"At Least Equal To" Data System Guidance for State Cooperative Meat and Poultry Inspection (MPI) Programs Electing Not to Use Public Health Information System (PHIS)

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I. PURPOSE

To provide guidance to State Cooperative Meat and Poultry Inspection (MPI) programs electing to use a data system other than FSIS's Public Health Information System (PHIS) for meeting the "at least equal to" data system essentials.

II. BACKGROUND

The Federal Meat Inspection Act (FMIA) (21 USC 661) and the Poultry Products Inspection Act (PPIA) (21 USC 454) provide for FSIS to cooperate with State agencies in developing and administering their own Meat and Poultry Inspection Programs. Individual State MPI programs are required to operate in a manner and with authorities that are "at least equal to" the ante-mortem and post-mortem inspection, reinspection, sanitation, recordkeeping, and enforcement provisions as provided for in the FMIA and PPIA. Therefore, State MPI programs are required to develop a data system with characteristics that can produce inspection and recordkeeping outcomes "at least equal to" FSIS's procedures. FSIS maintains PHIS as its data system.

PHIS functions as an integrated data collection and analysis system that verifies the effectiveness and efficiency of Agency inspection. FSIS relies heavily on data to promote proactive decisions affecting food safety and public health and has strengthened both its data collection and analysis activities to ensure valid, timely data is collected, carefully analyzed, and continually reported.

FSIS ensures that data collected through PHIS is fully available and organized so that the analysis of data from FSIS's regulatory verification and compliance and enforcement activities, sampling, and other sources of data provide the Agency with evidence that shows whether or not the Agency's approach is working. To determine the success of the strategies used to combat threats to food safety and defense, FSIS employs data analysis as a management verification measure that helps ensure that the program components are effective in meeting the Agency's public health goals and objectives.

FSIS recognizes that an integrated infrastructure with high quality data and feedback interaction is essential to a data-driven approach to inspection. A data-driven approach to inspection requires quality data collection methods, ongoing data analysis to refine analytical decision-making tools, and performance measures to assess the impact of policies and programs.

PHIS is designed to consolidate and integrate the Agency's critical functions of inspection, surveillance, auditing, enforcement, scheduling, modeling, and analysis to provide better public health protection. It also reduces delays in FSIS decision-making by providing feedback loops that utilize the data input by the inspection staff and laboratory test results to drive automated scheduling functions, reporting functions, and alerting of events.

PHIS uses the Task Library to develop the Task List for each establishment. Each task arrives on the inspection program personnel's (IPP) Task List with a due date and a frequency for performing the task. The inspectors then have the ability to place assigned tasks onto their personal Task Calendars and to schedule them for completion. PHIS gives IPP the flexibility to schedule tasks.

As tasks are completed, IPP record their findings of compliance and non-compliance in PHIS. FSIS uses PHIS data to schedule follow-up tasks and additional lab sampling as required.

There are feedback loops in PHIS that produce information vital to all levels of FSIS. Information and revised schedules are fed back to field personnel. Headquarters and District management generate reports to keep apprised of critical information for decision-making. Alerts and notifications are issued to Headquarters and IPP as events occur. The automated

feedback mechanisms are designed to reduce delays where action is required, through a system of specific input points.

Alerts are issued when specific events requiring immediate attention occur. An alert consists of a "trigger" and a "notification" function. The trigger is a program that automatically scans the data for a specific event, and upon finding it, issues the notification. The notification can take the form of an email sent by PHIS, a message on the user's PHIS dashboard, or both.

Examples of key events that would trigger an alert are: a large number of inspection activities not completed at an establishment, high rates of noncompliance in an establishment, and a positive adulterant pathogen test result at an establishment (e.g., *Escherichia coli (E. coli)* O157:H7 in raw ground beef, Shiga toxin-producing *Escherichia coli* (STEC) in beef manufacturing trimmings, or *Listeria monocytogenes (Lm)*/*Salmonella* in ready-to-eat (RTE) products). The alert text gives directions to IPP by pointing them to the appropriate regulations and directives needed for the response.

Reports are produced by PHIS that include aggregated data representing a period of time rather than a single specific event. Reports may be produced on demand and viewed online or offline. Reports allow users to access data and can be set up to flag irregular data so that users can investigate further and take corrective action.

PHIS has a wide range of reporting capabilities and can produce a variety of reports. An example of a generated report is the monthly report of non-compliances by District. Reports are used at all levels of FSIS to manage the processes, to identify areas needing corrective actions, and to communicate progress towards goals.

III. ELEMENTS OF AN "AT LEAST EQUAL TO" DATA SYSTEM

To be "at least equal to" FSIS's system, the State MPI data system needs to:

- Collect, analyze, and respond to establishment and State MPI program data
- Monitor data streams to determine establishment performance, and
- Respond, near real-time, to establishments that may pose a risk to public health

Also to be "at least equal to," the State MPI data system needs to collect data from the following four activities:

1. Daily inspection verification activities at operating establishments
2. State MPI program HACCP verification testing
3. State MPI program in-depth food safety reviews
4. State MPI program administrative enforcement actions

Set out below are guidance and recommendations for State MPI programs on their data systems if they choose not to participate in PHIS. State MPI programs should monitor data collected from the four activities listed above. The data collected should be compared to different data sets (e.g., data of multiple circuits, data of multiple establishments, and data from previous months) and analyzed to determine whether the State MPI program is meeting program goals and objectives. State MPI programs should take appropriate actions, based on the analysis, when goals and objectives are not being met.

1. Daily inspection verification activities at operating establishments

Data Collection

State MPI programs should collect establishment demographics (profiles). These profiles should include critical up-to-date information about the establishment's size, products

produced, production volume, recall history, non-compliance history, and food defense plans. HACCP information for the establishment should be available in the profile and include summary information, processing categories, food safety hazards, critical control points, and prerequisite programs. A State MPI program should ensure IPP verify that establishments' profile information is accurate and current at set intervals (e.g., at least every thirty days or whenever HACCP plans change).

NOTE: The *FSIS PHIS Inspection Task Catalog* is provided as an attachment to this guidance. This Task Catalog is subject to change, but it sets out the PHIS tasks available based on establishment profile information.

Data Analysis

The State MPI program's data system should contain public health-based decision criteria to identify establishments requiring more frequent inspection activities (e.g., increased directed food safety verification tasks).

The State MPI program's data system should include a mechanism to react to inspection results. Examples of events or trends that would trigger the State MPI program to react to inspection results may include, but are not limited to:

- A large number of inspection activities not completed in an establishment
- High rates of non-compliance in an establishment
- A positive pathogen test result in an establishment (e.g., *E. coli* O157:H7 in raw ground beef or *Lm* in RTE products)
- Infrequent establishment profile updates (e.g., HACCP plan changes failed to be identified or documented)
- Tasks are not being performed at frequencies sufficient to ensure public health

The State MPI programs should ensure data quality and accuracy (i.e., a system identifying outdated establishment profile information, unperformed tasks).

2. State MPI program HACCP verification testing

Data Collection

The State MPI programs should maintain a system for tracking pathogen and residue testing results.

Data Analysis

The State MPI program's verification testing system should contain public health-based decision criteria to identify establishments requiring more frequent inspection activities (e.g., increased directed sampling due to positive sampling results or concerns with establishment's production process).

The system should include a mechanism to react to sampling results. Examples of events that would trigger the program to react to sampling results may include but are not limited to:

- A large number of sampling activities not completed in an establishment
- A large number of laboratory discards
- Positive sampling results in an establishment for adulterant pathogens (e.g., *E. coli* O157:H7 in raw ground beef, STEC in beef manufacturing trimmings, or *Lm*/*Salmonella* in RTE products)

- Violative residues
- Identifying long term processes that may have exceeded their schedule (e.g., a *Salmonella* sample set that has not been finished)

3. State MPI program in-depth food safety reviews

State MPI programs should have procedures (e.g., Food Safety Assessments (FSA)) in place to verify that an establishment's food safety systems are effective and producing wholesome unadulterated product.

Data Collection

A system should track routine and "for cause" in-depth food safety reviews.

Data Analysis

The State MPI program's data system should include a mechanism to react to sampling and inspection results that could lead to a "for cause" in-depth food safety system review. Examples of events that may trigger the State MPI program to conduct a "for cause" in-depth food safety system review may include, but are not limited to:

- Establishments not in compliance with specific laws and regulations
- A positive for STECs in raw ground beef or raw ground beef components
- A positive *Lm* or *Salmonella* in RTE products or a positive *Lm* food contact surface sample
- A Class I recall or a food safety-related enforcement action (e.g., Notice of Intended Enforcement) that is not the result of an in-depth food safety system review
- Establishments that fail *Salmonella* or *Campylobacter* performance standards
- An establishment that is the supplier of product that tested positive for STECs in raw beef products
- Human illness linked to product from a State-regulated establishment
- An establishment that has a high level of public health-related Non-compliance Records (NR)

4. State MPI program administrative enforcement action

State MPI programs should have procedures in place to initiate enforcement actions, as needed, to ensure food safety compliance.

Data Collection

The State MPI programs should maintain a system to collect data and facts to support administrative enforcement actions and to track the results of actions taken (e.g., NRs, in-depth food safety system reviews, intensified verification testing (IVT), suspensions, and recall information).

Data Analysis

The State MPI program's data system should include a mechanism to react to the data collected that support administrative enforcement actions. Examples of events that may trigger the State MPI program to take administrative enforcement actions may include, but are not limited to:

- Positive STECs in raw ground beef or raw ground beef components

- Positive *Lm*, *Salmonella*, or *E. coli* O157:H7 in RTE products or a positive *Lm* food contact surface sample
- An establishment which is the supplier of product that tested positive for STECs in raw beef products
- Human illness linked to State-regulated product from an establishment (possible recall)
- Establishments not in compliance with specific State laws and regulations

An explanation of the data system and supporting documents are to be included in the annual State Self-Assessment that is submitted to the Federal State Audit Branch by November 15.

IV. References and Attachments

FSIS Public Health Information System Reference Information:

FSIS Strategic Data Analysis Plan for Domestic Inspection
http://www.fsis.usda.gov/wps/wcm/connect/84fa563e-0f5c-4df5-8e04-99a04e9ce102/2010_Strategic_Data_Analysis_Plan.pdf?MOD=AJPERES

Data-Driven Inspection for Processing and Slaughter Establishments
http://www.fsis.usda.gov/wps/wcm/connect/fcaeabab-b89e-4bd4-b990-c697f34a797f/2010_Public_Health_Decsion_Criteria_Report.pdf?MOD=AJPERES

Public Health Regulation List, Fiscal Year 2015
http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/fsis-data-analysis-and-reporting/data-reporting/public-health-regulations

Attachment

FSIS PHIS Inspection Task Catalog

Priority 1: Emergency Directed Procedures
Priority 2: All Verification and Follow up Sampling for. *E. coli* O157:H7 in beef products, *Listeria* monocytogenes in ready-to-eat products, 01A, 01B, 01C Procedures
Priority 3: *Salmonella* Verification and All Other Sampling, 06D, 03A, 03J Procedures
Priority 4: 03B, 03C, 03G, 03H, Procedures
Priority 5: 03D, 03E, 03F, 03I, 06B Procedures
Priority 6: 04, 06A, 08* Procedures

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
01A01 **Priority 2**:	**Basic SSOP Compliance Checks** **Development of SSOP** 416.12(a) 416.12(b) 416.12(c) 416.12(d) **Implementation of SSOP** 416.13(a) 416.13(b) 416.13(c) 416.14 **Corrective Actions** 416.15(a) 416.15(b) **Record Requirements** 416.16(a) 416.16(b) 416.16(c)	**Written Sanitation SOP** **Verify** written SSOP describes procedures the establishment conducts daily to prevent direct contamination or adulteration of product. **Verify** pre-operational procedures are identified. **Verify** pre-operational procedures address the cleaning of food contact surfaces of facilities, equipment, and utensils. **Verify** the frequency of the SSOP is stated. **Verify** employees responsible for implementation are identified. **Verify** identified records, on a daily basis, document implementation and monitoring of SSOP and any corrective action. **Verify** the individual with overall authority on-site, or a higher level official, signed and dated the SSOP upon initial implementation and any modification.
01B01 **Priority 2**:	**Pre-Op SSOP Record Review** **Development of SSOP** 416.12(a) 416.12(b) 416.12(c) 416.12(d) **Implementation of SSOP** 416.13(a) 416.13(b) 416.13(c) 416.14 **Corrective Actions** 416.15(a) 416.15(b) **Record Requirements**	**Pre-operational Sanitation SOP verification by review of establishment records** **Verify** written SSOP describes procedures the establishment conducts daily to prevent direct contamination or adulteration of product. **Verify** pre-operational procedures are identified. Pre-operational procedures address the cleaning of food contact surfaces of facilities, equipment, and utensils. **Verify** when SSOP or procedures specified therein may have failed to prevent direct product contamination or adulteration, the establishment took appropriate disposition of products that may be contaminated, restore sanitary conditions, and prevent recurrence of direct product contamination or adulteration. **Verify** the establishment routinely evaluates the effectiveness of SSOP procedures, and revises procedures when necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. **Verify** daily records document-implementation of pre-operational procedures, and monitoring of pre-operational procedures; corrective actions taken (if any). **Verify** records are initialed and dated by employee identified in SSOP as responsible for implementing and monitoring specific procedures.

