Maryland Department of Agriculture

Food Quality Assurance Program
50 Harry S. Truman Parkway
Annapolis, MD 21401
410-841-5769 Fax 410-841-2750

Poultry & Rabbit Slaughter Facilities Inspection Report
FSIS Exempt Facilities

Facility Name:	MDA Number:		
Location Address:			
City, State, Zip:			
1. Does the facility meet FSIS exemption requirements?	Yes		No
2. Does the facility have written GMPs, SSOPs and a HACCP plan that meets the requirements of the program?	Yes		No
a. Are the SSOPs and HACCP plan being followed during slaughter, processing and packaging?	Yes		No
b. Is equipment that comes in contact with carcasses capable of being cleaned and sanitized?	Yes		No
c. Are all non-food compounds in compliance with USDA requirements for intended use?	Yes		No
i. Does the facility have letters of guarantee, the NSF listing or a label that indicates it is approved for the intended use *(eg. Dawn dish detergent can be used to wash food contact equipment) for all compounds being used to clean equipment or come in contact with the carcasses?*	Yes		No
ii. If compounds are placed in containers other than the original labeled container, are they properly labeled?	Yes	No	N/A
iii. List compounds used to clean equipment or that come in contact with carcasses:			
d. Are all pesticides used in a manner to prevent contamination of carcasses?	Yes	No	N/A
e. Do the GMPs provide for adequate maintenance of the grounds and facility to prevent rodent, insect or other pest infestations?	Yes		No
3. Does the facility slaughter sick animals?	Yes		No
4. Does the facility have a procedure in place to segregate sick animals?	Yes		No
5. Is slaughter, cut up and/or other processing conducted in an area protected from potential contamination by insects, wildlife, dirt and filth?	Yes		No
6. Does the facility have a record of annual water test indicating potability of water that comes in contact with carcasses?	Yes		No

a. If using ice for chilling, is there a record that the ice is from potable water? - - - - - - - - - - Yes No N/A

7. Are only properly sanitized food grade hoses, containers, buckets, etc. used for the potable water used in processing? - Yes No

8. Is adequate lighting available during slaughter and processing? - Yes No

9. Do workers have access to adequate toilet facilities during slaughter, processing and packaging? - - - - - - Yes No

a. If conducted outside, are there adequate hand sanitizing stations? - - - - - - - - - - - - - - - - - - Yes No N/A

10. Worker hygiene:

a. Are sick workers participating in slaughter, cut up or packaging of product? - - - - - - - - - - Yes No

b. Do any workers participating in slaughter, cut up or packaging of product have open sores or infected cuts on their hands? - - - - Yes No

c. Are workers smoking, eating or drinking in the slaughter, cut up or packaging areas? - - - - Yes No

d. Is worker clothing clean at start of processing and changed as it becomes too soiled to be appropriate for other tasks in the slaughter process? - Yes No

11. Packaging, Labeling and weights:

a. Has the producer submitted a label to MDA and received approval? - - - - - - - - - - - - - - - - Yes No

b. Is the approved label being used on packaged product? - Yes No N/A

c. Is packaging new plastic food grade, paper sacks or butcher paper? - - - - - - - - - - - - - - - - Yes No

12. Does the facility have records of the slaughter dates and number of poultry slaughtered? - - Yes No

13. Does the facility have records of the number of sick animals segregated from healthy animals? - - - - Yes No N/A

14. Does the facility have copies of invoices if selling to retailers or restaurants? - - - - - - - - - - Yes No N/A

a. If Yes, do the invoices contain all required information? - Yes No

15. Does the facility have thermometer calibration records? - Yes No

16. Does the facility have records of monitoring for chilling times? - Yes No

17. Are carcasses chilled to 40°F or less:

-Within 4 hours if under 4 pounds? - Yes No

-Within 6 hours if between 4 and 8 pounds? - Yes No

-Within 8 hours if more than 8 pounds? - Yes No

18. Are carcasses kept in a cooler at 40°F or less for fresh and 0ºF if frozen? - - - - - - - - - - - - - - Yes No

a. Is the cooler clean? - Yes No

19. How does the facility transport product?

a. Temperature – below 41°F if fresh - Yes No

i. below 0°F if frozen - Yes No

b. Sanitation of transport containers/truck - Yes No

20. Is the facility storing and distributing USDA inspected meat? *(No longer required to have an On Farm Home Processing license from MDH if we inspect)* - - - - - - Yes No

If Yes, complete *a* through *d*:

a. List USDA inspected meat and poultry products

b. USDA plant number on package:

c. Temperature – below 41°F if fresh - Yes No

i. below 0°F if frozen - Yes No

ii. Temperature Log - Yes No

d. Sanitation of Cooler Acceptable - Yes No

21. Does the facility sell at Farmer's Markets and have or plan on obtaining the Mobile Farmer's Market License from MDH? *(Cost $100.00 and good for all Farmer's Markets in MD)* - - - - - Yes No

If Yes, complete *a* through *e*:

a. How does the facility transport product to the Farmer's Markets?

b. Is there an acceptable procedure for cleaning and sanitizing the transport containers? - - - - Yes No

i. Is the procedure followed? - - - - -