

HACCP Processing

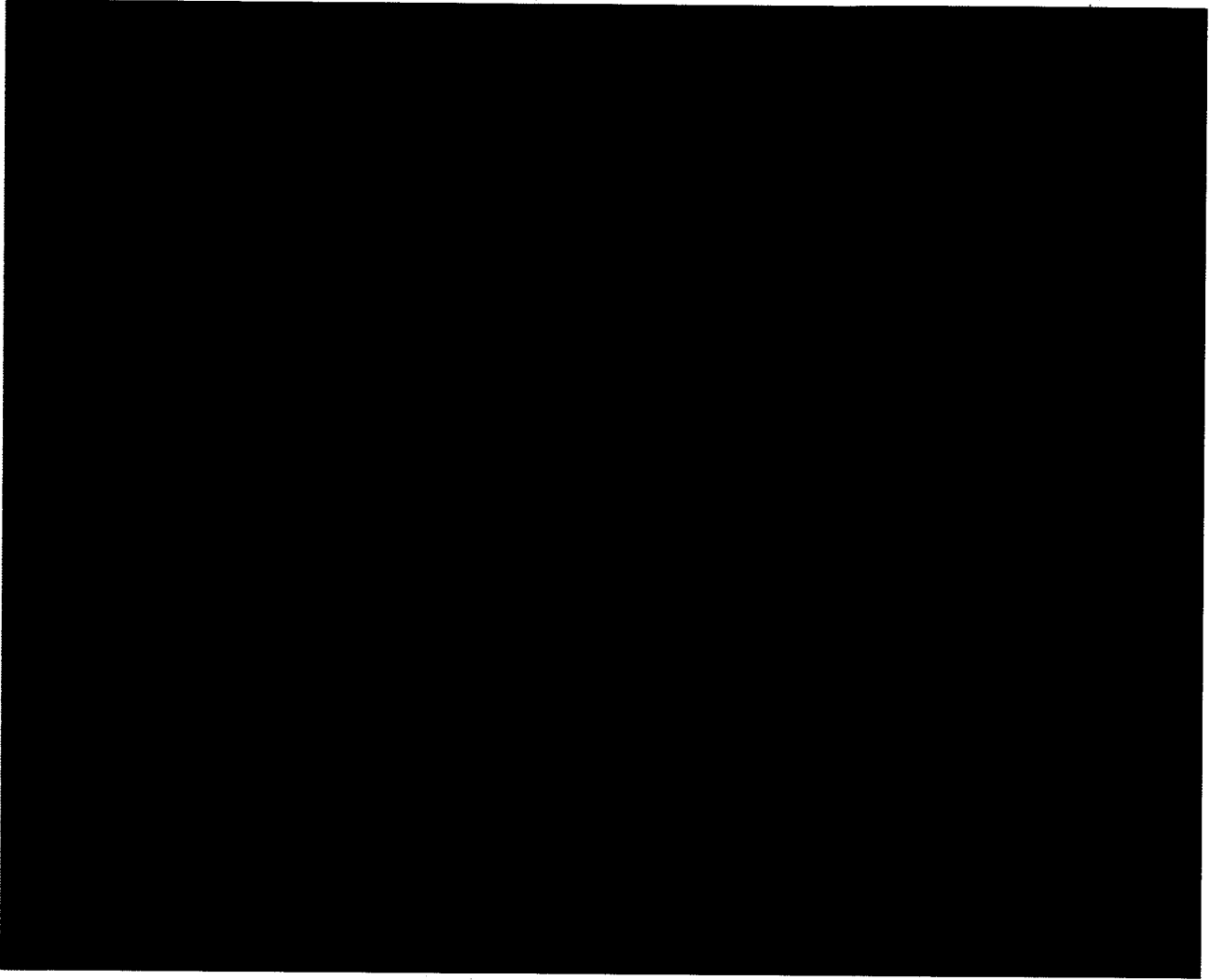
HACCP Plan Summary

CCP	Hazard	Critical Limits	Monitoring			Corrective Action	Verification	Records
			What	How	When			
CCP 4	[Redacted]	[Redacted]	[Redacted]	[Redacted]	[Redacted]	<ul 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 	<ul style="list-style-type: none"> Product Temperature Verification Log Temperature Monitoring Device Calibration and/or Verification Log Temperature/ Time Log Deviation/ Corrective Action Log Pre-Shipment Review Log 	
CCP 5	[Redacted]	[Redacted]	[Redacted]	[Redacted]	[Redacted]	<ul 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 	<ul style="list-style-type: none"> Product Temperature Verification Log Temperature Monitoring Device Calibration and/or Verification Log Temperature/ Time Log Deviation/ Corrective Action Log Pre-Shipment Review Log 	

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.

