

EstID	EstNbr	EstName	FY	Paragraph	Description	Total_NRs
560	M413	Smithfield Fresh Meats Corp.	2014	416.1	Operate in a manner to prevent insanitary conditio	161
560	M413	Smithfield Fresh Meats Corp.	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	1
560	M413	Smithfield Fresh Meats Corp.	2014	416.15(a)	Appropriate corrective actions	3
560	M413	Smithfield Fresh Meats Corp.	2014	416.15(b)	Corrective action, procedures for	9
560	M413	Smithfield Fresh Meats Corp.	2014	416.16(a)	daily records required, responsible individual, initia	16
560	M413	Smithfield Fresh Meats Corp.	2014	416.3(b)	Constructed, located & operated in a manner that c	5
560	M413	Smithfield Fresh Meats Corp.	2014	416.3(c)	Receptacles for storing inedible material must iden	4
560	M413	Smithfield Fresh Meats Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	30
560	M413	Smithfield Fresh Meats Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unlc	148
560	M413	Smithfield Fresh Meats Corp.	2014	417.2(c)(4)	List of procedures & frequency	14
560	M413	Smithfield Fresh Meats Corp.	2014	417.5(a)(1)	Written hazard analysis	3
728	M18079	Smithfield Fresh Meats Corp.	2014	416.1	Operate in a manner to prevent insanitary conditio	132
728	M18079	Smithfield Fresh Meats Corp.	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	5
728	M18079	Smithfield Fresh Meats Corp.	2014	416.15(a)	Appropriate corrective actions	12
728	M18079	Smithfield Fresh Meats Corp.	2014	416.15(b)	Corrective action, procedures for	11
728	M18079	Smithfield Fresh Meats Corp.	2014	416.16(a)	daily records required, responsible individual, initia	3
728	M18079	Smithfield Fresh Meats Corp.	2014	416.3(b)	Constructed, located & operated in a manner that c	4
728	M18079	Smithfield Fresh Meats Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	7
728	M18079	Smithfield Fresh Meats Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unlc	151
728	M18079	Smithfield Fresh Meats Corp.	2014	417.2(c)(4)	List of procedures & frequency	10
728	M18079	Smithfield Fresh Meats Corp.	2014	417.3(a)(1)	Identify and eliminate the cause	5
728	M18079	Smithfield Fresh Meats Corp.	2014	417.3(a)(2)	CCP is under control	3
728	M18079	Smithfield Fresh Meats Corp.	2014	417.3(a)(3)	Establish measures to prevent recurrence	3
728	M18079	Smithfield Fresh Meats Corp.	2014	417.3(a)(4)	No adulterated product enters commerce.	1
728	M18079	Smithfield Fresh Meats Corp.	2014	417.5(a)(1)	Written hazard analysis	5
728	M18079	Smithfield Fresh Meats Corp.	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	7
1892	M995	Swift Pork Company	2014	301.2_Adulterated	Adulterated	6
1892	M995	Swift Pork Company	2014	381.65(a)	Clean and sanitary practices; products not adultera	2
1892	M995	Swift Pork Company	2014	416.1	Operate in a manner to prevent insanitary conditio	43
1892	M995	Swift Pork Company	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	2
1892	M995	Swift Pork Company	2014	416.15(a)	Appropriate corrective actions	8

1892	M995	Swift Pork Company	2014	416.15(b)	Corrective action, procedures for	1
1892	M995	Swift Pork Company	2014	416.3(c)	Receptacles for storing inedible material must iden	1
1892	M995	Swift Pork Company	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	8
1892	M995	Swift Pork Company	2014	416.4(d)	Product processing, handling, storage, loading, unld	41
1892	M995	Swift Pork Company	2014	416.6	Only FSIS program employee may remove "U.S. Rej	5
1892	M995	Swift Pork Company	2014	417.2(c)(4)	List of procedures & frequency	1
1892	M995	Swift Pork Company	2014	417.3(a)(2)	CCP is under control	2
1892	M995	Swift Pork Company	2014	417.4(a)	Adequacy of HACCP in controlling food safety hazar	1
1892	M995	Swift Pork Company	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	1
2224	M221A	Smithfield Fresh Meats Corp.	2014	416.1	Operate in a manner to prevent insanitary conditio	35
2224	M221A	Smithfield Fresh Meats Corp.	2014	416.15(a)	Appropriate corrective actions	1
2224	M221A	Smithfield Fresh Meats Corp.	2014	416.16(a)	daily records required, responsible individual, initia	5
2224	M221A	Smithfield Fresh Meats Corp.	2014	416.3(b)	Constructed, located & operated in a manner that c	2
2224	M221A	Smithfield Fresh Meats Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	24
2224	M221A	Smithfield Fresh Meats Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unld	60
2224	M221A	Smithfield Fresh Meats Corp.	2014	417.2(c)(4)	List of procedures & frequency	1
2224	M221A	Smithfield Fresh Meats Corp.	2014	417.3(a)(3)	Establish measures to prevent recurrence	1
2224	M221A	Smithfield Fresh Meats Corp.	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	1
2478	M85B	Swift Pork Company	2014	416.1	Operate in a manner to prevent insanitary conditio	7
2478	M85B	Swift Pork Company	2014	416.15(a)	Appropriate corrective actions	7
2478	M85B	Swift Pork Company	2014	416.15(b)	Corrective action, procedures for	1
2478	M85B	Swift Pork Company	2014	416.16(a)	daily records required, responsible individual, initia	1
2478	M85B	Swift Pork Company	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	11
2478	M85B	Swift Pork Company	2014	416.4(d)	Product processing, handling, storage, loading, unld	61
2478	M85B	Swift Pork Company	2014	417.2(c)(4)	List of procedures & frequency	1
2478	M85B	Swift Pork Company	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	3
2484	M244I	Tyson Fresh Meats, Inc	2014	310.3	Carcasses and parts in certain instances to be retain	1
2484	M244I	Tyson Fresh Meats, Inc	2014	416.1	Operate in a manner to prevent insanitary conditio	3
2484	M244I	Tyson Fresh Meats, Inc	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	1
2484	M244I	Tyson Fresh Meats, Inc	2014	416.15(a)	Appropriate corrective actions	1
2484	M244I	Tyson Fresh Meats, Inc	2014	416.16(a)	daily records required, responsible individual, initia	1
2484	M244I	Tyson Fresh Meats, Inc	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	2

2484	M244I	Tyson Fresh Meats, Inc	2014	416.4(d)	Product processing, handling, storage, loading, unloading	36
2506	M717M	Smithfield Fresh Meats Corp.	2014	416.1	Operate in a manner to prevent insanitary conditions	45
2506	M717M	Smithfield Fresh Meats Corp.	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	2
2506	M717M	Smithfield Fresh Meats Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequently as necessary	14
2506	M717M	Smithfield Fresh Meats Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unloading	38
2506	M717M	Smithfield Fresh Meats Corp.	2014	416.6	Only FSIS program employee may remove "U.S. Respected"	2
2679	M17564	Indiana Packers Corporation	2014	310.3	Carcasses and parts in certain instances to be retained	2
2679	M17564	Indiana Packers Corporation	2014	416.1	Operate in a manner to prevent insanitary conditions	33
2679	M17564	Indiana Packers Corporation	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequently as necessary	2
2679	M17564	Indiana Packers Corporation	2014	416.4(d)	Product processing, handling, storage, loading, unloading	9
2936	M17D	Smithfield Packaged Meats Corp.	2014	416.1	Operate in a manner to prevent insanitary conditions	52
2936	M17D	Smithfield Packaged Meats Corp.	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	1
2936	M17D	Smithfield Packaged Meats Corp.	2014	416.15(a)	Appropriate corrective actions	5
2936	M17D	Smithfield Packaged Meats Corp.	2014	416.15(b)	Corrective action, procedures for	1
2936	M17D	Smithfield Packaged Meats Corp.	2014	416.16(a)	daily records required, responsible individual, initials	1
2936	M17D	Smithfield Packaged Meats Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequently as necessary	20
2936	M17D	Smithfield Packaged Meats Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unloading	148
2936	M17D	Smithfield Packaged Meats Corp.	2014	417.3(a)(1)	Identify and eliminate the cause	1
2936	M17D	Smithfield Packaged Meats Corp.	2014	417.3(a)(2)	CCP is under control	4
2936	M17D	Smithfield Packaged Meats Corp.	2014	417.3(a)(3)	Establish measures to prevent recurrence	1
2936	M17D	Smithfield Packaged Meats Corp.	2014	417.3(a)(4)	No adulterated product enters commerce.	1
2936	M17D	Smithfield Packaged Meats Corp.	2014	417.3(c)	Document corrective actions	1
2936	M17D	Smithfield Packaged Meats Corp.	2014	417.4(a)	Adequacy of HACCP in controlling food safety hazards	1
2936	M17D	Smithfield Packaged Meats Corp.	2014	417.5(a)(3)	Records documentation and monitoring of CCP's are maintained	1
2951	M3W	Swift Pork Company	2014	301.2_Adulterated	Adulterated	1
2951	M3W	Swift Pork Company	2014	416.1	Operate in a manner to prevent insanitary conditions	15
2951	M3W	Swift Pork Company	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	2
2951	M3W	Swift Pork Company	2014	416.15(a)	Appropriate corrective actions	2
2951	M3W	Swift Pork Company	2014	416.15(b)	Corrective action, procedures for	2
2951	M3W	Swift Pork Company	2014	416.16(a)	daily records required, responsible individual, initials	3
2951	M3W	Swift Pork Company	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequently as necessary	29
2951	M3W	Swift Pork Company	2014	416.4(d)	Product processing, handling, storage, loading, unloading	83

