KANSAS DEPARTMENT OF AGRICULTURE MEAT & POULTRY INSPECTION ESTABLISHMENT REVIEW GUIDE	ESTABLISHMENT NAME AND ADDRESS	EST. NO.	DATE OF REVIEW
		AREA **Select**	SUB AREA **Select**

Inspected Establishment ☐	PLANT INSPECTOR(S):	REVIEWER:	
Curtis Exempt ☐			
Custom Exempt ☐	WATER TEST DATE	SEWAGE APPROVAL DATE	SCALE CERTIFY DATE / OTHER CERTIFICATION DATE
Retail Exemption ☐			

INSTRUCTIONS: Check applicable boxes below

ITEM	Acceptable	Unacceptable	Not Applicable	ITEM	Acceptable	Unacceptable	Not Applicable
A. SSOP PROCEDURES				**D. SAMPLING**			
1. Written SSOP Procedures 416.12(a)(c)	☐	☐	☐	25. Written procedure for Generic E.Coli Testing 310.25(a)	☐	☐	☐
2. Signed and dated SSOP, by responsible authority 416.12(b)	☐	☐	☐	26. Generic E.Coli sample collection/analysis 310.25(a)	☐	☐	☐
3. Frequency of Procedure & Responsible Employee416.12(d)	☐	☐	☐	27. Generic E.Coli Records/Results 310.25(a)	☐	☐	☐
4. Implementation (Monitoring) 416.13	☐	☐	☐	28. Salmonella Performance Standard 381.94(b)1;310.25(b)1	☐	☐	☐
5. Maintenance and Evaluation of the Effectiveness 416.14	☐	☐	☐	29. Salmonella Performance Standard Sampling 381.94(b)2; 310.25(b)2	☐	☐	☐
6. Corrective Actions 416.15	☐	☐	☐	30. Salmonella Performance Standard Written Assurances to Reduce Pathogens/Adequate HACCP 381.25(b)3; 310.25(b)3	☐	☐	☐
7. Daily Records Documentation 416.16	☐	☐	☐	31. Directed/Scheduled Sampling 318.2	☐	☐	☐
B. HACCP SYSTEMS				32. Residue Sampling 309.16; 310.21; 311.39; 318.16; 318.20; 381.74	☐	☐	☐
8. Develop and Implement Written HACCP Plan 417.2(b)	☐	☐	☐				
9. Contents of HACCP Plan 417.2(a)(c)	☐	☐	☐	**E. SPS**			
10. Signature and date by responsible authority 417.2(d)	☐	☐	☐	33. Grounds and Pest Control 416.2(a)	☐	☐	☐
11. Monitoring 417.2(c)	☐	☐	☐	34. Establishment Construction 416.2(b)	☐	☐	☐
12. Verification and Validation 417.4(a)(1)(2)	☐	☐	☐	35. Light 416.2(c)	☐	☐	☐
13. Corrective Actions 417.3	☐	☐	☐	36. Ventilation 416.2(d)	☐	☐	☐
14. Reassessment 417.4(a)(3)	☐	☐	☐	37. Plumbing 416.2(e)	☐	☐	☐
15. Records 417.5	☐	☐	☐	38. Sewage 416.2(f)	☐	☐	☐
C. ECONOMIC/WHOLESOMENESS				39. Water Supply/Solution Re-use 416.2(g)	☐	☐	☐
16. % Yield/Shrink	☐	☐	☐	40. Dressing Rooms/Lavatories/Toilets 416.2(h)	☐	☐	☐
17. X % added solutions	☐	☐	☐	41. Equipment and Utensils 416.3	☐	☐	☐
18. MSS/MSP/PDBFT/PDPFT/PDCB/AMRS	☐	☐	☐	42. Sanitary Operations 416.4	☐	☐	☐
19. Batter/Breading	☐	☐	☐	43. Employee Hygiene 416.5	☐	☐	☐
20. Labeling – Product Standards	☐	☐	☐	**F. OTHER REQUIREMENTS**			
21. Labeling – CN/Grade Labeling/Declared Count/Vignette	☐	☐	☐	44. Custom Exempt/Retail Exempt 303.1	☐	☐	☐
22. Labeling – Net Weights	☐	☐	☐	45. Condemned Product Handling and Denaturing 307.2; 314.1,2,3; 416.3(c)	☐	☐	☐
23. Labeling - General	☐	☐	☐	46. Inedible Equipment, Trucks and Receptables 307.2(c)	☐	☐	☐
24. Finished Product Standards/Boneless Meat/AQL/ Pork Skins/Moisture	☐	☐	☐	47. Retained Carcasses/Returned-Retained Product 307.2(h)	☐	☐	☐

ITEM	Acceptable	Unacceptable	Not Applicable	ITEM	Acceptable	Unacceptable	Not Applicable
48. Antemortem Pens, Ramps, Alleys and Runways 307.2(a); 313.1	☐	☐	☐	52. Antemortem Inspection Kit 307.2(a)	☐	☐	☐
49. Antemortem Facilities and Lighting 307.2(a)(b)	☐	☐	☐	53. Postmortem Inspection Areas, Equipment and Lighting 307.2(c)(d)(g)(h)(m)	☐	☐	☐
50. Suspect Pen and Lighting 307.2(a)(b); 313.1(c)	☐	☐	☐	54. Postmortem Hand Washing and Utensil Sanitizing 307.2(f)	☐	☐	☐
51. Safe and Humane Animal Handling 313.1	☐	☐	☐	55. Storage Temperature of Products K.A.R. 4-16-252	☐	☐	☐

DOCUMENTATION OF FINDINGS: