

HACCP Slaughter

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

HACCP SYSTEMS BASIC COMPLIANCE CHECKLIST

ESTABLISHMENT NAME Responsible Transportation		ESTABLISHMENT NO. 45099	PROCESS Equine Slaughter
PRODUCTS COVERED BY PROCESS Slaughter and Raw Intact Products			
IMPLEMENTATION DATE 07/02/2013	NEW PRODUCT	REASSESSMENT DATE (Yearly: Check for dated signature only) 07/02/2013	

Use this checklist to document findings of noncompliance with the requirements set out in FSIS Directive 5000.1, Part Two, Paragraph II.B.

	REQUIREMENT	YES (✓)
1. HAZARD ANALYSIS AND HACCP PLAN DEVELOPMENT	INITIAL HAZARD ANALYSIS (§ 417.2 (a))	
	The establishment has not conducted a hazard analysis or had a hazard analysis conducted for it.	
	The hazard analysis	
	does not include food safety hazards that are reasonably likely to occur in the production process; or	
	does not identify the preventive measures the establishment can apply to those food safety hazard (s)	
	The hazard analysis does not include a flow chart that describes (diagrams) the steps of each process and product flow in the establishment.	
	The hazard analysis does not identify the intended use or consumers of finished product (s).	
	INITIAL PLAN DEVELOPMENT (§ 417.2 (c) (4), § 417.3 (a) (2), and § 417.4 (a) (1))	
	The establishment's hazard analysis revealed one or more food safety hazards that are reasonably likely to occur, and the establishment does not have a written HACCP plan for each of its products (§ 417.2 (b) (1); § 304.3 (c) or § 381.22 (c)).	
	The establishment has not conducted validation activities to determine that a HACCP plan is functioning as intended.	
The establishment's records do not include		
multiple results that verify the monitoring of CCP's and conformance with critical limits, or		
after a deviation from a critical limit (if any), subsequent results that support the adequacy of corrective action (s) in achieving control at the CCP.		
SUBSEQUENT ANALYSIS AND PLAN DEVELOPMENT		
HAZARD ANALYSIS REASSESSMENT		
After an establishment's hazard analysis revealed no food safety hazards that are reasonably likely to occur, there was a change that could reasonably effect whether a food safety hazard exists, the establishment did not reassess the adequacy of the hazard analysis (§ 417.4 (b)).		
NEW PRODUCT (§ 304.3 (c) or § 381.22 (c))		
(1) Before producing new product for distribution, the establishment did not conduct a hazard analysis (or have a hazard analysis conducted for it), or		
did not have an applicable HACCP plan for the product.		
(2) The establishment began distributing a new product more than 90 days ago, and it has not validated the HACCP plan that covers the new product.		

