

NORTH CAROLINA DEPARTMENT OF AGRICULTURE MEAT AND POULTRY INSPECTION DIVISION	<div> <div><i>EST. NAME</i></div> <div><i>DATE</i></div> </div>
RETAIL REVIEW REPORT (Meat & Poultry Operations)	<i>NAME OF REVIEWER</i>

1. IDENTIFY EACH ITEM A THRU E AS BEING ACCEPTABLE OR UNACCEPTABLE.

A. SANITARY OPERATIONS:	Acceptable	Unacceptable
B. PEST CONTROL:	Acceptable	Unacceptable
C. PRODUCT LABELING:	Acceptable	Unacceptable
D. PATHOGEN CONTROL:	Acceptable	Unacceptable
• Written Procedures	Acceptable	Unacceptable
E. RECORDKEEPING:	Acceptable	Unacceptable

2. WERE SIGNIFICANT FINDINGS OBSERVED ON THIS REVIEW? **Yes** **No**

* If yes, list findings in descending order of importance. Begin with most significant findings first. Note any repetitive findings.

DISTRIBUTION COPY TO: Establishment Management, Area Supervisor, TA Coordinator, Inspection Office Files

DO NOT DOCUMENT IN THIS