2951	M3W	Swift Pork Company	2014	416.6	Only FSIS program employee may remove "U.S. Re	1
2951	M3W	Swift Pork Company	2014	417.2(c)(4)	List of procedures & frequency	2
2951	M3W	Swift Pork Company	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	1
2979	M1620	Quality Pork Processors	2014	416.1	Operate in a manner to prevent insanitary conditio	1
2979	M1620	Quality Pork Processors	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	2
2979	M1620	Quality Pork Processors	2014	416.16(a)	daily records required, responsible individual, initia	5
2979	M1620	Quality Pork Processors	2014	416.3(b)	Constructed, located & operated in a manner that c	1
2979	M1620	Quality Pork Processors	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	36
2979	M1620	Quality Pork Processors	2014	416.4(d)	Product processing, handling, storage, loading, unld	23
2979	M1620	Quality Pork Processors	2014	417.2(c)(4)	List of procedures & frequency	34
2979	M1620	Quality Pork Processors	2014	417.3(a)(3)	Establish measures to prevent recurrence	2
2979	M1620	Quality Pork Processors	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	1
3228	M850	Swift Pork Company	2014	416.1	Operate in a manner to prevent insanitary conditio	40
3228	M850	Swift Pork Company	2014	416.15(a)	Appropriate corrective actions	2
3228	M850	Swift Pork Company	2014	416.15(b)	Corrective action, procedures for	1
3228	M850	Swift Pork Company	2014	416.16(a)	daily records required, responsible individual, initia	2
3228	M850	Swift Pork Company	2014	416.3(b)	Constructed, located & operated in a manner that c	1
3228	M850	Swift Pork Company	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	7
3228	M850	Swift Pork Company	2014	416.4(d)	Product processing, handling, storage, loading, unld	30
3228	M850	Swift Pork Company	2014	417.2(c)(4)	List of procedures & frequency	3
3234	M244	Tyson Fresh Meats, inc.	2014	416.1	Operate in a manner to prevent insanitary conditio	4
3234	M244	Tyson Fresh Meats, inc.	2014	416.15(a)	Appropriate corrective actions	2
3234	M244	Tyson Fresh Meats, inc.	2014	416.15(b)	Corrective action, procedures for	2
3234	M244	Tyson Fresh Meats, inc.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	3
3234	M244	Tyson Fresh Meats, inc.	2014	416.4(d)	Product processing, handling, storage, loading, unld	28
3235	M244L	Tyson Fresh Meats, Inc.	2014	301.2_Adulterated	Adulterated	2
3235	M244L	Tyson Fresh Meats, Inc.	2014	416.1	Operate in a manner to prevent insanitary conditio	4
3235	M244L	Tyson Fresh Meats, Inc.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	5
3235	M244L	Tyson Fresh Meats, Inc.	2014	416.4(d)	Product processing, handling, storage, loading, unld	7
3236	M244P	Tyson Fresh Meats, Inc	2014	416.1	Operate in a manner to prevent insanitary conditio	11
3236	M244P	Tyson Fresh Meats, Inc	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	13
3236	M244P	Tyson Fresh Meats, Inc	2014	416.3(c)	Receptacles for storing inedible material must iden	1

3236	M244P	Tyson Fresh Meats, Inc	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	7
3236	M244P	Tyson Fresh Meats, Inc	2014	416.4(d)	Product processing, handling, storage, loading, unld	19
3236	M244P	Tyson Fresh Meats, Inc	2014	417.3(b)(1)	Segregate and hold the affected product	1
3236	M244P	Tyson Fresh Meats, Inc	2014	417.3(c)	Document corrective actions	1
3236	M244P	Tyson Fresh Meats, Inc	2014	417.4(a)(1)	Initial validation	1
3239	M3S	Swift Pork Company	2014	301.2_Adulterated	Adulterated	1
3239	M3S	Swift Pork Company	2014	416.1	Operate in a manner to prevent insanitary conditio	69
3239	M3S	Swift Pork Company	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	7
3239	M3S	Swift Pork Company	2014	416.15(a)	Appropriate corrective actions	13
3239	M3S	Swift Pork Company	2014	416.15(b)	Corrective action, procedures for	9
3239	M3S	Swift Pork Company	2014	416.16(a)	daily records required, responsible individual, initia	2
3239	M3S	Swift Pork Company	2014	416.3(c)	Receptacles for storing inedible material must iden	1
3239	M3S	Swift Pork Company	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	9
3239	M3S	Swift Pork Company	2014	416.4(d)	Product processing, handling, storage, loading, unld	38
3239	M3S	Swift Pork Company	2014	416.6	Only FSIS program employee may remove "U.S. Rej	1
3239	M3S	Swift Pork Company	2014	417.3(b)(4)	Reassessment	1
3239	M3S	Swift Pork Company	2014	417.5(a)(1)	Written hazard analysis	1
3247	M199N	Hormel Foods Corp.	2014	416.1	Operate in a manner to prevent insanitary conditio	24
3247	M199N	Hormel Foods Corp.	2014	416.15(a)	Appropriate corrective actions	2
3247	M199N	Hormel Foods Corp.	2014	416.15(b)	Corrective action, procedures for	1
3247	M199N	Hormel Foods Corp.	2014	416.16(a)	daily records required, responsible individual, initia	6
3247	M199N	Hormel Foods Corp.	2014	416.3(b)	Constructed, located & operated in a manner that c	1
3247	M199N	Hormel Foods Corp.	2014	416.3(c)	Receptacles for storing inedible material must iden	2
3247	M199N	Hormel Foods Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	14
3247	M199N	Hormel Foods Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unld	42
3247	M199N	Hormel Foods Corp.	2014	417.2(c)(4)	List of procedures & frequency	11
3247	M199N	Hormel Foods Corp.	2014	417.3(c)	Document corrective actions	1
3247	M199N	Hormel Foods Corp.	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	5
3251	M244m	Tyson Fresh Meats, Inc	2014	301.2_Adulterated	Adulterated	2
3251	M244m	Tyson Fresh Meats, Inc	2014	416.1	Operate in a manner to prevent insanitary conditio	2
3251	M244m	Tyson Fresh Meats, Inc	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	4
3251	M244m	Tyson Fresh Meats, Inc	2014	416.15(a)	Appropriate corrective actions	6

3251	M244m	Tyson Fresh Meats, Inc	2014	416.15(b)	Corrective action, procedures for	5
3251	M244m	Tyson Fresh Meats, Inc	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	4
3251	M244m	Tyson Fresh Meats, Inc	2014	416.4(d)	Product processing, handling, storage, loading, unlo	40
3252	M244W	Tyson Fresh Meats, Inc.	2014	301.2_Adulterated	Adulterated	40
3252	M244W	Tyson Fresh Meats, Inc.	2014	416.1	Operate in a manner to prevent insanitary conditio	3
3252	M244W	Tyson Fresh Meats, Inc.	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	2
3252	M244W	Tyson Fresh Meats, Inc.	2014	416.15(a)	Appropriate corrective actions	11
3252	M244W	Tyson Fresh Meats, Inc.	2014	416.15(b)	Corrective action, procedures for	1
3252	M244W	Tyson Fresh Meats, Inc.	2014	416.16(a)	daily records required, responsible individual, initia	6
3252	M244W	Tyson Fresh Meats, Inc.	2014	416.3(b)	Constructed, located & operated in a manner that c	1
3252	M244W	Tyson Fresh Meats, Inc.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	7
3252	M244W	Tyson Fresh Meats, Inc.	2014	416.4(d)	Product processing, handling, storage, loading, unlo	35
3252	M244W	Tyson Fresh Meats, Inc.	2014	417.2(c)(4)	List of procedures & frequency	41
3252	M244W	Tyson Fresh Meats, Inc.	2014	417.3(a)(2)	CCP is under control	2
3252	M244W	Tyson Fresh Meats, Inc.	2014	417.3(c)	Document corrective actions	3
3252	M244W	Tyson Fresh Meats, Inc.	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	7
3272	M717	Smithfield Fresh Meats Corp.	2014	416.1	Operate in a manner to prevent insanitary conditio	13
3272	M717	Smithfield Fresh Meats Corp.	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	1
3272	M717	Smithfield Fresh Meats Corp.	2014	416.15(a)	Appropriate corrective actions	11
3272	M717	Smithfield Fresh Meats Corp.	2014	416.15(b)	Corrective action, procedures for	3
3272	M717	Smithfield Fresh Meats Corp.	2014	416.16(a)	daily records required, responsible individual, initia	3
3272	M717	Smithfield Fresh Meats Corp.	2014	416.3(b)	Constructed, located & operated in a manner that c	1
3272	M717	Smithfield Fresh Meats Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	2
3272	M717	Smithfield Fresh Meats Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unlo	18
3272	M717	Smithfield Fresh Meats Corp.	2014	417.2(c)(4)	List of procedures & frequency	1
3272	M717	Smithfield Fresh Meats Corp.	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	6
3274	M717CR	Smithfield Fresh Meats Corp.	2014	381.65(a)	Clean and sanitary practices; products not adultera	1
3274	M717CR	Smithfield Fresh Meats Corp.	2014	416.1	Operate in a manner to prevent insanitary conditio	10
3274	M717CR	Smithfield Fresh Meats Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	1
3274	M717CR	Smithfield Fresh Meats Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unlo	8
3537	M320M	Smithfield Fresh Meats Corp.	2014	310.3	Carcasses and parts in certain instances to be retain	1
3537	M320M	Smithfield Fresh Meats Corp.	2014	416.1	Operate in a manner to prevent insanitary conditio	1

3537	M320M	Smithfield Fresh Meats Corp.	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	3
3537	M320M	Smithfield Fresh Meats Corp.	2014	416.4(d)	Product processing, handling, storage, loading, unld	3
3537	M320M	Smithfield Fresh Meats Corp.	2014	417.2(c)(4)	List of procedures & frequency	8
3537	M320M	Smithfield Fresh Meats Corp.	2014	417.5(a)(1)	Written hazard analysis	2
3537	M320M	Smithfield Fresh Meats Corp.	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	1
3907	M13597	Seaboard Foods	2014	416.1	Operate in a manner to prevent insanitary conditio	6
3907	M13597	Seaboard Foods	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	1
3907	M13597	Seaboard Foods	2014	416.15(b)	Corrective action, procedures for	2
3907	M13597	Seaboard Foods	2014	416.16(a)	daily records required, responsible individual, initia	2
3907	M13597	Seaboard Foods	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	2
3907	M13597	Seaboard Foods	2014	416.4(d)	Product processing, handling, storage, loading, unld	12
5118	M360	Clougherty Packing LLC	2014	416.16(a)	daily records required, responsible individual, initia	2
5118	M360	Clougherty Packing LLC	2014	416.3(b)	Constructed, located & operated in a manner that c	1
5118	M360	Clougherty Packing LLC	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	4
5118	M360	Clougherty Packing LLC	2014	416.4(d)	Product processing, handling, storage, loading, unld	10
5118	M360	Clougherty Packing LLC	2014	417.2(c)(4)	List of procedures & frequency	3
5118	M360	Clougherty Packing LLC	2014	417.5(a)(1)	Written hazard analysis	1
5118	M360	Clougherty Packing LLC	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	1
6408	M791	Clemens Food Group, LLC	2014	416.1	Operate in a manner to prevent insanitary conditio	15
6408	M791	Clemens Food Group, LLC	2014	416.15(a)	Appropriate corrective actions	1
6408	M791	Clemens Food Group, LLC	2014	416.16(a)	daily records required, responsible individual, initia	2
6408	M791	Clemens Food Group, LLC	2014	416.3(b)	Constructed, located & operated in a manner that c	1
6408	M791	Clemens Food Group, LLC	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	4
6408	M791	Clemens Food Group, LLC	2014	416.4(d)	Product processing, handling, storage, loading, unld	8
6408	M791	Clemens Food Group, LLC	2014	416.6	Only FSIS program employee may remove "U.S. Rej	1
6408	M791	Clemens Food Group, LLC	2014	417.2(c)(4)	List of procedures & frequency	9
6408	M791	Clemens Food Group, LLC	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	2
9879	M31965	Triumph Foods	2014	416.1	Operate in a manner to prevent insanitary conditio	3
9879	M31965	Triumph Foods	2014	416.14	Evaluate effectiveness of SSOP's & maintain plan	2
9879	M31965	Triumph Foods	2014	416.15(a)	Appropriate corrective actions	6
9879	M31965	Triumph Foods	2014	416.15(b)	Corrective action, procedures for	6
9879	M31965	Triumph Foods	2014	416.16(a)	daily records required, responsible individual, initia	4

9879	M31965	Triumph Foods	2014	416.4(a)	Food contact surface, cleaning & sanitizing as frequ	17
9879	M31965	Triumph Foods	2014	416.4(d)	Product processing, handling, storage, loading, unlc	109
9879	M31965	Triumph Foods	2014	417.2(c)(4)	List of procedures & frequency	2
9879	M31965	Triumph Foods	2014	417.5(a)(1)	Written hazard analysis	2
9879	M31965	Triumph Foods	2014	417.5(a)(3)	Records documentation and monitoring of CCP's ar	6

PHR_StartDay	PHR_EndDay	FY	Paragraph	CFRSectionId
1-Jul-13	30-Jun-14	2014	301.2_Adulterated	9
1-Jul-13	30-Jun-14	2014	310.22(e)(1)	76
1-Jul-13	30-Jun-14	2014	310.22(e)(3)	76
1-Jul-13	30-Jun-14	2014	310.22(f)(2)	76
1-Jul-13	30-Jun-14	2014	381.1_Adulterated	584
1-Jul-13	30-Jun-14	2014	381.144(a)	628
1-Jul-13	30-Jun-14	2014	381.65(a)	754
1-Jul-13	30-Jun-14	2014	381.65(e)*	754
1-Jul-13	30-Jun-14	2014	381.83	772
1-Jul-13	30-Jun-14	2014	381.91(a)	780
1-Jul-13	30-Jun-14	2014	381.91(b)	780
1-Jul-13	30-Jun-14	2014	416.1	805
1-Jul-13	30-Jun-14	2014	416.14	809
1-Jul-13	30-Jun-14	2014	416.15(a)	810
1-Jul-13	30-Jun-14	2014	416.15(b)	810
1-Jul-13	30-Jun-14	2014	416.16(a)	811
1-Jul-13	30-Jun-14	2014	416.3(b)	814
1-Jul-13	30-Jun-14	2014	416.4(d)	815
1-Jul-13	30-Jun-14	2014	416.6	817
1-Jul-13	30-Jun-14	2014	417.2(c)(4)	820
1-Jul-13	30-Jun-14	2014	417.3(a)(1)	821
1-Jul-13	30-Jun-14	2014	417.3(a)(2)	821
1-Jul-13	30-Jun-14	2014	417.3(a)(3)	821
1-Jul-13	30-Jun-14	2014	417.3(a)(4)	821
1-Jul-13	30-Jun-14	2014	417.3(b)(1)	821
1-Jul-13	30-Jun-14	2014	417.3(b)(3)	821
1-Jul-13	30-Jun-14	2014	417.3(c)	821
1-Jul-13	30-Jun-14	2014	417.4(a)	822
1-Jul-13	30-Jun-14	2014	417.4(a)(1)	822
1-Jul-13	30-Jun-14	2014	417.4(a)(3)	822
1-Jul-13	30-Jun-14	2014	417.4(b)	822