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
	416.16(a) 416.16(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Verify** the establishment has implemented controls to ensure data integrity for part 416-required records maintained on computers (if any). **Verify** Part 416-required records are retained for at least six months; on-site for at least 48 hours, and available within 24 hours of request if stored off site.
01B02 **Priority 2**:	**Pre-Op SSOP Review and Observation** **Development of SSOP** 416.12(a) 416.12(b) 416.12(c) 416.12(d) **Implementation of SSOP** 416.13(a) 416.13(b) 416.13(c) 416.14 Corrective Actions 416.15(a) 416.15(b) **Record Requirements** 416.16(a) 416.16(b) 416.16(c) 310.22 310.22(a) 310.22(b) 310.22(c) 310.22(d)(1) 310.22(d)(2) 310.22(d)(3) 310.22(d)(4) 416.2-416.5 **FSIS Directive** 5000.1 Part 3, Par. III	**Review the establishment's SSOP and become familiar with the procedures** **Verify** the establishment conducts pre-operational procedures before beginning operations, and monitors daily implementation procedures. **Verify** pre-operational procedures are sufficient to prevent direct contamination or adulteration of products. **Verify** when SSOP or procedures specified therein may have failed to prevent direct product contamination or adulteration, the establishment took appropriate corrective actions including procedures to ensure appropriate disposition of products that may be contaminated, restore sanitary conditions, and prevent recurrence of direct product contamination or adulteration. **Verify** daily records document implementation of pre-operational procedures and monitoring of pre-operational procedures; corrective actions taken (if any).
01C01 **Priority 2**:	**Operational SSOP Record Review** **9 CFR** 310.22 310.22(a) 310.22(b) 310.22(c) 310.22(d)(1) 310.22(d)(2) 310.22(d)(3) 310.22(d)(4) 430.4	**Verify operational SSOP records**, **Verify** the establishment conducts procedures during operations at frequencies specified in SSOP and monitors daily implementation of procedures conducted during operations. **Verify** procedures conducted during operations are sufficient to prevent the adulteration of products. **Verify** when SSOP or procedures specified there may have failed to prevent direct product contamination or adulteration, the establishment took appropriate corrective actions, including procedures to ensure appropriate disposition of products that may be contaminated, restore sanitary conditions, and prevent recurrence of direct product contamination or adulteration.

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
	430.4(a) 430.4(b)(1) 430.4(b)(2) 430.4(b)(3) 430.4(c)(2) 430.4(c)(3) 430.4(c)(4) 430.4(c)(5) 430.4(c)(6) 430.4(c)(7) 430.4(d) 430.4(e) **FSIS Directive** 5000.1 Part 3, Par. III	**Verify** the establishment routinely evaluates the effectiveness of SSOP procedures, and revises procedures when necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. **Verify** daily records document implementation of operational procedures, and monitoring of operational procedures; corrective actions taken (if any). **Verify** records are initialed and dated by employee identified in SSOP as responsible for implementing and monitoring specific procedures. **Verify** the establishment has implemented controls to ensure data integrity for part 416-required records maintained on computers (if any). **Verify** Part 416-required records are retained for at least six months; on-site for at least 48 hours, and available within 24 hours of request if stored off site.
01C02 **Priority 2**:	**Operational SSOP Review and Observation** **9 CFR Development of SSOP** 416.12(a) 416.12(b) 416.12(c) 416.12(d) **Implementation of SSOP** 416.13(a) 416.13(b) 416.13(c) 416.14 **Corrective Actions** 416.15(a) 416.15(b) **Record Requirements** 416.16(a) 416.16(b) 416.16(c) 430.4 430.4(a) 430.4(b)(1) 430.4(b)(2) 430.4(b)(3) 430.4(c)(2) 430.4(c)(3) 430.4(c)(4) 430.4(c)(5) 430.4(c)(6) 430.4(c)(7) 430.4(d)	**Verification of the establishment's operational SSOP**, **Verify** the establishment conducts procedures during operations at frequencies specified in the SSOP and monitors daily implementation of procedures conducted during operations. **Verify** procedures conducted during operations are sufficient to prevent direct contamination or adulteration of products. **Verify** when SSOPs or procedures specified therein failed to prevent direct product contamination or adulteration, the establishment took appropriate corrective action s including procedures to ensure appropriate disposition of products that may be contaminated, restore sanitary conditions, and prevent recurrence of direct product contamination or adulteration. **Verify** daily records document implementation procedures, conducted during operations and monitoring of procedures conducted during operations; corrective actions taken (if any). **Verify** daily records are maintained which document the implementation and monitoring of operational activities, as well as initiation of corrective actions. The records are authenticated by the date and the initials of responsible establishment employee.

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
	430.4(e) **FSIS Directive** 5000.1 Part 3, Par. III 11,100.3	
01D01 **Priority 2**:	**SPS Verification** **9 CFR** Part 416.1 – 416.6 **FSIS Directive** 5000.1 Part 3, Par. III	**Verification of the sanitation performance standards**
01D02	**Beef Sanitary Dressing** **9 CFR** Part 416.1 – 416.6 **FSIS Directives** 5000.1 Part 3, Par. III 6410.1	**Verify Sanitary Dressing in Livestock Slaughter Establishments**
01D03	**Poultry Sanitary Dressing** **9 CFR** Part 416.1 – 416.6 **FSIS Directives** 5000.1 Part 3, Par. III 6410.3	**Verification of sanitary dressing in poultry slaughter**
01D04	**SPS Verification (V)** **9 CFR** Part 416.1 – 416.6 **FSIS Directive** 5000.1 Part 3, Par. III	**Verification of sanitation performance standards in voluntary facilities**
01E01 **Priority 2**:	**Generic E. coli Verification** **9 CFR** Part 310.25 and 381.94 **FSIS Directive** 5000.1 Part 3, Par. III	**Verify the establishment's generic E. coli program.**
03A02 **Priority 3**:	**Hazard Analysis Verification** **9 CFR** Part 417 §304.3(c) or §318.22(c) **FSIS Directive** 5000.1 Part 3, Par. II	**Hazard Analysis Verification for all HACCP categories, Basic Compliance Checks** **Verify** the establishment has conducted a hazard analysis. The hazard analysis includes food safety hazards reasonably likely to occur, a flow chart, and identifies intended use or consumers of the finished products. **Verify** if one or more food safety hazards are reasonably likely to occur, establishment has a written HACCP plan for each product (process). **Verify** the establishment has conducted validation analysis activities, and records include multiple results that verify monitoring of CCPs and conformance with critical limits and after each deviation from a critical limit (if any), subsequent results support adequacy of corrective actions in achieving control. **Verify** the establishment reassesses the hazard analysis if, after hazard analysis revealed no food safety hazard reasonably likely to occur, there was a change that could reasonably affect whether a food safety hazard exists. **Verify** before producing a new product for distribution, the establishment has conducted hazard analysis and has an applicable HACCP plan. If in distribution for more than 90 days, HACCP plan has been validated. **Verify** if the HACCP plan covers more than one product; all products are within one of

