79-039 (Rev. 6/23)

DEPARTMENT OF FOOD AND AGRICULTURE

Meat, Poultry and Egg Safety Branch 1220 N Street Sacramento, CA 95814 (916) 900-5004

GENERAL FACILITY NOTES

Plant l Numb	Name and er						
1. Pot a.	Potable Water a. What is the source of potable water?						
b.	Is potable water protected from back-siphonage? Yes No						
2. Hot a.	Hot Water a. What is the source of hot water?						
b.	What is the temperature (in degrees)?						
c.							
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 a.	Storage Where are packaged materials, labeling, and non-meat ingredients stored?						
b.	Where are non-food chemicals and cleaning agents stored?						

7. La	vatories						
a.	Where are lavatori	ies 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. Em	ployees						
a. How many employees work in the establishment?							
b.	Where are their welfare facilities (lockers, changing rooms, restrooms, lunchrooms) located?						
9. Prod	lucts						
a.	Type processed pr	oducts to be produ	iced?				
b.	Estimate how man	ny of each species	of livestock will be s	slaughtered per week?			
	Swine	Cattle	Sheep	Goats	Fallow Deer		
c.	Estimate how man	ny of each type of	poultry will be slaug	htered per week?			
	Chickens	Turkeys	Ducks	Geese			
	Small Game Birds			Rabbits			
Comm	ents						
Comm	ents						
			Date				