1-Jul-13	30-Jun-14	2014	417.5(a)(1)	823
1-Jul-13	30-Jun-14	2014	417.5(a)(3)	823

Description
Adulterated
Written procedures for removal, segregation, and disposition of SRMs
Evaluate effectiveness of procedures for removal, segregation, and disposition of SRMs
Use of routine operational sanitation procedures on equipment used to cut through SRMs
Adulterated
Packaging materials not to be composed of any poisonous or deleterious substance
Clean and sanitary practices; products not adulterated
Zero-tolerance for visible fecal material entering chiller
Septicemia or toxemia
Certain contaminated carcasses to be condemned
Reprocessing of carcasses accidentally contaminated with digestive tract contents.
Operate in a manner to prevent insanitary conditions
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Only FSIS program employee may remove "U.S. Rejected" tag
List of procedures & frequency
Identify and eliminate the cause
CCP is under control
Establish measures to prevent recurrence
No adulterated product enters commerce.
Segregate and hold the affected product
No adulterated product enters commerce
Document corrective actions
Adequacy of HACCP in controlling food safety hazards
Initial validation
Reassessment, at least annually or when necessary
Reassessment of hazard analysis

Written hazard analysis
Records documentation and monitoring of CCP's and Critical Limits

PHR_StartDay	PHR_EndDay	FY	Paragraph
1-Jul-14	30-Sep-14	2014	301.2_Adulterated
1-Jul-14	30-Sep-14	2014	310.18
1-Jul-14	30-Sep-14	2014	310.22(e)(4)(i)
1-Jul-14	30-Sep-14	2014	310.22(f)(2)
1-Jul-14	30-Sep-14	2014	310.25(a)
1-Jul-14	30-Sep-14	2014	310.3
1-Jul-14	30-Sep-14	2014	318.2(d)
1-Jul-14	30-Sep-14	2014	381.1_Adulterated
1-Jul-14	30-Sep-14	2014	381.22(c)
1-Jul-14	30-Sep-14	2014	381.65(a)
1-Jul-14	30-Sep-14	2014	381.65(e)*
1-Jul-14	30-Sep-14	2014	381.83
1-Jul-14	30-Sep-14	2014	381.91(b)
1-Jul-14	30-Sep-14	2014	381.94(a)*
1-Jul-14	30-Sep-14	2014	381.94(b)
1-Jul-14	30-Sep-14	2014	416.1
1-Jul-14	30-Sep-14	2014	416.14
1-Jul-14	30-Sep-14	2014	416.15(a)
1-Jul-14	30-Sep-14	2014	416.15(b)
1-Jul-14	30-Sep-14	2014	416.16(a)
1-Jul-14	30-Sep-14	2014	416.3(b)
1-Jul-14	30-Sep-14	2014	416.3(c)
1-Jul-14	30-Sep-14	2014	416.4(a)
1-Jul-14	30-Sep-14	2014	416.4(d)
1-Jul-14	30-Sep-14	2014	416.5(c)
1-Jul-14	30-Sep-14	2014	417.2(c)
1-Jul-14	30-Sep-14	2014	417.2(c)(4)
1-Jul-14	30-Sep-14	2014	417.3(a)(1)
1-Jul-14	30-Sep-14	2014	417.3(a)(2)
1-Jul-14	30-Sep-14	2014	417.3(a)(3)
1-Jul-14	30-Sep-14	2014	417.3(a)(4)

1-Jul-14	30-Sep-14	2014	417.3(b)(1)
1-Jul-14	30-Sep-14	2014	417.3(b)(2)
1-Jul-14	30-Sep-14	2014	417.3(b)(3)
1-Jul-14	30-Sep-14	2014	417.3(b)(4)
1-Jul-14	30-Sep-14	2014	417.3(c)
1-Jul-14	30-Sep-14	2014	417.4(a)
1-Jul-14	30-Sep-14	2014	417.4(a)(1)
1-Jul-14	30-Sep-14	2014	417.4(b)
1-Jul-14	30-Sep-14	2014	417.5(a)(1)
1-Jul-14	30-Sep-14	2014	417.5(a)(2)
1-Jul-14	30-Sep-14	2014	417.5(a)(3)
1-Jul-14	30-Sep-14	2014	417.5(f)
1-Jul-14	30-Sep-14	2014	430.4(a)
1-Jul-14	30-Sep-14	2014	430.4(b)(2)
1-Jul-14	30-Sep-14	2014	430.4(b)(3)
1-Jul-14	30-Sep-14	2014	430.4(c)(2)
1-Jul-14	30-Sep-14	2014	430.4(c)(3)

Description
Adulterated
Contamination of carcasses, organs, or other parts
Maintain daily records
Use of routine operational sanitation procedures on equipment used to cut through SRMs
Verification criteria for E. coli testing meat
Carcasses and parts in certain instances to be retained.
Removal of U.S. retained by authorized Program employees only
Adulterated
Conduct hazard analysis & develop HACCP plan for new product
Clean and sanitary practices; products not adulterated
Zero-tolerance for visible fecal material entering chiller
Septicemia or toxemia
Reprocessing of carcasses accidentally contaminated with digestive tract contents.
Verification criteria for E. coli testing poultry
Pathogen reduction performance standards for Salmonella
Operate in a manner to prevent insanitary conditions
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Employees who appears to have any abnormal source of microbial contamination
Contents of HACCP Plan
List of procedures & frequency
Identify and eliminate the cause
CCP is under control
Establish measures to prevent recurrence
No adulterated product enters commerce.

Segregate and hold the affected product
Determine the acceptability of the affected product
No adulterated product enters commerce
Reassessment
Document corrective actions
Adequacy of HACCP in controlling food safety hazards
Initial validation
Reassessment of hazard analysis
Written hazard analysis
Written HACCP plan
Records documentation and monitoring of CCP's and Critical Limits
Official Review
Lm, post-lethality exposed RTE
Alternative 2
Alternative 3
Lm, documentation that supports decision in hazard analysis
Lm, maintain sanitation in post-lethality processing environment

EstID	EstNbr	EstName	FY	Paragraph
560	M413	Smithfield Fresh Meats Corp.	2015	310.18(a)
560	M413	Smithfield Fresh Meats Corp.	2015	416.1
560	M413	Smithfield Fresh Meats Corp.	2015	416.14
560	M413	Smithfield Fresh Meats Corp.	2015	416.15(a)
560	M413	Smithfield Fresh Meats Corp.	2015	416.15(b)
560	M413	Smithfield Fresh Meats Corp.	2015	416.16(a)
560	M413	Smithfield Fresh Meats Corp.	2015	416.3(b)
560	M413	Smithfield Fresh Meats Corp.	2015	416.3(c)
560	M413	Smithfield Fresh Meats Corp.	2015	416.4(a)
560	M413	Smithfield Fresh Meats Corp.	2015	416.4(d)
560	M413	Smithfield Fresh Meats Corp.	2015	417.2(c)(4)
560	M413	Smithfield Fresh Meats Corp.	2015	430.4(c)(3)
728	M18079	Smithfield Fresh Meats Corp.	2015	310.18(a)
728	M18079	Smithfield Fresh Meats Corp.	2015	310.3
728	M18079	Smithfield Fresh Meats Corp.	2015	416.1
728	M18079	Smithfield Fresh Meats Corp.	2015	416.14
728	M18079	Smithfield Fresh Meats Corp.	2015	416.15(a)
728	M18079	Smithfield Fresh Meats Corp.	2015	416.15(b)
728	M18079	Smithfield Fresh Meats Corp.	2015	416.16(a)
728	M18079	Smithfield Fresh Meats Corp.	2015	416.3(b)
728	M18079	Smithfield Fresh Meats Corp.	2015	416.3(c)
728	M18079	Smithfield Fresh Meats Corp.	2015	416.4(a)
728	M18079	Smithfield Fresh Meats Corp.	2015	416.4(d)
728	M18079	Smithfield Fresh Meats Corp.	2015	417.2(c)(4)
728	M18079	Smithfield Fresh Meats Corp.	2015	417.3(b)(4)
728	M18079	Smithfield Fresh Meats Corp.	2015	417.4(b)
728	M18079	Smithfield Fresh Meats Corp.	2015	417.5(a)(1)
728	M18079	Smithfield Fresh Meats Corp.	2015	417.5(a)(2)
728	M18079	Smithfield Fresh Meats Corp.	2015	417.5(a)(3)
728	M18079	Smithfield Fresh Meats Corp.	2015	417.5(f)
1892	M995	Swift Pork Company	2015	301.2_Adulterated

