

SOUTH DAKOTA ANIMAL INDUSTRY BOARD

Meat Inspection Division
Pierre, South Dakota 57501

FORMULA AND PROCESSING PROCEDURE APPROVAL

This approval does not authorize printing of the State inspection Legend, however a copy of the processing procedure and formula must be on file when requesting rubber stamps or similar devices to stamp ingredient statements, etc. on the products you process.

HACCP Product

Custom Exempt Product

Name of Product

Establishment Name

Location

Zip Code

Reviewed this date

Area Veterinarian

() Approved () Suggested Changes (listed)

This letter is to notify _____, that the formula and processing procedure submitted are on file in this office and further, that this product procedure and ingredient statement have been approved this _____ day of _____, 20

Sam D. Holland, DVM, Administrator
SD Meat Inspection Program

Distribution: Original - Establishment; 1st copy - SD Animal Industry Board;
2nd copy - Meat Inspector.

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Est. # _____ **Date** _____ **Est. Name** _____

Signature _____
 Est. Official _____ Inspector _____

Formula	Weight	Product Name:
Meat/Meat By Products:		Method of Preparation:
Beef		
Binders/Extenders:		
Water/Ice:		
Spices/Flavorings:		
Garlic		
		Smoking/Cooking Cycle:
		<u>Hours</u> <u>Temp.</u> <u>Humidity</u>
		Cool Down & Storage:
Curing Materials:		Area: _____ Temp. _____ Time _____.
		Area: _____ Temp. _____ Time _____.
		Finish Internal Temp. -
		Smoke/Cook Shrink -
		Cooler Shrink -
		Ingredient Statement:
Total Batch Weight:		