

SAMPLE

FINAL 12-02-02

FSIS Survey of Establishments Producing Ready-To-Eat Meat and Poultry Products

Please read all instructions in each step thoroughly before proceeding to the next step.

STEP 1:

Plant number: [insert number]

The plant listed above was identified through PBIS as an establishment that produces RTE product. If this establishment does NOT produce RTE product, please check this box , skip to step 4 below and click the “continue” button below (you will automatically exit from the survey upon clicking this button-no further response is needed).

STEP 2:

The purpose of this survey is to determine which RTE establishments are producing hot dog (medium risk) and deli meat and poultry (high risk) type RTE products under HACCP 03G and 03I, and what kind of sampling is in place for *Listeria monocytogenes* (Lm). For purposes of this survey, hot dogs include any meat or poultry type wieners or frankfurters. Deli products are either sliced at the plant or at retail and include, but are not limited to the following: cured ham; sliced ham or turkey, bologna; luncheon meat; pastrami; and other cold cuts. If this establishment does not produce any hot dog or deli type meat and poultry products, check this box , skip to step 4 below and click the “continue” button below (you will automatically exit from the survey upon clicking this button-no further response is needed).

STEP 3:

This questionnaire should be completed by FSIS Inspectors-In Charge. IICs should obtain the requested information only from inspection personnel observations and available plant documentation. Do not obtain this information from plant production, QA, or lab personnel; however if plant personnel volunteer information, you may use that information.

This is a lengthy survey and will take some time to complete. You must first print a copy and complete the hardcopy of the survey before completing it online. Due to technical limitations you are only allowed one chance to enter information onto the survey. Without printing the survey first, you will not be able to complete the survey in its entirety in one sitting. The survey consists of 3 tables. After you print the survey as instructed at the end of this paragraph, exit out of the Word program by clicking the “X” in the upper right hand corner. Then exit out of the intranet and email by clicking the “X” in the upper right hand corner. Develop answers to the questions on tables 1-3, writing them on the hard copy. Once you have all of the needed information, reopen this email message, click on the link for the survey, and come back to this page. You will then go to step 4 and click the “continue” button below – you will automatically be taken to table 1 of the survey. DO NOT click the continue button now – after you click it one time, you will not be allowed to exit and then re-enter the survey. **CLICK HERE** to preview and print a copy of the survey. The copy of the survey will show these instructions as well so you will have them when you come back to enter the survey responses.

STEP 4:

Your participation in this survey is vitally important, as this information will be used to provide critical data for the FSIS *Listeria* risk assessment and to develop performance criteria for a final rule on Lm, and ultimately to help protect public health by decreasing the incidence of disease from Lm on RTE meat and poultry products. ***Thank you in advance for your help!***

Continue

1. Please complete this table if this establishment produces any of the products identified in the left column of the table below. Post lethality exposure is defined as exposure of the product directly to a food contact surface after the lethality step. Such exposures generally are the result of slicing, peeling, or re-bagging product that previously underwent a lethality treatment to result in RTE status. Contamination may occur if Lm is present on direct food contact surfaces, indirect food-contact surfaces, or on the non-food contact surfaces in the processing environment.

Table 1 - Exposed Post Lethality RTE Production Information for this Establishment

| <p>Exposed Post Lethality RTE Product Category</p> <p>03G = fully cooked/not shelf stable; and 03I = products with secondary inhibitors/not shelf stable</p> <p>For each product type (row) listed below, please enter the information for columns 1-5. If the plant produces another hot dog or deli meat and poultry type product under HACCP 03G or 03I that is not listed as an example, please enter data in the appropriate row.</p> | <p>1 Approximate production per shift: (select one)</p> <p>a. < or = 1,000 lbs b. 1,000 – 10,000 c. >10,000-50,000 d. >50,000-100,000 e. >or =100,000 f. does not produce → skip to next row</p> | <p>2 Number of shifts* per week: (select one)</p> <p>a. 1-3 b. 4-5 c. 6-8 d. 9-10 e. > or = 11</p> | <p>3 Number of lines producing this product per shift*: (select one)</p> <p>a. 1 b. 2 c. 3 d. 4 e. > or = 5</p> | <p>4 Number of production weeks per year: (select one)</p> <p>a. < or = 12 weeks b. 13 – 24 c. 25 – 42 d. 43 – 51 e. 52 weeks</p> | <p>5 How many days of production can this plant hold? (select one)</p> <p>a. 1 day b. 2 days c. 3 days d. 4 days e. > or = 5 days</p> |
|--|--|---|--|--|--|
| HOT DOGS (03G/03I): | | | | | |
| <p>Row 1 Peeled sausage type product Examples: hot dog or weiner type products without casing</p> | | | | | |
| <p>Row 2 Unpeeled sausage type product Examples: hot dog/weiner type products in casing</p> | | | | | |
| DELI PRODUCTS (03G/03I): | | | | | |
| <p>Row 3 Unpeeled other sausage type product Examples: bologna, mortadella, cooked salami</p> | | | | | |
| <p>Row 4 Large mass chopped and formed type product Examples: turkey roll, pickle & pimento loaf, cooked ham (sectioned and formed)</p> | | | | | |
| <p>Row 5 Large mass whole muscle type product Examples: cooked roast beef, cooked whole birds, cooked corned beef, whole cooked turkey breast, cooked whole ham</p> | | | | | |
| <p>Row 6 Sliced type product Examples: sliced ham/bologna/chicken or turkey breast/olive loaf</p> | | | | | |

* Shift is defined as an 8-hour period. If the timeframe for a shift at this establishment is different, please specify here: _____ hours/shift

2. Please complete this table if this establishment produces any of the products identified in the left column of the table below.

