



Public Health Information System: Headquarters Session

HACCP Verification

HACCP Implementation/HAV Procedures

- Routine and Directed Tasks
- FSIS Directive 5000.1
- Procedure Steps
- IPP consider the implications of their findings in the context of the Food Safety System

Verify effective implementation of the procedures set out in the HACCP system.

- Monitoring, verification, recordkeeping and corrective action HACCP regulatory requirements at all CCPs for a specific production
- Programs or measures continue to support decisions for hazards deemed NRLTO

Purpose of the HAV Procedure

- Verify compliance with regulations pertaining to the HACCP system:
 - Appropriate hazards considered and addressed
 - HA, HACCP plan, programs, supporting documents fit together to control hazards
 - Programs provide ongoing support for the HA
 - Evidence the system is implemented effectively to achieve the desired results

FSIS Expectations for HAV

- The HAV is not a FSA
- IPP will not be expected to make definitive judgments about adequacy of establishment decisions and supporting documents, except in obvious cases of noncompliance – this will remain EIAO work.
- IPP will be expected to communicate to supervisors or other personnel if they identify issues of concern in the HACCP system.

Scope of the HAV Procedure

- During a single HAV procedure, IPP are to review all hazard analyses for all process categories in the establishment.

HAV Procedure Frequency

- Routine – quarterly
- Directed
 - Added in response to inspection findings, laboratory results or other information that requires follow-up activity
 - Initiated by HQ, DO, or supervisor

Directed HAV Example

- When a ground beef sample taken by FSIS is positive for *E. coli* O157:H7, IPP are to focus on aspects of the hazard analysis that address the control and prevention of *E. coli* O157:H7 while performing the resulting directed HAV.

HAV Procedure Steps

- FSIS has developed a series of practical steps to help inspectors approach the HAV and arrive at the appropriate conclusions.
- These steps are in Directive 5000.1.

Step 1

Flow chart

417.2(a)(2)

Step 2

Hazard analysis

417.2(a)(1)&(2)

Step 3

For RLTO hazards,
CCPs &
HACCP Plan
Support

417.2(c)(2) & 417.5(a)(2)

Step 9

Document results
in PHIS

Step 4

For NRLTO
decisions,
Programs/Docs?

Step 8

Reassessment

417.4(a)(3)&(b),
417.3(b)

Step 7

Validation

417.4(a)

Step 6

Other supporting
documentation

417.5(a)(1)

Step 5

Prerequisite
Programs

417.5(a)(1)

Meat and Poultry Hazards and Controls Guide

- The Guide:
 - Describes hazards traditionally associated with:
 - Particular types of products
 - Process Steps
 - Is not only for agency personnel but also for establishments
 - Is not all inclusive

Meat and Poultry Hazards and Controls Guide

- Guide is not regulatory
 - Assists with assessing whether the firm considered the appropriate hazards
 - Use information and questions to gather information about specific process/procedures

Orientation to the Guide

- The Guide is divided into 4 sections
- Process Category Listing
- General Verification Questions
 - Has the establishment included this process step in the flow chart and hazard analysis?

Questions & Answers

