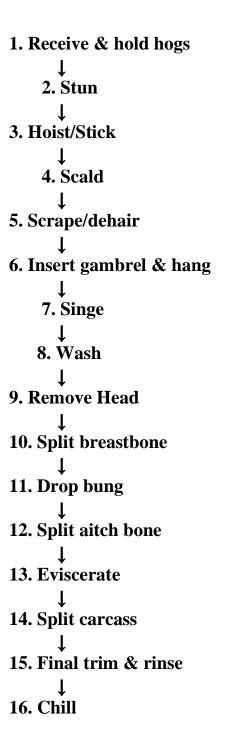
Pork Slaughter Flow Chart Example



Pork Slaughter Form A Example

Ingredient/ Process Step	Potential hazards introduced, controlled or enhanced at this step.	Is this hazard likely to occur? (yes/no)	Justification for decision made in previous column)	Preventive Measures	CCP?
1. Receive & hold hogs	P - metal, needles B -none identified	P: No	Not likely to occur, based upon plant history.		
	C -antibiotics, residues	C: No	Not likely to occur, based upon plant history.		
2. Stun	P-none identified B-none identified C-none identified				
3. Hoist/Stick	P-none identified				
	B -cross contamination	B: No	Not likely to occur, based upon SSOP records		
	C -none identified				
4. Scald	P-none identified				
	B - pathogen contamination	B: No	Not likely to occur, based upon singe temperature		
	C-scalding agents	C: No	Not likely to occur, based upon plant history.		
5. Scrape/dehair	P-none identified				
	B -pathogen contamination	B: No	Not likely to occur, based upon singe temperature		
	C –none identified				
6. Insert gambrel	P-none identified				
& hang	B -none identified				
7. Singe	C -none identified P -none identified				
7. Singe	B -none identified				
	C -none identified				
8. Wash	P-none identified				
	B -none identified				
9. Remove Head	C -none identified P -none identified			1	
7. Kelliove flead	B -none identified				
	C -none identified				

10. Split breast bone	P-bone chips	P: No	Not likely to occur, based		
bone			upon plant history.		
	B - cross contamination from equipment	B: no	Not likely to occur, based upon SSOP records.		
	C -grease,oil	C: No	Not likely to occur, based upon plant history.		
11. Drop bung	P ₁₁ -none identified				
	B -fecal contamination	B: Yes	Fecal contamination is likely to occur.	Trim visible feces, ingesta	Refer to CCP-1 below
	C -none identified			Ŭ.	
12. Split aitch bone	P-bone chips	P: No	Not likely to occur, based upon plant history.		
	B -cross contamination from equipment	B: No	Not likely to occur, based upon SSOP records.		
	C -grease, oil	C: No	Not likely to occur, based upon plant history.		
13. Eviscerate	P-none identified				
	B - pathogen contamination	B: Yes	Fecal contamination is likely to occur.	Trim visible feces, milk, and ingesta	Refer to CCP-1 below
11.0.1	C -none identified	D 11	27 . 17 . 1		
14. Split carcass	P-bone fragments	P: No	Not likely to occur, based upon plant history.		
	B - cross contamination from equipment	B: No	Not likely to occur, based upon SSOP records.		
	C -grease,oil	C: No	Not likely to occur, based upon plant history.		
15. Final trim & rinse	P-bone chips	P: No	Not likely to occur, based upon plant history.		
	B - fecal contamination C -none identified	B: Yes	Observance of fecal contamination is possible at this step.	Trimming of all visible feces, milk, and ingesta,	CCP-1
16. Chill	P-none				
	B -pathogen growth	B: No	Not likely to occur, based upon chill cooler temperature records, and carcass chillling rate records.		
	C-cleaning solutions	C: No	Not likely to occur, based upon plant history.		

Pork Slaughter Form B Example

Step/CCPWhatHowFrequencyWhoCCP-1Zero tolerance forCheckVisualEvery carcassPerson at	Actions Will follow
	Will follow
Final rinse/trim ingesta & milk contamination visible fecal, ingest	the 4 steps of 417.3(a): Action will be taken to ensure: 1. The cause of the deviation is identified and eliminated; 2. The CCP will be under control after the corrective action is taken; 3. Measures to prevent recurrence are established, and 4. No product that is injurious to health or otherwise adulterated as a result of the deviation enters commerce.

Pork Slaughter Form C Example

Process	Verification Activities	Recordkeeping Activities
Step/CCP		
CCP-1	Daily verification of	Monitoring & Verification
Final rinse/trim	monitoring & corrective	(meat temperatures) records
	action records.	– Form 101
	Check the checker weekly.	Corrective action records –
	Pre-shipment review – each	Form 101
	lot.	Pre-shipment review records –
	Reassess plan – annually.	Form 102
	Product sampling - monthly.	Microbial sampling records –
		Form 104