Establishment Profile

- Policy
- Features Demonstration
Introduction

- The PHIS Establishment Profile contains information regarding an establishment’s processes, products and operations
  - Includes information not captured in PBIS, e.g., HACCP system information
Profile information is critical to PHIS because it drives many PHIS functions, including:
- Allocation of inspection tasks
- Allocation of sample requests
- Trending / analysis
- Agency decisions
Profile information includes:
- Grants & approved voluntary services
- Contacts
- Operating schedule
- HACCP system elements
- Products & production volumes
- Slaughter line characteristics
Introduction

- Profile information includes:
  - Facilities & equipment
  - Inspection Tasks
HACCP System Elements

- What HACCP system information is captured?
  - HACCP processing categories
  - Hazard analyses including:
    - Process steps
    - Hazards
    - Hazard RLTO or NRLTO decisions
    - Pre-requisite programs and supporting documentation when hazard is NRLTO
What HACCP system information is captured?

- HACCP plans including:
  - CCPs when the hazard is RLTO
- Process interventions
Directive 5300.1 addresses maintenance of the profile in PHIS:
- Meat & poultry establishments
- Import establishments
- ID Warehouses
- Other facilities
Profile Maintenance

- IPP are responsible for keeping the profile information up-to-date and accurate
- IPP are to follow the instructions in the Directive and the step-by-step information in the PHIS user guide
Profile Maintenance

- As a First Task (within the first 7 days) in an establishment, IPP should verify and ensure the presence and accuracy of critical profile information.

- “Critical” profile information is data that has a major impact on PHIS functionality if it is missing or incorrect.
Profile Maintenance

- Critical profile information includes:
  - Grants
  - Inspection Activities
  - Operating Status
  - Shifts
  - Slaughter Operations
  - HACCP Processing Categories
  - Products and Production Volume
  - Inspection Tasks
  - Jurisdiction
Profile Maintenance

- After this initial task, a *routine* Update Establishment Profile inspection task is performed *monthly*. IPP are to:
  - Verify
    - Profile accurately reflects the establishment’s operations, contact information, addresses, the HACCP system information, etc.
  - Update the profile as needed
Profile Maintenance

- IPP also update the profile whenever an inaccuracy is identified
  - Recorded information is out of date
  - IPP learn of changes made by the establishment
Profile Maintenance

- When the establishment’s profile is updated, IPP share a printed copy of the profile with establishment management at the next weekly meeting.

- Establishment management should inform IPP of any inaccuracies on the profile.
Questions & Answers
Establishment Profile
Demonstration
Establishment Profile Policy and Features

Select Establishment
Grants and Approvals
Profile Summary
Contacts
General
Operating Schedule
Facility
HACCP
Products
Equipment
Inspection Tasks
Slaughter
### Grant/Voluntary Reimbursable Service

**Open Beef, Inc**

**M38574**

#### List of Grants:

<table>
<thead>
<tr>
<th>Number</th>
<th>Type</th>
<th>Status</th>
<th>Inauguration Date</th>
<th>Last Application Date</th>
<th>Last Application Type</th>
<th>Edit</th>
</tr>
</thead>
</table>

#### List of Voluntary Reimbursable Services:

There are no records to display

**Operating Status:**

- Active
Establishment Profile Policy and Features

Public Health Information System: Industry Session

Open Beef, Inc
M38574

Name:
Open Beef, Inc

Telephone:
(707) 664 - 4111

Physical Location

Address Line1:
1000 Boy Scout Way

Address Line2:

City:
Petaluma

State:
CA

Zip Code:
94954
Establishment Profile Policy and Features

Public Health Information System: Industry Session
Establishment Profile Policy and Features

General

Open Beef, Inc
M38574

Jurisdictions:

- FSIS Inspection Only
- State Only
- Talmadge-Aiken Only
- Multiple Agencies
  - AMS Grading/Quality Control
  - Dual Inspection with FDA

Save
Establishment Profile Policy and Features

Public Health Information System: Industry Session
Open Beef, Inc
M38574

Plans:

Does the establishment have a written Recall Plan? ✅
Does the establishment have a written Food Defense Plan? ✅

Miscellaneous:

HACCP Establishment Size:
- Large

Geographic Location:
- Latitude:
- Longitude:

Is the establishment Outside City Corporate Limits? ✅
Establishment Profile Policy and Features

Public Health Information System:

Establishment Profile

Select Establishment

Grants and Approvals

Profile Summary

Contacts

General

Facility

HACCP

Products

Equipment

Inspection Task

Slaughter

General

Open Beef, Inc

M38574

Establishment

Ownership

Jurisdiction

Exemptions

Other

Plans:

Does the establishment have a written Recall Plan? ✓

Does the establishment have a written Food Defense Plan? ✓

Miscellaneous:

List of Addresses:

Add new Address

<table>
<thead>
<tr>
<th>Type</th>
<th>Address Line 1</th>
<th>Address Line 2</th>
<th>City</th>
<th>State</th>
<th>Postal Code</th>
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<tbody>
<tr>
<td>Physical Address</td>
<td>1000 Boy Scout Way</td>
<td></td>
<td>Petaluma</td>
<td>California</td>
<td>94954</td>
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<tr>
<td>Mailing Address</td>
<td>1000 Boy Scout Way</td>
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<td>Petaluma</td>
<td>California</td>
<td>94954</td>
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</table>
Operating Schedule

Open Beef, Inc

M38574

List of Inspection Hours:

<table>
<thead>
<tr>
<th>Shift</th>
<th>Sun</th>
<th>Mon</th>
<th>Tue</th>
<th>Wed</th>
<th>Thu</th>
<th>Fri</th>
<th>Sat</th>
<th>Start</th>
<th>End</th>
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<tbody>
<tr>
<td>Shift 1</td>
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<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
<td>7:00 AM</td>
<td>4:00 PM</td>
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</table>
Operating Schedule

Open Beef, Inc
M38574

List of Pre-op Inspection Times:

<table>
<thead>
<tr>
<th>Shift</th>
<th>Sun</th>
<th>Mon</th>
<th>Tue</th>
<th>Wed</th>
<th>Thu</th>
<th>Fri</th>
<th>Sat</th>
<th>Start</th>
<th>End</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shift 1</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>6:00 AM</td>
<td>6:30 AM</td>
</tr>
</tbody>
</table>

Add new Pre-op Inspection Time
Public Health Information System: Establishment Profile Policy and Features

You are here: Home > Domestic Profile > Operating Schedule

Operating Schedule

Open Beef, Inc
M38574

List of Periods of Inactivity:

<table>
<thead>
<tr>
<th>Approved Hours of Inspection</th>
<th>Pre-Op Inspection</th>
<th>Break Time</th>
<th>Seasonal</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Date From</th>
<th>Date To</th>
<th>Comments</th>
<th>Edit</th>
<th>Delete</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

There are no records to display

Establishment Profile Policy and Features

Public Health Information System: Industry Session
Facility

Open Beef, Inc

M38574

Date*: 9/8/2010

Inspection Area*: 150000.0000 Sq. Ft.

No. of attachments: 0

Comments:

View Attachments

Save  Cancel
HACCP Processing

Summary

- Raw - Non Intact
- Raw - Intact
- Fully Cooked - Not Shelf Stable
- Slaughter

Add Hazard Analysis

<table>
<thead>
<tr>
<th>Hazard Analyses</th>
<th>Date</th>
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<th>Delete</th>
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</thead>
<tbody>
<tr>
<td>BEEF, VARIETY MEATS</td>
<td>1/27/2010</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FABRICATED BEEF, TRIMMINGS</td>
<td>3/24/2010</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GROUND BEEF, HAMBURGER</td>
<td>1/27/2010</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ROAST BEEF, CORNED BEEF, PASTRAMI,</td>
<td>3/26/2010</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PRIME RIB, POT ROAST, SHORT RIBS</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## HACCP Processing

<table>
<thead>
<tr>
<th>Document Name*:</th>
<th>ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, P</th>
</tr>
</thead>
<tbody>
<tr>
<td>Date*:</td>
<td>3/26/2010</td>
</tr>
</tbody>
</table>

### HACCP Processing Category*

- [ ] Fully Cooked - Not Shelf Stable
- [ ] Heat Treated - Not Fully Cooked - Not Shelf Stable
- [ ] Heat Treated - Shelf Stable
- [ ] Not Heat Treated - Shelf Stable
- [ ] Product with Secondary Inhibitors - Not Shelf Stable
- [ ] Raw - Intact
- [ ] Raw - Non Intact
- [ ] Thermally Processed/Commercially Sterile
- [ ] Slaughter

### Intended Use*

- [ ] For RTE Cooking Only
- [ ] For Intact Use (Beef Only)
- [ ] Other

### Lot Definitions*

To be entered by inspectors

[Save] [Cancel]  

Show Process Steps
Establishment Profile

Select Establishment

Grants and Approvals

Profile Summary

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General

Operating Schedule

Facility

HACCP

Products

Equipment

Inspection Tasks

Slaughter

Public Health Information System: Establishment Profile Policy and Features
<table>
<thead>
<tr>
<th>Hazard Category</th>
<th>Hazard</th>
<th>Reasonably Likely to Occur?</th>
<th>Basis</th>
<th>Name</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Physical</td>
<td>Foreign Material</td>
<td>False</td>
<td>Pre-requisite Program</td>
<td>ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS</td>
<td>Purchase Specifications / Letter of Guarantee / Certificate of Analysis</td>
</tr>
<tr>
<td>Chemical</td>
<td>Chemical Contamination</td>
<td>False</td>
<td>Pre-requisite Program</td>
<td>ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS</td>
<td>Purchase Specifications / Letter of Guarantee / Certificate of Analysis</td>
</tr>
<tr>
<td>Biological</td>
<td>General Pathogens</td>
<td>False</td>
<td>Pre-requisite Program</td>
<td>ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS</td>
<td>Purchase Specifications / Letter of Guarantee / Certificate of Analysis</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

**HACCP**
### HACCP

- Assemble Restricted Nonmeat Food Ingredients
- Receiving - Other
- Prepare Raw Meat / Poultry Ingredients
- Receiving Carcass / Meat
- Mechanical Processing (Stuffing / Chopping / Mixing / Grinding / Forming)
- Cooking
- Receiving Packaging Materials
- Chilling
- Storage Meat / Poultry (Cold-Frozen / Refrigerated)
- Post-Lethality Exposure (ex: Peeling, Dicing, Slicing, Chopping, Repackaging)
- Finished Product Storage (Cold-Frozen / Refrigerated)
- Rack / Hang
- Storage Packaging Materials / Cans
- Storage Unrestricted Nonmeat Food Ingredients
- Packaging / Labeling
- Rework
- Shipping
- Returned Product
- Fully Cooked - Other
- Metal Detection
### HACCP

#### Add new Process Step

<table>
<thead>
<tr>
<th>Process Step:*</th>
<th>Assemble Restricted Nonmeat Food Ingredients</th>
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</thead>
</table>

#### Food Safety Hazards

<table>
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<th>Hazard</th>
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<th>Basis</th>
<th>Name</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select</td>
<td>Select</td>
<td>Yes/No</td>
<td>CCP</td>
<td>CCP</td>
<td>CCP</td>
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</table>

**Process Step Where the Hazard is Controlled:**

- Select

No records to display.
### Establishment Profile Policy and Features

#### HACCP

<table>
<thead>
<tr>
<th>Hazard Category</th>
<th>Hazard</th>
<th>Reasonably Likely to Occur?</th>
<th>Basis</th>
<th>Name</th>
<th>Type</th>
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</thead>
<tbody>
<tr>
<td>Physical</td>
<td>Foreign Material</td>
<td>No</td>
<td>Pre-requisite Program</td>
<td>ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS</td>
<td>Purchase Specifications / Letter of Guarantee / Certificate of Analysis</td>
</tr>
<tr>
<td>Chemical</td>
<td>Chemical Contamination</td>
<td>No</td>
<td>Pre-requisite Program</td>
<td>ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS</td>
<td>Purchase Specifications / Letter of Guarantee / Certificate of Analysis</td>
</tr>
<tr>
<td>Biological</td>
<td>General Pathogens</td>
<td>No</td>
<td>Pre-requisite Program</td>
<td>ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS</td>
<td>Purchase Specifications / Letter of Guarantee / Certificate of Analysis</td>
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</table>

**Establishment Profile Policy and Features**

**Public Health Information System: Establishment Profile Policy and Features**

**Industry Session**
Establishment Profile Policy and Features

Select Establishment
Grants and Approvals
Profile Summary
Contacts
General
Operating Schedule
Facility
Products
Equipment
Inspection Tasks
Slaughter

HACCP

Add CCP

<table>
<thead>
<tr>
<th>CCP Name*</th>
<th>CCP Type</th>
<th>Hazard Category</th>
<th>Hazard</th>
<th>Processing Step</th>
<th>More</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Select</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

Process Step Where the Hazard is Controlled*:

Save | Cancel

No records to display.
HACCP Plan

Plan Name*: FABRICATED BEEF, TRIMMINGS
Signature Date*: 3/24/2010
Hazard Analysis*: FABRICATED BEEF, TRIMMINGS
HACCP Processing Category*: Raw - Intact

Add CCP

<table>
<thead>
<tr>
<th>CCP Name</th>
<th>CCP Type</th>
<th>Hazard Category</th>
<th>Hazard</th>
<th>Processing Step</th>
<th>Edit</th>
<th>Delete</th>
<th>More</th>
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</thead>
<tbody>
<tr>
<td>FABRICATED BEEF, TRIMMINGS</td>
<td>Temperature Control...</td>
<td>Biological</td>
<td>E.coliO157:H7, Salmonella</td>
<td>Packaging / Labeling</td>
<td>✍</td>
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</table>

Save | Cancel
### HACCP Plan

#### Plan Name
- **Fabricated Beef, Trimmings**

#### Signature Date
- 3/24/2010

#### Hazard Analysis
- Fabricated Beef, Trimmings

#### HACCP Processing Category
- Raw - Intact

#### CCP Table

<table>
<thead>
<tr>
<th>CCP Name</th>
<th>CCP Type</th>
<th>Hazard Category</th>
<th>Hazard</th>
<th>Processing Step</th>
<th>Edit</th>
<th>Delete</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fabricated Beef, Trimmings</td>
<td>Temperature Control...</td>
<td>Biological</td>
<td>E.coli0157:H7, Salmonella</td>
<td>Packaging / Labeling</td>
<td></td>
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</tr>
</tbody>
</table>

#### CCP Details

**CCP Name**: Fabricated Beef, Trimmings  
**CCP Type**: Temperature Control - (Freezing, refrigerating, cooking, chilling, hot-processing)  
**Hazard Category**: Biological  
**Hazard**: E.coli0157:H7, Salmonella  
**Process Step Where the Hazard is Controlled**: Packaging / Labeling
HACCP Plan

Plan Name*: FABRICATED BEEF, TRIMMINGS
Signature Date*: 3/24/2010
Hazard Analysis*: FABRICATED BEEF, TRIMMINGS
HACCP Processing Category*: Raw - Intact

Add CCP

<table>
<thead>
<tr>
<th>CCP Name</th>
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<th>Hazard</th>
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<th>More</th>
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</thead>
<tbody>
<tr>
<td>FABRICATED BEEF, TRIMMINGS</td>
<td>Temperature Control</td>
<td>Biological</td>
<td>E.coli O157:H7, Salmonella</td>
<td>Packaging / Labeling</td>
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</table>
HACCP Processing

Summary
- Raw - Non Intact
- Raw - Intact
- Fully Cooked - Not Shelf Stable
- Slaughter

Pre-requisite Programs

HACCP Pre-Requisite Programs

<table>
<thead>
<tr>
<th>Hazard Analysis</th>
<th>Pre-requisite Name</th>
<th>Pre-requisite Type</th>
<th>Processing Step</th>
<th>Hazard Category</th>
<th>Hazard</th>
<th>More</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF, VARIETY MEATS</td>
<td>BEEF, VARIETY MEATS</td>
<td>Purchase Specifications / Letter of Guarantee / Certificate of Analysis</td>
<td>Stunning / Bleeding</td>
<td>Biological</td>
<td>Specified Risk Material</td>
<td></td>
</tr>
<tr>
<td>Hazard Analysis</td>
<td>Pre-requisite Name</td>
<td>Pre-requisite Type</td>
<td>Processing Step</td>
<td>Hazard Category</td>
<td>Hazard</td>
<td>More</td>
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<tr>
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<td>--------------------</td>
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<tr>
<td>BEEF, VARIETY MEATS</td>
<td>BEEF, VARIETY MEATS</td>
<td>Purchase Specifications / Letter of Guarantee / Certificate of Analysis</td>
<td>Stunning / Bleeding</td>
<td>Biological</td>
<td>Specified Risk Material</td>
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</tr>
</tbody>
</table>

**Monitoring Procedures and Frequency**: 

**Records**: 

**Verification Procedures and Frequency**: 

**Deviations**: 

**FSA via which this information was determined**: N/A
### Establishment Profile Policy and Features

#### HACCP Processing

**Summary**
- Raw - Non Intact
- Raw - Intact
- Fully Cooked - Not Shelf Stable
- Slaughter

**HACCP Interventions**

<table>
<thead>
<tr>
<th>Hazard Analysis</th>
<th>Name</th>
<th>Processing Step</th>
<th>Hazard Category</th>
<th>Hazard</th>
<th>Edit</th>
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<th>More</th>
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</thead>
<tbody>
<tr>
<td>N/A</td>
<td>GROUND BEEF, HAMBURGER</td>
<td>N/A</td>
<td>Biological</td>
<td>General Pathogens</td>
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</tr>
</tbody>
</table>
Establishment Profile Policy and Features

Public Health Information System: Industry Session
Open Beef, Inc
M38574

Raw

HACCP Category*: raw - not ground (fabrication/intact)

HACCP Plan:

Finished Product Category*:

Product Group*:

- Beef Manufacturing Trimmings
- Carcass (including carcass halves or quarters)
- Cheek Meat
- Cuts (including bone in and boneless meats)
- Edible Offal
- Head Meat
- Other Intact
- Primals and Subprimals
- Veal and Veal Meat
- Heart Meat

Species*:

Average Daily Volume:

- Pounds per day
  - 50,001 - 250,000
  - 3,001 - 6,000
  - 1 - 1,000
  - 3,001 - 6,000

Industry Session

Public Health Information System: Establishment Profile Policy and Features
Open Beef, Inc
M38574

Products

HACCP Volumes
Raw - Not Ground (Fabrication/Intact)
> 600,000

Slaughter

Finished Product Volumes

<table>
<thead>
<tr>
<th>Finished Product Category</th>
<th>Volume</th>
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<tbody>
<tr>
<td>Raw intact beef</td>
<td>&gt; 600,000</td>
</tr>
</tbody>
</table>
You are here: Home > Domestic Profile > Equipment

Equipment

Open Beef, Inc

M38574

Thermal Processing  Import Equipment
### Establishment Task list

**Open Beef, Inc**

**M38574**

**Shift:**  
- **Shift 1**

#### Inspection Activities

**Sanitation (01)**

<table>
<thead>
<tr>
<th>Inspection Task Name</th>
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<tbody>
<tr>
<td>Pre-Operational SSOP Verification</td>
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</tr>
<tr>
<td>Pre-Operational Recordkeeping</td>
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<tr>
<td>Pre-Operational SSOP Review and Operation</td>
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**Operational SSOP Verification**

<table>
<thead>
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<tbody>
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<td>Operational SSOP - Record review</td>
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<tr>
<td>Operational SSOP - Review and Observation</td>
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</table>
### Establishment Profile

#### Select Establishment

#### Grants and Approvals

#### Profile Summary

#### Contacts

#### General

#### Operating Schedule

#### Facility

#### HACCP

#### Products

#### Equipment

#### Inspection Tasks

---

### Slaughter Line Details

**Open Beef, Inc**  
*M38574*

<table>
<thead>
<tr>
<th>Shift</th>
<th>Inspection Type</th>
<th>Line Name</th>
<th>Class</th>
<th>Slaughter System</th>
<th>Inspection System</th>
<th>Subclass</th>
<th>Max. Line Speed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shift 1</td>
<td>Meat</td>
<td>Slaughter Line 1</td>
<td>Cattle</td>
<td>Chain Driven Rail</td>
<td>Using Viscera Table with Tong</td>
<td>Steer</td>
<td>87 to 103 heads/hour, 4 inspectors</td>
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</tbody>
</table>

**Comments:**

---

**Public Health Information System: Establishment Profile Policy and Features**  
**Industry Session**
Questions & Answers