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		nine specified processing categories. **Verify** the HACCP plans lists food safety hazards identified in hazard analysis (exception: thermally processed/commercially sterile products produced in accordance with part 318, subpart G, or part 381, subpart X); lists CCPs for each food safety hazard; lists critical limits to be met at each CCP; lists procedures to be used to monitor each CCP and frequency with which performed; identifies corrective actions to be followed in response to a deviation from a critical limit at a critical control point; lists verification procedures and frequency with which performed. **Verify** the record keeping system documents monitoring of CCPs, and include records with actual values and observations. **Verify** the responsible establishment official signed and dated the HACCP plan upon initial acceptance, and at least annually thereafter. If the HACCP plan is modified, responsible establishment official signed and dated.
03A03 Priority 3:	**Directed Hazard Analysis Verification** **9 CFR** Part 417 **FSIS Directive** 5000.1 Part 3, Par. III	**Directed HAV procedure is initiated if a public health based threshold has been exceeded (e.g., positive pathogen test results, trend of food safety NCs, or other information that requires follow-up).**
03A04 Priority 3:	**Review of Establishment Data** **9 CFR** Part 417 **FSIS Directive** 5000.1 Part 3, Par. III	**Weekly review of establishment data per Directive 5000.2**
03B02 Priority 4:	**Raw Non-Intact HACCP** **9 CFR** Part 417, §304.3(c) or §318.22(c) and §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**HACCP verification for raw non-intact products** **Raw Ground** **Verify** the establishment is monitoring CCPs to ensure compliance to ensure compliance with critical limits. **Verify** records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include *calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit.* **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit, establishment followed procedures in their plan. Records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product, at least until the establishment performed a review to determine acceptability of affected product, and when necessary, took action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. If plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		requirements. **Verify** each record entry is made when the specific event occurs, and includes *date* and *time* recorded, and is *signed or initialed* by the employee who made entry. **Verify** prior to shipping a product for distribution, the establishment conducts a review of associated records including a determination that all critical limits were met, and when appropriate, a determination that the establishment took corrective actions including proper disposition of product. **Raw Ground** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. **Verify** records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for *E.coli* that the alternative is an integral part of HACCP verification procedures. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedures in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product, at least until the establishment performs a review to determine acceptability of affected product, and when necessary, action to ensure adulterated product is not distributed. **Verify** the establishment reassesses the HACCP plan if a deviation not covered by a corrective action occurs, or another unforeseen hazard arose; if a raw meat product or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on second consecutive series of FSIS tests; if there was a change that could affect the hazard analysis or alter a HACCP plant; if HACCP plan reassessment revealed that a HACCP plan no longer meets §417.2(c) requirements the establishment modified the HACCP plan. The individual who performs HACCP plan reassessment or modification meets the training requirements. **Verify** establishment records document the decision making associated with the selection and development of CCP's and critical limits, and support the monitoring and verification procedures and frequency; document slaughter product a shipment of product, product code, product name or other identifier. **Verify** each record entry is made at the time the specific event occurs, and includes *date and time* recorded, and is *signed or initialed* by the employee who made the entry. The establishment has implemented controls to ensure data integrity for plan records maintained on computers (if any). **Verify** §417.5(a)(3) required HACCP records are retained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on-site for at least six months, and are available within 24 hours of request if stored off site.

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
03C02 Priority 4:	**Raw Intact HACCP** **9 CFR** Part 417, §304.3(c) or §318.22(c) and §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Verify all 5 HACCP regulatory requirements at all CCPs for specific production,** **Verify** the establishment is monitoring CCP's to ensure compliance with critical limits. Records documenting monitoring include *actual values*. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the alternative is an integral part of HACCP verification procedures. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedures in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product, at least until the establishment performs a review to determine acceptability of affected product, and when necessary, action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. Verify if plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. Establishment records document the decision making associated with the selection and development of CCP's and critical limits, and support the monitoring and verification procedures and frequency; document slaughter of product, shipment of product, product code, product name, or other identifier. **Verify** each record entry is made at the time the specific event occurs, and includes *date and time* recorded, and is *signed or initialed* by the employee who made entry. **Verify** the establishment has implemented controls to ensure data integrity for plan records maintained on computers. **Verify** §417.5(a)(3) required HACCP records are retained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on-site for at least six months, and are available within 24 hours of request if stored off site.
03D02 Priority 5:	**Thermally Processed-Commercially Sterile HACCP** **9 CFR** Part 417, §304.3(c) or §318.22(c) and §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Verification of the 318.300, Subpart G, 381.300, Subpart X; Canning and Canned Products regulatory requirements and HACCP regulatory requirements**. **Thermally Processed/Commercially Sterile** **Verify** the establishment is monitoring CCP's to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the alternative is an integral part of HACCP verification procedures.

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		Verify the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedure(s) in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. If plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** establishment records document the decision making associated with the selection and development of CCPs and critical limits, and support the monitoring and verification procedures and frequency; document slaughter product a shipment of product, product code, product name or other identifier. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry. **Verify** the establishment has implemented controls to ensure data integrity for plant records maintained on computers. **Verify** §417.5(a)(3) requires HACCP records be maintained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on site for at least six months, and are made available to inspection program personnel within 24 hours of request if stored off site. **Thermally Processed/Commercially Sterile** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedure(s) in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective

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		action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. If plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry. **Verify** prior to shipping a product for distribution, the establishment conducts a review of associated records including a determination that all critical limits were met, and when appropriate, a determination that the establishment took corrective action(s) including proper disposition of product.
03E02 Priority 5:	**Not Heat Treated-Shelf Stable HACCP** **9 CFR** Part 417, §304.3(c) or §318.22(c) and §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Verification of HACCP regulatory requirements through the use of review and observation and recordkeeping components.** **Not Heat Treated-Shelf Stable** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the alternative is an integral part of HACCP verification procedures. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedures in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. If plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** establishment records document the decision making associated with the selection and development of CCPs and critical limits, and support the monitoring and verification procedures and frequency; document slaughter product a shipment of product, product code, product name or other identifier. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry.

