

## **RECALL WORKSHEET**

(E. coli O157:H7 ATTACHMENT)

DESCRIBE THE PRODUCTION/PROCESSING OPERATION AND/OR ATTACH A PROCESS FLOW DIAGRAM:

DOES THE ESTABLISHMENT CONDUCT E. coli 0157:H7 TESTING? WHAT FREQUENCY?

WHAT WAS/WERE THE SOURCE(S) OF THE MATERIALS PROCESSED?

WERE OTHER PRODUCTS PRODUCED FROM THE SOURCE MATERIALS?

WAS REWORK OR CARRYOVER FROM THIS PRODUCT USED IN FUTURE PRODUCTION? IF YES, ON WHAT DATES WERE THE REWORK OR CARRYOVER USED AND WAS THERE ANY REWORK OR CARRYOVER FROM THAT DAY'S PRODUCTION USED IN FUTURE PRODUCTION?

WHAT WERE THE "CLEAN-UP TO CLEAN-UP" TIMES?

WERE OTHER PRODUCTS PRODUCED ON THE SAME LINE OR USING SOME OF THE SAME EQUIPMENT DURING THE "CLEAN-UP

TO CLEAN-UP" PERIOD?

WAS ANY MICROBIOLOGICAL TESTING PERFORMED BY THE COMPANY?

EXPLAIN, INCLUDE RESULTS:

EXPLAIN: \_\_\_\_\_

ARE THERE DATA THAT COULD LIMIT THE AMOUNT OF PRODUCT AFFECTED?

EXPLAIN:

WERE THERE ANY PROCESS DEVIATIONS DURING THE PRODUCTION OF THE AFFECTED PRODUCT? WHAT WAS/WERE THE CORRECTIVE ACTION(S)?

> N.C. Department of Agriculture & Consumer Services Meat and Poultry Inspection Division

Form C&E 42B