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

# MICROBIOLOGICAL SAMPLING FRAME UPDATE FORM
(FOR STATE INSPECTED PLANTS)

| ESTABLISHMENT NAME: | EST. NUMBER: | AREA: |
|---|---|---|
| | | |

## RAW PRODUCTS

HV03B Raw Product - Ground *(Check all that apply. If more than one category is checked, also check the box for the predominate product made by the plant.)*

| | |
|---|---|
| ☐ Ground Beef | ☐ Predominant Product |
| ☐ Pork Sausage | ☐ Predominant Product |
| ☐ Ground Chicken | ☐ Predominant Product |
| ☐ Ground Turkey | ☐ Predominant Product |

HV03C Raw Not Ground

☐ Receive whole or half beef carcasses, beef primals, and/or boneless boxed beef that they use to produce bench trim.

HV03J Slaughter *(Check all that apply. If more than one category is checked, also check the box for the predominant species slaughtered.)*

| | |
|---|---|
| ☐ Beef | ☐ Predominant Species |
| ☐ Harvests weasand, head, cheek, or heart meat to produce raw ground beef | |
| ☐ *Swine (Other than sows)* | ☐ Predominant Species |

## POST LETHALITY EXPOSED READY-TO-EAT PRODUCTS

☐ HV03E Ready-to-Eat, Not Heat Treated, Shelf-stable Product

☐ HV03F Ready-to-Eat, Heat Treated, Shelf-stable Product

☐ HV03G Ready-to-Eat, Fully Cooked, Not Shelf-stable Product

## NO PRODUCTS

☐ No products listed above are produced in this establishment.

**REMARKS:**

| NAME OF PERSON COMPLETING THIS FORM: | SURVEY DATE: |
|---|---|
| | |

*(NOTE: This form is to be completed upon receipt of MPID Notice 12-09 and each time there is a change in product produced at this plant.)*

Original: Inspector's Plant File
Copy: Raleigh Plant File

MPIS Form 6c *(Rev 4/14/10)*