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		Verify the establishment has implemented controls to ensure data integrity for plant records maintained on computers. **Verify** §417.5(a)(3) requires HACCP records be maintained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on site for at least six months, and are made available to inspection program personnel within 24 hours of request if stored off site. **Not Heat Treated-Shelf Stable** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the alternative is an integral part of HACCP verification procedures. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedures in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. If plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry. **Verify** prior to shipping a product for distribution, the establishment conducts a review of associated records including a determination that all critical limits were met, and when appropriate, a determination that the establishment took corrective action(s), including proper disposition of product.
03F02 Priority 5:	**Heat Treated-Shelf Stable HACCP** **9 CFR** Part 417, §304.3(c) or §318.22(c) and §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Verification of all five HACCP regulatory requirements through the review and observation and recordkeeping components.** **Heat Treated-Shelf Stable** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		alternative is an integral part of HACCP verification procedures. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedures in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. If plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** establishment records document the decision making associated with the selection and development of CCPs and critical limits, and support the monitoring and verification procedures and frequency; document slaughter product a shipment of product, product code, product name or other identifier. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry. **Verify** the establishment has implemented controls to ensure data integrity for plant records maintained on computers. **Verify** §417.5(a)(3) requires HACCP records be maintained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on site for at least six months, and are made available to inspection program personnel within 24 hours of request if stored off site. **Heat Treated-Shelf Stable** **Verify** the establishment is monitoring CCPs to ensure compliance to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit, establishment followed procedures in plan. Records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product, at least until the establishment performed a review to determine acceptability of affected product, and when necessary, took action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. **Verify** if plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** the establishment has implemented controls to ensure data integrity for plan records maintained on computers. **Verify** prior to shipping a product for distribution, the establishment conducts a review of associated records including a determination that all critical limits were met, and when appropriate, a determination that the establishment took corrective actions including proper disposition of product.
03G02 Priority 4:	**Fully Cooked-Not Shelf Stable HACCP** **9 CFR** Part 417, §304.3(c) or §318.22(c), and §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Verification of all 5 HACCP regulatory requirements through review and observation and recordkeeping components.** **Fully Cooked-Not Shelf Stable** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the alternative is an integral part of HACCP verification procedures. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedures in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** establishment records document the decision making associated with the selection and development of CCPs and critical limits, and support the monitoring and verification procedures and frequency; document slaughter product a shipment of product, product code, product name or other identifier. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry. **Verify** the establishment has implemented controls to ensure data integrity for plant records maintained on computers. **Verify** §417.5(a)(3) requires HACCP records be maintained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on site for at least six months, and are made available to inspection program personnel within 24 hours of request if stored off site. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit, establishment followed procedures in plan. Records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence and prevent distribution

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product, at least until the establishment performed a review to determine acceptability of affected product, and when necessary, took action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. **Verify** if plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** the establishment has implemented controls to ensure data integrity for plan records maintained on computers. **Verify** prior to shipping a product for distribution, the establishment conducts a review of associated records including a determination that all critical limits were met, and when appropriate, a determination that the establishment took corrective action(s) including proper disposition of product.
03H02 Priority 4:	**Heat Treated-Not Fully Cooked-Not Shelf Stable HACCP** **9 CFR** Part 417, §304.3(c) or §318.22(c) and §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Verification of all 5 HACCP regulatory requirements through use of review/observation and recordkeeping components** **Heat Treated but Not Fully Cooked-Not Shelf Stable** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the alternative is an integral part of HACCP verification procedures. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedure(s) in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. **Verify** establishment records document the decision making associated with the selection and development of CCPs and critical limits, and support the monitoring and verification procedures and frequency; document slaughter product a shipment of

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		product, product code, product name or other identifier. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry. **Verify** the establishment has implemented controls to ensure data integrity for plant records maintained on computers. **Verify** §417.5(a)(3) requires HACCP records be maintained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on site for at least six months, and are made available to inspection program personnel within 24 hours of request if stored off site. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit, establishment followed procedures in plan. Records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product, at least until the establishment performed a review to determine acceptability of affected product, and when necessary, took action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. **Verify** if plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** the establishment has implemented controls to ensure data integrity for plan records maintained on computers. **Verify** prior to shipping a product for distribution, the establishment conducts a review of associated records including a determination that all critical limits were met, and when appropriate, a determination that the establishment took corrective actions including proper disposition of product.
03I02 Priority 5:	**Secondary Inhibitors-Not Shelf Stable HACCP** **9 CFR** Part 417 §304.3(c) or §318.22(c) §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Verification of all 5 HACCP regulatory requirements through the use of review/observation and recordkeeping components.** **Product With Secondary Inhibitors-Not Shelf Stable** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the alternative is an integral part of HACCP verification procedures. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. If plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** establishment records document the decision making associated with the selection and development of CCPs and critical limits, and support the monitoring and verification procedures and frequency; document slaughter product a shipment of product, product code, product name or other identifier. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry. **Verify** the establishment has implemented controls to ensure data integrity for plant records maintained on computers. **Verify** §417.5(a)(3) requires HACCP records be maintained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on site for at least six months, and are made available to inspection program personnel within 24 hours of request if stored off site. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit, establishment followed procedures in plan. Records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product, at least until the establishment performed a review to determine acceptability of affected product, and when necessary, took action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. **Verify** if plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** the establishment has implemented controls to ensure data integrity for plan records maintained on computers. **Verify** prior to shipping a product for distribution, the establishment conducts a review of associated records including a determination that all critical limits were met, and when appropriate, a determination that the establishment took corrective action(s) including proper disposition of product.
03J02 **Priority 3**:	**Slaughter HACCP**	**Verification of all 5 HACCP regulatory requirements through the review/observation and recordkeeping components.**

