

Pork Slaughter Flow Chart Example

1. Receive & hold hogs



2. Stun



3. Hoist/Stick



4. Scald



5. Scrape/dehair



6. Insert gambrel & hang



7. Singe



8. Wash



9. Remove Head



10. Split breastbone



11. Drop bung



12. Split aitch bone



13. Eviscerate



14. Split carcass



15. Final trim & rinse



16. Chill

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 C -antibiotics, residues | P: No C: No | Not likely to occur, based upon plant history. 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 C -none identified | B: No | Not likely to occur, based upon SSOP records | | |
| 4. Scald | P -none identified B - pathogen contamination C -scalding agents | B: No C: No | Not likely to occur, based upon singe temperature Not likely to occur, based upon plant history. | | |
| 5. Scrape/dehair | P -none identified B -pathogen contamination C -none identified | B: No | Not likely to occur, based upon singe temperature | | |
| 6. Insert gambrel & hang | P -none identified B -none identified C -none identified | | | | |
| 7. Singe | P -none identified B -none identified C -none identified | | | | |
| 8. Wash | P -none identified B -none identified C -none identified | | | | |
| 9. Remove Head | P -none identified B -none identified C -none identified | | | | |

| | | | | | |
|------------------------|--|--------|--|---|----------------------|
| 10. Split breast 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. | | |
| 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 | | | | |
| 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 |
| | C -none identified | | | | |
| 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 | B: Yes | Observance of fecal contamination is possible at this step. | Trimming of all visible feces, milk, and ingesta, | CCP-1 |
| | C -none identified | | | | |
| 16. Chill | P -none | | | | |
| | B -pathogen growth | B: No | Not likely to occur, based upon chill cooler temperature records, and carcass chilling rate records. | | |
| | C -cleaning solutions | C: No | Not likely to occur, based upon plant history. | | |

Pork Slaughter Form B Example

| Process Step/CCP | Critical Limits | Monitoring Procedures | | | | Corrective Actions |
|------------------------------|--|--|--------------------|---------------|---|--|
| | | What | How | Frequency | Who | |
| CCP-1 Final rinse/trim | Zero tolerance for visible fecal, ingesta & milk contamination | Check carcasses for visible fecal, ingest & milk contamination | Visual observation | Every carcass | Person at final trim/wash station or slaughter supervisor | Will follow 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 Step/CCP | Verification Activities | Recordkeeping Activities |
|---------------------------|---|---|
| CCP-1 Final rinse/trim | Daily verification of monitoring & corrective action records. Check the checker weekly. Pre-shipment review – each lot. Reassess plan – annually. Product sampling - monthly. | Monitoring & Verification (meat temperatures) records – Form 101 Corrective action records – Form 101 Pre-shipment review records – Form 102 Microbial sampling records – Form 104 |