Food Safety Assessment (FSA) Tools

- General Tool
- Meat Tool
- Poultry FSA Tool
- Not Ready-to-eat Processes Products Tool
- Ready-to-Eat Processed Products Tool
- Thermally processed FSA Tool
- *Eggs Products FSA Tool
- *Fish tool coming late 2022

General Tool

- Will be used for all FSA's
- General Sanitation
- Contains the FSA Recommendations
  - Decision Making Analysis
  - Executive Summary

Meat Tool

- Used for Meat Slaughter, Intact Meat, and Non-Intact Meat
- Hazard Analysis and HACCP System
- Slaughter and Sanitary Dressing
- Outside Source Materials for Further Processing
- Antimicrobial Treatment for Slaughter and Further Processing
- Sampling and Testing for Slaughter and Further Processing
Poultry Tool
- Used for Poultry Slaughter, Intact Poultry, and Non-Intact Poultry
- Hazard Analysis and HACCP System
- Slaughter and Sanitary Dressing
- Outside Source Materials for Further Processing
- Antimicrobial Treatment for Slaughter and Further Processing
- Sampling and Testing for Slaughter and Further Processing

Not Ready-to-Eat Tool
- Used for:
  - HEAT TREATED, SHELF STABLE
  - NOT HEAT TREATED, SHELF STABLE
  - HEAT TREATED, NOT FULLY COOKED, NOT SHELF STABLE
  - SECONDARY INHIBITORS, NOT SHELF STABLE
- Hazard Analysis and HACCP System
- Design of the Heat Treatment, Fermentation, or Other Processes for NRTE Processed Products
- NRTE Processed Products: Appearance

Not Ready-to-Eat Tool Cont.
- EIAO will assess:
  - Support for decision product is NRTE
  - Stabilization process design
  - Allergen controls
  - Label approvals and any validated cooking instructions
    - Cooking instructions are crucial for these products
Not Ready-to-Eat Tool Con’t. Not Heat Treated Shelf Stable

- EIAO will verify
  - Validated lethality processes are used
    - *E. coli* O157:H7, *Salmonella*, and *Lm*
  - Sampling and testing programs
  - Processing practices including allergen controls
  - Post-lethality exposed products meet the 9CFR 430 regulations
  - Supporting documentation

Ready-to-Eat (RTE) Processed Products FSA Tool

- Used for:
  - FULLY COOKED, NOT SHELF STABLE
  - HEAT TREATED, SHELF STABLE
  - NOT HEAT TREATED, SHELF STABLE
  - SECONDARY INHIBITORS, NOT SHELF STABLE
  - Hazard Analysis and HACCP System
  - Lethality and Stabilization: Fully Cooked, Not Shelf Stable
  - Lethality and Stabilization for Fermentation, Drying, and Salt-curing RTE Processing in the Heat Treated, Shelf Stable; Not Heat Treated, Shelf Stable; Secondary Inhibitors, Not Shelf Stable HACCP Processing Categories
  - Non-meat Ingredients for RTE Products
  - Listeria Rule (9 CFR 430) for RTE Products
Fully Cooked Not Shelf Stable

- EIAO will verify
  - Validated cook step and stabilization step
  - *E. coli 0157:H7*, *Salmonella*, and *Lm*
  - *Clostridium botulinum* and *perfringens*
  - Sampling and Testing procedures
  - Processing Practices including allergen controls
  - Post-lethality exposed products meet the 9CFR 430 regulations
  - Supporting documentation

Review: Post-Lethality Exposed RTE Products

- EIAO will verify compliance with 9 CFR 430
- Refer to Directives 10240.4 and 10240.5
- For Alternative 1
  - Complete PLT (post lethality treatment) tool section
  - AMAP (antimicrobial agent or process) tool section
- For Alternative 2
  - Complete either PLT or AMAP plus Sanitation as appropriate for Choice 1 and Choice 2
- For Alternative 3
  - Complete Sanitation section of tools

Post-Lethality Exposed RTE Products

- Testing Design section
  - Assess food contact surface testing data
Post-Lethality Exposed RTE Products

- PLT section (post lethality treatment)
  - Review the validation documentation for the PLT and its function in the HACCP plan
- AMAP section (antimicrobial agent/process)
  - Review supporting documents for the AMAP and its function in the HACCP system

Post-Lethality Exposed RTE Products

- Now turn to the RTE Tool and look at some questions dealing with Testing Design, PLT, and AMAP from the RTE tool.
  - RTE Tool

Thermally Processed Commercially Sterile

- Used For:
  - THERMALLY PROCESSED COMMERCIALY STERILE

The FSA Tool contains the following main sections:
Hazard Analysis and HACCP System
- Following Canning Regulations as Pre-Requisite Program to Prevent Biological Hazards
- Chemical and Physical Hazards
Egg Products Tool

- Used For:
  - Shell Eggs – Receiving and Storage
  - Shell Eggs – Washing
  - Shell Eggs – Breaking
  - Liquid Egg – Shipping and Receiving
  - General Sanitation
  - Formulation/Blending Liquid Egg – Pasteurization
  - Cooling, Freezing, Defrosting and Holding Liquid Unpasteurized or Pasteurized Egg Products
  - Egg Whites/Yellow Egg Products Stabilization (De-sugaring)
  - Pasteurizing Stabilized Dried Egg Whites or Stabilized Dried Yellow Egg Products
  - Egg Drying
  - Packaging of Egg Products (Liquid and Dried Egg)
  - Pasteurized Egg Products - Sampling Program