Food Safety Assessment (FSA) Tools

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- 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

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
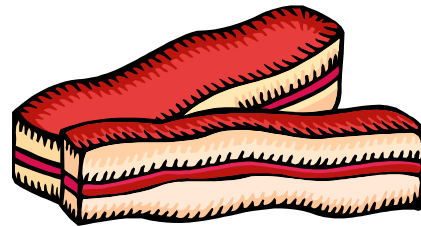
Not Ready–to–Eat Tool Con't. <u>Not </u>Heat Treated Shelf Stable

- EIAO will verify
  - Validated lethality processes are used
    - *E. coli* 0157:H7, *Salmonella*, and *Lm*
  - Sampling and testing programs
  - Processing practices including allergen controls
  - Post-lethality exposed products meet the 9CFR 430 regulations
  - Supporting documentation
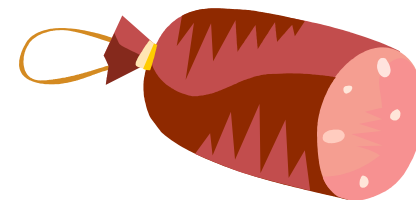
Not Ready-to-Eat Tool Con't. Heat Treated Shelf Stable

- EIAO will verify
  - Validated lethality processes are used
    - *E. coli* 0157: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
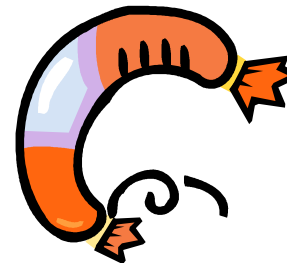
Review:
Post-Lethality Exposed RTE Products

- 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 -2

- 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 -3

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

- RTE Tool

FSA Tools

Thermally Processed Commercially Sterile

- Used For:
  - THERMALLY PROCESSED COMMERCIALLY 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