

RECALL WORKSHEET
(Salmonella sp. 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 CODE? (YES) (NO)

WAS THERE A 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 ESTABLISHMENT HAVE POST-PROCESSING CONTROLS? (YES) (NO) SPECIFY (include records):---

**WAS ANY MICROBIOLOGICAL TESTING PERFORMED BY THE COMPANY? (YES) (NO) EXPLAIN, INCLUDE
RESULTS: -----**

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