

+PRE-OPERATIONAL INSPECTION FORM ✓acceptable X unacceptable

Person Performing Check:						
Time of check:						
Date:						
	Mon	Tue	Wed	Th	Fri	Sat
1. No condensation						
2. No rodent, roaches, or gnat activity						
3. Handwash station – paper, soap, hot water						
4. Inedible room and barrels						
5. Receiving area						
6. Killing area walls, ceiling, floor						
7. Kill room knives, cones, tables, conveyor						
8. Kill room product cans						
9. Picking area walls, ceiling, floor						
10. Picking area picker						
11. Scald vat						
12. Evisceration table, conveyor, tanks, utensils						
13. Evisceration walls, ceiling, floor						
14. Giblet table, utensils						
15. Chill tanks						
16. Scale, shovels						
17. Ice machines						
18. Hand trucks and dollies						
19. Packing area walls, ceiling, floor						
20. Packing scales, tables, utensils						
21. Coolers and freezer						
22. All contact surfaces are intact no chipping blades or contact surfaces.						
23. Cooler #1 temp ($\leq 36^{\circ}\text{F}$ if overnight storage, $\leq 40^{\circ}\text{F}$ if no overnight storage)						
24. Cooler #2 temp ($\leq 36^{\circ}\text{F}$ if overnight storage, $\leq 40^{\circ}\text{F}$ if no overnight storage)						
25. Freezer temp ($\leq 20^{\circ}\text{F}$)						
26. PAA concentration Wash Station (50-2,000ppm)						
27. PAA concentration Chiller & Dip (50-2,000ppm)						
28. PAA concentration Sprayer (50-2,000ppm)						
29. Scalding water temperature ($\geq 136^{\circ}\text{F}$)						
30. No rodent droppings, no rodent or pest activities						
31. Others						

OPERATIONAL INSPECTION FORM

✓ acceptable X unacceptable

Person Performing Check:						
Time of check:						
Dates:						
	Mon	Tue	Wed	Thur	Fri	Sat
1. No condensation						
2. No rodent, roaches, or gnat activity						
3. Handwash station – paper, soap, hot water						
4. Employee hygiene practices						
5. Cooler #1 temp ($\leq 40^{\circ}\text{F}$)						
6. Cooler #2 temp ($\leq 40^{\circ}\text{F}$)						
7. Freezer temp ($\leq 20^{\circ}\text{F}$)						
8. PAA concentration (50-2,000 ppm)						
9. No rodent droppings, no rodent or pest activities						
10. Rework chicken process is followed						
11. Others						

RAW NOT GROUND HACCP RAW MEAT TEMPERATURE LOG

- (Take one product internal temp per production day)

Date	Time	Product name	Internal temp (Chicken≤40F)	Initials	Pre-shipper signature	Date

WEEKLY VERIFICATION

Verified initials	Verified date	Verified time	Verified method	Results
			Direct observation	
			Review records	

VERIFICATION METHOD: O: Direct observation R: Review records: Verified Results (✓: ok, x: not ok)

PRE-OP/OPERATIONAL INSPECTION CONTINUOUS COMMENT SHEET

C.W.S.R. - Cleaned, washed, sanitized and re-inspected prior to production.

[illegible]

Form #: SSOP-03
Effective Date: 07/02/20

CCP FORM**Date:** _____**CCP#1 - FECAL CONTAMINATION** results: (✓: no fecal contamination x: fecal contamination)

Time	Results	Monitor Initial	Verifier Initial	Verified Date	Verified Time	Results	Verification method

CCP#2 - CARCASS CHILL LOG

Time in	Time out	Temp (F)	Initial	Verifier Initial	Verified Date	Verified Time	Results	Verification method

CCP#3 - GIBLET CHILL LOG

Time in	Time out	Temp (F)	Initial	Verifier Initial	Verified Date	Verified Time	Results	Verification method

CCP#4 – REWORK FECAL CONTAMINATION results: (✓: no fecal contamination x: fecal contamination)

Time	Results	Monitor Initial	Verifier Initial	Verified Date	Verified Time	Results	Verification method

CCP#5 – REWORK PRODUCT CHILL LOG

Time in	Time out	Temp (F)	Initial	Verifier Initial	Verified Date	Verified Time	Results	Verification method

Verified method: OR: direct observation and review record Verified results:

Preshipment review signature: _____ Date: _____