

NC DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES MEAT AND POULTRY INSPECTION DIVISION REVIEW AND COMPLIANCE RECORD For Meat & Poultry Handler Farmers	NAME OF FARM
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PART I		DATE OF THIS REVIEW		
NATURE OF ACTION		Month	Day	Year
<input type="checkbox"/> A = Add New Firm <input type="checkbox"/> BC = Update Based Upon Review	<input type="checkbox"/> C = Change Form <input type="checkbox"/> D = Delete Form			

PART II					
NAME OF INDIVIDUAL				AREA	REGISTRATION #
STREET ADDRESS				CITY	
PHONE NUMBERS				E-MAIL	
STATE ABBREV.	ZIP CODE	COUNTY CODE	REGION	RISK CATEGORY	TYPE OF PRODUCT
NC				<input type="checkbox"/> 1 2 3 9	<input type="checkbox"/> M = MEAT <input type="checkbox"/> P = POULTRY <input type="checkbox"/> B = MEAT AND POULTRY

In space below write a narrative including: reason for visit, who you met with, note any changes in their contact information, list any handouts given to and discussed with the meat handler, describe product on hand, note if properly labeled/refrigerated

RECOMMENDATIONS

NAME OF REVIEWER	SIGNATURE OF REVIEWER	BADGE NUMBER
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Where are you having your animals slaughtered and processed? (Plant names and numbers)

What types of animals are you having slaughtered and processed?

How frequent are you having animals slaughtered and how many at a time?

Where are the majority of your sales taking place (farmers markets, general public, restaurants, etc)?

What kind of cold storage and transport facilities (coolers, freezers, etc) are you using?

Are coolers/freezers working properly and in sanitary condition?

How are they maintaining acceptable temperatures during transportation of product?

Does the cold storage facility have a thermometer?

Are all stored products properly marked, labeled and segregated from personal products and poultry exempt product?

Are any claims being made on labels or point of purchase materials?

If claims are being made, do they have proof of prior approval?

Are they maintaining accurate and legible records (invoices, slaughter/processing receipts, etc.) of their meat/poultry products?

REMARKS/CORRECTIONS: