

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

Date:

**PROTOCOL FOR MEAT PLANT INQUIRIES
(Prospective, Federal and State to TA)**

Name:	Address:
Phone:	
Area:	Plant Type: <input type="checkbox"/> Processing <input type="checkbox"/> Slaughter <input type="checkbox"/> Processing/Slaughter <input type="checkbox"/> Custom <input type="checkbox"/> General
Type of Product:	

FOR STATE INSPECTION REQUESTS, SEND THE FOLLOWING HANDOUTS AND/OR BOOKLETS:

GENERAL/RED MEAT (100's)	HACCP SUPPORTING DOCUMENTATION (500's)
<input type="checkbox"/> 102. Format for State Inspection Legend <input type="checkbox"/> 103. Federal Inspection Guidelines <input type="checkbox"/> 104. How to Obtain State Meat and Poultry Inspection <input type="checkbox"/> 105. Applications for Meat Inspection <input type="checkbox"/> 107. Red Meat Slaughter/Processing Guide <input type="checkbox"/> 109. SSOP Records (Sample) <input type="checkbox"/> 110. Thermometer Calibration Form (Sample) <input type="checkbox"/> 112. Ham Curing Procedures <input type="checkbox"/> 113. Beef Jerky <input type="checkbox"/> 114. Guidebook for Preparation of HACCP Plans <input type="checkbox"/> 115. Appendix A – Compliance Guidelines for Meeting Lethality Performance Standards for Certain Meat and Poultry Products <input type="checkbox"/> 116. Appendix B – Compliance Guidelines for Cooling Heat-Treated Meat and Poultry Products (Stabilization) <input type="checkbox"/> 117. Labeling of Organic Meat and Poultry Products <p align="center">LAWS/REGULATIONS (300's)</p> <input type="checkbox"/> 301. MPIS Inspection Regulations (303, 307, 416, 417, 430) <input type="checkbox"/> 302. NC Compulsory Meat Inspection Law <input type="checkbox"/> 303. NC Poultry Products Inspection Law <input type="checkbox"/> 306. Policies on Custom Exemptions <p align="center">FACILITIES/EQUIPMENT (400's)</p> <input type="checkbox"/> 401. Acceptable Meat and Poultry Equipment Guidelines <input type="checkbox"/> 402. USDA/NCDA Facility Guidelines for Meat Processing Plants <input type="checkbox"/> 404. Typical Meat Processing Plan <input type="checkbox"/> 405. Jerky Meat Processing Plan <input type="checkbox"/> 406. Typical Small Slaughter/Processing Plan <input type="checkbox"/> 407. Barbecue Processing Facility Plan <input type="checkbox"/> 409. Layout Guide for Small Meat Plants <input type="checkbox"/> 410. Mobile Meat Processing	<input type="checkbox"/> 501. Water Wash, Trimming and Combined Hot Water and Lactic Acid for Reducing Bacteria of Fecal Origin on Beef Carcasses <input type="checkbox"/> 502. Hot Water and Organic Acid Interventions to Control Microbiological Contamination on Hog Carcasses <input type="checkbox"/> 503. Use of Hot Water for Beef Carcass Decontamination <input type="checkbox"/> 504. Spraying w/Tween 20 and Lactic Acid in Decontaminating <i>E Coli</i> on Beef <input type="checkbox"/> 505. Combined Effects of Lactic Acid and Nisin Solution in Reducing Microbiological Contamination in Red Meat <input type="checkbox"/> 506. Comparison of Intervention Technologies for Reducing <i>E Coli</i> on Beef Cuts and Trimmings <input type="checkbox"/> 507. Food Safety Guidance Links