Category Specific Hazards and Issues
EIIO Training

Category Specific Issues

- There are category specific food safety issues that must be addressed in the FSA
- Examples
  - Listeria controls in PLE RTE products
  - E. coli (O157:H7) in raw beef products
  - SRMs in beef slaughte
  - NRTE comminuted poultry
  - Ingredients of Public Health Concern

FSA Tool Questions Related to Ingredients of Public Health Concern

- EIAO will gather info about how establishments address the presence and control of allergens
- Compliance Guidelines: Allergens and Ingredients of Public Health Concern: Identification, Prevention and Control, and Declaration through Labeling
- EIAOs are to review this prior to FSAs
Raw Processes

- The EIAO will observe and assess sanitary dressing and process control
  - Discuss with IIC and FLS
  - Document information gathered

Raw Meat Processes

- Process control is crucial here as well
- Use these tools to verify:
  - *E. coli* 0157:H7 is properly addressed in raw beef
  - SRMs are properly addressed in raw beef
  - HACCP systems are effective

Raw Meat Processes

- For establishments producing non-intact raw beef products:
  - Use information in Directive 10010.1 Rev 4 and the FRN - 64 FR 2803
    1/19/1999
  - If mechanically tenderized, are validated cooking instructions used?
  - Answer questions in the tool
Critically assess the use of purchase specification programs

Determine if there is support for the decision in the hazard analysis.

Observe establishment operations and consider how the following relate to the raw product HACCP system’s effectiveness:
- Sanitary practices
- Antimicrobial interventions
- Testing effectiveness
- Employee practices and training
- PR programs, GMPs
- Labeling practices

Critically assess the use of purchase specification programs.