

In-Plant Validation Record

Slaughter

Product _____

Date	Acid properly mixed/ correct concentration		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

Date	Carcass coverage check		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

In-Plant Validation Record

Raw, Non-Intact

Product _____

Date	Receipt of COAs for each batch of trimmings received.		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

Date	Acid properly mixed/ correct concentration		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

Date	Trimmings coverage check		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

Date	Product probe placement during packaging		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

In-Plant Validation Record

Fully Cooked, Not Shelf Stable

Product _____

Date	Product probe placement during cooking			Product probe placement during chilling		
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time

Cold Spot Determination (Cooking)				
Date	Thermometer ID	Location in oven	Internal Temperature	Initials

Meeting Relative Humidity Requirements (Appendix A)			
Date	Method for meeting humidity requirement (closed dampers, injecting steam into oven, moisture impermeable casings, etc.)		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

In-Plant Validation Record

Fully Cooked, Not Shelf Stable, Cont'd

Product _____

Date	Product probe placement during cooking			Product probe placement during chilling		
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time

Product Final Internal Temperature (Cooking)			
Date	Thermometer ID	Internal Temperature	Initials

Cooling Times						
Date	Thermometer ID	Cooling Time from 130°F – 80°F	Cooling Time from 80°F – 40°F	Pass	Fail	Initials

In-Plant Validation Record

Fully Cooked, Not Shelf Stable, Cont'd

Hot Spot Determination (Cooling)					
Date	Thermometer ID	Location in cooler	Size of product (weight, diameter, etc.)	Internal Temperature	Initials

Date	Cleaning Process Observed				Sanitizing Process Observed			
		Pass	Fail	Initials/Time		Pass	Fail	Initials/Time
		Pass	Fail	Initials/Time		Pass	Fail	Initials/Time

Date	Proper Sanitizer Concentration			Proper Water Temperature for Sanitizer		
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time

Date	Proper Sanitizer Application		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

In-Plant Validation Record

Fully Cooked, Shelf Stable

Product _____

Date	Product probe placement during cooking/drying		
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time

Date	Clean wet bulb sock			Water in reservoir		
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time
	Pass	Fail	Initials/Time	Pass	Fail	Initials/Time