1892	M995	Swift Pork Company	2015	310.18(a)
1892	M995	Swift Pork Company	2015	310.3
1892	M995	Swift Pork Company	2015	318.2(d)
1892	M995	Swift Pork Company	2015	416.1
1892	M995	Swift Pork Company	2015	416.14
1892	M995	Swift Pork Company	2015	416.15(a)
1892	M995	Swift Pork Company	2015	416.16(a)
1892	M995	Swift Pork Company	2015	416.3(c)
1892	M995	Swift Pork Company	2015	416.4(a)
1892	M995	Swift Pork Company	2015	416.4(d)
1892	M995	Swift Pork Company	2015	417.2(c)(4)
1892	M995	Swift Pork Company	2015	417.3(a)(2)
1892	M995	Swift Pork Company	2015	417.3(a)(3)
1892	M995	Swift Pork Company	2015	417.3(a)(4)
1892	M995	Swift Pork Company	2015	417.3(b)(1)
1892	M995	Swift Pork Company	2015	417.3(b)(2)
1892	M995	Swift Pork Company	2015	417.3(b)(3)
1892	M995	Swift Pork Company	2015	417.3(b)(4)
1892	M995	Swift Pork Company	2015	417.3(c)
1892	M995	Swift Pork Company	2015	417.4(a)
1892	M995	Swift Pork Company	2015	417.5(a)(3)
2224	M221A	Smithfield Fresh Meats Corp.	2015	310.18(a)
2224	M221A	Smithfield Fresh Meats Corp.	2015	416.1
2224	M221A	Smithfield Fresh Meats Corp.	2015	416.14
2224	M221A	Smithfield Fresh Meats Corp.	2015	416.15(a)
2224	M221A	Smithfield Fresh Meats Corp.	2015	416.15(b)
2224	M221A	Smithfield Fresh Meats Corp.	2015	416.16(a)
2224	M221A	Smithfield Fresh Meats Corp.	2015	416.3(c)
2224	M221A	Smithfield Fresh Meats Corp.	2015	416.4(a)
2224	M221A	Smithfield Fresh Meats Corp.	2015	416.4(d)
2224	M221A	Smithfield Fresh Meats Corp.	2015	417.2(c)(4)
2224	M221A	Smithfield Fresh Meats Corp.	2015	417.3(b)(1)

2224	M221A	Smithfield Fresh Meats Corp.	2015	417.3(c)
2224	M221A	Smithfield Fresh Meats Corp.	2015	417.5(a)(1)
2224	M221A	Smithfield Fresh Meats Corp.	2015	417.5(a)(3)
2224	M221A	Smithfield Fresh Meats Corp.	2015	430.4(b)(2)
2224	M221A	Smithfield Fresh Meats Corp.	2015	430.4(c)(3)
2478	M85B	Swift Pork Company	2015	310.18(a)
2478	M85B	Swift Pork Company	2015	310.3
2478	M85B	Swift Pork Company	2015	416.1
2478	M85B	Swift Pork Company	2015	416.15(a)
2478	M85B	Swift Pork Company	2015	416.15(b)
2478	M85B	Swift Pork Company	2015	416.3(c)
2478	M85B	Swift Pork Company	2015	416.4(a)
2478	M85B	Swift Pork Company	2015	416.4(d)
2478	M85B	Swift Pork Company	2015	417.2(c)(4)
2478	M85B	Swift Pork Company	2015	417.5(a)(3)
2484	M244I	Tyson Fresh Meats, Inc	2015	310.18(a)
2484	M244I	Tyson Fresh Meats, Inc	2015	310.3
2484	M244I	Tyson Fresh Meats, Inc	2015	416.1
2484	M244I	Tyson Fresh Meats, Inc	2015	416.14
2484	M244I	Tyson Fresh Meats, Inc	2015	416.15(a)
2484	M244I	Tyson Fresh Meats, Inc	2015	416.15(b)
2484	M244I	Tyson Fresh Meats, Inc	2015	416.16(a)
2484	M244I	Tyson Fresh Meats, Inc	2015	416.3(c)
2484	M244I	Tyson Fresh Meats, Inc	2015	416.4(a)
2484	M244I	Tyson Fresh Meats, Inc	2015	416.4(d)
2506	M717M	Smithfield Fresh Meats Corp.	2015	310.18(a)
2506	M717M	Smithfield Fresh Meats Corp.	2015	416.1
2506	M717M	Smithfield Fresh Meats Corp.	2015	416.14
2506	M717M	Smithfield Fresh Meats Corp.	2015	416.4(a)
2506	M717M	Smithfield Fresh Meats Corp.	2015	416.4(d)
2506	M717M	Smithfield Fresh Meats Corp.	2015	417.3(a)(1)
2679	M17564	Indiana Packers Corporation	2015	301.2_Adulterated

2679	M17564	Indiana Packers Corporation	2015	310.3
2679	M17564	Indiana Packers Corporation	2015	381.65(a)
2679	M17564	Indiana Packers Corporation	2015	381.65(e)*
2679	M17564	Indiana Packers Corporation	2015	416.1
2679	M17564	Indiana Packers Corporation	2015	416.14
2679	M17564	Indiana Packers Corporation	2015	416.3(b)
2679	M17564	Indiana Packers Corporation	2015	416.4(a)
2679	M17564	Indiana Packers Corporation	2015	416.4(d)
2679	M17564	Indiana Packers Corporation	2015	417.5(a)(3)
2936	M17D	Smithfield Packaged Meats Corp.	2015	310.18(a)
2936	M17D	Smithfield Packaged Meats Corp.	2015	310.3
2936	M17D	Smithfield Packaged Meats Corp.	2015	318.2(a)
2936	M17D	Smithfield Packaged Meats Corp.	2015	416.1
2936	M17D	Smithfield Packaged Meats Corp.	2015	416.14
2936	M17D	Smithfield Packaged Meats Corp.	2015	416.15(a)
2936	M17D	Smithfield Packaged Meats Corp.	2015	416.15(b)
2936	M17D	Smithfield Packaged Meats Corp.	2015	416.3(b)
2936	M17D	Smithfield Packaged Meats Corp.	2015	416.3(c)
2936	M17D	Smithfield Packaged Meats Corp.	2015	416.4(a)
2936	M17D	Smithfield Packaged Meats Corp.	2015	416.4(d)
2936	M17D	Smithfield Packaged Meats Corp.	2015	417.2(c)(4)
2936	M17D	Smithfield Packaged Meats Corp.	2015	417.3(a)(2)
2936	M17D	Smithfield Packaged Meats Corp.	2015	417.3(c)
2936	M17D	Smithfield Packaged Meats Corp.	2015	417.5(a)(1)
2936	M17D	Smithfield Packaged Meats Corp.	2015	417.5(a)(3)
2951	M3W	Swift Pork Company	2015	301.2_Adulterated
2951	M3W	Swift Pork Company	2015	310.18(a)
2951	M3W	Swift Pork Company	2015	416.1
2951	M3W	Swift Pork Company	2015	416.14
2951	M3W	Swift Pork Company	2015	416.15(a)
2951	M3W	Swift Pork Company	2015	416.16(a)
2951	M3W	Swift Pork Company	2015	416.4(a)

2951	M3W	Swift Pork Company	2015	416.4(d)
2951	M3W	Swift Pork Company	2015	417.2(c)(4)
2951	M3W	Swift Pork Company	2015	417.3(a)(2)
2951	M3W	Swift Pork Company	2015	417.5(a)(1)
2951	M3W	Swift Pork Company	2015	417.5(a)(3)
2979	M1620	Quality Pork Processors	2015	310.18(a)
2979	M1620	Quality Pork Processors	2015	318.2(a)
2979	M1620	Quality Pork Processors	2015	416.14
2979	M1620	Quality Pork Processors	2015	416.4(a)
2979	M1620	Quality Pork Processors	2015	416.4(d)
2979	M1620	Quality Pork Processors	2015	417.2(c)(4)
2979	M1620	Quality Pork Processors	2015	417.3(a)(1)
2979	M1620	Quality Pork Processors	2015	417.3(c)
2979	M1620	Quality Pork Processors	2015	417.5(a)(1)
2979	M1620	Quality Pork Processors	2015	417.5(a)(3)
3228	M850	Swift Pork Company	2015	416.1
3228	M850	Swift Pork Company	2015	416.4(a)
3228	M850	Swift Pork Company	2015	416.4(d)
3228	M850	Swift Pork Company	2015	417.5(a)(3)
3234	M244	Tyson Fresh Meats, inc.	2015	416.1
3234	M244	Tyson Fresh Meats, inc.	2015	416.15(a)
3234	M244	Tyson Fresh Meats, inc.	2015	416.4(a)
3234	M244	Tyson Fresh Meats, inc.	2015	416.4(d)
3234	M244	Tyson Fresh Meats, inc.	2015	417.2(c)(4)
3235	M244L	Tyson Fresh Meats, Inc.	2015	301.2_Adulterated
3235	M244L	Tyson Fresh Meats, Inc.	2015	310.3
3235	M244L	Tyson Fresh Meats, Inc.	2015	416.1
3235	M244L	Tyson Fresh Meats, Inc.	2015	416.4(a)
3235	M244L	Tyson Fresh Meats, Inc.	2015	416.4(d)
3236	M244P	Tyson Fresh Meats, Inc	2015	310.18(a)
3236	M244P	Tyson Fresh Meats, Inc	2015	416.1
3236	M244P	Tyson Fresh Meats, Inc	2015	416.14