HACCP Plan Summary

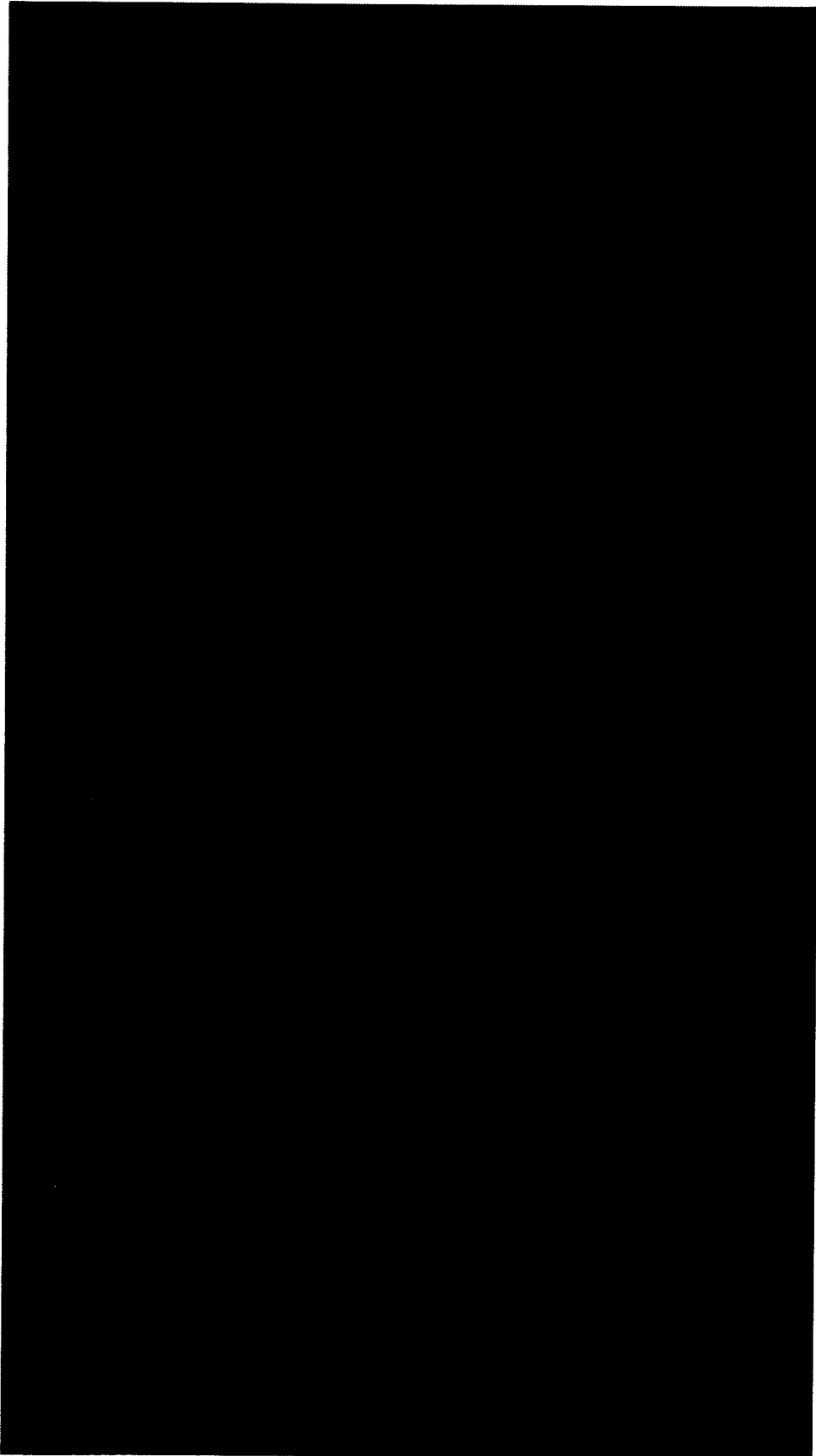
CCP	Hazard	Critical Limits	Monitoring		Corrective Action	Verification	Records
			What	How			
CCP 1B					<ol style="list-style-type: none"> 1. Identify and eliminate cause of deviation. 2. Trimming of visible contamination will bring CCP under control after corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or adulterated enters commerce. 	<p>[REDACTED]</p> <p>For each production shift, records will be reviewed by the plant manager or designee.</p>	<p>Carcass Log Processed Heads and Variety Meats Log Deviation / Corrective Action Log</p>
CCP 2B					<ol style="list-style-type: none"> 1. Identify and eliminate cause of deviation. 2. Bring CCP under control after corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or adulterated enters commerce. 	<p>[REDACTED]</p> <p>For each production shift, records will be reviewed by the plant manager or designee.</p>	<p>Carcass Log Processed Heads and Variety Meats Log Deviation / Corrective Action Log</p>
CCP 3B					<ol style="list-style-type: none"> 1. Identify and eliminate cause of deviation. 2. Bring CCP under control after corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or adulterated enters commerce. 	<p>[REDACTED]</p> <p>For each production shift, records will be reviewed by the plant manager or designee.</p>	<p>Carcass Log Processed Heads and Variety Meats Log Deviation/ Corrective Action Log Temperature Monitoring Device Calibration and/or Verification Log</p>

1) Plant manager or designee is responsible for performing corrective actions to ensure appropriate corrective actions are taken.
 2) Direct observation of corrective action by plant manager or designee will be conducted when a deviation is found during the pre-shipment record review.

