

Meat and Poultry Hazards and Controls Guide

EIAO Training



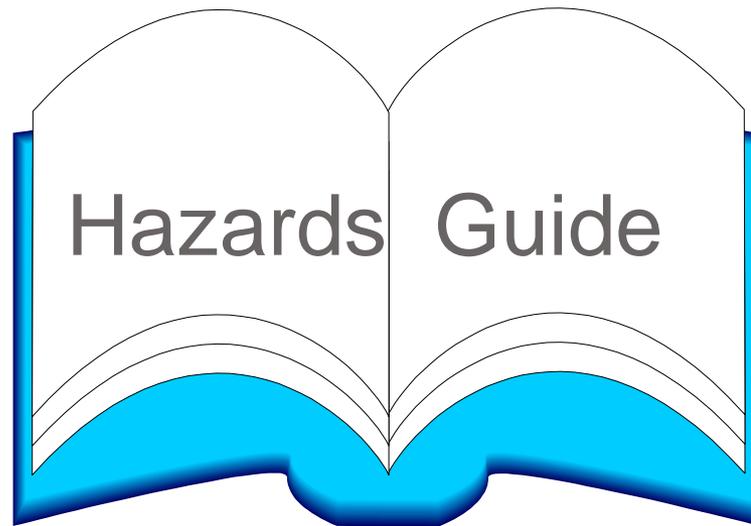
Objectives

Upon completion of this module, you will be able to:

- Use the Hazards Guide to list common hazards and controls for those hazards.
- Use the Hazards Guide to do a hazard analysis on a given step of a process.

Hazards Guide

- Open the Hazards Guide in your notebook



Hazards Guide Contents

- Guide helps the EIAO to determine:
 - Did establishment consider all possible hazards at each step in the process?
 - Did the establishment take into account all relevant food safety information?
- Verification questions for each step
 - These questions will provide an analytical thought process for the EIAO

Hazards Guide Sections

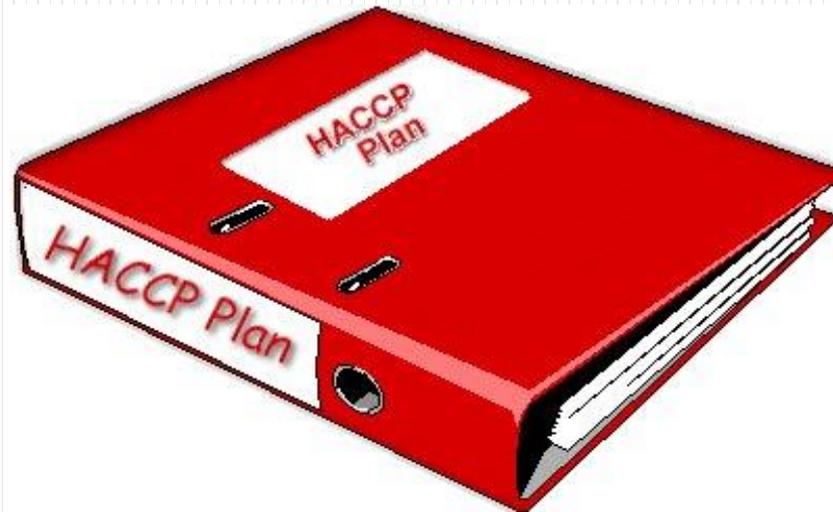
- Alphabetical Listing of Process Steps
- Quick Reference Table of Process Steps by Process Category
- General Verification questions for process steps
- Process steps, common hazards, and controls
- Definition of Terms Used
- Reference List for Regulations and other Guidance Material

Hazards Guide Limitations

- Guide is a “living document”
 - “No Common Hazard” based on best available information
 - May change due to later research, outbreaks, unforeseen hazards, etc.
 - May not list all possible hazards for a step
 - May not list all possible controls

How to Use the Hazard Guide

Processing Step Examples
Suggested Verification Questions



Exercise – Receiving Step

- Receiving raw meat/storage before use
- What are the biological hazards?
 - Beef
 - Swine
 - Poultry
- What are the commonly used controls?

Exercise – Receiving Step – Hazards

- Beef/veal
 - *E.coli* O157:H7
 - *Salmonella*
- Swine
 - *Salmonella*
- Poultry
 - *Salmonella, Campylobacter*

Exercise – Receiving Step - Controls

- Holding & Cooling Temperatures
- Environmental Sanitation Programs
- Product Temperature Tracking
- Microbial Testing

General Verification Questions

- Has the establishment considered hazards typically associated with its production steps?
- Has the establishment implemented measures to prevent or control the hazards at relevant points in the process?
- Does the establishment have a prerequisite program that addresses this step?

General Verification Questions

- Is this step a CCP?
- Does the establishment maintain records associated with this step?
- Do records indicate that a reassessment of HA or HACCP plan is necessary?

Exercise – Formulation Step

Formulation:

- What are the common chemical hazards in formulations of cured products?
- What are common controls for these hazards?

Exercise – Formulation Step - Hazards

- Improper levels of
 - Nitrates/nitrites
 - Antimicrobial agents
 - Tenderizing agents

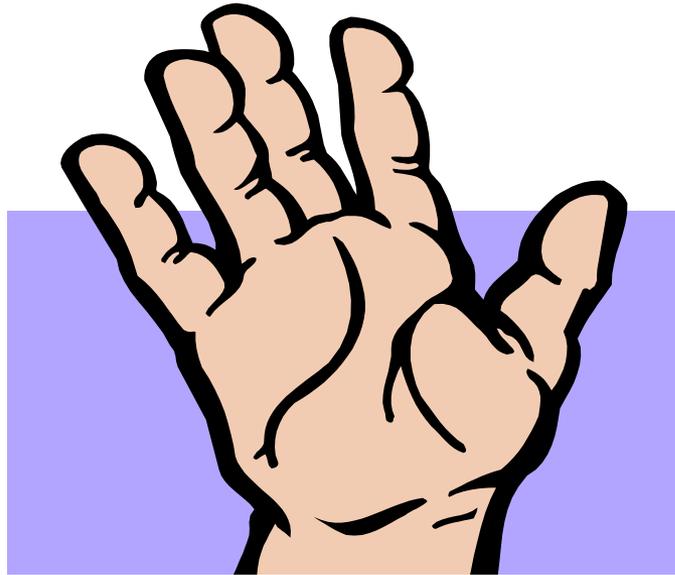
Exercise – Formulation Step - Controls

- Supplier Guarantees
- Purchase Specifications
- Proper use of additives

Hazards Guide Review

- Tool for EIAO to use when determining if establishment considered all possible hazards at each step in the process
- Tool for EIAO to use when determining if establishment has controls at each step in the process
- Provides questions that will provide an analytical thought process for the EIAO
- Provides references for additional information

Questions?



Hazards Guide Workshop I

- One of the 9 process categories will be assigned to each group.
- Discuss and list the common hazards and common interventions for the process your group has been assigned
- Report out



Hazards Guide Workshop II

- Choose one of those hazards and work out an example of how an establishment might address that hazard in the hazard analysis and HACCP plan or prerequisite program.
- Refer to page 38886 of HACCP Rule. May use this form for the workshop.

Hazards Guide Workshop III

- An establishment did not consider all of the appropriate hazards and thus has an inadequate hazard analysis which leads to the issuance of an NOIE.
 - What would be the regulatory- statutory basis for the NOIE?
 - Be ready to “report out”

