

Food Processing Establishment Evaluation Report

Agency Name Michigan Department of Agriculture		Agency Address PO Box 30017, Lansing, MI, 48909 / 1-800-292-3939	
Establishment Name	Street Address	City, State, Zip	
Person in Charge/Title		Evaluation Type	Risk Category
License #	Registered with FDA Bioterrorism Act	Y <input type="checkbox"/> N <input type="checkbox"/>	Other Applicable Permit Numbers (e.g., canning)

FOR ALL PROCESSING PLANT EVALUATIONS (CFR 110)

Check (✓) designated compliance status (IN, OUT, NO, NA) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance **OUT**=not in compliance **NA**=not applicable **NO**=not observed

COS=corrected on-site during inspection **R**=repeat violation

Compliance Status					COS		R		Compliance Status					COS		R			
IN	OUT	NA	NO	Personnel	IN	OUT	NA	NO	Sanitary Facilities and Controls	IN	OUT	NA	NO	Equipment and Utensils	IN	OUT	NA	NO	Processes and Controls
1				Personnel with sores, infections, etc., restricted from handling food products					23					Water supply adequate in quantity and quality for its intended uses					
2				Adequate outer garments and hair restraints used and excess jewelry removed					24					Water temperatures and pressures suitable for its intended uses					
3				Proper handwashing and/or sanitizing					25					Sewage disposal system adequate					
4				Proper eating, drinking and smoking and ensure proper food handling practices					26					Plumbing sized, designed, installed and maintained to prevent contamination					
IN OUT NA NO Plants and Grounds									27					Toilet rooms provided, equipped and maintained clean and in good repair					
5				Eliminate harborage and/or breeding places for rodents, insects and other pests					28					Handwash and/or sanitizing facilities adequate					
6				Maintain roads, yards, parking lots, and drainage systems to avoid contamination					29					Refuse protected from insects, rodents, and other pests and disposed of adequately					
7				Provide sufficient space for equipment, storage of materials, and for processing					IN OUT NA NO Equipment and Utensils										
8				Floors, walls, and ceilings easily cleanable, kept clean and in good repair					30					Utensils and equipment adequately cleanable and suitable for intended uses					
9				Protect food/food contact surfaces from contamin. from overhead pipes, etc.					31					Design/use equipment to prevent contamination by lubricant, contam. water or metal fragments					
10				Separate food processing areas from operations which may cause contamination					32					Equipment installed/maintained to allow cleaning of equipment and adjacent area					
11				Protect food products/processing from glass contamination (light bulb/other)					IN OUT NA NO Processes and Controls										
12				Air quality and ventilation adequate to prevent contamination by dust or other					33					Responsibility for overall plant sanitation specifically assigned to an individual					
13				Doors, windows, openings exclude insects/rodents/pests					34					Adeq. inspect, process, & store raw materials/ ingredients to assure wholesome material usage					
IN OUT NA Sanitary Operations									35					Ice manufactured from potable water and stored and handled properly					
14				Facility kept clean and in good physical repair					36					Food processing conducted to prevent contam. & minimize harmful microbial growth					
15				Facility & equip. cleaned to avoid food contamination					37					Chemical/microbiological/extraneous material testing procedures used where necessary to identify sanitation failures or food contamination					
16				Detergents, sanitizers, hazardous materials and etc. used safely and effectively					38					Packaging processes and materials adequate to prevent contamination					
17				Cleaning/hazardous materials in original containers, separate from raw materials					39					Only approved food and/or color additives used					
18				Processing area maintained free of insects, rodents and other pests					40					Products coded for lot identification and records are properly maintained					
19				Insecticides and rodenticides used and stored to prevent contamination of food					41					Weighing/measuring practices adequate to ensure declared content quantity					
20				Utensils/equipment cleaned and sanitized enough to avoid contamination of food					42					Product labels covered during evaluation in compliance					
21				Single use items stored, handled and dispensed to prevent contamination					43					Store/ship finished products under conditions which will avoid contamination and deterioration					
22				Utensils/equipment stored to protect from splash, dust and other contamination					44					Processes meet elements of industry-specific guidance					

DETAILS OF MANUFACTURING PROCEDURES AND CONTROLS

Cite violations on evaluation narrative form. Use a special report to provide brief description of manufacturing processes and controls for product(s) inspected. Where appropriate, report times, temperatures, and other critical processing steps. If microbiological or any other type of contamination is suspected or encountered, fully describe the relationship between the routes of contamination and the process. Use flow charts where appropriate.

OTHER CFR EVALUATION FORMS USED

113 Thermally Processed Foods
 Other
 114 Acidified Foods

Report Provided to:	Inspector (Signature):	Date:
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