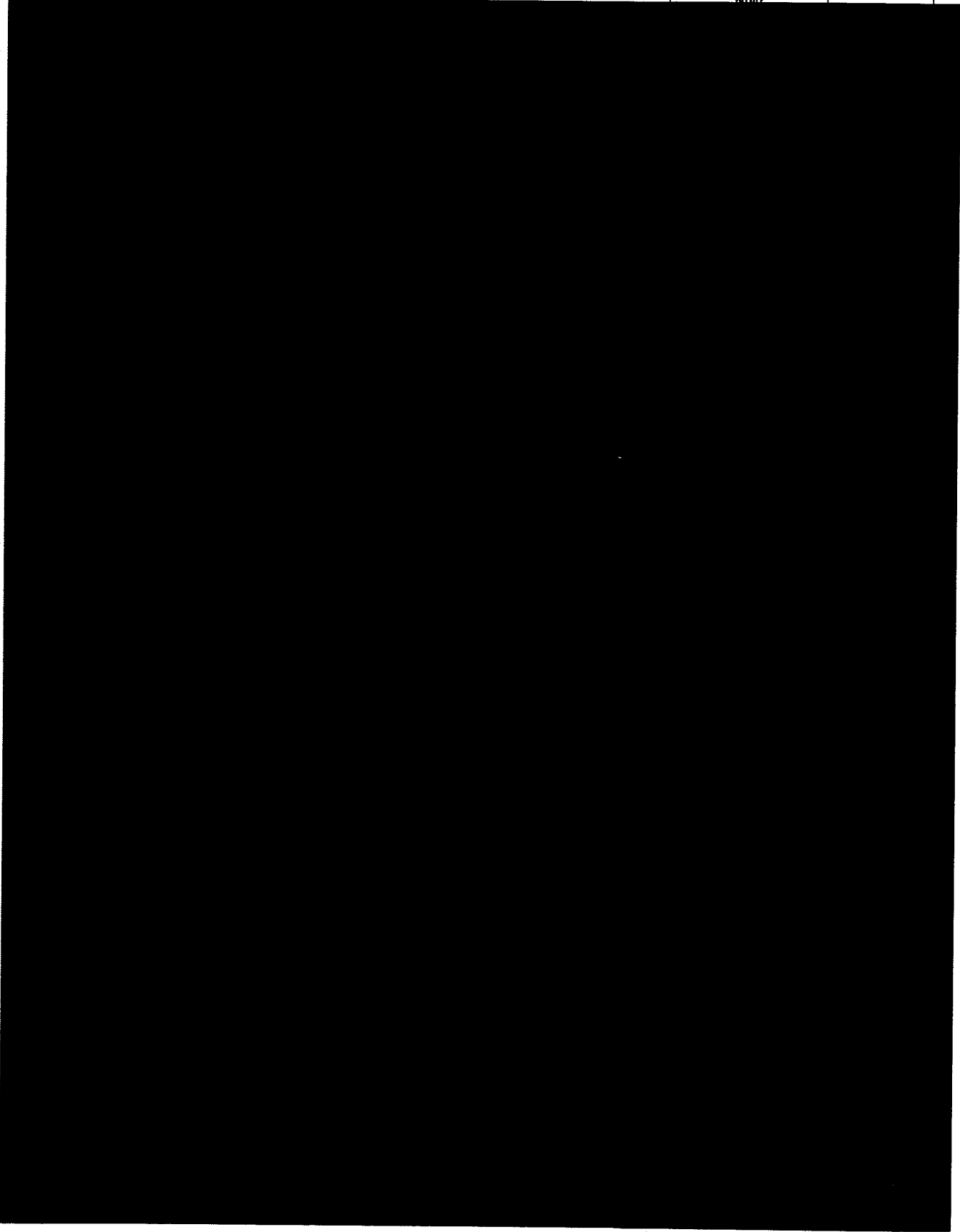
Products / Ingredients Used to Produce Product & Intended Use

