

<b>KANSAS DEPARTMENT OF AGRICULTURE MEAT &amp; POULTRY INSPECTION</b>		ESTABLISHMENT NAME AND ADDRESS			EST. NO.	DATE OF SURVEY
<b>NEW APPLICATION SURVEY</b>					REVIEWER	
Inspected Establishment	<input type="checkbox"/>	ESTABLISHMENT PHONE			SUB AREA	
Curtis Exempt	<input type="checkbox"/>					
Custom Exempt	<input type="checkbox"/>					
Retail Exemption	<input type="checkbox"/>	TYPE OF INSPECTION		TYPE OF APPLICATION		DATE READY FOR SERVICE
<b>INSTRUCTIONS:</b> Check applicable box (es) below. This review is valid for one calendar year from the above date.		<input type="checkbox"/> Meat	<input type="checkbox"/> Slaughter	<input type="checkbox"/> New		
		<input type="checkbox"/> Poultry	<input type="checkbox"/> Processing	<input type="checkbox"/> Change of Ownership		
<b>FACILITY REQUIREMENTS</b>				Acceptable	Unacceptable	Not Applicable
						<b>COMMENTS</b>
<b>A. REQUIRED SSOP DOCUMENTS</b>						
1. Written SSOP for Pre-operational Sanitation	416.12(a)(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2. Written SSOP for Operational Sanitation	416.12(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3. Identified SSOP records	416.16(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
4. Signature and date by responsible authority	416.12(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
5. Frequency of Procedures & Responsible Employee	416.12(d)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
<b>B. REQUIRED HACCP DOCUMENTS</b>						
6. Written HACCP plan for each product	417.2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
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)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
8. Identified HACCP record keeping system	417.2(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
9. Signature and date by responsible authority	417.2(d)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
<b>C. CERTIFICATION DOCUMENTS</b>						
10. Water potability certification	416.2(g)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
11. Sewage certification	416.2(f)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
12. Other certification (inedible)	325.11(e)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
13. Scale certification	317.21	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
<b>D. MARKS OF INSPECTION</b>						
14. Labels	317	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
15. Brands	312.2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

FACILITY REQUIREMENTS		A	U	NA	COMMENTS
<b>E. BUILDING CONSTRUCTION</b>					
16. Separation of official & non-official establishment	305.2(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
17. Separation from living quarters	305.2(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
18. Facilities for Program Employees – include secured locker, desk, chair, light, heat, janitorial services and phone access	307.1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
19. Grounds and pest control	416.2(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
20. Buildings, structures and rooms in good repair and sufficient size	416.2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
21. Finish on Walls	416.2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
22. Finish on Floors	416.2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
23. Finish on Ceilings	416.2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
24. Outside openings to prevent entrance of vermin	416.2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
25. Separation of edible product from inedible product	416.2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
26. Adequate lighting	416.2(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
27. Adequate ventilation	416.2(d)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
28. Adequate water supply, temperature and distribution /Solution reuse	416.2(g)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
29. Adequate floor drainage	416.2(e)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
30. Plumbing to prevent back-flow, cross-connections and backup of sewer gasses	416.2(e)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
31. Sewage disposal separate from drainage line	416.2(f)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>F. FACILITIES AND EQUIPMENT</b>					
<b>WELFARE FACILITIES</b>					
32. Dressing rooms and toilets	416.2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
33. Lavatories and refuse receptacles	416.2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>ANTE MORTEM</b>					
34. Antemortem pens, ramps, alleys and runways	307.2(a) 313.1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
35. Antemortem facilities and lighting	307.2(a)(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
36. Suspect pen facilities and lighting	307.2(a)(b) 313.1(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
37. Safe and humane animal handling facilities	313.1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
38. Antemortem inspection kit	307.2(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

FACILITY REQUIREMENTS		A	U	NA	COMMENTS
<b>POST MORTEM</b>					
39. Postmortem facilities – adequate space, flow and safety	416.2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
40. Postmortem facilities – stunning area	313.16(b) 313.30(b) 416.2(b) 313.15(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
41. Postmortem facilities – adequate hand washing and utensil sanitizing	307.2(f)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
42. Equipment and utensils	416.3(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
43. Required inspection areas, equipment and lighting	307.2(c)(d) (g)(h)(m)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
44. Condemned/inedible handling and denaturing	307.2(i) 416.3(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
45. Inedible equipment, trucks and receptacles	307.2(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
46. Retained carcass facilities	307.2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>PROCESSING</b>					
48. Sanitary operations – food contact surfaces	416.4(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
49. Sanitary operations – non-food contact surfaces	416.4(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
50. Sanitary operations – chemical use and storage	416.4(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
51. Sanitary operations – product handling	416.4(d)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
52. Dry storage area	416.4(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
53. Adequate hand washing facility	416.2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
54. Storage temperature of products	KAR 4-16-252	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
55. Equipment and utensils	416.3(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
56. Condemned/inedible handling and denaturing	307.2 314.1,2,3 416.3(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
57. Returned/retained product area	307.2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
58. Custom Exempt/Retail Exempt	303.1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

**NOTES:**