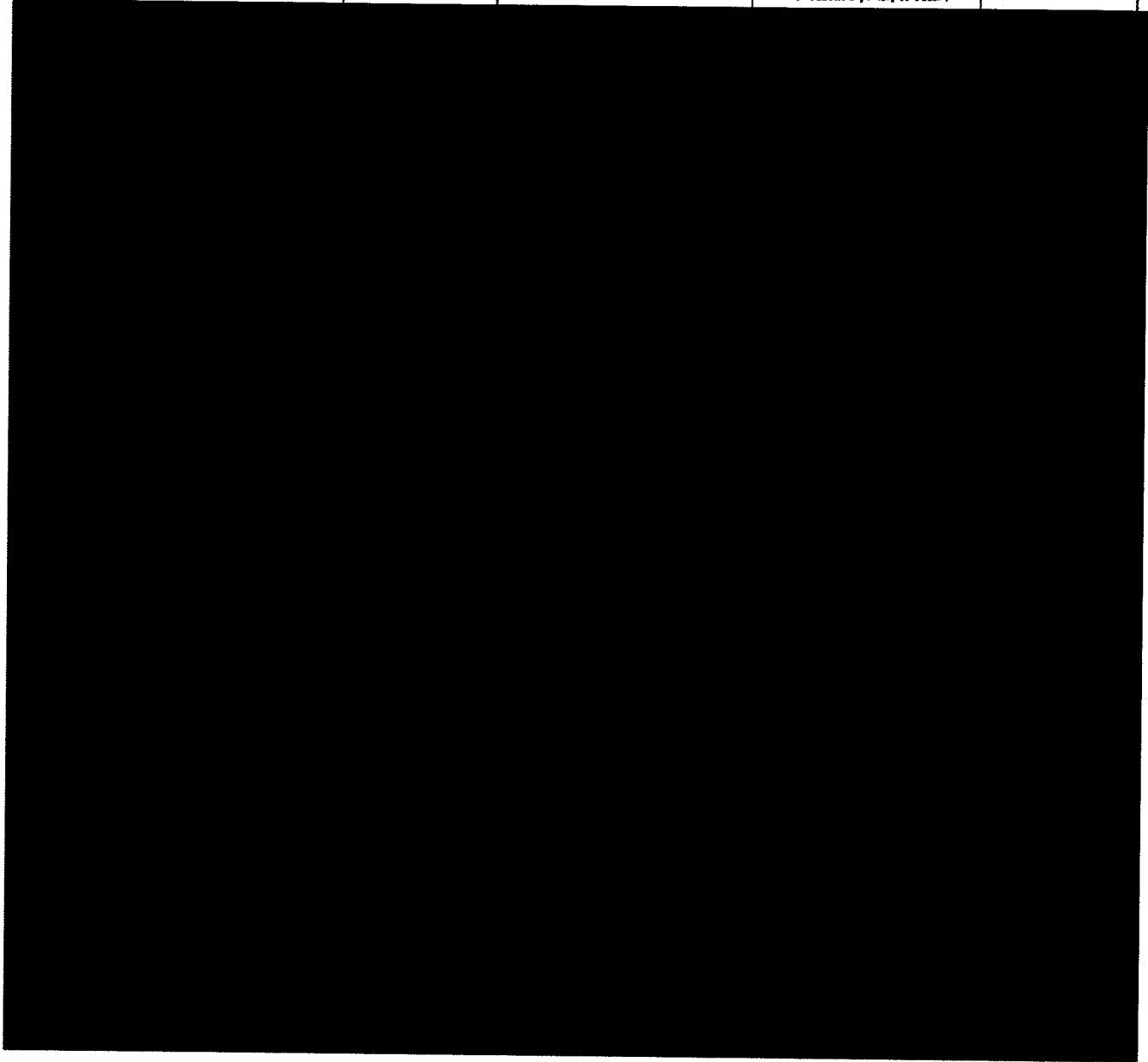
PRODUCTS/INGREDIENTS USED TO PRODUCE PRODUCT & Intended Use		
Meat and Byproducts	Nonmeat food Ingredients	Binders / Extenders
Equine carcasses Boxed meat products Variety meats		
Spices / Flavorings	Restricted Ingredients	Preservatives / Acidifiers
Other	Intended Use & Consumers	
Packaging materials	Carnivore Feed - Zoos - Further processor of feed - Sanctuaries Export for human consumption	

**Responsible Transportation
Product Flow Chart**



Product Hazard Analysis

Ingredient / 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)?
---------------------------	---	---	----------------------------	--	--



