



Florida Department of Agriculture and Consumer Services  
Division of Aquaculture

**SHELLFISH PROCESSING FACILITY  
INSPECTION FORM**

ADAM H. PUTNAM  
COMMISSIONER

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

Type of Inspection						Date:
Dealer Name:						Certification Number
Dealer Address:						
<b>Hazard Analysis Critical Control Point (HACCP)</b>						
1.	<b>HACCP Plan</b> 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.	<b>HACCP Training</b> Yes <input type="checkbox"/> No <input type="checkbox"/>		Code			
4.	<b>Plan Implementation</b>	<b>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)</b>			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					
	<b>Sanitation Items</b>	<b>Citation 5L-1 FAC</b>			<b>Code</b>	
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	<b>Citation 5L-1 FAC</b>			<b>Code</b>	
	<b>Additional Model Ordinance Requirements</b>	<b>Citation 5L-1 FAC</b>			<b>Code</b>	
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]

<b>Inspector's Signature:</b>		<b>Inspection Received By:</b>	
<b>Inspector's Name:</b>	<b>Date:</b>	<b>Inspector's Name:</b>	<b>Date:</b>