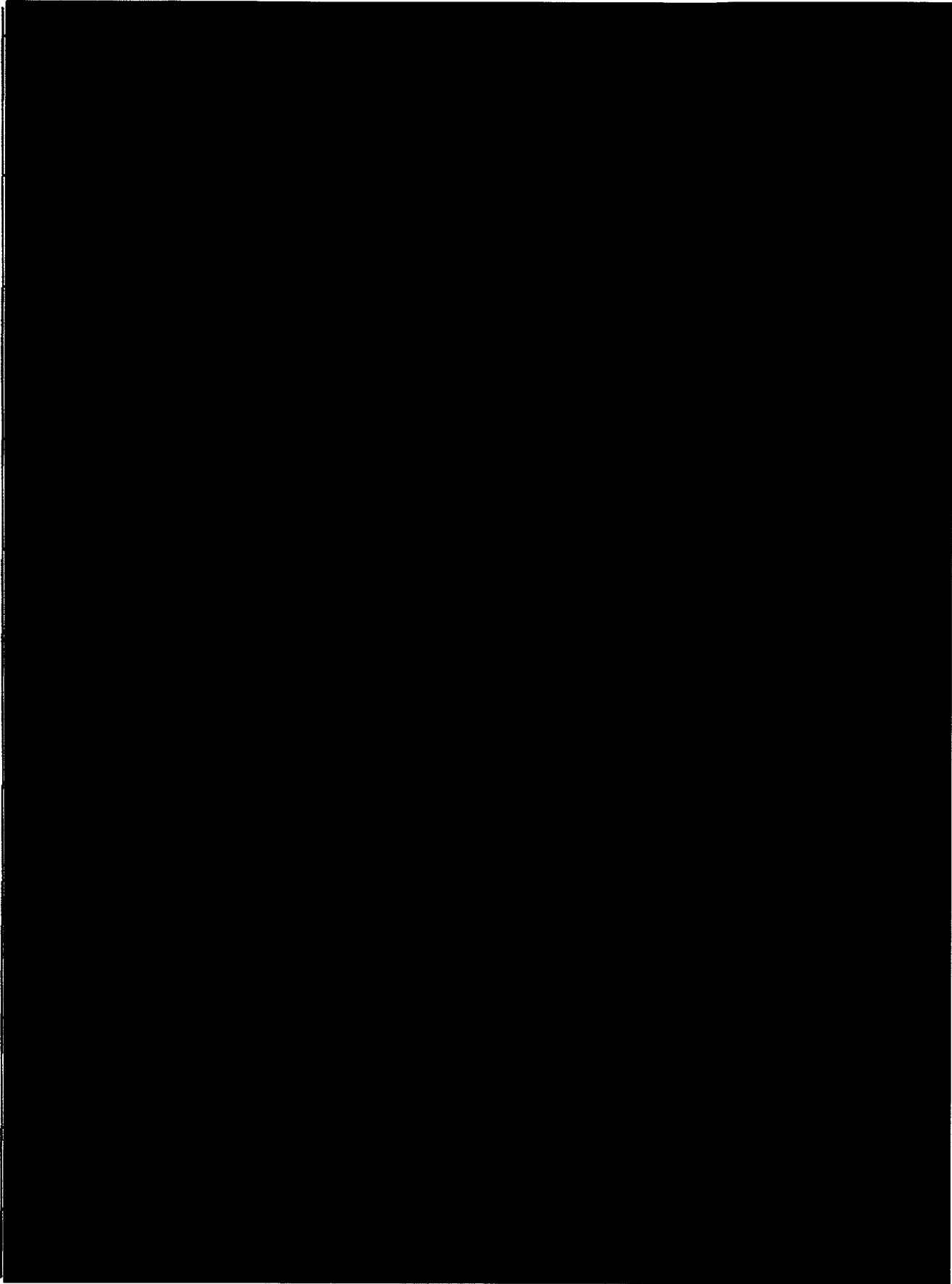
Meat and Byproducts	Nonmeat food Ingredients	Binders / Extenders
Equine		
Spices / Flavorings	Restricted Ingredients	Preservatives / Acidifiers
Other	Intended Use & Consumers	
<div style="background-color: black; width: 100px; height: 15px; margin-bottom: 5px;"></div>	Carnivore Feed - Zoos - Further processor of feed - Sanctuaries Export for human consumption	

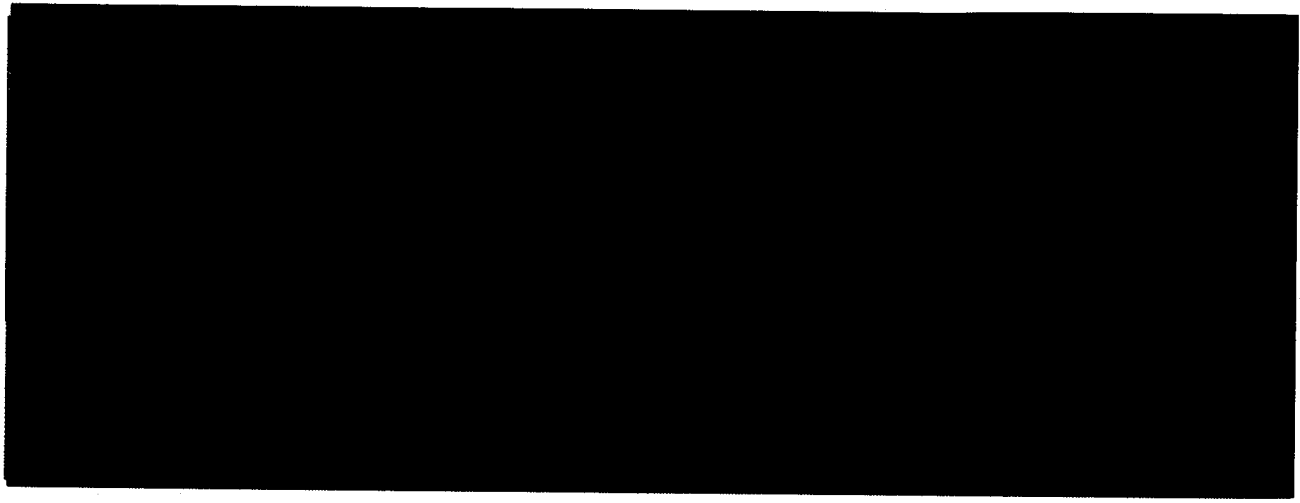
**Responsible Transportation
Process Flow Chart**




