



CN Plant Monitoring Review Checklist

Name of Company and Establishment Number		
Company Address (Street, City, State, Zip)		
Contact Name	Title	
Phone Number	Email	
RATING SUMMARY		
RATING LEVELS	TOTAL CRITICAL NON-CONFORMANCES ALLOWED	TOTAL NON-CONFORMANCES ALLOWED
Satisfactory	0	3
Conditional	1	7
Unsatisfactory	Fails to meet conditional	
TOTAL		
REVIEW RATING	<input type="checkbox"/> Satisfactory <input type="checkbox"/> Conditional <input type="checkbox"/> Unsatisfactory	
FREQUENCY LEVEL	<input type="checkbox"/> Reduced <input type="checkbox"/> Normal <input type="checkbox"/> Tightened	
<p><i>Critical non-conformance</i> - A deviation from specifications as outlined in approved QC Program which will affect the product's contribution to the meal pattern requirements.</p> <p><i>Non-critical non-conformance</i> - A deviation from specifications as outlined in approved QC Program which is not likely to affect the product's contribution to the meal pattern requirements.</p> <p><i>Rating Levels</i> - Are defined as maximum allowed non-conformances (critical or non-critical) – see table above.</p> <p><i>Reduced frequency</i> - CN product reviews are conducted semi-annually (approximately every 6 months).</p> <p><i>Normal frequency</i> - CN product reviews are conducted quarterly (approximately every 3 months).</p> <p><i>Tightened frequency</i> - CN product review is conducted during the next scheduled CN product run or within 30 days.</p>		

Check the plant monitoring review option selected to determine product compliance under the CN Labeling Program:

Quality Control Verification Program (QCVP)
 In-plant Monitoring Program (IMP)

REVIEW CONDUCTED BY (PRINT NAME)	REVIEWER'S SIGNATURE	DATE
Program Office Address City, State, Zip Phone		



I. PLANT MONITORING ACTIVITIES

What CN products are being monitored during this review (identify the CN number)?

Date and revision number (if applicable) of QC Program?

Have there been any significant changes to the QC Program in the facility since the last visit?

No Yes - What are the changes?

Have findings from previous review been addressed, if applicable? No Yes

If no, state finding and reason provided by applicant.



CN Plant Monitoring Review Requirements						
1. EVALUATING QUALITY CONTROL MANUAL - (verify that the facility is meeting the following requirements)		Meets	Non-critical	Critical	N/A	Notes
1.A	Is the quality control program available for review?	<input type="checkbox"/>		<input type="checkbox"/>		
1.B	Is the quality control program up-to-date to include new CN products?	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	
1.C	Was the quality control program revised to include changes in processing/monitoring procedures and were updates approved?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
1.D	Label approval(s) on file and available for review?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2. EVALUATING RECORDS AND DOCUMENTATION *Reviewers are not required to complete this section if the facility is operating under CN In-plant Monitoring Program		Meets	Non-critical	Critical	N/A	Notes
Are records/forms available, maintained and accurate for the following:						
2.A	Scale and/or other measuring devices?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2.B	Formulation/ingredient weights?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2.C	Fat control?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2.D	Component weights?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2.E	Raw weights?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2.F	Cooked weights?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2.G	Maximum cooking yield?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2.H	Corrective actions maintained, when applicable?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
2.I	Entries made by authorized person(s)?	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	



3. MONITORING PROCEDURES - (Verify that the facility is meeting the following requirements)						
3.A Scales and/or Other Measuring Devices		Meets	Non-critical	Critical	N/A	Notes
3.A.i	Are procedures followed for balancing and calibrating equipment as outlined in the QC program?	<input type="checkbox"/>		<input type="checkbox"/>		
3.A.ii	Are corrective action(s) taken when the testing/measuring equipment is out of balance or calibration?	<input type="checkbox"/>		<input type="checkbox"/>		
3.B Formulation and Ingredient Control		Meets	Non-critical	Critical	N/A	Notes
3.B.i	Does the production formula match the approved label application?	<input type="checkbox"/>		<input type="checkbox"/>		
3.B.ii	Are the weights of creditable ingredients accurately weighed? <i>*Note to the Reviewer performing plant review (ingredients shall not vary $\pm 0.5\%$ from the weight as indicated on the approved label transmittal)</i>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.B.iii	Is the sampling size and frequency in accordance with the QC program?	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	
3.C Fat Control - (When product specifies a fat percent level)		Meets	Non-critical	Critical	N/A	Notes
3.C.i	Are sampling methods and analysis followed as outlined in the QC program?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.C.ii	If fat level is higher than the specified fat claim on the label, is appropriate corrective action implemented?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.D Component and Raw Portion Weight		Meets	Non-critical	Critical	N/A	Notes
3.D.i	Is the sampling size and frequency in accordance with the QC program?	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	
3.D.ii	Is the average subgroup raw weight in compliance as outlined in the QC program?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	



3.D Component and Raw Portion Weight - Continued		Meets	Non-critical	Critical	N/A	Notes
3.D.iii	If raw subgroup weights are not in compliance, were appropriate corrective actions implemented?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.D.iv	Does the shift average meet or exceed the required minimum weight as stated on approved label?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.E Component and Cooked Portion Weight		Meets	Non-critical	Critical	N/A	Notes
3.E.i	Is the sampling size and frequency in accordance with the QC program?	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	
3.E.ii	Is the average subgroup cooked weight in compliance as outlined in the QC program?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.E.iii	If cooked subgroup weights are not in compliance, were appropriate corrective actions implemented?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.E.iv	Does the shift average meet or exceed the required minimum weight as stated on approved label?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.F Rework (if applicable)		Meets	Non-critical	Critical	N/A	Notes
3.F.i	Is the maximum percentage of rework 10 percent or less of the product formulation (for non-breaded items)?	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	
3.F.ii	Is the rework for breaded product 2 % or less? <u>*Note to the Reviewer performing plant review</u> (breaded rework is only acceptable if it's indicated on the approved label application)	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.G Maximum Cooking Yield (if applicable)		Meets	Non-critical	Critical	N/A	Notes
3.G.i	Is the maximum cooking yield the same as stated on approved label? <u>*Note to the Reviewer performing plant review</u> (the actual yield maybe less than what is stated on the label, but shall not exceed stated yield)	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
3.G.ii	If the cooking yield exceeds the yield as stated on approved label, was appropriate corrective action implemented?	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	

