

<b>KANSAS DEPARTMENT OF AGRICULTURE MEAT &amp; POULTRY INSPECTION</b>  <b>NEW APPLICATION SURVEY</b>	ESTABLISHMENT NAME AND ADDRESS		EST. NO.	DATE OF SURVEY
	Inspected Establishment <input type="checkbox"/> Curtis Exempt <input type="checkbox"/> Custom Exempt <input type="checkbox"/> Retail Exemption <input type="checkbox"/>		REVIEWER	
ESTABLISHMENT PHONE		SUB AREA		
<b>INSTRUCTIONS:</b> Check applicable box(es) below. This review is valid for one calendar year from the above date.		TYPE OF INSPECTION <input type="checkbox"/> Meat <input type="checkbox"/> Slaughter <input type="checkbox"/> Poultry <input type="checkbox"/> Processing	TYPE OF APPLICATION <input type="checkbox"/> New <input type="checkbox"/> Change of Ownership	DATE READY FOR SERVICE

FACILITY REQUIREMENTS	Acceptable	Unacceptable	Not Applicable	COMMENTS

**A. REQUIRED SSOP DOCUMENTS**

1. Written SSOP for Pre-operational Sanitation	25-8(a)(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Written SSOP for Operational Sanitation	25-8(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Identified SSOP records	25-12(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Signature and date by responsible authority	25-8(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Frequency of Procedures & Responsible Employee	25-8(d)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

**B. REQUIRED HACCP DOCUMENTS**

6. Written HACCP plan for each product	26-1(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7. Contents of HACCP include flow chart, food safety hazard analysis, critical control points, critical limits, monitoring procedures, verification procedures and corrective actions	26-1(a)(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8. Identified HACCP record-keeping system	26-1(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9. Signature and date by responsible authority	26-1(d)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

**C. CERTIFICATION DOCUMENTS**

10. Water potability certification	25-2(g)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11. Sewage certification	25-2(f)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12. Other certification (inedible)	20-8(e)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13. Scale certification	32-4(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

**D. MARKS OF INSPECTION**

14. Labels	33-9	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
15. Brands	11-2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

**E. BUILDING CONSTRUCTION**

16. Separation of official & non-official establishment	5-2(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
17. Separation from living quarters	5-2(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

FACILITY REQUIREMENTS	A	U	NA	COMMENTS	
18. Facilities for Program Employees – include secured locker, desk, chair, light, heat, janitorial services and phone access	7-2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
19. Grounds and pest control	25-2(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
20. Buildings, structures, and rooms in good repair and sufficient size	25-2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
21. Finish on Walls	25-2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
22. Finish on Floors	25-2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
23. Finish on Ceilings	25-2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
24. Outside openings to prevent entrance of vermin	25-2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
25. Separation of edible product from inedible product	25-2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
26. Adequate lighting	25-2(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
27. Adequate ventilation	25-2(d)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
28. Adequate water supply, temperature, and distribution /Solution reuse	25-2(g)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
29. Adequate floor drainage	25-2(e)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
30. Plumbing to prevent back-flow, cross-connections and backup of sewer gases	25-2(e)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
31. Sewage disposal separate from drainage line	25-2(f)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>F. FACILITIES AND EQUIPMENT WELFARE FACILITIES</b>					
32. Dressing rooms and toilets	25-2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
33. Lavatories and refuse receptacles	25-2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>G. ANTE MORTEM</b>					
34. Antemortem pens, ramps, alleys, and runways	7-2(a) 12-1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
35. Antemortem facilities and lighting	7-2(a)(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
36. Suspect pen facilities and lighting	7-2(a)(b) 12-1(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
37. Safe and humane animal handling facilities	12-1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
38. Antemortem inspection kit	7-2(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>H. POST MORTEM</b>					
39. Postmortem facilities – adequate space, flow and safety	25-2(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
40. Postmortem facilities – stunning area	12-5(b) 12-6(b) 25-2(b) 12-4(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
41. Postmortem facilities – adequate hand washing and utensil sanitizing	7-2(f)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
42. Equipment and utensils	25-3(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
43. Required inspection areas, equipment, and lighting	7-2(c)(d) (g)(h)(m)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

FACILITY REQUIREMENTS	A	U	NA	COMMENTS	
44. Condemned/inedible handling and denaturing	7-2(i), 25-3(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
45. Inedible equipment, trucks, and receptacles	7-2(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
46. Retained carcass facilities	7-2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>I. PROCESSING</b>					
48. Sanitary operations – food contact surfaces	25-4(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
49. Sanitary operations – non-food contact surfaces	25-4(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
50. Sanitary operations – chemical use and storage	25-4(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
51. Sanitary operations – product handling	25-4(d)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
52. Dry storage area	25-4(b)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
53. Adequate hand washing facility	25-2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
54. Storage temperature of products	K.A.R. 4-16-252	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
55. Equipment and utensils	25-3(a)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
56. Condemned/inedible handling and denaturing	7-2, 13-1, 13-2, 13-3, 25-3(c)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
57. Returned/retained product area	7-2(h)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
58. Custom Exempt/Retail Exempt	3-1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

**NOTES:**