



## PLANT SURVEY FOR MEAT GRADING

**INSTRUCTIONS:** Mark an "X" in appropriate blocks (If "No", explain in the "Remarks" section on reverse).

NAME AND ADDRESS OF PLANT (City, State and Zip)	DATE SURVEYED (Month, Day, Year)	PLANT NUMBER
	<input type="checkbox"/> INITIAL SURVEY <input type="checkbox"/> RE-SURVEY	<input type="checkbox"/> SCHEDULED <input type="checkbox"/> UNSCHEDULED

**I. TYPE OF GRADING OR CERTIFICATION FUNCTIONS PERFORMED**

- Whole Carcass     Test Weighing  
 Freezing         Further Processing     Other (specify) \_\_\_\_\_

**II. KINDS OF MEAT TO BE GRADED**

- Beef     Lamb     Veal     Other (specify) \_\_\_\_\_

**III. FACILITIES AND EQUIPMENT PROVIDED TO GRADER**

	YES	NO	N/A
<b>A. Office/Parking</b>			
1. Provides adequate space, heating, cooling, lighting, and ventilation.			
2. Located in close proximity to processing areas.			
3. Internet connectivity, telephone, office desk, and chair.			
4. Four drawer file cabinet with proper locking device.			
5. Reserved parking spaces for USDA personnel, well lit, and near plant.			
<b>B. Equipment</b>			
1. Metal stem thermometer: (point sensitive for chilled, cooked or frozen product).			
2. Portion scale, when applicable, graduated in tenths of a pound or less, and test weights.			
3. Bulk scales, when applicable, graduated in tenths of a pound or less for containers weighing up to 100 pounds and test weights. Scales for heavier units, above 100 pounds, graduated in 1-pound or less increments and test weights.			
4. Drill and bit for temperature and condition examinations.			
5. Light meter.			
6. Other equipment necessary to provide certifications, as required. (If "Yes," explain in the "Remarks" section on page 2).			
7. Locker for grading equipment in grading area.			
<b>C. Grading Stations</b>			
1. Grading Stations required for:			
<input type="checkbox"/> AQL Checks <input type="checkbox"/> Quality/Yield Grading <input type="checkbox"/> Batter/Breeding pickup <input type="checkbox"/> Test Weighing <input type="checkbox"/> Cooked-Finished <input type="checkbox"/> Other (specify): _____			
2. Lighting (minimum 100 foot candles) at actual grading level. Show foot candles for each station in the "Remarks" section on page 2.			
3. Sufficient size to hold maximum amount of product to be sampled.			
4. Located in areas that provide for unbiased sampling.			
5. Product presented at proper height for accurate and efficient grading.			



IV. FACILITIES FOR AUTHORIZED GRADERS	YES	NO	N/A
Grading Stations 1. Grading performed on: <input type="checkbox"/> Chain <input type="checkbox"/> Table <input type="checkbox"/> Other (specify) _____			
2. Lighting ( <i>minimum 100 foot candles</i> ) at actual grading level. Show foot candles for each station in the "Remarks" section below.			
3. Product presented at proper height for accurate and efficient grading.			
4. Facilities allow each carcass, part, or further processed item to be examined.			
5. Adequate space for maximum number of authorized graders per station.			
6. Product graded after chilling (if "No," explain provisions for product in "Remarks" section below).			
<b>V. FREEZERS</b> Freezing requirement will be accomplished by: <input type="checkbox"/> Air Blast <input type="checkbox"/> Liquid <input type="checkbox"/> Off-site Freezer <input type="checkbox"/> Other (specify) _____			
<b>VI. LABELING AND PRODUCT CONTROL</b>			
A. Approved Labeling			
1. File of approved labeling material available to the grader.			
2. Approvals on file for all labeling bearing official grademark.			
3. Labeling discussed with management.			
B. Product Control			
1. System in place to identify product between official sampling periods.			
2. Controls established in the event of product retention.			
3. Provisions established for reworking retained product.			
<b>VII. SAFETY AND HEALTH</b>			
A. Safety Review performed.			
B. All safety and health hazards observed have been reported to plant management and corrected.			

REMARKS:

SURVEY MADE BY (Signature):	APPROVED (Regional Director or Designee):	DATE:
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