

Process Category, Product	Hazard	Process Step	Supporting Documentation	Critical Operational Parameters	Initial In-Plant Data
Slaughter: Beef Carcass	Biological: <i>E. coli</i> O157:H7	Acid Rinse	List publication(s) used	X% ____ acid  Complete carcass coverage	Records of acid concentration  Records of carcass coverage check

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Raw, non-intact: Raw ground beef	Biological: <i>E. coli</i> O157:H7	Prerequisite program: Supplier programs	Certificate of analysis from supplier that assures that supplier uses validated interventions for <i>E. coli</i> O157:H7	Supplier program to show their pathogen intervention strategy.	Records that show receipt of COAs for each batch of trimmings received.
		Trimmings prior to grinding	List publication(s) used	X% ____ acid  Complete carcass coverage	Records of acid concentration  Records of trimmings coverage check
		Packaging	List publication(s) used	Internal ground product temperature	Records of proper thermometer placement during CCP monitoring

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Fully-Cooked, Not Shelf Stable: Sausage	Biological: Salmonella, <i>E. coli</i> O157:H7	Cooking/Smoking	Appendix A	Finished internal temperature	Records of proper thermometer placement during CCP monitoring
					Records of cold spot determination in smoke house
				Relative humidity requirements	Records to support meeting relative humidity req's of Appendix A
	<i>Clostridium perfringens</i>	Chilling after cooking	Appendix B	Final chilled temperature and time	Records of proper thermometer placement during CCP monitoring
					Records of hot spot determination during chilling
	<i>Listeria monocytogenes</i>	Packaging of post-lethality exposed product	Manufacturer support for the effectiveness of sanitizer.	Proper mixing of sanitizer & concentration	Records of proper mixing of sanitizer (concentration & water temperature)
				Proper application of sanitizer	Records of proper application of sanitizer
					Environmental test results for Listeria species
				Proper cleaning	Observation records of proper cleaning

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Fully cooked, shelf stable: Jerky	Biological: <i>Salmonella</i>		List publication(s) used	Time & internal temperatures during drying.  Wet bulb temperature, % relative humidity	Records of proper thermometer placement during CCP monitoring  Records of proper wet bulb set up (clean sock, water in reservoir)