Retail Food Establishment HACCP/Variance Verification Inspection Report

Authority: Chapters 3717 Ohio Revised Code

Firn	Firm Name: License						
Add	lress:			V			
City: State: Zip C					ode:		
Date: Follow-up date (if required)			Inspection t	ime (min):			
		2			2	Yes	No
1.	Is there a written HACCP Plan on premises?						
2.	Has ODA granted a variance for this process?					go to #3	go to #4
3.	Is the variance letter on file at the firm?						
4.	Are the firm's monitoring procedures being followed?					go to #6	go to #5
5.	Check the box of CCP/hazard combination where monitoring procedures in the plan are inadequate or missing. Food Safety Hazard Receiving Processing Cooking Cooling Packing Storage Biological Chemical Physical				Other		
6.	Are process monitoring in	nstruments for the CCPs calibra	nted?				
7.	Are there records for the calibration?						
8.	Are appropriate corrective actions taken when a critical limit deviation occurs?						
9.	Does the firm's record keeping system adequately document the monitoring of each critical limit and any corrective actions taken?						
10.	Does the HACCP Plan include end product or in process testing as a verification activity?					go to #11	go to #12
11.	Most recent test results: Date: Product: Result:						
12.	Are records reviewed and initialed routinely?						
13.	13. Do the SSOPs reviewed reflect the sanitary conditions observed during the inspection visit?						
Explan	nation / Comments						
Inspected by:			Received by:				
Licensor:			Title/Phone:				

As per AGR 1085 2/2012 CHC Software, Inc. (Rev. 01/2013)