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	9 CFR Part 417 §304.3(c) or §318.22(c) §310.25(b) or §381.94(b) **FSIS Directive** 5000.1 Part 3, Par. III	**Slaughter** **Verify** the establishment is monitoring CCPs to ensure compliance with critical limits. Records documenting monitoring include actual values. **Verify** the establishment is performing verification activities. Records documenting verification activities include calibration of process-monitoring instruments, and actions taken in response to a deviation from a critical limit. **Verify** if establishment has substituted an alternative sampling frequency for E.coli, the alternative is an integral part of HACCP verification procedures. **Verify** the HACCP plan assigns responsibility for taking corrective action. In response to a deviation from a critical limit the establishment followed the procedure(s) in the HACCP plan. **Verify** records document corrective action taken to identify and eliminate cause of deviation, bring CCP under control, establish measures to prevent recurrence, and prevent distribution of adulterated product. In response to a deviation not covered with a specific corrective action, records document procedures used to segregate and hold affected product at least until the establishment performs a review to determine acceptability of affected product, and when necessary, take action to ensure adulterated product is not distributed. **Verify** the establishment reassessed the plan if a deviation not covered by a corrective action occurred, or another unforeseen hazard arose; if a raw meat or raw poultry product tested positive for Salmonella at a rate exceeding performance standard on the second consecutive series of FSIS tests; or if there was a change that could affect the hazard analysis or alter a HACCP plan. If plan reassessment revealed a HACCP plan no longer meets §417.2(c) requirements, the establishment modified the HACCP plan. Individual who performed plan assessment or modification meets the training requirements. **Verify** establishment records document the decision making associated with the selection and development of CCPs and critical limits, and support the monitoring and verification procedures and frequency; document slaughter product a shipment of product, product code, product name or other identifier. **Verify** each record entry is made when the time specific event occurs, and includes date and time recorded, and is signed or initialed by the employee who made entry. **Verify** the establishment has implemented controls to ensure data integrity for plant records maintained on computers. **Verify** §417.5(a)(3) requires HACCP records be maintained for at least 1 year for slaughter activities and refrigerated product and 2 years for frozen, preserved, or shelf-stable product; on site for at least six months, and are made available to inspection program personnel within 24 hours of request if stored off site. **Verify** each record entry is made at the time when the event occurs, and includes date and time and is signed or initialed by the employee who made entry. Prior to shipping a product for distribution, the establishment conducts a review of associated records including a determination that all critical limits were met, and when appropriate, a determination that the establishment took corrective action(s), including proper disposition of product.
03J03 Priority 3:	**Livestock Zero Tolerance Verification**	**Verification of zero tolerance for feces, milk, ingesta on livestock carcasses** **Verify** the adequacy of the establishment's procedures to ensure that carcasses are not contaminated with fecal material, ingesta, or milk by the post-mortem rail inspection

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	9 CFR 307.2(g) and (m), §310.3, §310.17a, §310.18a, §318.4b, §381.65e and §381.76(b)3(iv) **FSIS Directives** 5000.1 and 6420.2	station, and that head, cheek, and weasand meat are not contaminated with fecal material, ingesta, or milk at the completion of the harvesting process
03J04 Priority 3:	**Poultry Zero Tolerance Verification** **9 CFR** 307.2(g) and (m), §310.3, §310.17a, §310.18a, §318.4b, §381.65e and §381.76(b)3(iv) **FSIS Directives** 5000.1 and 6420.2	**Verification of zero tolerance for feces on poultry carcasses entering chilling system** **Verify** that the establishment's process is producing carcasses free of visible fecal material
04A01 Priority 6:	**Percent Yield/Shrink** **9 CFR** 319.107 §319.80 §319.81 §319.100 §319.101 §319.102 §319.103_§319.106 §424.21 (c) **FSIS Directive** 7620.3 "Processing Inspectors' Calculations Handbook" Chapters 11, 12, & 13; % gain, %shrink & %yield	**Verification of certain products that have a specified %Yield/Shrink as part of their Standard of Identity are met and not misbranded**. **Select** an appropriate product and **Verify** compliance with regulatory requirements by **reviewing** establishment records and labels, **calculating** the % yield or shrink, and **comparing** the result with the appropriate regulatory requirement. In addition, **Verify** compliance by weighing a sample of product before and after the appropriate step in the process **calculating** the % yield or shrink, and **comparing** the result with the appropriate regulatory requirement.
04A02 Priority 6:	**X Percent (%) Solution** **9 CFR** §319.104* §319.105* §381.129 §381.169 §317.2 (c) §317.8 ***NOTE: Applies only to sections of 319.104 and 319.105 covering X% labeled products.** **FSIS Directives** 7620.3 Chapter 10	**Verification of products that contain Percent (%) Added Solution meets regulatory standards and are not misbranded.** ***NOTE: Applies only to X% Labeled Products** **Select** an appropriate product and **Verify** compliance with X% labeling requirements by **reviewing** establishment records and labels, **calculating** the % added solution and **comparing** the results with the X% labeling declaration. In addition, inspection program personnel are to. **Verify** compliance by weighing a sample of product before and after the appropriate step in the process (i.e., pumping, curing, drying, etc.), **calculating** the % added solution, and **comparing** the result with the X% labeling declaration.

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	Labeling Policy Book FLD Policy Memos 42 44A 57A 59 66C 84A	
04A03 Priority 6:	**MSS; MSP; PDBFT; PDPFT; PDCB; PDCP; AMRS** **9 CFR** 318.24 §319.5 §319.15(e) §319.29 §381.173 **FSIS Directives** 7160.1 7160.2 7160.3 Revision 1	**Verification of Mechanically Separated, Partially Defatted, and Advanced Meat Recovery Products meet regulatory requirements**. **Select** an appropriate product and **Verify** compliance by **reviewing** establishment records and labels, or by **observing** the preparation of products, and **comparing** the findings to the standards listed in the regulations. **In addition, inspection program personnel are to take samples as directed.** To **Verify** compliance, inspection program personnel should: **-check** product identification, condition, temperature, and holding time/temperature. **-examine** bones (for example, two intact portions of bones) before and after the meat recovery systems in order to observe condition and conformation. **-review** establishment laboratory results and compare findings with the appropriate regulatory standard **-take** samples as directed.
04A04 Priority 6:	**Batter Breading** **9 CFR** 319.880 §381.166 **FSIS Directive** 7620.3 Chapter 14 Directive 7220.1 **Labeling Policy Book FLD Policy Memo** 089	**Verification of batter and breading of applicable products meets regulatory requirements and product is not misbranded.** **Select** an appropriate product, **Verify** compliance with the batter and breading regulatory requirements by **reviewing** establishment records to **calculate** final % batter/breading, and **comparing** the findings to the standards listed in the regulations. **In addition, inspection program personnel are to:** **Verify** compliance by performing batter and breading pickup tests on one or more subgroups (according to the plant's QC programs) or batches of the product.
04A05 Priority 6:	**Livestock Finished Product Standards**	**Verification of Livestock products are wholesome and not adulterated.**
04A06 Priority 6:	**Poultry Finished Product Standards**	**Verification of poultry products are produced in a safe, wholesome manner and not misbranded.**
04B01 Priority 6:	**Labeling - Product Standards** **9 CFR** 319.15 §319.140 §319.141 §319.142 §319.143 §319.144 §319.145 §319.160 §319.180 §319.181 §319.182 §319.260 §319.261 §319.280 §319.281 §319.300 §319.301 §319.302 §319.303 §319.304 §319.305 §319.306	**Verification of Product Labeling Standards** **Select** an appropriate product and **Verify** compliance by **reviewing** establishment records and labels; or **observe** the preparation of products and **compare** the findings to the appropriate regulatory standards. **Verify** some regulatory requirements, by **performing** calculations to determine specified components, such as % fat, or % water.

