Raw Ground Process Example Product Description

Product Name: Ground Beef

Ground pork

Intended Use of Product: To be fully cooked by end-user.

Type of packaging: Wax coated, freezer paper, and vacuum packaging.

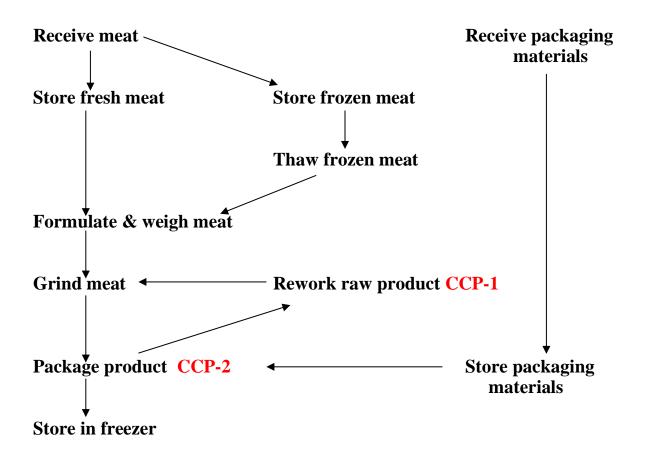
Length of Shelf Life: Paper – 4 days fresh, 6 months frozen

Vacuum package – 14 days fresh, 6 months frozen

Where will it be sold? Retail sales to general public. Wholesale to restaurants.

Labelling Instructions: Safe handling instruction label, Keep Frozen, or Keep Refrigerated

Raw Ground Process Example Flow Chart



HACCP Form A

Receive meat B ₁ - E. coli	Process	Potential Hazards	Reasonably	Justification for decision	Preventive	CCP?
Dased upon records of suppliers validated CCPs (interventions) regarding organic carcass washes (cletters of guarantee) and test results/certificates of analysis (GMP 1)	Step	R. F. coli	likely to occur?	made in previous column	Measures	
Suppliers validated CCPs (interventions) regarding organic carcass washes (letters of guarantee) and test results/certificates of analysis (GMP 1) B ₂ -growth-time post kill			110			
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B2-growth-time post kill						
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contamination upon SSOP records.		1 0				
Freezer B – None identified	Freezer			1		
Storage P – None identified						
	6	C – None identified				

Literature Cited

ARS Pathogen Modeling Program (PMP) 7.0 is accessible at http://www.arserrc.gov/mfs/PATHOGEN.HTM

Minimum,	optimum	and max	kimum gi	rowth to	emperatures	of selected	pathogens	from	PMP 7	7.0
can be acce	ess at:									

www.ag.ohio-state.edu/~meatsci/ARSTemperatureGuide03.doc

Reassessed 7/18/07	
110/07	

Raw Ground Process Example HACCP Form B

Process Step/CCP	Critical Limits		Corrective			
Step/CCI	Critical Limits	What	How	Frequency	Who	Action
CCP-1 Rework	Reworked meat temperature not to exceed 45°F, not to be held overnight.	Reworked meat temperature and time	Digital thermometer and rotation records	Every 2 hours during processing.	Grinder operator, supervisor or trained designee	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.
CCP-2 Grind meat	Raw ground beef temperature not to exceed 45°F	Ground beef internal temperature	Calibrated digital thermometer, manually inserted into center of container of ground meat.	3 readings per lot: at beginning, middle and end of lot	Grinder operator, supervisor or trained designee	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, & 4. No product that is injurious to health or otherwise adulterated as a result of the deviation enters commerce.

Process	Verification Activities	Record keeping Activities
Step/CCP		
CCP-1 Rework	Calibrate thermometers –weekly by trained designee, method* Daily verification of monitoring & corrective action records by manager, supervisor or trained designee. Check the checker weekly by manager, supervisor or trained designee. Reassess plan – annually by HACCP team. Product sampling (<i>E. coli</i> for beef) – monthly.	Monitoring & Verification (meat temperatures) records – Form 101 Corrective action records – Form 101 Calibration records – Form 103 Microbial sampling records – Form 104
CCP-2 Grind meat	Calibrate thermometers – weekly by trained designee Daily verification of monitoring & corrective action records by manager, supervisor or trained designee. Check the checker weekly by manager, supervisor or trained designee. Reassess plan – annually by HACCP team. Product sampling – monthly.	Monitoring & Verification (rework temperature and rotation) records — Form 101 Corrective action records — Form 101 Calibration records — Form 103 Microbial sampling records — Form 104

^{*}Calibration method: