

APPENDIX A

United States Department of Agriculture  
Agricultural Marketing Service  
Fruit and Vegetable Program  
Specialty Crops Inspection Division

# PLANT SURVEY

## PLANT FACILITIES, EQUIPMENT, ENVIRONMENT, MANAGEMENT AND OPERATIONS

NAME OF PLANT

LOCATION OF PLANT

AREA FIELD OFFICE

TYPE OF CONTRACT OR SERVICE

PRODUCT(S) PACKED DURING SURVEY

ANNUAL SURVEY (FINAL) COMPLETED BY

DATE

OVERALL SANITATION LEVEL  ACCEPTABLE  UNACCEPTABLE

RECOMMENDED APPROVAL  YES  NO  CONDITIONAL

LOCATION OF MAIN OFFICE (Complete mailing address, including Zip Code)

LOCATION OF PLANT COVERED BY THIS REPORT (Complete mailing address including Zip Code)

STATUS OF PROPRIETORSHIP  
 INDIVIDUALLY OWNED  PARTNERSHIP  
 CORPORATION  COOPERATIVE

OTHER

**OWNERS OR OFFICERS**

NAME	TITLE

**MANAGERS, SUPERINTENDENT, OR RESPONSIBLE FOREMAN**

NAME	TITLE

**AUTHORIZED PERSON RESPONSIBLE FOR SANITATION**

NAME	TITLE

TO WHOM DO THEY REPORT?  
\_\_\_\_\_  
\_\_\_\_\_

**PERSON WITH WHOM THE USDA INSPECTOR IS TO DEAL**

NAME	TITLE

**CODING SYSTEM - CODE MARKING SYSTEM INCORPORATES**

- |                                    |                                |                                 |  |
|------------------------------------|--------------------------------|---------------------------------|--|
| <input type="checkbox"/> COMMODITY | <input type="checkbox"/> TYPE  | <input type="checkbox"/> GRADE  | <input type="checkbox"/> OTHER (SPECIFY) |
| <input type="checkbox"/> DATE      | <input type="checkbox"/> STYLE | <input type="checkbox"/> SYRUP  |  |
| <input type="checkbox"/> SHIFT     | <input type="checkbox"/> SIZE  | <input type="checkbox"/> PLANT  |  |
|                                    |                                | <input type="checkbox"/> PERIOD |  |

**INSPECTION SERVICE**

WHAT IS THE REASON FOR THIS COMPANY APPLYING FOR INSPECTION SERVICE?

DOES THIS COMPANY INTEND TO USE SHIELDED LABELS OR OTHER APPROVED IDENTIFICATION OF CONTAINERS?

- NONE     
  LIMITED     
  EXTENSIVELY

**FILL IN THE FOLLOWING INFORMATION REGARDING PRODUCTS PACKED BY THIS PLANT**

COMMODITY	SEASON	COMMODITY	SEASON

**DEFICIENCIES  
DEFINITION OF TERMS  
RATING**

- MINOR (MN)**      - Do not result in product contamination but are not desirable .
- MAJOR (MJ)**      - May result in product contamination or are highly objectionable .
- CRITICAL (CR)**      - Result in product contamination .

**OVERALL SANITATION LEVEL**

- ACCEPTABLE**      - No critical or major defects that would have a significant impact on product contamination .
- UNACCEPTABLE**      - Plant practices or operations present that result in product contamination or potential product contamination .





