



# **03J Slaughter Meat**

**Industry FSA Methodology Walk-through**

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# Overview

- O3J Slaughter Meat FSA tool is one of fifteen tools used by the EIAO to gather information as to the design and implementation of a plant's HACCP plan as it relates to red meat slaughter operations.



# Overview

- Specie(s) slaughtered will determine which categories of questions the EIAO will seek answers to.
  - Pork
  - Beef
  - Other



# Overview of the 03J Slaughter Meat Tool

- General
- Beef
- Sanitary Dressing
- Interventions and Validation
- Sampling and Testing
- Specified Risk Materials
- Animal and Drug Biological Residues
- Combination Custom Exempt
- Miscellaneous



# General (all species)

## Sampling Programs

- PR HACCP *Salmonella* and Generic *E. coli*
  - *Sampling and testing methods*
  - *How are test results used in decision-making by the plant?*



# Beef

- *E. coli* O157:H7
  - *Program used for control on incoming animals*
  - *Decontamination procedures*
  - *Employee training*



# Interventions and Validations (all species)

- *What type of intervention(s) are used?*
- *Where are they applied?*
- *Is there validation documentation?*
- *Have they been validated within the plant environment?*



# Sampling and Testing (Beef)

*E. coli* O157:H7

- *Is sampling performed by plant?*
- *Sample collection and analysis methods used?*
- *How are the results obtained used in decision-making by the plant?*



# Specified Risk Materials (Beef)

- Antemortem
- Postmortem
- SRM Removal (all cattle)
- Cattle less than 30 months of age
- Cattle 30 months of age and older



# Specified Risk Materials (Beef)

- Cross Contamination
- Control Plan
- Shipping



# Specified Risk Materials (Beef)

- SRM Control Program
  - *How is the plant controlling SRM in their process?*
  - *Are there adequate controls in place to ensure proper identification and removal of SRM throughout the process (pen to cooler)?*
  - *Are there adequate controls in place to ensure proper handling and disposal of SRM?*



# Animal Drug and Biological Residues (all species)

- Residue Control Program
  - *How are residues addressed by plant in the HACCP plan?*
  - *What type of records are maintained?*
  - *Is there an animal ID system in place?*
  - *Response to violative residue findings?*



# Combination Custom Exempt (all species)

- 9 CFR 303.1 and Part 416
- Separation of custom exempt from federally inspected operations
- Recordkeeping and documentation



# Miscellaneous (all species)

- Third party audits
- Retail exempt
- Any additional findings (*positive and negative*) not addressed in previous questions



# Miscellaneous (all species)

- **Analysis and Summary**

The point where the EIAO will discuss all findings and analyze the impact of these findings on the plant's food safety system and its ability to produce safe, wholesome and unadulterated product as it relates to red meat slaughter operations.