Department of Health and Human Services Food and Drug Administration

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 and/or milk product(s) produced using an Aseptic-Qualified filler and Product Sterilizer System (AQFPSS) which is under a current FDA LACF 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?	
Have the milk plant's process recommendations for its Grade "A" fermented high product(s) been reviewed [with no objections] by the Regulatory Agency prior	
5. Are the milk plant's process recommendations that have been reviewed and confirm Grade "A" fermented high-acid, shelf-stable milk and/or milk product(s) being impler	
6. Are the operators of the milk plant's aseptic-qualified filler and product sterilizer under attended a school approved by the FDA (such as Better Process Control School or I	
7. Is the milk plant currently under an "Order of Determination of Need" for an emerger suspension of food facility registration?	ncy Permit for its LACF filing, or a