Table 2 - Characteristics of Establishment's Processes Applied to Post Lethality RTE Products

| Exposed Post Lethality RTE Product Category | 1 Is an anti-microbial agent* incorporated into the product or in final packaging to prevent growth of Lm? (select one) | 2 If yes, is it validated** to be effective for controlling Lm? (select one) | 3 Is a post-lethality treatment*** applied (e.g., surface temperature pasteurization-hot water or steam)? (select one) | 4 If yes, is it validated** to be effective for controlling Lm? (select one) | 5 What proportion of this product category undergoes a post-lethality treatment? (select one) |
|---|---|--|--|--|---|
| 03G = fully cooked/not shelf stable; and 03I = product with secondary inhibitors/not shelf stable. | a. yes for all b. yes for some c. no → column 3 d. do not know → column 3 e. does not produce → skip to next row | a. yes for all b. yes for some c. no d. do not know | a. yes for all b. yes for some c. no → next row d. do not know → next row | a. yes for all b. yes for some c. no d. do not know | a. none b. less than half c. more than half d. all |
| HOT DOGS (03G/03I): | | | | | |
| Peeled sausage type product <i>Examples: hot dog or weiner type products without casing</i> | | | | | |
| Unpeeled sausage type product <i>Examples: hot dog/weiner type products in casing</i> | | | | | |
| DELI PRODUCTS (03G/03I): | | | | | |
| Unpeeled other sausage type product <i>Examples: bologna, mortadella, cooked salami</i> | | | | | |
| Large mass chopped and formed type product <i>Examples: turkey roll, pickle & pimento loaf, cooked ham (sectioned and formed)</i> | | | | | |
| Large mass whole muscle type product <i>Examples: cooked roast beef, cooked whole birds, cooked corned beef, whole cooked turkey breast, cooked whole ham</i> | | | | | |
| Sliced type product <i>Examples: sliced ham/bologna/chicken or turkey breast/olive loaf</i> | | | | | |

* Anti-microbial agents specific to Lm may include sodium lactate, potassium lactate, or sodium diacetate.

** Validation is the process of demonstrating that the HACCP system if operated as designed can adequately control identified hazards to produce a safe product. There are two distinct elements to validation: the scientific or technical justification or documented basis for the system, and the practical demonstration, proving the system can perform as expected.

*** Post-lethality treatment (pasteurization) is defined as a lethality treatment or intervention step that is applied to the sealed and packaged final product and is intended to further reduce the level of potential pathogens, such as Lm on RTE products.

3. Please complete this table if this establishment conducts any sampling for exposed post lethality RTE products.

Table 3 - Characteristics of the Establishment's Sampling Program Addressing Lm for Exposed Post Lethality Products

| | 1 Does this plant have an ongoing microbiological sampling program? <i>(select one)</i> | 2 How many samples are taken per week? <i>(select one)</i> | 3 Does this plant hold product pending sample results? <i>(select one)</i> | 4 What action(s) is taken by the plant in response to a positive sample? <i>(select all that apply)</i> | 5 Does this plant increase its monitoring or verification sampling when significant construction*** occurs? <i>(select one)</i> | 6 Is the monitoring or verification sampling program addressed some where in the plant's food safety program? <i>(select one)</i> | 7 If yes, in which one of the following? <i>(select all that apply)</i> |
|-------|--|---|---|--|--|--|--|
| | a. Yes b. No → <i>next row</i> c. Do not know → <i>next row</i> | a. 1-2 b. 3-4 c. 5-6 d. 7-10 e. > or =10 | a. Yes always b. Yes sometimes c. No d. Do not know | a. Cleaning of suspect area(s) b. Follow-up intensive <i>Listeria</i> species or <i>Listeria</i> -like sampling c. Follow-up intensive Lm sampling d. Recook product e. Destroy product f. Other (please specify) | a. Yes b. No c. Do not know | a. Yes b. No → <i>next row</i> c. Do not know → <i>next row</i> | a. HACCP plan b. Sanitation SOP Plan c. Pre-requisite Program d. Other (please specify) |
| | Sampling for <i>Listeria</i> species or <i>Listeria</i>-like bacteria | | | | | | |
| Row 1 | Product | | | | | | |
| Row 2 | Exposed food contact surfaces* | | | | | | |
| Row 3 | Non-food Contact** | | | | | | |
| | Sampling for <i>Listeria monocytogenes</i> | | | | | | |
| Row 4 | Product | | | | | | |
| Row 5 | Exposed food contact surfaces* | | | | | | |
| Row 6 | Non-food contact** | | | | | | |

Does this plant share all *Listeria* related sample results with FSIS? (if yes, check this box; if no, leave blank)

*Exposed food contact surfaces is defined as a surface that has direct contact with exposed RTE product (e.g. conveyor belts, tabletop, etc.). For purposes of this survey food contact surface does not include aprons, mop handles, gloves, and other items that may come into indirect or potential contact with exposed RTE product.

** Non-food contact includes floors, drains, walls, overhead structures, mop handles, aprons, etc.

***Significant construction is defined as any walls, floors or ceilings that have been moved, modified or added within the RTE processing area.