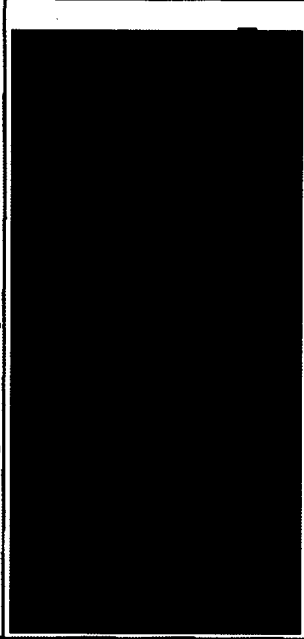




Process Step	Potential hazard introduced, controlled, enhanced or reduced at this step	Is the potential food safety hazard reasonably likely to occur?	Justification for decision	What control measures can be applied to prevent the food safety hazards that are reasonably likely to occur?	Is this step a critical control point (CCP)?
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Process Step/CCP	Verification	Records
CCP 1B 	 For each production shift, records will be reviewed by the plant manager or designee.	Processed Carcass Log Processed Heads and Variety Meats Log Deviation/Corrective Action Log
CCP 2B 	 For each production shift, records will be reviewed by the plant manager or designee.	Processed Carcass Log Processed Heads and Variety Meats Log Deviation/Corrective Action Log
CCP 3B 	 For each production shift, records will be reviewed by the plant manager or designee.	Processed Carcass Log Processed Heads and Variety Meats Log Deviation/Corrective Action Log Temperature Monitoring Device Calibration and/or Verification Log

Prior to fabrication/shipping, records will be reviewed by the plant manager or designee.

Processed Carcass Log

Processing Date _____

Carcass Number	Critical Limit CCP1	Performed By	Time	Critical Limit CCP2	Performed By	Time

CCP 1 _____

 CCP 2 _____

Acceptable Statements:

Direct Observation	Carcass Number	Statement	Signature & Time
CCP 1		Must have a result of verification (PASS)	
CCP 2			

CCP 3

Number Drops	Performed By	Time	Temp. °F	Date/Time	Initial	Chuck:	
						Round:	Round:

CCP 3 Verification Record Review: Result _____
 Signature: _____ Date: _____ Time: _____

CCP 3 Verification Direct Observation: Result _____
 Signature: _____ Date: _____ Time: _____

CCP 2 Direct Observation of _____: Result _____
 Signature: _____ Date: _____ Time: _____

Pre-shipment Review Signature: _____
 Approved Date: _____ Time: _____

Deviation/Corrective Action Log

CP1 1. Identify & eliminate cause of deviation. 2. Trimming of visible contamination will bring CCP under control after corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or adulterated enters commerce.		CP2 1. Identify & eliminate cause of deviation. 2. Bring CCP under control after corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or adulterated enters commerce.		CP3 1. Identify & eliminate cause of deviation. 2. Bring CCP under control after corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or adulterated enters commerce				
CCP No.	Product I.D.	Deviation	Corrective Action No.1	Corrective Action No.2	Corrective Action No.3	Corrective Action No.4	Performed By	Time

Pre-shipment Review Signature: _____ Approved Date: _____ Time: _____

Unforeseen Hazards

There are chances that unforeseen hazards may occur at the Responsible Transportation meat processing facility. Therefore, if an



Temperature Monitoring Device Calibration and/or Verification Log

Date	Time	Temperature Monitoring Device Identification	Temperature Reading at:		Action Taken	Performed By
			32°F	212°F		

Date	Time	Location	Temperature Monitoring Device Reading °F	Calibrated Thermometer Monitoring Device Reading °F	Action Taken	Performed By

Reviewed by: _____ Date: _____

Temperature Monitoring Device Calibration and/or Verification Log

Date	Time	Temperature Monitoring Device Identification	Temperature Reading at:		Action Taken	Performed By
			32°F	212°F		

Date	Time	Location	Temperature Monitoring Device Reading °F	Calibrated Thermometer Monitoring Device Reading °F	Action Taken	Performed By

Reviewed by: _____ Date: _____