing inedible material constructed of materials that can be maintained in a sanitary manner? | | | |
| 4. Are receptacles used for storing inedible products marked conspicuously and distinctively to identify permitted uses? | | | |
| <u>416.4 (a)(b)&(c) Sanitary Operations</u> | | | |
| 1. Are all food-contact surfaces of facilities, equipment, and utensils cleaned and sanitized as frequently as necessary to prevent insanitary conditions and the adulteration of product? | | | |
| 2. Are non-food contact surfaces of facilities, equipment and utensils used in operation of the establishment cleaned and sanitized as necessary to prevent the creation of insanitary conditions and the adulteration of product? | | | |
| 3. Are the cleaning compounds, sanitizing agents, processing aids, and other chemicals used by the establishment safe and effective under the conditions of use? | | | |
| 4. Does the establishment have documentation substantiating the safety of a chemical's use in a food processing environment? | | | |
| 5. Does the establishment protect product from adulteration during processing, handling, storage, loading and unloading, and transportation from official establishments? | | | |
| 6. If the establishment uses extended clean-up procedures, are these procedures included in the Sanitation SOP? | | | |
| <u>416.5 9(a)(b)&(c) Employee Hygiene</u> | | | |
| 1. Are the persons in contact with product, food-contact surfaces, and product packaging materials adhering to hygienic practices? | | | |
| 2. Are aprons, frocks, and other outer clothing worn by persons who handle product made of material that is disposable or readily cleaned? | | | |

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| 3. Are clean garments worn at the start of the day and changed during the day as often as necessary? | | | |
| 4. Are persons who appear to have an infectious disease, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination excluded from any operations that could result in product adulteration and the creation of insanitary conditions? | | | |

Additional Remarks or Description of Noncompliance(s):