

RECALL WORKSHEET
(Listeria monocytogenes ATTACHMENT)
(READY-TO-EAT PRODUCT)

DESCRIBE THE PRODUCTION/PROCESSING OPERATION AND/OR ATTACH A PROCESS FLOW DIAGRAM: -----

WHAT WERE THE "CLEAN-UP TO CLEAN-UP" TIMES? -----

WAS CARRYOVER PRODUCT FROM PREVIOUS PRODUCTION PACKED WITH THIS PACKAGING CODE? (YES) (NO)

WAS THERE A COMPLETE LINE CLEAN-UP AFTER THE CARRYOVER WAS RUN? (YES) (NO)

WHAT DATE WAS THE CARRYOVER PRODUCT CARRIED OVER FROM? _-----

WERE THERE ANY PROCESS DEVIATIONS DURING THE PRODUCTION OF THE CARRYOVER PRODUCT? (YES) (NO)

EXPLAIN: -----

WHAT WAS/WERE THE CORRECTIVE ACTION(S)? -----

WERE OTHER PRODUCTS PRODUCED ON THE SAME LINE OR USING SOME OF THE SAME EQUIPMENT DURING THE "CLEAN-UP TO CLEAN-UP" PERIOD? (YES) (NO) EXPLAIN:-----

WHAT INTERNAL COOK TEMPERATURE WAS REACHED? -----

DID THE PRODUCT REACH ANY SPECIFIED Aw OR pH REQUIREMENT? (YES) (NO) SPECIFY: -----

DOES THE FIRM HAVE AN IN-PLANT ENVIRONMENTAL MONITORING PROGRAM FOR *Listeria monocytogenes*? (YES) (NO)

WAS THE SOURCE OF THE CONTAMINATION IDENTIFIED? (YES) (NO)

EXPLAIN:-----

IS THERE DATA THAT COULD LIMIT THE AMOUNT OF PRODUCT AFFECTED? (YES) (NO) EXPLAIN-----

