National Conference on Interstate Milk Shipments

NCIMS ASEPTIC PROGRAM COMMITTEE-CRITICAL LISTING ELEMENTS for Grade "A" fermented high-acid, shelf-stable milk and/or milk products-pH of 4.6 or below obtained by fermentation using live and active cultures

(To be included with NCIMS State Ratings/HACCP Listings and FDA Check Ratings/Audits.)	
MILK PLANT	DATE OF INSPECTION/RATING
ADDRESS	LICENSE/PERMIT NO.
RATING AGENCY	
EXPLANATION OF CONCERNS NOTED REGARDING CRITICAL LISTING ELEMENTS UNDER THE NCIMS PROGRAM COMMITTEE (Use additional sheets as necessary.) A narrative description shall be provided as a part of all NCIMS Aseptic Program Committee State Ratings/ HACCP Listings and FDA Check Ratings/Audits. This report shall include an evaluation of the following requirements:	
2. Are the milk plant's Grade "A" fermented high-acid (FHA), shelf-stable milk using an Aseptic-Qualified filler and Product Sterilizer System (AQFPSS) v 2541g (Food Process Filing for Low-Acid Aseptic Systems)?	
3. Are the milk plant's process recommendations for its Grade "A" fermented high-acid, shelf-stable milk and/or milk product(s) developed by a recognized process authority qualified as having expert knowledge of aseptic processes?	
4. Have the milk plant's process recommendations for its Grade "A" fermented high-acid, shelf-stable milk and/or milk product(s) been reviewed [with no objections] by the Regulatory Agency prior to production of these products?	
5. Are the milk plant's process recommendations that have been reviewed and confirmed by the Regulatory Agency for its Grade "A" fermented high-acid, shelf-stable milk and/or milk product(s) being implemented by the milk plant?	
Are the operators of the milk plant's aseptic-qualified filler and product sterilizer useful attended a school approved by the FDA (such as Better Process Control School)	
7. Is the milk plant currently under an "Order of Determination of Need" for an emergency Permit for its LACF filing, or a suspension of food facility registration?	