3236	M244P	Tyson Fresh Meats, Inc	2015	416.3(c)
3236	M244P	Tyson Fresh Meats, Inc	2015	416.4(a)
3236	M244P	Tyson Fresh Meats, Inc	2015	416.4(d)
3239	M3S	Swift Pork Company	2015	310.18(a)
3239	M3S	Swift Pork Company	2015	416.1
3239	M3S	Swift Pork Company	2015	416.14
3239	M3S	Swift Pork Company	2015	416.15(a)
3239	M3S	Swift Pork Company	2015	416.15(b)
3239	M3S	Swift Pork Company	2015	416.16(a)
3239	M3S	Swift Pork Company	2015	416.3(c)
3239	M3S	Swift Pork Company	2015	416.4(a)
3239	M3S	Swift Pork Company	2015	416.4(d)
3239	M3S	Swift Pork Company	2015	416.5(c)
3239	M3S	Swift Pork Company	2015	417.2(c)(4)
3239	M3S	Swift Pork Company	2015	417.5(a)(3)
3247	M199N	Hormel Foods Corp.	2015	310.18(a)
3247	M199N	Hormel Foods Corp.	2015	416.1
3247	M199N	Hormel Foods Corp.	2015	416.14
3247	M199N	Hormel Foods Corp.	2015	416.15(b)
3247	M199N	Hormel Foods Corp.	2015	416.16(a)
3247	M199N	Hormel Foods Corp.	2015	416.4(a)
3247	M199N	Hormel Foods Corp.	2015	416.4(d)
3247	M199N	Hormel Foods Corp.	2015	417.2(c)(4)
3247	M199N	Hormel Foods Corp.	2015	417.5(a)(1)
3247	M199N	Hormel Foods Corp.	2015	430.4(b)(2)
3251	M244m	Tyson Fresh Meats, Inc	2015	310.3
3251	M244m	Tyson Fresh Meats, Inc	2015	416.1
3251	M244m	Tyson Fresh Meats, Inc	2015	416.14
3251	M244m	Tyson Fresh Meats, Inc	2015	416.15(a)
3251	M244m	Tyson Fresh Meats, Inc	2015	416.15(b)
3251	M244m	Tyson Fresh Meats, Inc	2015	416.16(a)
3251	M244m	Tyson Fresh Meats, Inc	2015	416.3(b)

3251	M244m	Tyson Fresh Meats, Inc	2015	416.4(a)
3251	M244m	Tyson Fresh Meats, Inc	2015	416.4(d)
3252	M244W	Tyson Fresh Meats, Inc.	2015	301.2_Adulterated
3252	M244W	Tyson Fresh Meats, Inc.	2015	310.18(a)
3252	M244W	Tyson Fresh Meats, Inc.	2015	310.3
3252	M244W	Tyson Fresh Meats, Inc.	2015	416.1
3252	M244W	Tyson Fresh Meats, Inc.	2015	416.14
3252	M244W	Tyson Fresh Meats, Inc.	2015	416.15(a)
3252	M244W	Tyson Fresh Meats, Inc.	2015	416.16(a)
3252	M244W	Tyson Fresh Meats, Inc.	2015	416.3(c)
3252	M244W	Tyson Fresh Meats, Inc.	2015	416.4(a)
3252	M244W	Tyson Fresh Meats, Inc.	2015	416.4(d)
3252	M244W	Tyson Fresh Meats, Inc.	2015	417.2(c)(4)
3252	M244W	Tyson Fresh Meats, Inc.	2015	417.5(a)(1)
3252	M244W	Tyson Fresh Meats, Inc.	2015	417.5(a)(3)
3272	M717	Smithfield Fresh Meats Corp.	2015	318.2(d)
3272	M717	Smithfield Fresh Meats Corp.	2015	416.1
3272	M717	Smithfield Fresh Meats Corp.	2015	416.15(a)
3272	M717	Smithfield Fresh Meats Corp.	2015	416.16(a)
3272	M717	Smithfield Fresh Meats Corp.	2015	416.3(c)
3272	M717	Smithfield Fresh Meats Corp.	2015	416.4(a)
3272	M717	Smithfield Fresh Meats Corp.	2015	416.4(d)
3272	M717	Smithfield Fresh Meats Corp.	2015	417.5(a)(1)
3272	M717	Smithfield Fresh Meats Corp.	2015	417.5(a)(2)
3272	M717	Smithfield Fresh Meats Corp.	2015	417.5(a)(3)
3272	M717	Smithfield Fresh Meats Corp.	2015	417.5(f)
3274	M717CR	Smithfield Fresh Meats Corp.	2015	416.1
3274	M717CR	Smithfield Fresh Meats Corp.	2015	416.14
3274	M717CR	Smithfield Fresh Meats Corp.	2015	416.16(a)
3274	M717CR	Smithfield Fresh Meats Corp.	2015	416.4(a)
3274	M717CR	Smithfield Fresh Meats Corp.	2015	416.4(d)
3537	M320M	Smithfield Fresh Meats Corp.	2015	310.18

3537	M320M	Smithfield Fresh Meats Corp.	2015	310.18(a)
3537	M320M	Smithfield Fresh Meats Corp.	2015	416.1
3537	M320M	Smithfield Fresh Meats Corp.	2015	416.15(a)
3537	M320M	Smithfield Fresh Meats Corp.	2015	416.16(a)
3537	M320M	Smithfield Fresh Meats Corp.	2015	416.3(c)
3537	M320M	Smithfield Fresh Meats Corp.	2015	416.4(a)
3537	M320M	Smithfield Fresh Meats Corp.	2015	416.4(d)
3537	M320M	Smithfield Fresh Meats Corp.	2015	417.2(c)(4)
3537	M320M	Smithfield Fresh Meats Corp.	2015	417.5(a)(1)
3537	M320M	Smithfield Fresh Meats Corp.	2015	417.5(a)(3)
3907	M13597	Seaboard Foods	2015	416.1
3907	M13597	Seaboard Foods	2015	416.14
3907	M13597	Seaboard Foods	2015	416.15(a)
3907	M13597	Seaboard Foods	2015	416.16(a)
3907	M13597	Seaboard Foods	2015	416.4(a)
3907	M13597	Seaboard Foods	2015	416.4(d)
5118	M360	Clougherty Packing LLC	2015	310.18(a)
5118	M360	Clougherty Packing LLC	2015	310.3
5118	M360	Clougherty Packing LLC	2015	416.1
5118	M360	Clougherty Packing LLC	2015	416.16(a)
5118	M360	Clougherty Packing LLC	2015	416.3(c)
5118	M360	Clougherty Packing LLC	2015	416.4(a)
5118	M360	Clougherty Packing LLC	2015	416.4(d)
5118	M360	Clougherty Packing LLC	2015	417.2(c)(4)
5118	M360	Clougherty Packing LLC	2015	417.3(c)
5118	M360	Clougherty Packing LLC	2015	417.5(a)(3)
6408	M791	Clemens Food Group, LLC	2015	310.18(a)
6408	M791	Clemens Food Group, LLC	2015	416.1
6408	M791	Clemens Food Group, LLC	2015	416.15(b)
6408	M791	Clemens Food Group, LLC	2015	416.16(a)
6408	M791	Clemens Food Group, LLC	2015	416.3(b)
6408	M791	Clemens Food Group, LLC	2015	416.3(c)

