

GEORGIA DEPARTMENT OF AGRICULTURE

19 MARTIN LUTHER KING JR DR

ATLANTA, GEORGIA

CURRENT GOOD MANUFACTURING PRACTICES INSPECTION REPORT

General Information

Firm Name			
Name and title of the most responsible individual at the firm (may be different from the individual who received the Notice of Inspection)			
Type of Firm	Is the firm currently registered with the Bioterrorism Act? Yes No Firm is unaware		
List the specie(s) the firm prepares feed for:	Number of employees	Tonnage	Gross Income

Safety Plan Requirements

Does the firm have a written Food Safety or Hazard Analysis Plan?	Yes	No
Does the firm have a written Recall or Traceback Plan?	Yes	No
Does the firm have an Environmental Monitoring Program that provides information on the quality of the manufacturing environment (i.e., pest control)? *The purpose of the EM Program is to document the state of control of the facility, not to determine the quality of the finished product	Yes	No

Personnel Qualifications & Training

Do employees receive training on the principles of animal food hygiene, personal hygiene, and animal food safety? (507.4(b)(2))	Yes	No
How many employees are Qualified Individuals (i.e., individuals who have the education, training, or experience necessary to supervise or perform manufacturing, processing, packing, or holding activities for animal food)? (507.4(b)(1))		
Do employees include a signature or initials indicating completion of training?	Yes	No
Is training documented and kept on file for a minimum of 2 years? (507.4(d))	Yes	No
Do employees wash hands thoroughly in an adequate hand-washing facility as necessary and appropriate to protect against contamination? (507.4(b)(2))	Yes	No
Do employees remove or secure jewelry and other objects that might fall into animal food, equipment, or containers? (507.14(b)(3))	Yes	No
Do employees store clothing and personal belongings in areas other than where animal food is exposed or where equipment and utensils are cleaned? (507.14(b)(4))	Yes	No

Receiving Materials

Does the firm import feed or feed ingredients outside of Georgia?	Yes	No
Are shipping containers (e.g., totes, drums, and tubs) and bulk vehicles holding raw materials and other ingredients examined upon receipt to determine whether contamination or other deterioration of animal food has occurred? (507.25(b)(1)(i))	Yes	No

Are raw materials and other ingredients examined to ensure they are suitable for manufacturing and processing into animal food and are handled under conditions that will protect against contamination and minimize deterioration? (507.25(b)(1))	Yes	No
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Manufacturing & Sanitation

Does the firm manufacture or handle human food?	Yes	No
Select all that apply. Management ensures the following precautions are taken so that plant operations do not contribute to contamination (507.25(a)(5)): <ul style="list-style-type: none"> Ingredients are stored in containers to protect against contamination Manufacturing and processing steps (cutting, drying, grindings, mixing, pelleting, etc.) are done in a way that protects against contamination Filling, assembling, and packaging are done in a way that protects against contamination 		
When animal food has become adulterated, does management of the firm ensure that it is rejected of, or if appropriate, it is treated or processed to eliminate the adulteration? *Disposal should be done in a way that protects against the contamination of other animal food (507.25(a)(7))	Yes	No
Are all plant equipment and utensils used in manufacturing, processing, packing, and holding animal food designed, constructed, and used so that they do not adulterate the animal food with non-food grade lubricants, fuel, metal fragments, contaminated water, or any other contaminants? (507.22(a)(1))	Yes	No
Are freezer and cold storage compartments used to hold animal food fitted with an accurate temperature measuring device? (507.22(c))	Yes	No

Product Verification

Does management of the establishment ensure that animal food is accurately identified/ labeled? (507.25(a)(2))	Yes	No
When the facility is responsible for transporting the animal food itself or arranges with a third-party to transport the animal food, are the shipping containers and bulk vehicles used to distribute animal food examined prior to use? (507.27(c))	Yes	No
Are returned animal food identified as such and segregated until assessed for animal food safety to determine the appropriate disposition? (507.27(d))	Yes	No

Plant Construction & Grounds

Does the plant provide the employees with adequate, readily accessible toilet facilities? Are toilet facilities kept clean and not a potential source of contamination of animal food, animal food-contact surfaces, or animal food-packaging materials (507.20(d))	Yes	No
Is the plant of suitable size, construction, and design to facilitate cleaning, maintenances, and pest control to reduce the potential for contamination? (507.17(b))	Yes	No
Are the grounds around the plant under control of the management of the establishment kept in a way that will protect against the contamination of the animal food? (507.17(a))	Yes	No

Was the following information offered to the firm?

Preventive Controls (PC) Animal factsheet	Yes	No
Sanitary Transportation of Human and/or Animal Food factsheet	Yes	No
Intentional Adulteration (IA) Regulation of Human Food factsheet	Yes	No