



## New Plant Checklist

### Requirements:

### Supplied By:

<input type="checkbox"/> Processing rooms impervious to moisture, sanitary, isolated	Plant
<input type="checkbox"/> Adequate lighting, drainage, ventilation	Plant
<input type="checkbox"/> Clean, nonporous equipment and utensils	Plant
<input type="checkbox"/> Employee aprons/coats, hair restraints or other PPE	Plant
<input type="checkbox"/> Inedible barrels are identified (if applicable)	Plant
<input type="checkbox"/> Water letter (Municipal) - Water sample (Private well)	Plant - Municipality or LDH
<input type="checkbox"/> 180°F water on demand or chemical sanitation	Plant or Sanitation Contractor
<input type="checkbox"/> Pest control program summary	Plant or Pest Control Co.
<input type="checkbox"/> HACCP plan initial validation documents/Cooler correlation (13 days)	Plant - Processing Authority
<input type="checkbox"/> Internal Inspection Documents	Plant - LDAF
<input type="checkbox"/> Denaturant available and used properly (If applicable)	Plant - Equip./Chem. Supplier
<input type="checkbox"/> Sanitary Sewage Letter	Plant - Parish Health Unit
<input type="checkbox"/> Approved label design	Plant - LDAF HQ
<input type="checkbox"/> Inspection office space (Desk, chair, file cabinet with hasp)	Plant
<input type="checkbox"/> Meat and/or poultry HACCP principles training course	Plant
<input type="checkbox"/> Signed and dated HACCP plan(s) and records available to Inspector	Plant
<input type="checkbox"/> Signed and dated SSOP plan and records available to Inspector	Plant
<input type="checkbox"/> Signed and dated Recall Plan	Plant

Inspected Only

### District Offices

Opelousas	Area 1
Lafayette	Area 2
Hammond	Area 3
New Orleans	Area 4
Haughton	Area 5

### Phone

337-788-7529
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