(Under Comments section list task number followed by comments specific to that task.)

NC DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION DIVISION

# ON-THE-JOB TRAINING EVALUATION

| Employee: | | | Trainer: |
|---|---|---|---|
| Training Period: | Training Week: | Duty Station/Area: | Training Location *(if different)*: |

| | TASK | RATING | COMMENTS |
|---|---|---|---|
| Sani-tation | 1. SSOP reg. requirements/our verification | | |
| | 2. SPS reg. requirements/our verification | | |
| Professional | 3. Job interest/attitude towards inspection | | |
| | 4. Reading/study habits, comprehension | | |
| | 5. Personal habits; dress, grooming, sanitation | | |
| | 6. Dependability, punctuality, ability to work alone. | | |
| | 7. Communication (includes weekly meeting) | | |
| Slaughter | 8. Humane Handling (includes HAT) | | |
| | 9. Antemortem Procedures (includes pen cards, ear tags, DOA denaturing, etc.) | | |
| | 10. Postmortem Procedures (includes sanitary dressing, retains, etc.) | | |
| | 11. Knife sharpening | | |
| | 12. eARDS | | |
| | 13. FAST | | |
| | 14. Generic e.coli | | |
| | 15. Directed residue sampling | | |
| HACCP | 16. HACCP reg. requirements/our verification | | |
| NR | 17. NR Documentation | | |
| Safety/ Security | 18. Lockout/tagout | | |
| | 19. Safety procedures | | |
| | 20. Documentation (potential accident hazard and monthly safety report) | | |
| | 21. Conducting daily security procedures (08) | | |
| Other Sampling | 22. Salmonella | | |
| | 23. RTE | | |
| | 24. e.coli O157:H7 | | |
| | 25. LEARN | | |
| BSE | 26. BSE | | |
| | 27. Time Sheets/Expense Sheets | | |
| | 28. Assign. Applicable Reports | | |
| | 29. PBIS (includes schedules, synchronizing, plant profile, etc. | | |
| | 30. Inspector plant files | | |
| OCP | 31. Applicable OCP Procedures (04) | | |
| 06 | 32. Applicable 06 Procedure (i.e. exports, custom/retail, inspection stations) | | |
| Other Explain | 33. | | |
| | 34. | | |

**EXPLANATION OF RATING:**

**A**-excellent **B**-above average **C**-average
**D**-below average **E**-unsatisfactory

**N/A**-not applicable to this assignment
**N/C**-not covered

| Signature -- Trainer | Date: |
|---|---|
| Signature -- Trainee | Date: |