



NORTH CAROLINA DEPARTMENT OF AGRICULTURE
AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION DIVISION
Raleigh, North Carolina

Steve Troxler, Commissioner

Ready-to-Eat (RTE) Questionnaire

Establishment Name/Number

Date Questionnaire Completed

Completed By

1. Has any physical plant modification occurred on the premises within the last month? (Yes/No)

Yes - If selected, answer question 1a.

No

1a. What areas of the establishment were part of the physical plant modifications in the last month? (select all that apply to the most recent physical plant modifications)

Exterior of the buildings/outside premises- no interior/indoor production area directly involved

MPID Raw product production area

MPID RTE product production area

MPID product production area for HACCP category products other than Raw or RTE

MPID product ingredients, packaging materials, or other product-handling or processing equipment storage areas

FDA/non-MPID production areas

Interior non-production related area (for example, an office)

2. Have there been any physical plant modifications involving the INTERIOR of the building, indoor spaces/ rooms in the last month? Consider the below list when answering (Yes/No)

- Equipment (including addition, removal or repair, relocation)
- Opening of structure (including floor drilling, opening wall drywall, holes in the ceiling, roof repair)
- Resurface (including sanding/sandblasting anywhere)
- Surface patch/paint/wax/caulk/tar
- Plumbing (including drains, pipes, pipe insulation)
- Asbestos mitigation
- Other physical plant modifications with interior involvement

Yes - If selected, answer questions: 2a. and 2b.

No

2a. What was part of the physical plant modifications in the last month? (select all that apply to the most recent interior physical plant modifications)

Equipment (including addition, removal or repair, relocation)

Opening of structure (including floor drilling, opening wall drywall, holes in the ceiling, roof repair)

Resurface (including sanding/sandblasting anywhere)

Surface patch/paint/wax/caulk/tar

Plumbing (including drains, pipes, pipe insulation)

Asbestos mitigation

Other physical plant modifications with interior involvement

2b. How well is the area where physical plant modifications are being performed kept isolated from the production areas of the establishment? (select one)

- Completely isolated
- Somewhat isolated
- Not at all isolated

3. Does the establishment use high pressure hoses to clean in Ready-to-Eat, post lethality exposed (PLE) areas at any time, including during preoperational sanitation or during production shifts? (Yes/No)

- Yes
- No

4. Select the items/procedures the establishment uses/implements during production of RTE products. (select all that apply)

- Separate dedicated equipment, personnel, and tools for RTE PLE processing areas
- Color coding for equipment in production areas
- Other form of identification to maintain separation between equipment, personnel, and tools for raw and RTE production areas
- Separation of Raw and RTE products by space, without a physical barrier
- Separation of Raw and RTE products by time with implementation of sanitation procedures in between
- The establishment does not use any of these

5. In the last month, were any NRs documented in this establishment citing Sanitation Performance Standards or Sanitation Standard Operating Procedures issues (this includes any 9 CFR part 416 regulations) for observations IN THE RTE PLE AREAS OF THE ESTABLISHMENT:(Yes/No)

- Yes - If selected, answer questions 5a. and 5b.
- No

5a. Select the total number of NRs in the past month documented in this establishment citing Sanitation Performance Standards or Sanitation Standard Operating Procedures issues (this includes any 9 CFR part 416 regulations) for observations IN THE RTE PLE AREAS OF THE ESTABLISHMENT: (select one that applies)

- 0
- 1
- 2-3
- 4-5
- 6+

5b. Select the observations related to the NRs documented in this establishment citing Sanitation Performance Standards or Sanitation Standard Operating Procedures issues (this includes any 9 CFR part 416 regulations) IN THE RTE PLE AREAS OF THE ESTABLISHMENT: (select all that apply to the NRs documented)

- Roof leak
- Condensation
- Rust/peeling paint
- Standing water/puddling/pooling/backed up drains
- Cracked floors
- Cracked walls
- Damaged equipment
- Footbaths/foamers
- Pre-operational Operational
- Other sanitation issues

6. Does the routine traffic flow of products, equipment, machinery, and personnel always maintain separation between RTE and Raw areas? (Yes/No)
- Yes
No
7. Does the establishment implement measures to direct air flow FROM RTE TO Raw and FROM Raw TO outside (or from RTE TO outside or TO other processing areas then TO outside if no Raw processing)? (Yes/No)
- Yes
No
8. Does the establishment use filtration devices on air entering the RTE areas? (Yes/No)
- Yes
No
9. Did the establishment collect and analyze non-food contact surface (non-FCS) samples in the RTE PLE areas for *Listeria spp.* or for *Listeria monocytogenes (Lm)* or both? (Yes/No)
- Yes - If selected, answer question 9a.
No
- 9a. Which one did the establishment collect and analyze? (Select one)
- Listeria spp.* only
Lm only
Both
10. If the establishment collected and analyzed non-food contact surface (non-FCS) samples for *Listeria spp.* or for *Listeria monocytogenes (Lm)* or both in RTE PLE areas in the last month, please select Collected to enter the number of samples collected and the total positive. Select one: (Not collected, Collected)
- Not collected
Collected - If selected, answer questions 10a. and 10b.
- 10a. How many results were received by the establishment (both positive and negative) in the last month that the establishment collected and submitted for analysis? Enter total (free text, enter whole number)
- 10b. How many of the results received by the establishment in the last month from samples collected and submitted for analysis from RTE PLE areas were positive (presumptive or confirmed)? Enter total (free text, enter whole number)
11. Did the establishment collect and analyze food contact surface (FCS) samples in RTE PLE areas in the last month for *Listeria spp.* or for *Lm* or for both? (Yes/No)
- Yes - If selected, answer question: 11a.
No
- 11a. Which one did the establishment collect and analyze? (Select one)
- Listeria spp.* Only
Lm only
Both
12. If the establishment collected and analyzed FCS samples for *Listeria spp.* or for *Listeria monocytogenes (Lm)* or both in RTE PLE areas in the last month, please select Collected to enter the number of samples collected and the total positive. Select one
- Not collected
Collected - If selected, answer questions 12a. and 12b.

- 12a. How many results were received by the establishment (both positive and negative) in the last month that the establishment collected and submitted for analysis? Enter total (free text, enter whole number)
- 12b. How many of the results received by the establishment in the past month from samples collected and submitted for analysis from RTE PLE areas were positive (presumptive or confirmed)? Enter total (free text, enter whole number)
13. Are there any food contact surfaces (FCSs) that the establishment has missed or left out of their FCS sampling? Including but not limited to brines, solutions, racks, baskets, employee hands, and other surfaces that contact product directly. (Yes/No)
- Yes
No
14. Did the establishment collect and analyze product samples in the last month for *Listeria spp.* or for *Lm* or for both? (Yes/No)
- Yes - If selected, answer question 14a.
No
- 14a. Which one did the establishment collect and analyze? (Select one)
- Listeria spp.* Only
Lm only
Both
15. If the establishment collected and analyzed product samples for *Listeria spp.* or for *Listeria monocytogenes (Lm)* or both in the last month, please select Collected to enter the number of samples collected and the total positive. Select one (Not collected, Collected)
- Not collected
Collected - If selected, answer questions 15a. and 15b.
- 15a. How many results were received by the establishment (both positive and negative) in the last month that the establishment collected and submitted for analysis? Enter total (free text, enter whole number)
- 15b. How many of the results received by the establishment in the last month from samples collected and submitted for analysis of product were positive (presumptive or confirmed)? Enter total (free text, enter whole number)
16. Does the establishment use microbial testing to monitor sanitation process control (including, but not limited to, ATP (Adenosine triphosphate), APC (Aerobic plate count), and indicator organisms other than *Listeria spp.*)? (Yes/No)
- Yes - If selected, answer questions 16a. and 16b.
No
- 16a. In the last month have any process control testing results (including, but not limited to, ATP (Adenosine triphosphate), APC (Aerobic plate count), and indicator organisms other than *Listeria spp.*), based on the criteria incorporated into the establishment's written programs, indicated that established criteria were not met? (Yes/No)
- Yes
No
- 16b. In the last month has the establishment taken any corrective actions as a result of process control test results received? (Yes/No)
- Yes
No