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	§319.307 §319.308 §319.309 §319.310 **FSIS Directives** 7620.3 7220.1	
04B02 **Priority 6**:	**Child Nutrition/Grade Labeling/ Declared Count/Vignette A** **9 CFR** 317.2, §317.8 and §381.116 **FSIS Directives** 6810.1 and 7222.1	**Verification of Child Nutrition Labeling** **Select** product and **Verify** that the product's label is correct and a label approval is on file
04B03 **Priority 6**:	**Labeling - Net Weights** **9 CFR** 317.18, §317.19 §317.20, §317.21, §317.22, §381.121a, §381.121b, §381.121c, §381.121d, and §381.121e **NBS** Handbook 133 **NIST** Handbook 44	**Verification of Net Weights** **Select** an appropriate retail-sized product and **Verify** net weight regulatory requirements by **reviewing** establishment records and **conducting** net weight/drained weight, scale calibration, or tare weight checks. **Follow** the QC program requirements after evaluating the program to ensure that following the program results in compliance with net weight regulatory requirements. *** FSIS has determined inspectors are to use NBS handbook 133 and NIST Handbook 44 as the definitive references for determinations of net weight compliance.**
04B04 **Priority 6**:	**General Labeling** **9 CFR** Part 316 Part317 Part 318 Part 319 §319.6 §327.10(d) §327.26 Part 381 §381.174 §424.21 §441.10 **FSIS Directives** 7120.1, 7620.3, 6700.1, 7235.1 and 7270.1	**Verification of General Labeling Requirements** **Verify** that: 1) the label contains all required information; 2)the ingredients statement is accurate, (i.e., that all ingredients are listed in descending order of predominance); 3) the label declares any proteinaceous substances* used in the ingredients statement; 4) the establishment used restricted ingredients as per regulatory requirements; 5) the label is used on appropriate product; and a label approval is on file. **Verify** the establishment meets the regulatory requirements for pre-stamping of imported product. **When verifying** restricted ingredient requirements or ingredient statement compliance, inspection program personnel are to observe the establishment formulating product and compare to the approved label. *** NOTE: Proteinaceous substances can cause adverse reactions (i.e., allergic and non-allergic) in certain individuals, and therefore, such substances are of a food safety concern if not clearly declared in the ingredients statement.**
04C02 **Priority 6**:	**Livestock Humane Handling** **9 CFR** 313, §318.2, §318.5, §318.6, §500.1,	**Verification of compliance with the following categories:** ✓ adequate measures for inclement weather ✓ truck unloading ✓ water and feed availability ✓ handling during ante-mortem inspection ✓ handling of suspect and disabled animals

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
	§500.2, and §500.3 **FSIS Directive** 6900.1 and 6900.2	✓ electric prod/alternative object use ✓ observations for slips and falls ✓ stunning effectiveness ✓ check for conscious animals on the rail ✓ check for sensibility **NOTE:** Humane handling is not, never has been, and never will be a HACCP issue. **Livestock Product Examination** **Verify** these regulatory requirements by reviewing establishment records or observing plant performance of activities. **Examine** product to determine whether it is economically adulterated or misbranded-(§318.2(b).
04C05 **Priority 6**:	**Poultry Good Commercial Practices** **9 CFR** 381.76, §381.78, §381.91(b), §381.84, §381.86, §381.145, §381.1, and §381.65(b)	**Verification of Poultry Product Examination** **Verify** compliance by performing: - **pre-chill** FPS testing - **post-chill** FPS testing - **reinspection** of carcasses, giblets - **inspection** of returned products - **inspection** of rework products - **condition** inspection of products in establishment - **observation** of slaughter practices
05A03	**Salmonella Verification Sampling** **9CFR** 310.25(b), §318.9 and §381.94(b) **FSIS Directive** 10,210.1	**Verification of Directed requests to collect Salmonella verification samples** **Salmonella Testing and Criteria** **Collect, process, and mail** the sample as directed to determine compliance with the 5000.1 regulatory standards.
05A04	**Microbiological Sampling**	**Verification of Directed collection of microbiological samples**
05B01	**Economic Verification Sampling** **9CFR** 301.2, §318.9 §381.1, and §381.146 **FSIS Directives** 10,210.1 Amendments 1, 3 and 5 7355.1 Revision 2 10,240.3 10,520.1 Revision 1	**Verification of Directed sampling for economic wholesomeness issues** **Misbranding/economic adulteration sampling, directed and unscheduled sampling** **Economic Testing and Criteria** **Randomly selected as applicable:** **Randomly** select an appropriate product for verification. To **verify** compliance, inspection program personnel are to **select** and **process** samples and mail to the designated laboratory as scheduled, or when there is reason to believe that product does not comply with regulatory requirements. **Food Safety/Public Health Directed Sampling** **Economic Testing and Criteria** **verify** compliance by **collecting**, **processing** and **mailing** samples **(bacon, species testing, *Escherichia coli* 0157:H7, *Salmonella, Listeria,* advanced meat recovery products, mechanically-separated species, etc.)** to the designated laboratory, upon request from computer-generated instructions, or upon instructions from the Frontline Supervisor or District Office, or Washington Headquarters.
05C01	**Directed Residue Sampling**	**Verification of Task for directed residue sampling for NRP** **Residue Sampling**

