

Acidified Food Establishment Evaluation Report

FI-241 (Rev 11/10)

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: Y N Other Applicable Permit Numbers (e.g., canning): _____
 Bioterrorism Act: Y N

FOR ALL ACIDIFIED FOOD EVALUATIONS (CFR 114)

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

IN	OUT	NA	NO	Process Establishment, Filing and Schedules	COS	R
				Processes have been established by qualified personnel for all acidified foods at this facility		
				Firm registered with FDA & filed a process for all acidified foods processed onsite		
				Critical factors/limits listed in source documents match critical factors/limits for selected products & processes filed with FDA		
				Changes to the filed, scheduled process that affect attainment of a safe food product handled properly		

IN	OUT	NA	NO	Production and Process Controls	COS	R
				Raw product materials prepared according to method/formulation specified in scheduled process		
				Products acidified according to method/formulation specified in scheduled process		
				pH adequately controlled and frequently tested to ensure equilibrium pH method/formulation specified in scheduled process is met		
				The pH meter is standardized & accurate		
				All critical factors listed on Form 2541a & process source documents are under control, monitored & achieved with results recorded		
				Acidified foods thermal process destroys vegetative cells of public health significance		
				Thermal process destroys non-health significant organisms capable of reproducing during storage or they are controlled w/preservatives		
				Use only permitted preservatives to prevent growth of microorganisms of non-health significance		
				Preservatives used in accordance with FDA food additive regulations		

Compliance Status COS R

IN	OUT	NA	NO	Production and Process Controls (continued)	COS	R
				Product observed during evaluation processed in accordance with scheduled process		
				All deviations properly handled		
				Instruments used to measure critical factors accurate & standardized		

IN OUT NA NO Documentation of Process Delivery

				Process/production records include finish product equilibrium pH, critical factors & other info to allow evaluation of process applied to each lot		
				Production records properly disclose deviations, deficiencies, or info indicating any lot of acidified food produced that may have process deviations		
				Applicable records maintained for at least 3 years		

IN OUT NA NO Container Integrity

				Container tests & examinations occur to ensure the protection food from leakage and contamination		
				Container-handling proced. And conveyance equip protect container body & seal from damage that may result in leakage & post-process contamination		
				Visible code present specifying packer, product, and year, day and period of pack		
				Packing period code changed enough to assure identification of lots during sale and distribution		
				Firm has a recall plan on file		
				Records are maintained identifying initial distribution of product lots		

IN OUT NA NO Personnel

				Appropriate plant personnel attended and completed schooling approved by FDA		
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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

113 Thermally Processed Foods Other

Report Provided to: _____ Inspector (Signature): _____ Date: _____