

# NSSP Standardized Shellfish Processing Plant Inspection Form

Agency Name:				Date:		
Type of Inspection: <input type="checkbox"/> Certification <input type="checkbox"/> Pre-operational <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Standardization						
Dealer Name:				Certification Number:		
Dealer Address:						
<b>Hazard Analysis Critical Control Point (HACCP)</b>						
1.	<b>HACCP Plan:</b> Yes <input type="checkbox"/> No <input type="checkbox"/> Required for Certification					
2.	Plan Elements Identified and Adequate	<input checked="" type="checkbox"/> <input type="checkbox"/> NA	Code		<input checked="" type="checkbox"/> <input type="checkbox"/> NA	Code
	(a) Hazards		O	(e) Critical Control Points		K
	(b) Records		O	(f) Monitoring		K
	(c) Critical Limits		K	(g) Verification Procedures		O
	(d) Name, Address, Signed and Dated		O	(h) Corrective Action if identified		K
3.	<b>HACCP Training:</b> Yes <input type="checkbox"/> No <input type="checkbox"/> Code O					
4.	<b>Plan Implementation</b>	<b>Corrective Actions Recorded (K)</b> <b>Verification Procedures (K) (Signature)</b> <b>Monitoring Procedures (K)</b> <b>Records: Accurate/ Maintained (K) Format (O)</b> <b>Initialed/Dated (O)</b> <b>Firm's Name on record (O)</b>			<input checked="" type="checkbox"/> <input type="checkbox"/> NA	Code
	(a) Receiving					
	(b) Shellstock Storage					
	(c) Processing					
	(d) Shucked Meat Storage					
	(e) Other Critical Limits					
5.	Approved Source Control Failure					C
6.	Time/Temperature Control Failure					C
7.	Other Critical Control Failure					C
<b>Sanitation Items</b>				<b>Citation</b>	<input checked="" type="checkbox"/> <input type="checkbox"/> NA	<b>Code</b>
8.	Safety of water for processing and ice production			.02A		
9.	Condition and cleanliness of food contact surfaces			.02B		
10.	Prevention of cross-contamination			.02C		
11.	Maintenance of hand-washing, hand sanitizing, and toilet facilities			.02D		
12.	Protection from adulterants			.02E		
13.	Proper labeling, storage, and use of toxic compounds			.02F		
14.	Control of employees with adverse health conditions			.02G		
15.	Exclusion of pests			.02H		
16.	Sanitation Monitoring and Records					S(K/O)
<b>Additional Model Ordinance Requirements</b>				<b>Citation</b>	<input checked="" type="checkbox"/> <input type="checkbox"/> NA	<b>Code</b>
17.	Plants and Grounds			.03A		
18.	Plumbing and related facilities			.03B		
19.	Utilities			.03C		
20.	Disposal of other waste			.03D		
21.	Equipment condition, cleaning, maintenance, and condition of non-food contact surfaces			.03E		
22.	Shellfish storage and handling			.03F		
23.	Heat shock			.03G		
24.	Supervision			.03H		
25.	Transportation (To include only the person shipping)			IX.05		K
26.	Labeling and Tagging			X.05, .06, .07		S (K/O)
27.	Shipping Documents and Records / Written Recall Procedures			X.08, .03		K
<b>Dealer's Signature:</b>				<b>Inspector's Signature:</b>		

