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.
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”