

**REVIEW AND COMPLIANCE RECORD
FOR POULTRY EXEMPT OPERATORS**

NAME OF FIRM

PART I

NATURE OF ACTION

A = Add New Firm
BC = Update Based Upon Review

C = Change Form
D = Delete Form

DATE OF THIS REVIEW

Month	Day	Year

PART II

OWNER'S NAME

AREA

STREET ADDRESS

CITY

PHONE NUMBERS

E-MAIL

STATE ABBREV.	ZIP CODE	COUNTY	REGION	RISK CATEGORY	TYPE OF PRODUCT
NC				<input type="checkbox"/> 1 2 3 9	<input type="checkbox"/> M = MEAT P = POULTRY B = MEAT AND POULTRY
TYPE OF BUSINESS			INSPECTION PROGRAM		GRADING CODE
14			N=NONE F=FEDERAL S=STATE C=COUNTY T=TALMADGE-AIKEN		N = NONE F = FEDERAL S = STATE

DESCRIBE POULTRY EXEMPT PRODUCTS SEEN ON REVIEW

TOPICS DISCUSSED DURING REVIEW

DOCUMENTS SHARED DURING REVIEW

TYPES OF EXEMPT POULTRY PRODUCTS PRODUCED

RECOMMENDATIONS

AREA OFFICE	NAME OF OFFICER	SIGNATURE OF OFFICER	BADGE NUMBER
Raleigh, North Carolina			

A. REVIEWING EQUIPMENT USED DURING SLAUGHTERING AND PROCESSING:

1. Does establishment own their own processing equipment?
2. Does establishment have Food Grade Hoses?
3. Is equipment made of smooth, non-corrosive food grade material and free of rust and other contaminants?
4. Does establishment have a method to chill their birds to a recommended 40 degrees in a timely manner?

B. REVIEWING SLAUGHTER LOCATION:

1. Does establishment have an area suitable for slaughtering?
2. Does water drain from the area at time of slaughter?
3. Does establishment clean slaughter area properly?
4. Does establishment have an approved method of disposing of offal and inedible product?

C. REVIEWING WATER AND ICE USED DURING SLAUGHTERING AND PROCESSING:

1. Does establishment use private well water or municipal water source?
2. Does establishment have documentation verifying they are using potable water?
3. Does establishment have verification that they are using ice from an approved source?

D. REVIEWING IF ESTABLISHMENT MEETS REQUIREMENTS OF M.P.I.D. NOTICE 5-14 OR M.P.I.D. NOTICE 6-14

1. Does the establishment slaughter under the 1,000 bird exemption or the 20,000 bird exemption in a calendar year?
2. Does establishment only slaughter birds of their own raising?
3. Does establishment meet all four labeling requirements as stated in the Poultry Exempt Notices?
4. Does establishment maintain accurate and legible slaughter records (Number of birds slaughtered, lot code, etc.)?
5. Does establishment maintain accurate and legible records covering the sales of poultry products to the customers?
6. Does the establishment sell their poultry and poultry products that are covered under the exemption, within the state of North Carolina?

E. REMARKS/CORRECTIONS: