

Recall Worksheet



RECALL WORKSHEET
(*Salmonella* sp. & *Listeria monocytogenes* ATTACHMENT)
(READY-TO-EAT PRODUCT)

DESCRIBE THE PRODUCTION/PROCESSING OPERATION AND/OR ATTACH A PROCESS FLOW DIAGRAM: _____

WHAT WERE THE "CLEAN-UP TO CLEAN-UP" TIMES?

WAS CARRYOVER PRODUCT FROM PREVIOUS PRODUCTION PACKED WITH THIS CODE?

WAS THERE A LINE CLEAN-UP AFTER THE CARRYOVER WAS RUN?

WHAT DATE WAS THE CARRYOVER PRODUCT CARRIED OVER FROM? _____

WERE THERE ANY PROCESS DEVIATIONS DURING THE PRODUCTION OF THE CARRYOVER PRODUCT?

EXPLAIN:

WHAT WAS/WERE THE CORRECTIVE ACTION(S)? _____

WERE OTHER PRODUCTS PRODUCED ON THE SAME LINE OR USING SOME OF THE SAME EQUIPMENT DURING THE "CLEAN-UP TO CLEAN-UP" PERIOD? EXPLAIN: _____

WHAT INTERNAL COOK TEMPERATURE WAS REACHED? _____

DID THE PRODUCT REACH ANY SPECIFIED Aw OR pH REQUIREMENT? SPECIFY: _____

DOES THE ESTABLISHMENT HAVE POST-PROCESSING CONTROLS? SPECIFY (include records): _____

WAS ANY MICROBIOLOGICAL TESTING PERFORMED BY THE COMPANY? EXPLAIN, INCLUDE RESULTS: _____

IS THERE DATA THAT COULD LIMIT THE AMOUNT OF PRODUCT AFFECTED? EXPLAIN: _____

DOES THE FIRM HAVE AN IN-PLANT ENVIRONMENTAL MONITORING PROGRAM FOR *Listeria monocytogenes*?

WAS THE SOURCE OF THE CONTAMINATION IDENTIFIED?

EXPLAIN: