

DATE	TYPE OF AUDIT <input type="checkbox"/> REGULATORY <input type="checkbox"/> RE-AUDIT		
FIRM NAME	LICENSE/PLANT NO.		
ADDRESS (Line 1)			
ADDRESS (Line 2)	CITY	STATE/COUNTRY	ZIP CODE

LISTED PRODUCT(S) MANUFACTURED AND REVIEWED

Preventative Controls Qualified Individual(s) Name:	Food Safety Plan Initial Issue Date:
Name:	If Modified, New Date:

THE ITEM(S) MARKED BELOW *DID NOT* MEET PMO-APPENDIX T SUBSTANTIAL REQUIREMENTS

***NOTE:** This regulatory Appendix T Audit or re-audit of this milk plant includes evaluation of the items noted below. If items below are found to not be in substantial compliance a re-audit will be required within 60 days. A re-audit showing continued substantial non-compliance will result in a Notice of Violation being issued.

<p>Section 1 FOOD SAFETY PLAN</p> <p><input type="checkbox"/> A. The milk plant's Food Safety Plan is documented in writing.</p> <p><input type="checkbox"/> B. The milk plant's Food Safety Plan is prepared or its preparation is overseen by one (1) or more Preventative Control Qualified Individuals (PCQI).</p> <p><input type="checkbox"/> C. The owner, operator or person in charge of the milk plant has signed and dated the Food Safety Plan upon initial completion and upon any modifications.</p> <p><input type="checkbox"/> D. Reanalysis of the milk plant's entire Food Safety Plan is conducted at least once every three (3) years or when a process change is made.</p> <p><input type="checkbox"/> E. Reanalysis of the applicable portion of the milk plant's Food Safety Plan is conducted due to a change in a hazard; an unanticipated food safety problem; or ineffective preventative control(s).</p> <p><input type="checkbox"/> F. Any reanalysis of the milk plant's Food Safety Plan has been performed or overseen by a PCQI.</p>	<p>Section 4 WRITTEN HAZARD ANALYSIS for EACH KIND of MILK and/or MILK PRODUCTS*</p> <p><input type="checkbox"/> A. Milk plant has identified known or reasonably foreseeable hazards that include Biological, Chemical (including allergens) and Physical hazards.</p> <p><input type="checkbox"/> B. Milk plant has identified other known or reasonably foreseeable hazards, (i.e. Occurs Naturally, Unintentionally introduced or Intentionally introduced for purposes of economic gain).</p> <p><small>*Similar milk and/or milk products or similar types of production methods may be grouped together if the hazards and procedures are essentially identical.</small></p>
<p>Section 2 FOOD SAFETY PLAN REQUIRED ELEMENTS</p> <p><input type="checkbox"/> A. Milk plant has a written Recall Plan (See section 3)</p> <p><input type="checkbox"/> B. Milk plant has a written Hazard Analysis for all milk and/or milk product processed. (See section 4)</p> <p><input type="checkbox"/> C. Milk plant has a written Preventative Control(s), as appropriate, for hazards not addressed by the PMO. (See section 5)</p> <p><input type="checkbox"/> D. Milk Plant has a written Supply-Chain Program, as appropriate, for hazards not addressed by the PMO. (See section 6)</p> <p><input type="checkbox"/> E. Milk Plant has written Procedures for Monitoring the implementation of the preventative control(s), as appropriate, for hazards not addressed by the PMO. (See Section 7)</p> <p><input type="checkbox"/> F. Milk plant has written Corrective Action Procedures appropriate to the nature of the hazard(s) and the preventative control(s). (See Section 8)</p> <p><input type="checkbox"/> G. Milk Plant has written Verification Procedures appropriate to the nature of the preventative control(s). (See section 9)</p>	<p>Section 5 PROCEDURES FOR PREVENTATIVE CONTROLS</p> <p><input type="checkbox"/> A. Includes written preventative control(s) at critical control point(s) (CCP) for hazards not addressed by the PMO.</p> <p><input type="checkbox"/> B. Includes written preventative controls, other than those at CCPs, that are also appropriate for food safety and are not addressed by the PMO.</p>
<p>Section 3 RECALL PLAN</p> <p><input type="checkbox"/> A. Written procedures include how to directly notify the direct consignee of the milk and/or milk products being recalled, including how to return or dispose of the affected milk and/or milk products and assigns responsibility for taking those steps.</p> <p><input type="checkbox"/> B. Written procedures include how to notify the public about any hazard presented by the milk and/or milk products.</p> <p><input type="checkbox"/> C. Written procedures include how to conduct effectiveness checks to verify that the recall is carried out.</p> <p><input type="checkbox"/> D. Written procedures include how to appropriately dispose of product.</p>	<p>Section 6 SUPPLY-CHAIN PROGRAM</p> <p><input type="checkbox"/> A. Documented that a supplier of non-milk and/or milk product ingredients has a functional and written food safety program that addresses hazards to include food allergen management.</p> <p><input type="checkbox"/> B. Written program includes documentation of approved suppliers; supplier verification activities to include frequency; conducting and documenting supplier verification activities before using raw materials and other ingredients; written procedures for receiving raw materials and other ingredients; and document that those procedures are being followed.</p> <p><input type="checkbox"/> C. Milk plant has taken and documented prompt action when a determination has been made that the supplier is not controlling the hazard.</p>
	<p>Section 7 MONITORING PROCEDURES</p> <p><input type="checkbox"/> A. Written monitoring procedures including the frequency with which they are to be performed, are established, implemented, and consistently performed for monitoring the preventative control(s) for hazards that are not addressed by the PMO.</p> <p><input type="checkbox"/> B. Monitoring records are being reviewed, dated and signed or initialed by or under the oversight of a PCQI within seven (7) working days after the records are created.</p>

<p>Section 8 CORRECTIVE ACTIONS</p> <p><input type="checkbox"/> A. Established and implemented written corrective action procedures that shall be taken to address the presence of a pathogen or appropriate indicator organism detected because of product testing, as appropriate.</p> <p><input type="checkbox"/> B. Established and implemented written corrective action procedures that shall be taken to address the presence of a pathogen or appropriate indicator organism detected through environmental monitoring, as appropriate.</p> <p><input type="checkbox"/> C. Established and implemented written corrective action procedures that shall be taken if preventative controls are not properly implemented for hazards not addressed by the PMO.</p> <p><input type="checkbox"/> D. Corrective action records are being reviewed, dated and signed or initialed by or under the oversight of a PCQI within seven (7) working days after the records are created.</p>	<p>Section 10 QUALIFICATIONS OF INDIVIDUALS</p> <p><input type="checkbox"/> A. The owner, operator or person-in-charge of the milk plant has ensured that all individuals who receive, handle, process and package milk and/or milk products are qualified to perform their assigned duties.</p> <p><input type="checkbox"/> B. Each individual has received training in the principles of food hygiene and food safety, including the importance of employee health and personnel hygiene.</p> <p><input type="checkbox"/> C. Supervisory personnel have the necessary education, training, experience or combination thereof, and ensure compliance by individuals with the requirements.</p> <p><input type="checkbox"/> D. Training records are established, maintained and retained at the milk plant for at least two (2) years after the date they were prepared.</p>
<p>Section 9 VERIFICATION AND VALIDATION</p> <p><input type="checkbox"/> A. Verification that the Preventative Control(s) is/are consistently implemented, and are effective and significantly minimizing or preventing the hazards for hazard verification not addressed by the PMO.</p> <p><input type="checkbox"/> B. Validation that each preventative control identified and implemented is adequate to control the hazard for validation not addressed by the PMO.</p> <p><input type="checkbox"/> C. Validation has been performed or overseen by a PCQI.</p>	<p>Section 11 RECORDS</p> <p><input type="checkbox"/> A. Milk plant has established and is maintaining the required records documenting the implementation of the Food Safety Plan for preventative control (e.g., monitoring, verification, and corrective actions).</p> <p><input type="checkbox"/> B. Required records are identified with the name and location of the milk plant or their milk plant code, dated and the signature or initials of the person performing the activity and on-site for review (e.g., records for metal detection or other preventative control(s) the milk plant may identify).</p> <p><input type="checkbox"/> C. The Food Safety Plan shall be on-site for review.</p> <p><input type="checkbox"/> D. Preventative Control records were provided on-site within 24 hours of request (e.g., monitoring, verification, and corrective actions).</p> <p><input type="checkbox"/> E. Records that support the preventative control(s) required in the milk plant's Food Safety Plan are retained for at least two (2) years after the date they were created.</p>

APPENDIX T AUDIT REPORT DISCUSSION SHEET

FIRM NAME

DATE OF AUDIT

**EXPLANATION OF DEVIATION/DEFICIENCIES/NON-CONFORMITIES THAT DID NOT MEET
APPENDIX T CRITERIA**

(Use additional sheets as necessary if entry field is non-expandable.)

NOTE: When Regulatory Audits are conducted, timelines for corrections of all identified deviations, deficiencies and non-conformities shall be established.

APPENDIX T AUDIT REPORT DISCUSSION SHEET CONTINUED

FIRM NAME

DATE OF AUDIT