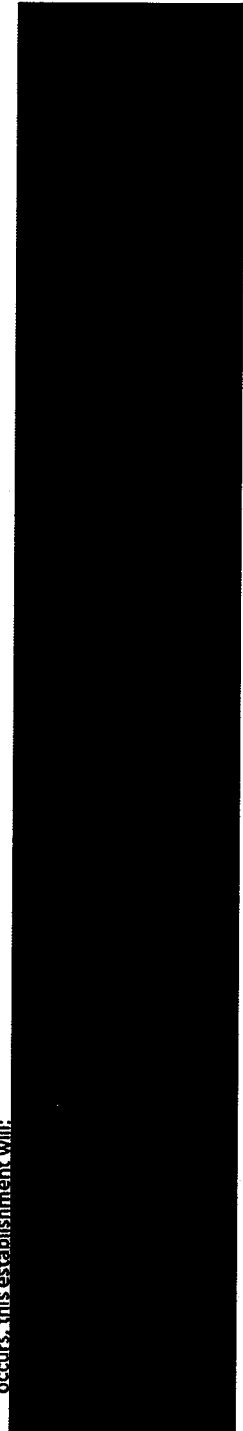
CCP Description, Critical Limits, Monitoring Procedures, Corrective Actions

PRODUCT: Raw


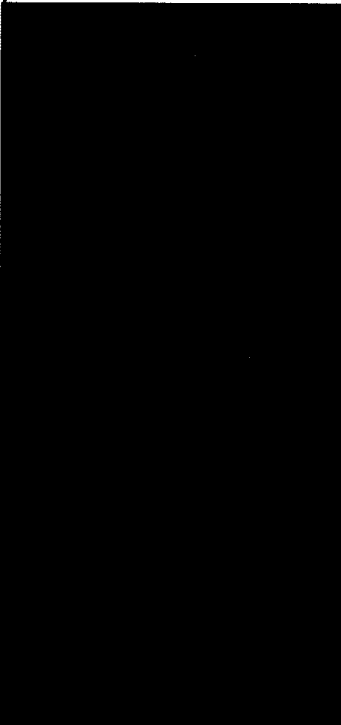

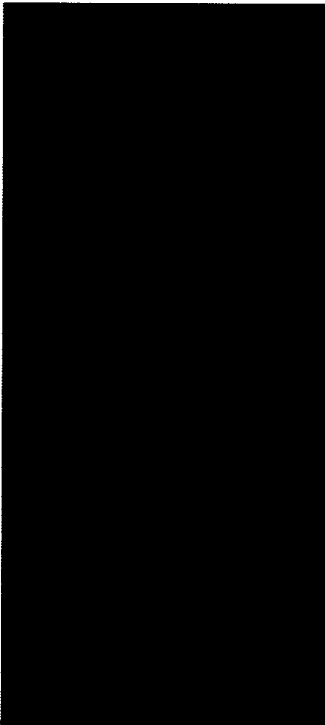
Process Step	CCP Number	CCP Description	Critical Limits	Establishment Monitoring Procedures: (What/How/Frequency/Responsible Person)	Corrective Actions
					<ol style="list-style-type: none"> 1. Identify and eliminate cause of deviation. 2. Bring CCP under control after corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or adulterated enters commerce.
	CCP 4B				<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.
	CCP 5C				<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.

Unforeseen Hazards

There are chances that unforeseen hazards may occur at the Responsible Transportation meat processing facility. Therefore, if an unforeseen hazard occurs, this establishment will:



Product Verification and Recordkeeping

Process Step/CCP	Verification	Records
CCP 4 	 For each processed animal, records will be reviewed by the plant manager or designee.	Product Temperature Verification Log Temperature Monitoring Device Calibration and/or Verification Log Deviation/Corrective Action Log Pre-shipment Review Log
CCP 5 	 For each processed animal, records will be reviewed by the plant manager or designee.	Product Temperature Verification Log Temperature Monitoring Device Calibration and/or Verification Log Deviation/Corrective Action Log Pre-shipment Review Log

Deviation/Corrective Action Log

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.

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: _____

Responsible Transportation LLC

Pre-shipment Review Log

Cold Storage

Date	Hot Box Cooler °F & Time	Processing Room Cooler °F & Time	Finished Goods Cooler °F & Time	Critical Limit Met (Y/N)?	Corrective Action Taken (Y/N)?	Comments	Review Signature
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		
	/	/	/	/	/		

Temperature Monitoring Device Calibration and/or Verification Log

Date	Time	Temperature Monitoring Device Identification	Temperature Reading at:		Action Taken	Performed By
			32°F	140°F		

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

Reviewed by: _____ Date: _____

Product Temperature Verification Log

Critical Limit: ██████████ - CCP 4 ██████████ ██████████			
Carcass #	Temp. °F	Date/Time	Initial
	Chuck: Round:		
	Chuck: Round:		
	Chuck: Round:		
	Variety Meat:		
	Variety Meat:		
	Variety Meat:		
CCP 4 Verification Record Review: Result _____			
Signature: _____ Date: _____ Time: _____			
CCP 4 Verification Direct Observation: Result _____			
Signature: _____ Date: _____ Time: _____			

Critical Limit: ██████████ - CCP 5 ██████████ ██████████			
Box Identification #	Temp. °F	Date/Time	Initial
	Boxed Meat:		
	Boxed Meat:		
	Boxed Meat:		
	Boxed Meat:		
CCP 5 Verification Record Review: Result _____			
Signature: _____ Date: _____ Time: _____			