

KANSAS DEPARTMENT OF AGRICULTURE MEAT & POULTRY INSPECTION		ESTABLISHMENT NAME AND ADDRESS			EST. NO.	DATE OF SURVEY
NEW APPLICATION SURVEY					AREA	SUB AREA
Inspected Establishment		ESTABLISHMENT PHONE			REVIEWER	
Curtis Exempt						
Custom Exempt						
Retail Exemption		TYPE OF INSPECTION			TYPE OF APPLICATION	DATE READY FOR SERVICE
INSTRUCTIONS: Check applicable box (es) below. This review is valid for one calendar year from the above date.		<input type="checkbox"/> MEAT <input type="checkbox"/> POULTRY	<input type="checkbox"/> SLAUGHTER <input type="checkbox"/> PROCESSING	<input type="checkbox"/> NEW <input type="checkbox"/> CHANGE OF OWNERSHIP		
FACILITY REQUIREMENTS			Acceptable	Unacceptable	Not Applicable	COMMENTS
A. REQUIRED SSOP DOCUMENTS						
1. Written SSOP for Pre-operational Sanitation	416.12(a)(c)					
2. Written SSOP for Operational Sanitation	416.12(a)					
3. Identified SSOP records	416.16(a)					
4. Signature and date by responsible authority	416.12(b)					
5. Frequency of Procedures & Responsible Employee	416.12(d)					
B. REQUIRED HACCP DOCUMENTS						
6. Written HACCP plan for each product	417.2(b)					
7. Contents of HACCP include flow chart, food safety hazard analysis, critical control points, critical limits, monitoring procedures, verification procedures and corrective actions	417.2(a)(c)					
8. Identified HACCP record keeping system	417.2(c)					
9. Signature and date by responsible authority	417.2(d)					
C. CERTIFICATION DOCUMENTS						
10. Water potability certification	416.2(g)					
11. Sewage certification	416.2(f)					
12. Other certification (inedible)	325.11(e)					
13. Scale certification	317.21					
D. MARKS OF INSPECTION						
14. Labels	317					
15. Brands	312.2					
E. BUILDING CONSTRUCTION						
16. Separation of official & non-official establishment	305.2(a)					
17. Separation from living quarters	305.2(c)					

FACILITY REQUIREMENTS	A	U	NA	COMMENTS
18. Facilities for Program Employees - include secured locker, desk, chair, light, heat, janitorial services and phone access 307.1				
19. Grounds and pest control 416.2(a)				
20. Buildings, structures and rooms in good repair and sufficient size 416.2(b)				
21. Finish on Walls 416.2(b)				
22. Finish on Floors 416.2(b)				
23. Finish on Ceilings 416.2(b)				
24. Outside openings to prevent entrance of vermin 416.2(b)				
25. Separation of edible product from inedible product 416.2(b)				
26. Adequate lighting 416.2(c)				
27. Adequate ventilation 416.2(d)				
28. Adequate water supply, temperature and distribution /Solution reuse 416.2(g)				
29. Adequate floor drainage 416.2(e)				
30. Plumbing to prevent back-flow, cross-connections and backup of sewer gasses 416.2(e)				
31. Sewage disposal separate from drainage line 416.2(f)				
F. FACILITIES AND EQUIPMENT				
WELFARE FACILITIES				
32. Dressing rooms and toilets 416.2(h)				
33. Lavatories and refuse receptacles 416.2(h)				
ANTE MORTEM				
34. Antemortem pens, ramps, alleys and runways 307.2(a); 313.1				
35. Antemortem facilities and lighting 307.2(a)(b)				
36. Suspect pen facilities and lighting 307.2(a)(b); 313.1(c)				
37. Safe and humane animal handling facilities 313.1				
38. Antemortem inspection kit 307.2(a)				
POST MORTEM				
39. Postmortem facilities – adequate space, flow and safety 416.2(b)				
40. Postmortem facilities – stunning area 416.2(b); 313.15(b) 313.16(b); 313.30(b)	X			

FACILITY REQUIREMENTS	A	U	NA	COMMENTS
41. Postmortem facilities – adequate hand washing and utensil sanitizing 307.2(f)				
42. Equipment and utensils 416.3(a)				
43. Required inspection areas, equipment and lighting 307.2(c)(d)(g)(h)(m)				
44. Condemned/inedible handling and denaturing 307.2(i); 416.3(c)				
45. Inedible equipment, trucks and receptacles 307.2(c)				
46. Retained carcass facilities 307.2(h)				
PROCESSING				
48. Sanitary operations – food contact surfaces 416.4(a)				
49. Sanitary operations – non-food contact surfaces 416.4(b)				
50. Sanitary operations – chemical use and storage 416.4(c)				
51. Sanitary operations – product handling 416.4(d)				
52. Dry storage area 416.4(b)				
53. Adequate hand washing facility 416.2(h)				
54. Storage temperature of products KAR 4-16-252				
55. Equipment and utensils 416.3(a)				
56. Condemned/inedible handling and denaturing 307.2; 314.1,2,3; 416.3(c)				
57. Returned/retained product area 307.2(h)				
58. Custom Exempt/Retail Exempt 303.1				

NOTES: