

Module 2: HACCP Overview and Principles

Host

FSIS published the Pathogen Reduction and HACCP Systems Final Rule in July of 1996. The purpose of this segment is to provide you with a better understanding of the inspection environment created by the Final Rule rather than provide you with all the technical details. Those will be examined later. For now, we'll cover the purpose of the Final Rule and its four key provisions.

The Final Rule was created to provide a framework for the future of U.S. meat and poultry inspection. This was at the urging of Congress and the National Academy of Sciences calling for a reduction of pathogens in our food supply. In order to advance the concepts of inspection into the next century, the Final Rule redefines the relationship between FSIS and the industry it regulates.

The four key provisions of the Final Rule include Sanitation SOP's, Testing for generic *E. coli*, performance standards for Salmonella, and HACCP. We'll briefly look at each one.

You should be thoroughly familiar with Sanitation SOP's. They were implemented on January 27, 1997.

Mandatory establishment testing for generic *E. coli* began January 27, 1997, and FSIS enforcement started in July 1997. Generic *E. coli* is a good indicator of direct fecal contamination. Plants will do one hundred percent of the testing and document the results in accordance to their written plan. This represents a significant difference in the way FSIS formerly approached microbiological sampling.

Salmonella testing of raw carcasses and raw ground products is another provision of the Final Rule. This testing will be done by FSIS. This includes taking the sample, testing it, and tracking the results. *Salmonella* sampling began on October 25, 1997, but enforcement will not take place until after HACCP is implemented in that plant. Performance standards have been established and will be covered in detail later.

We've talked a lot about HACCP, but what do those letters stand for? HACCP is an acronym for Hazard Analysis and Critical Control Points. HACCP is required to be implemented by all plants over the next three years, beginning with the largest ones on January 26, 1998. These are plants with over five hundred employees. Then on January 25, 1999, plants with ten to five hundred employees will implement HACCP, followed by plants with fewer than ten employees on January 25, 2000. Here's a look at the seven basic principles of HACCP.

Show Agriculture Canada film, "HACCP: The Hazard Analysis & Critical Control Point System".

As you might guess, the roles of both industry and FSIS have changed. FSIS personnel will be involved in basic compliance activities, other compliance activities, documentation

of poor performance, and enforcement of the Final Rule. Before we look at your role in detail, we'll turn to industry's perspective on how they will implement HACCP.