

(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)		EXPLANATION OF RATING:
06	32. Applicable 06 Procedure (i.e. exports, custom/retail, inspection stations)		A -excellent D -below average
Other Explain	33.		B -above average E -unsatisfactory
	34.		C -average N/A -not applicable to this assignment N/C -not covered
Signature -- Trainer			Date:
Signature -- Trainee			Date: