



Florida Department of Agriculture and Consumer Services
Division of Aquaculture

**SHELLFISH PROCESSING FACILITY
INSPECTION FORM**

**WILTON SIMPSON
COMMISSIONER**

Rule 5L-1.005, F.A.C.

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

[Code: Critical =C; Key=K; Swing=S; Other=O; Not Applicable=NA; No Action Required=NAR;
In Compliance = OK; Not in Compliance = X]

Inspector's Signature:		Inspection Received By:	
Inspector's Name:	Date:	Inspector's Name:	Date: