

Student Handout- Module Number Twenty-Three (23) - Process Verification and Assessment

Process Verification and Assessment

As part of evaluating the adequacy of the establishment's Food Safety system, the EIAO/CSIs will be reviewing/observing parts of the system.

EIAOs follows instructions/FSA methodology in FSIS Directive 5100.1.

This is general technique for how to perform an FSA in a canning establishment and what CSIs should do upon being assigned to canning establishment. After the EIAO meets with management, he/she should request the 60 days of production records prior to conducting the walkthrough.

The EIAO/CSI should review the HACCP system to prepare for the tour.

The EIAO should amend observations or do addendums to observations before he/she leaves (the establishment may have made corrections before the FSA is complete).

The best way to familiarize yourself with thermal processing is to follow the process from start to finish. Ask the establishment management questions during the walk through.

During the initial or entrance meeting, the EIAO or CSI should ask management how the establishment handles process deviations and abnormal containers incidents and the location of the processing deviation file.

Stopwatch for continuous retort reel timing and hydrostat chain timing. Accurate thermometer for CF measurements. Caliper for measuring outside pipe diameter. Dividers to confirm process timing on recording charts. A method to test sanitizers.

Reminders: CSIs and EIAO cannot physically do can seam teardowns or go into confined spaces.

In addition to the specific instructions in FSIS Directive 5100.1, it's a good idea to:

Pick a product line and review/evaluate a couple of retorts if it appears they are all plumbed the same. Do not try and evaluate each retort system if more than one being used for meat and poultry products. Pick one retort system for the FSA. For instance, if the establishment has hydrostat, continuous rotary and still retorts choose only one system. If time permits, choose and additional type of retorting system.

Four basic areas of concern:

Note: The CSI verifies these during each HACCP verification task.

Establishment of the process
Delivery of the process
Documentation of the process
Container integrity