
NC DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION DIVISION

MICROBIOLOGICAL SAMPLING FRAME UPDATE FORM
(FOR STATE INSPECTED PLANTS)

Establishment Name: Est. Number: Area:

Establishment Address: Est. Phone Number:

RAW PRODUCTS

Product Category and Product Groups Produced (Select all that apply)

Raw Intact Beef (Not Ground)

Beef manufacturing trimmings (derived from slaughter establishments that produced those trimmings).

Head, Cheek, Heart and/or Weasand meat used to produce raw ground beef products.

Bench trim (derived from animals not slaughtered at the establishments (i.e., boxed beef)

Trim generated during inspected operations is diverted to retail to produce raw ground beef products.

Raw Non-Intact Beef (Ground)

Ground beef, hamburger, or beef patties produced from:

In-house source materials

Purchased source materials with an accompanying COA with negative STEC results, no bench trim

Purchased source materials without an accompanying COA

Non-intact source materials (i.e., ground beef, needle-tenderized steaks), no bench trim

Raw Intact Chicken Cuts (Legs, Breasts and Wings Only)

Applicable Products:

Legs, whole legs (no backbone attached), drumsticks, thighs, thighs with backbone attached, and cut up or portioned leg meat ($\geq 3/4$ inch in at least one dimension).

Whole and half breasts (with or without ribs), boneless and skinless breasts, tenderloins and tenders, and cut up or portioned breast meat ($\geq 3/4$ inch in at least one dimension).

Whole wings (with or without wing tip), mixed wing sections, drummettes, midsections (flats), wing tips, and boneless wings.

Establishment has an average daily production volume of raw intact chicken parts (legs, breasts, and wings only) of greater than 1,000 lbs

Raw Non-Intact Poultry (Ground Only)

Chicken

Establishment has an average daily production volume of raw ground chicken of greater than 1,000 lbs

Turkey

Establishment has an average daily production volume of raw ground turkey of greater than 1,000 lbs

Not Ready-To-Eat Breaded Stuffed Chicken Products

NRTE products that are both breaded and stuffed, contain raw chicken components, and are heat-treated only to set the batter or breading on the exterior of the product

POST LETHALITY EXPOSED READY-TO-EAT PRODUCTS

Product Categories Produced (Select all that apply)

Ready-to-Eat, Not Heat Treated, Shelf Stable

Ready-to-Eat, Heat Treated, Shelf Stable

Ready-to-Eat, Fully Cooked, Not Shelf Stable

NO PRODUCTS

No products listed above are produced at this establishment.

REMARKS:

Name of Person Completing This Form:

Survey Date:

NOTE: This form is to be completed each time there is a change regarding the products above produced at the establishment.

Original: Inspector's Plant File

Copy: Raleigh Plant File