### C. RECEIVING AREA

	YES	NO	RATING
1. Is the general appearance satisfactory?			
2. Is the area designed to facilitate cleanup?			
3. Does there appear to be adequate cleanup equipment available?			
4. Is the area free from offensive odors? *			
5. Is debris and product refuse removed on a timely basis? *			
6. Are there sufficient facilities for handling raw materials in an efficient and expeditious manner? *			
7. Do raw material storage and handling practices preclude contamination by environmental hazards such as rodents, birds and insects? *			
8. Are raw product containers cleaned and stored satisfactorily? *			
9. Are holding tanks, holding bins, conveying equipment and devices adequately cleaned? *			

### DEFICIENCIES

ITEM Letter and Number	DESCRIPTION	PROPOSED CORRECTIVE ACTION DATE	DATE CORRECTED

\* Answer when plant is in operation

### D. PLANT CONSTRUCTION AND DESIGN

	YES	NO	RATING
1. Is the general appearance, construction and condition of the buildings satisfactory?			
2. Are all exterior openings (including doors, windows, and wall openings) equipped with screens in good condition or otherwise protected?			
3. Are exterior screen doors self-closing and/or air screens operating satisfactorily?			
4. Are floors constructed of materials which can be well cleaned?			
5. Are walls and ceilings in good condition and of the type that can be kept clean?			
6. Are lights shatterproof or equipped with protective shields?			
7. Is there an in-line chlorination or other sanitizing system?			
8. Are there sufficient facilities including steam and water outlets throughout the plant for cleanup?			
9. Is there a rodent-proof storage area for salt, sugar, and other product ingredients?			
10. Is there proper locked storage for chemicals, cleaning compounds, and similar materials separate from product ingredients and container storage?			
11. Is there sufficient lighting to permit efficient operations and cleaning? *			
12. Do floors, gutters or drains have sufficient slope and outlets to drain adequately? *			
13. Are buildings adequately ventilated so that all areas are kept reasonably free from excessive heat, steam, condensation, vapors, smoke, or fumes? *			
14. Are there leaks in the roof? *			
15. Are there leaking pipes or valves? *			
16. Is the tool shop neat, orderly and well maintained? *			

### DEFICIENCIES

ITEM Letter and Number	DESCRIPTION	PROPOSED CORRECTIVE ACTION DATE	DATE CORRECTED

\* Answer when plant is in operation

## E. PROCESSING AREA, EQUIPMENT AND FACILITIES

		YES	NO	RATING
1.	Is the general appearance satisfactory?			
2.	Are the equipment and area structures free from flaking paint and rust?			
3.	Are all product contact surfaces of equipment, containers and utensils made of non-absorbent corrosion resistant material that will not affect the product by chemical or physical contact?			
4.	Is the equipment constructed and located so that product contact surfaces are accessible for cleaning, maintenance and inspection?			
5.	Are equipment, containers, and utensils in good condition?			
6.	Is idle or unused processing equipment clean and located or arranged so as not interfere with cleanup?			
7.	Are equipment, containers and utensils constructed of wood? <i>(If so, for what purpose and what is the condition. Show in Remarks.)</i>			
8.	Are product contact brushes in good condition?			
9.	Are motors, conveyor belts and drive mechanisms located and protected so that oil or grease will not contaminate the product?			
10.	Are cross belts adequately protected?			
11.	Are catwalks and stiles properly constructed and located to prevent product contamination?			
12.	Is the area free from offensive odors? *			
13.	Are containers and utensils used in handling the product cleaned, stored, and utilized in such a manner as to preclude an insanitary condition? *			
14.	Are can cleaners (steam, air or water) on each line for glass, tin and semirigid containers?			
15.	Is the can cleaning system adequate for cleaning containers?			
16.	Are product belts clean and in good condition? *			
17.	Are gutters and drains in good repair, functioning satisfactorily, and properly fitted with grates and screens?			
18.	Are plant facilities and equipment satisfactory with respect to absence of slime and/or mold buildup? *			
19.	Are cleanup procedures adequate and supported by: *			
	a. proper equipment and materials?			
	b. trained and well supervised personnel?			
	c. sufficient time to accomplish the work?			
20.	Are blending tanks, product ingredient pipelines, pumps, and valves cleaned frequently (including dismantling if necessary)? *			
21.	When overflow sirup and brine are used, are they properly handled to avoid contaminating the products? *			
22.	Are window ledges, wall plates, beams, equipment, etc., free from lunch boxes, tools, and personal gear? *			

\* Answer when plant is in operation























