

## AREA SUPERVISOR RECOMMENDATION FOR STATE INSPECTION

<b>Area:</b>	<b>Establishment Number:</b>
<b>Establishment Name:</b>	<b>Establishment Physical Address:</b>

**Type of Inspection Requested:**

Processing	Slaughter	Slaughter/Processing
Meat	Poultry	Both

### FRONTLINE SUPERVISOR ON-SITE CHECKLIST

<b>1. Recommendation For Grant of Inspection Service?</b> Yes, please provide the inauguration date in Block No. 2 below.  No, please provide the explanation in the COMMENTS SECTION on page 3.	<b>3. Resource Management Information:</b>  <b>Headquarter Establishment:</b> Yes, indicate the number of employees headquartered at the establishment: _____ No, indicate headquarter establishment number: _____  <b>Establishment added to existing assignment?</b> Yes, indicate assignment number: _____ No  <b>Estimated Staff Needed:</b> Yes, indicate number of employees: _____ No  <b>Square footage:</b> _____  <b>HACCP size:</b> very small                      small                      large
<b>2. Date of Inauguration of conditional grant of inspection:</b>	
Date of regular grant of inspection:	
Date of reinstatement of inspection from voluntary suspension:	

Categories	9 CFR Regulation/Resources	Yes	No	N/A
<b>I. Required Documents</b>				
Written Recall Procedures	418 / FSIS Directive 8080.1			
Sanitation SSOP	416			
HACCP Plan	417			
LM for RTE Establishments	430.4 / FSIS Directive 10,240.4			
Controls for E. coli O157:H7 and STEC	417 / FSIS Directive 10,010.1			
Generic E. coli procedures for Slaughter Establishments	310.25(a) / 381.94(a) / FSIS Directives 5000.1 / 5000.2			
Water Potability Certification	416.2(g)			
Sewer Certification	416.2			
Inedible	314 / 381.95			
BSE SRM	310.22			
<b>II. Marks of Inspection</b>				
Labels	316 / 317 / 381 - Subpart N			
Brands	316.4			
Security for Accountable Items	307.1 / 316.4 / 381.36			
Food Defense Plan	FSIS Directive 5420.1			

Categories	9 CFR Regulation/Resources			
<b>III. Building Construction</b>		Yes	No	N/A
Buildings, Structures & Rooms	416.2			
Walls	416.2			
Floors	416.2			
Ceilings	416.2			
Doors	416.2			
Separation of Raw & RTE product areas in Establishment	430.4			
Ventilation in Production Areas	416.2			
Ventilation in Welfare Facilities	307.1			
Facilities for USDA Employees	307 / 381.27 / 381.36			
Plumbing	416.2			
Water Supply & Distribution	416.2			
Drains	416.2			
<b>IV. Safety</b>				
Lock-out / Tag-out	FSIS Directive 4791.1			
Adequate Exits	FSIS Directive 4791.1			
Hazards	307.7			
<b>V. Facilities &amp; Equipment</b>				
Welfare Facilities	416.2			
Outside Premises (includes Pest and Rodent Control)	416.2(a)			
<b>1. Ante-Mortem</b>	313.1 / 381.7			
Facilities and Lighting	307.2 / 309.1 / 381.36			
Suspect Pen Facilities / Lighting	309 / 381.36 / FSIS Directive			
Animal Humane Facilities and DVMS Verification	313			
<b>2. Post-Mortem</b>				
Facilities and Equipment	307.2 / 310 / 381.36 / 416.3(a)			
Lighting	307.2 / 310 / 381.36 / 416.2			
Retained Product Facilities	307.2 / 310.3 / 381.36			
Reinspection Facilities	318.3 / 381.45			
Condemned / Inedible Facilities	307.2 / 314 / 381.95			
<b>3. Processing</b>	307.2 / 314 / 381.95			
Retained Product Facilities	307.2 / 310.3 / 381.36			
Facilities and Equipment	307.2 / 310 / 416.3(a)			
Condemned / Inedible Facilities	307.2 / 314 / 381.95			

Categories	9 CFR Regulation/Resource			
<b>VI. Jurisdictions</b>		Yes	No	N/A
Dual Jurisdiction Establishment	305.2(a) / 381.26 / FSIS Directive 5730.1 (separated by time or space)			
Retail Exempt	305.2(a) / 381.26 (separated by time or space)			
Custom Exempt	303.1(a)(a)(2)(ii) / 305.2(a) / FSIS Directive 5930 (separated by time or space)			
<b>VII. Establishment Contact Information</b>				
<b>After Hours Contact Person:</b>				
Telephone No.:				
E-mail Address:				
Lab Sample Contact E-mail Address:				
Fax Line:				
<b>Recall Coordinator:</b>				
Telephone No.:				
E-mail Address:				
Fax Line:				
<b>COMMENTS:</b>				
Printed / Signed Name of Frontline Supervisor:		Date of Survey:		