

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE  <b>REPORT OF GOOD COMMERCIAL PRACTICES          CORRELATION VISIT</b>	1. CASE NUMBER	PAGE
	2. ESTABLISHMENT NUMBER	OF 3. ESTABLISHMENT ID

4a. ESTABLISHMENT NAME

4b. ESTABLISHMENT ADDRESS / P.O. BOX

4c. CITY, STATE, ZIPCODE

5a. NAME OF DVMS ( <i>last, first</i> )	5b. NAME OF PHV ( <i>last, first</i> )	5c. NAME OF IIC ( <i>last, first</i> )
6. DATE(S) OF VISIT ( <i>MM/DD/YY</i> )  FROM: _____ TO: _____	7. CIRCUIT VISITED ( <i>4-digit no.</i> )	8. PLANT SIZE  <input type="checkbox"/> Large <input type="checkbox"/> Small <input type="checkbox"/> Very Small

9. SPECIES SLAUGHTERED (*check all species observed*)

CHICKEN <input type="checkbox"/> Young Chicken  <input type="checkbox"/> Light Fowl  <input type="checkbox"/> Heavy Fowl  <input type="checkbox"/> Capon	TURKEY <input type="checkbox"/> Fryer/Roaster  <input type="checkbox"/> Young Turkey  <input type="checkbox"/> Young Breeder  <input type="checkbox"/> Older Breeder	RATITE <input type="checkbox"/> Ostrich <input type="checkbox"/> Duck  <input type="checkbox"/> Emu <input type="checkbox"/> Guinea  <input type="checkbox"/> Rhea <input type="checkbox"/> Goose  <input type="checkbox"/> Squab  <input type="checkbox"/> Other (Specify): _____
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VOLUME SPEED: HIGH VOLUME PLANTS →	10a. PICK LINE SPEED ( <i>Birds/minute</i> )	VOLUME SPEED: LOW VOLUME PLANTS →	10d. BIRDS/DAY
	10b. NO. OF PICKING LINES		10e. BIRDS/HOUR
	10c. AVERAGE BLEED TIME (Seconds)		10f. AVERAGE BLEED TIME (Seconds)

11. STUNNING USED

☐ NO   
 ☐ YES (*Select Method*):   
 ☐ Electrical   
 ☐ Controlled Atmosphere

12. REASON FOR VISIT (*Check all that apply*):

<input type="checkbox"/> DISTRICT OFFICE DIRECTION	<input type="checkbox"/> REPETITIVE NON COMPLIANCE
<input type="checkbox"/> ROUTINE VISIT	<input type="checkbox"/> DATA DRIVEN VISIT (Specify): _____
<input type="checkbox"/> REPETITIVE DOCUMENTATION	<input type="checkbox"/> SPECIAL CORRELATION/OTHER _____

13. SYSTEMATIC APPROACH (Federal Register Notice dated September 28, 2005, "Treatment of Live Poultry Before Slaughter")

DOES THE ESTABLISHMENT UTILIZE GOOD COMMERCIAL PRACTICES TO IMPLEMENT A SYSTEMATIC APPROACH TO HANDLING LIVE POULTRY?

☐ YES   
 ☐ NO   
 ☐ IMPLEMENTATION NOT ASSESSED PER THIS DATE

IF YES, CHECK ITEMS BELOW THAT HAVE BEEN IMPLEMENTED; NUMBERS CORRESPOND TO THE THREE STEPS OF THE SYSTEMATIC APPROACH

☐ 1. Assessing under what circumstances poultry may experience excitement, discomfort and accidental injury.  
☐ 2. Taking steps to minimize the possibility of such excitement, discomfort and accidental injury.  
☐ 3. Evaluating periodically how poultry are being handled and slaughtered to ensure (a) that any excitement, discomfort, or accidental injury is being minimized; (b) that all poultry are slaughtered in a manner that results in thorough bleeding of the poultry carcass, and (c) that breathing has stopped before scalding.

14. RECOMMENDATIONS (*Check only one*)

<input type="checkbox"/> NO ACTION	<input type="checkbox"/> LETTER OF CONCERN	<input type="checkbox"/> SUSPENSION/WITHDRAWAL
<input type="checkbox"/> NR by IIC	<input type="checkbox"/> NOIE	<input type="checkbox"/> OTHER (Specify): _____

CASE NUMBER	PAGE
	OF

ESTABLISHMENT NAME
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15. NARRATIVE REPORT- See attached. *(include the categories listed below in the indicated order. Note: the heading for each category should be entered on a separate line above the narrative section for each category.)*:

Correlated with:  
Summary of Data Assessment prior to Visit:  
Systematic Approach Comments  
Summary of Reason(s) for Recommendation:  
Findings/Narrative Report