6408	M791	Clemens Food Group, LLC	2015	416.4(a)
6408	M791	Clemens Food Group, LLC	2015	416.4(d)
6408	M791	Clemens Food Group, LLC	2015	417.2(c)(4)
6408	M791	Clemens Food Group, LLC	2015	417.4(b)
6408	M791	Clemens Food Group, LLC	2015	417.5(a)(1)
9879	M31965	Triumph Foods	2015	310.18(a)
9879	M31965	Triumph Foods	2015	310.3
9879	M31965	Triumph Foods	2015	416.15(a)
9879	M31965	Triumph Foods	2015	416.15(b)
9879	M31965	Triumph Foods	2015	416.16(a)
9879	M31965	Triumph Foods	2015	416.3(b)
9879	M31965	Triumph Foods	2015	416.3(c)
9879	M31965	Triumph Foods	2015	416.4(a)
9879	M31965	Triumph Foods	2015	416.4(d)
9879	M31965	Triumph Foods	2015	417.2(c)(4)

Description	Total_NRs
Carcasses, organs, and other parts handled in a sanitary manner	1
Operate in a manner to prevent insanitary conditions	70
Evaluate effectiveness of SSOP's & maintain plan	1
Appropriate corrective actions	6
Corrective action, procedures for	4
daily records required, responsible individual, initialed and dated	10
Constructed, located & operated in a manner that does not deter inspection	5
Receptacles for storing inedible material must identify permitted use	10
Food contact surface, cleaning & sanitizing as frequency	108
Product processing, handling, storage, loading, unloading, and during transportation must be protected	43
List of procedures & frequency	14
Lm, maintain sanitation in post-lethality processing environment	1
Carcasses, organs, and other parts handled in a sanitary manner	4
Carcasses and parts in certain instances to be retained.	2
Operate in a manner to prevent insanitary conditions	53
Evaluate effectiveness of SSOP's & maintain plan	5
Appropriate corrective actions	9
Corrective action, procedures for	11
daily records required, responsible individual, initialed and dated	12
Constructed, located & operated in a manner that does not deter inspection	11
Receptacles for storing inedible material must identify permitted use	12
Food contact surface, cleaning & sanitizing as frequency	63
Product processing, handling, storage, loading, unloading, and during transportation must be protected	115
List of procedures & frequency	5
Reassessment	1
Reassessment of hazard analysis	1
Written hazard analysis	5
Written HACCP plan	1
Records documentation and monitoring of CCP's and Critical Limits	3
Official Review	1
Adulterated	6

Carcasses, organs, and other parts handled in a sanitary manner	6
Carcasses and parts in certain instances to be retained.	1
Removal of U.S. retained by authorized Program employees only	1
Operate in a manner to prevent insanitary conditions	48
Evaluate effectiveness of SSOP's & maintain plan	1
Appropriate corrective actions	1
daily records required, responsible individual, initialed and dated	1
Receptacles for storing inedible material must identify permitted use	4
Food contact surface, cleaning & sanitizing as frequency	10
Product processing, handling, storage, loading, unloading, and during transportation must be protected	23
List of procedures & frequency	2
CCP is under control	2
Establish measures to prevent recurrence	1
No adulterated product enters commerce.	1
Segregate and hold the affected product	1
Determine the acceptability of the affected product	1
No adulterated product enters commerce	1
Reassessment	1
Document corrective actions	1
Adequacy of HACCP in controlling food safety hazards	1
Records documentation and monitoring of CCP's and Critical Limits	2
Carcasses, organs, and other parts handled in a sanitary manner	2
Operate in a manner to prevent insanitary conditions	29
Evaluate effectiveness of SSOP's & maintain plan	7
Appropriate corrective actions	2
Corrective action, procedures for	1
daily records required, responsible individual, initialed and dated	10
Receptacles for storing inedible material must identify permitted use	3
Food contact surface, cleaning & sanitizing as frequency	77
Product processing, handling, storage, loading, unloading, and during transportation must be protected	105
List of procedures & frequency	6
Segregate and hold the affected product	1

Document corrective actions	2
Written hazard analysis	2
Records documentation and monitoring of CCP's and Critical Limits	15
Alternative 2	1
Lm, maintain sanitation in post-lethality processing environment	1
Carcasses, organs, and other parts handled in a sanitary manner	5
Carcasses and parts in certain instances to be retained.	4
Operate in a manner to prevent insanitary conditions	3
Appropriate corrective actions	5
Corrective action, procedures for	1
Receptacles for storing inedible material must identify permitted use	1
Food contact surface, cleaning & sanitizing as frequency	52
Product processing, handling, storage, loading, unloading, and during transportation must be protected	99
List of procedures & frequency	1
Records documentation and monitoring of CCP's and Critical Limits	4
Carcasses, organs, and other parts handled in a sanitary manner	5
Carcasses and parts in certain instances to be retained.	7
Operate in a manner to prevent insanitary conditions	7
Evaluate effectiveness of SSOP's & maintain plan	1
Appropriate corrective actions	2
Corrective action, procedures for	2
daily records required, responsible individual, initialed and dated	1
Receptacles for storing inedible material must identify permitted use	2
Food contact surface, cleaning & sanitizing as frequency	21
Product processing, handling, storage, loading, unloading, and during transportation must be protected	56
Carcasses, organs, and other parts handled in a sanitary manner	3
Operate in a manner to prevent insanitary conditions	25
Evaluate effectiveness of SSOP's & maintain plan	3
Food contact surface, cleaning & sanitizing as frequency	16
Product processing, handling, storage, loading, unloading, and during transportation must be protected	14
Identify and eliminate the cause	1
Adulterated	9

Carcasses and parts in certain instances to be retained.	3
Clean and sanitary practices; products not adulterated	1
Zero-tolerance for visible fecal material entering chiller	1
Operate in a manner to prevent insanitary conditions	43
Evaluate effectiveness of SSOP's & maintain plan	1
Constructed, located & operated in a manner that does not deter inspection	1
Food contact surface, cleaning & sanitizing as frequency	4
Product processing, handling, storage, loading, unloading, and during transportation must be protected	18
Records documentation and monitoring of CCP's and Critical Limits	1
Carcasses, organs, and other parts handled in a sanitary manner	5
Carcasses and parts in certain instances to be retained.	1
All products subject to reinspection by program employees	3
Operate in a manner to prevent insanitary conditions	34
Evaluate effectiveness of SSOP's & maintain plan	9
Appropriate corrective actions	7
Corrective action, procedures for	13
Constructed, located & operated in a manner that does not deter inspection	12
Receptacles for storing inedible material must identify permitted use	1
Food contact surface, cleaning & sanitizing as frequency	132
Product processing, handling, storage, loading, unloading, and during transportation must be protected	123
List of procedures & frequency	2
CCP is under control	1
Document corrective actions	1
Written hazard analysis	2
Records documentation and monitoring of CCP's and Critical Limits	4
Adulterated	1
Carcasses, organs, and other parts handled in a sanitary manner	1
Operate in a manner to prevent insanitary conditions	10
Evaluate effectiveness of SSOP's & maintain plan	4
Appropriate corrective actions	1
daily records required, responsible individual, initialed and dated	2
Food contact surface, cleaning & sanitizing as frequency	69

Product processing, handling, storage, loading, unloading, and during transportation must be protected	61
List of procedures & frequency	1
CCP is under control	1
Written hazard analysis	1
Records documentation and monitoring of CCP's and Critical Limits	1
Carcasses, organs, and other parts handled in a sanitary manner	16
All products subject to reinspection by program employees	1
Evaluate effectiveness of SSOP's & maintain plan	1
Food contact surface, cleaning & sanitizing as frequency	44
Product processing, handling, storage, loading, unloading, and during transportation must be protected	5
List of procedures & frequency	55
Identify and eliminate the cause	1
Document corrective actions	1
Written hazard analysis	1
Records documentation and monitoring of CCP's and Critical Limits	2
Operate in a manner to prevent insanitary conditions	35
Food contact surface, cleaning & sanitizing as frequency	24
Product processing, handling, storage, loading, unloading, and during transportation must be protected	45
Records documentation and monitoring of CCP's and Critical Limits	3
Operate in a manner to prevent insanitary conditions	2
Appropriate corrective actions	2
Food contact surface, cleaning & sanitizing as frequency	10
Product processing, handling, storage, loading, unloading, and during transportation must be protected	14
List of procedures & frequency	1
Adulterated	1
Carcasses and parts in certain instances to be retained.	1
Operate in a manner to prevent insanitary conditions	1
Food contact surface, cleaning & sanitizing as frequency	19
Product processing, handling, storage, loading, unloading, and during transportation must be protected	8
Carcasses, organs, and other parts handled in a sanitary manner	1
Operate in a manner to prevent insanitary conditions	3
Evaluate effectiveness of SSOP's & maintain plan	1