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
	9CFR 310.21, §381.9 §381.80, and §381.346 **FSIS Directives** 7355.1 10,210.1 10,220.1	**Residue Sampling and Criteria** **Collect** random samples of poultry and livestock as requested for monitoring, and surveillance samples (KIS), or submit diagnostic samples as necessary **Prepare** sample and mail designated laboratory. **Perform** in-plant residue testing on livestock as required.
06B01 Priority 5:	**Custom Exempt** **9CFR** 303.1, §316.6, §317.6, §320.1, §381.10 §381.14, §381.15 and §381.175 **FSIS Directive** 5930.1	**Verify that custom exempt operations in official establishments meet regulatory requirements and do not impact inspected products or operations.** . **Custom Exempt/Retail Exempt** **Verify** the establishment is conducting custom-exempt/retail-exempt operations in accordance with all applicable regulatory requirements including time/space separation and adequate procedures to assure that product does not bear the mark of inspection. . Actions are taken by the establishment or FSIS determines that the standards have not been met. This includes actions to ensure that misbranded/mislabeled products do not enter commerce.
06B02 Priority 5:	**Retail Exempt**	**Verify that retail exempt operations do not interfere with inspected products/operations**
06D02 Priority 3:	**Other Inspection Requirements** **9CFR** 307.2, §308.3 §308.8, §310.1, §310.3 §381.36, §381.76, §416.1-5, §416.17(c)&(d), §381 and Subpart H §381.50(a)-(f §381.91 **FSIS Directives** 5000.1, 5220.1 Rev.1, 5930.1, and 7640.1	**Verify other inspection requirements** **Facilities and Equipment** **Verify** plant facilities (including lighting, ventilation, and plumbing) and equipment meet regulatory requirements and therefore do not pose a public health hazard or result in product contamination. **Verify** welfare areas and lockers are clean. **Verify** outside premises are clean and orderly. **Verify** actions are taken by the establishment or FSIS determines that the standards have not been met. This includes actions to ensure that misbranded/mislabeled products do not enter commerce. Other Requirements **Verify** inspection and Reprocessing Stations meet the criteria set forth in regulations to ensure they are adequate for the purpose and do not pose a public health hazard. **Verify** that line speeds do not exceed regulatory limits. **Verify** that efficient inspection can be performed on carcasses and parts **Verify** actions are taken by the establishment or FSIS determines that the standards have not been met. This includes actions to ensure that misbranded/mislabeled products do not enter commerce.
07B01	**Update Establishment Profile**	**Review and update establishment profile to reflect current establishment operations.**
07C01	**Meeting with Establishment Management** FSIS Directive 5420.6	**Meet with establishment management for food defense surveys**
08A11 Priority 6:	**2011 Food Defense Survey**	**Record performance of 2011 Food defense survey (note only some establishments in PHIS at this point)**

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
08S14 Priority 6:	**Food Defense - Water Systems** FSIS Directive 5420.6	**Verify establishment measures to protect water systems** (a) observe the security of the establishment's water systems, especially well water, ice storage facilities, and water reuse systems; (b) pay special attention to water used to prepare injection solutions and water and ice used in emulsification (for the production of deli meats and hot dogs); (c) to a lesser extent, check water used to prepare surfactant, antimicrobial agent sprays, and chill tank recharge. **Suggested Activities:** Determine whether the establishment: controls access to private wells; appropriately secures potable water lines or storage tanks; appropriately secures ice storage facilities.
08S15 Priority 6:	**Food Defense – Processing Manufacturing** FSIS Directive 5420.6	**Verify food defense for processing and manufacturing areas** (a) observe production processes (e.g., raw product handling, processing, and packaging of final product) in which exposed products are being handled for indications of attempts to introduce contaminants into the product; (b) observe, in particular, operations where the establishment mixes bulk products (e.g., process monitoring by establishment personnel at balance tanks, grinding/emulsification of meat and poultry products, solution injection in preparation areas); (c) observe whether the establishment has procedures in place to prevent deliberate contamination (e.g., camera surveillance, closed systems, or restricted access of personnel to sensitive production areas). **Suggested Activities:** Check a production process (e.g., ground beef production area) for evidence of possible intentional product contamination. Check to determine whether the establishment has implemented a system to restrict access to sensitive processing areas where bulk products are mixed or processed (e.g., camera surveillance, color-coded uniforms, identification badges, sign-out sheets). Check calibration of equipment (if any) used to dispense restricted ingredients.
08S16 Priority 6:	**Food Defense - Storage Areas** FSIS Directive 5420.6	**Verify access/tampering in storage areas.** (a) observe products in cold and dry storage areas for evidence of tampering; (b) pay special attention to bulk product ingredients that will undergo mixing, such as combo bins of meat trim and poultry parts used for grinding or emulsification; (c) check dry ingredients, including spices, breading materials, and those used in injection solution preparations, for indication of tampering; (d) observe the use and storage of any hazardous materials in the establishment; (e) verify whether entry into such storage areas is controlled, and that usage logs are maintained and current; (f) pay special attention to cleaning materials, particularly those used in clean-in-place systems; (g) pay special attention to areas where bulk products are mixed (e.g., storage silos); and (h) verify the control of laboratory reagents and cultures. **Suggested Activities:** Verify that the establishment has implemented: access control procedures to dry ingredient areas; access control procedures to raw product storage areas; access control procedures to finished product storage areas; control procedures for access and use of hazardous chemicals; and

Inspection Task Code, Priority	Task Name, Reg/Directive	Inspection Task Description and Verification
		observation procedures of all products in storage for evidence of tampering.
08S17 Priority 6:	**Food Defense - Shipping and Receiving** **FSIS Directive 5420.6**	**Verify food defense in shipping and receiving areas** (a) observe loading dock areas and vehicular traffic in and out of the establishment; (b) report immediately all unattended deliveries on loading docks and unmarked vehicles parked on the premises to establishment management; (c) verify that the establishment secures, when possible, dry and cold products stored in on-site trailers and parks the trailers in a restricted access area of the facility; (d) verify that the facility security staff routinely check the trailers' physical integrity (e.g., locks, seals, and general condition); and (e) pay special attention to storage silos, combo bins of meat trim, and dry ingredients. **Suggested Activities:** Check to determine whether the establishment has procedures in place to restrict or control access to the loading dock area and verify that the establishment has implemented these access control procedures. Observe incoming raw materials to verify that the establishment checks deliveries against shipping documents. Pay special attention to tanker trucks, dry ingredients, combo bins of fresh meat trim or poultry parts, and boxes of frozen trim that the establishment will ship for further processing.
08S19 Priority 6:	**Food Defense - Processing; Manufacturing** FSIS Directive 5420.6	**Food defense verification in processing and manufacturing areas for ID warehouses**
08S20 Priority 6:	**Food Defense - Storage Areas** FSIS Directive 5420.6	**Verify food defense in storage areas in ID warehouses.**
08S21 Priority 6:	**Food Defense - Shipping and Receiving (V)** FSIS Directive 5420.6	**Verify food defense for shipping and receiving in ID warehouses.**