

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

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 _____, _____.

Dustin Oedekoven, State Veterinarian
SD Meat Inspection Program

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

PROCESSING PROCEDURES

Est. Name		Est. #		Date:	
Signature:					
_____			_____		
Est. Official			Inspector		
Formula	Weight	Product Name:			
Meat/Meat By Products:		Method of Preparation:			
Binders/Extenders:					
Water/Ice:					
Spices/Flavorings:					
		Hours		Temp	
					Humidity
		Cool Down & Storage:			
Curing Materials:		Area		Temp	
					Time
		Finish Internal Temp. -			
		Smoke/Cook Shrink -			
		Cooler Shrink -			
		Ingredient Statement:			
Total Batch Weight:					