

# Low Acid Canned Food Establishment Evaluation Report

<b>Agency Name</b> Michigan Department of Agriculture		<b>Agency Address</b> PO Box 30017, Lansing, MI, 48909 / 1-800-292-3939	
<b>Establishment Name</b>	<b>Street Address</b>	<b>City, State, Zip</b>	

<b>Person in Charge/Title</b>	<b>Evaluation Type</b>	<b>Risk Category</b>
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<b>License #</b>	<b>Registered with FDA</b> Y <input type="checkbox"/> N <input type="checkbox"/>	<b>Establishment Canning Number (from FDA):</b>
	<b>Bioterrorism Act</b> Y <input type="checkbox"/> N <input type="checkbox"/>	

### FOR ALL LOW ACID CANNED FOOD EVALUATIONS (CFR 113)

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					IN	OUT	NA	NO				
<b>Process Schedules &amp; Establishment Information</b>								<b>Thermal Processing Room Operations</b>							
1				Registered with FDA as Low-Acid Canning facility				26				Operating Scheduled Process and Venting Procedures meet filed process and are posted or available for retort operator			
2				Qualified person established Process Schedule for all LACF				27				Retort room product traffic control adeq. to prevent un-retorted product from bypassing retort process			
3				Process letter/source doc. available listing required critical factors to control for commercial sterility				28				Initial temperature of container contents verified, sufficiently recorded, & meet filed Sched. Process			
4				Critical factors/limits in source documents match those in filed Scheduled Process				29				Thermal process timing devices correct & accurate			
5				Filed Scheduled Process followed EXACTLY				30				Retort operator controls & monitors retort process			
6				Schedule Process critical factors met during eval.				31				Steam pressure is adequate to allow for come-up and thermal processing			
<b>Raw Materials &amp; Product Preparation</b>								<b>Post Process Handling</b>							
7				Micro-organism build-up in unprocessed products adequately prevented before thermal processing				32				Post-process conveyor tracks maintained sanitary & prevent damage/leakage of container body or seals			
8				Approved water used in processing and clean-up, & only approved chem. added to make it potable				33				Chlorine/sanitizer added to retort cooling water			
9				Only approved additives used to treat boiler water				<b>Records</b>							
10				Only approved food and color additives used				34				Retort operator records process/production data when observed and includes appropriate data			
11				Products prepared according to formulation or method specified in filed Scheduled Process				35				Recording thermometer charts correlate with written lot records			
12				Equilibrium of finished pH meets Scheduled Process, is adequately monitored with calibrated equipment, and is recorded (if pH is a critical limit)				36				Retort operator signs process/production records, and management reviews and signs within one working day of actual process			
13				Water Activity of finished product meets Scheduled Process, is adequately monitored w/calibrated equipment, and is recorded (if Aw is critical limit)				37				Results of visual and destructive container integrity tests documented and correlated to each lot			
14				Ingredients properly weighed on accurate scales				38				Maintain copies of records onsite one year and at a reasonable location for two additional years			
<b>Empty Container Integrity, Filling &amp; Container Closure</b>								<b>Process Deviations</b>							
15				Empty containers handled to prevent damage				39				Written procedures for handling process deviations			
16				Containers and lids cleaned before filling				40				Separate file/log to document process deviations			
17				Fill method is same as process establishment test method used, critical factors met, no product over-lays filled container edges & no damaged flanges				41				Process deviations observed during evaluation properly handled			
18				Closure system sanitary and in good repair				<b>Asseptic Incubation Tests</b>							
19				Visual & destructive tests on container seams and seals performed during production				42				Results of incubation tests recorded			
20				Prevent filled or sealed container damage or leaks				<b>Plant Personnel</b>							
21				All products properly coded				43				All thermal process system operators & container closure inspectors under operating supervisor that attended approved school			
<b>Thermal Processing Equipment &amp; Procedures</b>								<b>Plant &amp; Equipment Sanitation</b>							
22				Thermal processing equip. complies with 113.40				44				Plant & equipment sanitation prevents adulteration			
23				Temperature distribution studies done on retort (initial & after changes requiring additional study)				<b>Recall Procedures</b>							
24				Firm operates retorts using procedure developed during temp. distribution study or supporting doc.				45				Written recall procedures on file			
25				Container holding devices, baskets, crates, & trays in still retorts meet requirements				46				Initial distribution records on file			

#### DETAILS OF MANUFACTURING PROCEDURES AND CONTROLS

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

114 Acidified Foods       Other

<b>Report Provided to:</b>	<b>Inspector (Signature):</b>	<b>Date:</b>
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