

DEPARTMENT OF FOOD AND AGRICULTURE

Meat, Poultry and Egg Safety Branch

1220 N Street

Sacramento, CA 95814

(916) 900-5004

79-039 (Rev. 8/14)

GENERAL FACILITY NOTES

Plant Name and
Number _____

1. Potable Water

a. What is the source of potable water? _____

b. Is potable water protected from back-siphonage? Yes No

2. Hot Water

a. What is the source of hot water? _____

b. What is the temperature (in degrees)? _____

c. If a hot water tank is used, how many gallons is it? _____

3. Sewage Disposal

a. What is the sewage disposal system (public sewer, private septic system, other)? _____

b. If it is a private septic system, do you have an approval letter from a responsible agency or from a private contractor on file? Yes No

4. Ventilation

a. What is the method of ventilation in workrooms? _____

b. What is the method of ventilation in toilet rooms? _____

5. Illumination

a. What is the minimum amount of illumination (in foot candles) at the following locations:

Workrooms _____ Inspection Stations _____ Storage Areas _____ Coolers _____

b. How are light fixtures protected against shattering in exposed product areas? _____

6. Dry Storage

a. Where are packaged materials, labeling, and non-meat ingredients stored? _____

b. Where are non-food chemicals and cleaning agents stored? _____

7. Lavatories

- a. Where are lavatories located? _____
- b. What kind of soap (liquid), towels (single use, disposable, forced air, other), waste disposal, and faucet controls (pedal, knee operated) do the lavatories have?

8. Inspector Facilities

Where is the desk space, chair(s), and file space for the inspection program use located?

9. Employees

- a. How many employees work in the establishment? _____
- b. Where are their welfare facilities (lockers, changing rooms, restrooms, lunchrooms) located?

10. Products

- a. Type processed products to be produced? _____
- b. Estimate how many of each species of livestock will be slaughtered per week?
Swine _____ Cattle _____ Sheep _____ Goats _____ Fallow Deer _____
- c. Estimate how many of each type of poultry will be slaughtered per week?
Chickens _____ Turkeys _____ Ducks _____ Geese _____
Small Game Birds _____ Ratites _____ Rabbits _____

Comments

Signature of Owner

Date