Receptacles for storing inedible material must identify permitted use	1
Food contact surface, cleaning & sanitizing as frequency	22
Product processing, handling, storage, loading, unloading, and during transportation must be protected	17
Carcasses, organs, and other parts handled in a sanitary manner	1
Operate in a manner to prevent insanitary conditions	42
Evaluate effectiveness of SSOP's & maintain plan	20
Appropriate corrective actions	13
Corrective action, procedures for	6
daily records required, responsible individual, initialed and dated	5
Receptacles for storing inedible material must identify permitted use	1
Food contact surface, cleaning & sanitizing as frequency	40
Product processing, handling, storage, loading, unloading, and during transportation must be protected	27
Employees who appears to have any abnormal source of microbial contamination	1
List of procedures & frequency	1
Records documentation and monitoring of CCP's and Critical Limits	1
Carcasses, organs, and other parts handled in a sanitary manner	4
Operate in a manner to prevent insanitary conditions	1
Evaluate effectiveness of SSOP's & maintain plan	1
Corrective action, procedures for	1
daily records required, responsible individual, initialed and dated	1
Food contact surface, cleaning & sanitizing as frequency	18
Product processing, handling, storage, loading, unloading, and during transportation must be protected	27
List of procedures & frequency	7
Written hazard analysis	1
Alternative 2	1
Carcasses and parts in certain instances to be retained.	1
Operate in a manner to prevent insanitary conditions	7
Evaluate effectiveness of SSOP's & maintain plan	12
Appropriate corrective actions	7
Corrective action, procedures for	5
daily records required, responsible individual, initialed and dated	1
Constructed, located & operated in a manner that does not deter inspection	2

Food contact surface, cleaning & sanitizing as frequency	43
Product processing, handling, storage, loading, unloading, and during transportation must be protected	63
Adulterated	3
Carcasses, organs, and other parts handled in a sanitary manner	14
Carcasses and parts in certain instances to be retained.	1
Operate in a manner to prevent insanitary conditions	4
Evaluate effectiveness of SSOP's & maintain plan	5
Appropriate corrective actions	23
daily records required, responsible individual, initialed and dated	1
Receptacles for storing inedible material must identify permitted use	3
Food contact surface, cleaning & sanitizing as frequency	29
Product processing, handling, storage, loading, unloading, and during transportation must be protected	50
List of procedures & frequency	26
Written hazard analysis	2
Records documentation and monitoring of CCP's and Critical Limits	2
Removal of U.S. retained by authorized Program employees only	1
Operate in a manner to prevent insanitary conditions	20
Appropriate corrective actions	1
daily records required, responsible individual, initialed and dated	1
Receptacles for storing inedible material must identify permitted use	3
Food contact surface, cleaning & sanitizing as frequency	5
Product processing, handling, storage, loading, unloading, and during transportation must be protected	19
Written hazard analysis	2
Written HACCP plan	1
Records documentation and monitoring of CCP's and Critical Limits	4
Official Review	1
Operate in a manner to prevent insanitary conditions	25
Evaluate effectiveness of SSOP's & maintain plan	1
daily records required, responsible individual, initialed and dated	1
Food contact surface, cleaning & sanitizing as frequency	2
Product processing, handling, storage, loading, unloading, and during transportation must be protected	26
Contamination of carcasses, organs, or other parts	1

Carcasses, organs, and other parts handled in a sanitary manner	9
Operate in a manner to prevent insanitary conditions	2
Appropriate corrective actions	1
daily records required, responsible individual, initialed and dated	1
Receptacles for storing inedible material must identify permitted use	1
Food contact surface, cleaning & sanitizing as frequency	9
Product processing, handling, storage, loading, unloading, and during transportation must be protected	25
List of procedures & frequency	4
Written hazard analysis	1
Records documentation and monitoring of CCP's and Critical Limits	1
Operate in a manner to prevent insanitary conditions	11
Evaluate effectiveness of SSOP's & maintain plan	1
Appropriate corrective actions	1
daily records required, responsible individual, initialed and dated	1
Food contact surface, cleaning & sanitizing as frequency	3
Product processing, handling, storage, loading, unloading, and during transportation must be protected	11
Carcasses, organs, and other parts handled in a sanitary manner	22
Carcasses and parts in certain instances to be retained.	1
Operate in a manner to prevent insanitary conditions	1
daily records required, responsible individual, initialed and dated	2
Receptacles for storing inedible material must identify permitted use	2
Food contact surface, cleaning & sanitizing as frequency	26
Product processing, handling, storage, loading, unloading, and during transportation must be protected	11
List of procedures & frequency	2
Document corrective actions	1
Records documentation and monitoring of CCP's and Critical Limits	1
Carcasses, organs, and other parts handled in a sanitary manner	1
Operate in a manner to prevent insanitary conditions	2
Corrective action, procedures for	3
daily records required, responsible individual, initialed and dated	2
Constructed, located & operated in a manner that does not deter inspection	1
Receptacles for storing inedible material must identify permitted use	2

Food contact surface, cleaning & sanitizing as frequency	23
Product processing, handling, storage, loading, unloading, and during transportation must be protected	18
List of procedures & frequency	3
Reassessment of hazard analysis	1
Written hazard analysis	1
Carcasses, organs, and other parts handled in a sanitary manner	3
Carcasses and parts in certain instances to be retained.	4
Appropriate corrective actions	4
Corrective action, procedures for	3
daily records required, responsible individual, initialed and dated	6
Constructed, located & operated in a manner that does not deter inspection	1
Receptacles for storing inedible material must identify permitted use	1
Food contact surface, cleaning & sanitizing as frequency	86
Product processing, handling, storage, loading, unloading, and during transportation must be protected	106
List of procedures & frequency	5

PHR_StartDay	PHR_EndDay	FY	Paragraph
1-Oct-14	30-Jun-15	2015	301.2_Adulterated
1-Oct-14	30-Jun-15	2015	310.18
1-Oct-14	30-Jun-15	2015	310.22(e)(4)(i)
1-Oct-14	30-Jun-15	2015	310.22(f)(2)
1-Oct-14	30-Jun-15	2015	310.25(a)
1-Oct-14	30-Jun-15	2015	310.3
1-Oct-14	30-Jun-15	2015	318.2(d)
1-Oct-14	30-Jun-15	2015	381.1_Adulterated
1-Oct-14	30-Jun-15	2015	381.22(c)
1-Oct-14	30-Jun-15	2015	381.65(a)
1-Oct-14	30-Jun-15	2015	381.65(e)*
1-Oct-14	30-Jun-15	2015	381.83
1-Oct-14	30-Jun-15	2015	381.91(b)
1-Oct-14	30-Jun-15	2015	381.94(a)*
1-Oct-14	30-Jun-15	2015	381.94(b)
1-Oct-14	30-Jun-15	2015	416.1
1-Oct-14	30-Jun-15	2015	416.14
1-Oct-14	30-Jun-15	2015	416.15(a)
1-Oct-14	30-Jun-15	2015	416.15(b)
1-Oct-14	30-Jun-15	2015	416.16(a)
1-Oct-14	30-Jun-15	2015	416.3(b)
1-Oct-14	30-Jun-15	2015	416.3(c)
1-Oct-14	30-Jun-15	2015	416.4(a)
1-Oct-14	30-Jun-15	2015	416.4(d)
1-Oct-14	30-Jun-15	2015	416.5(c)
1-Oct-14	30-Jun-15	2015	417.2(c)
1-Oct-14	30-Jun-15	2015	417.2(c)(4)
1-Oct-14	30-Jun-15	2015	417.3(a)(1)
1-Oct-14	30-Jun-15	2015	417.3(a)(2)
1-Oct-14	30-Jun-15	2015	417.3(a)(3)
1-Oct-14	30-Jun-15	2015	417.3(a)(4)

1-Oct-14	30-Jun-15	2015	417.3(b)(1)
1-Oct-14	30-Jun-15	2015	417.3(b)(2)
1-Oct-14	30-Jun-15	2015	417.3(b)(3)
1-Oct-14	30-Jun-15	2015	417.3(b)(4)
1-Oct-14	30-Jun-15	2015	417.3(c)
1-Oct-14	30-Jun-15	2015	417.4(a)
1-Oct-14	30-Jun-15	2015	417.4(a)(1)
1-Oct-14	30-Jun-15	2015	417.4(b)
1-Oct-14	30-Jun-15	2015	417.5(a)(1)
1-Oct-14	30-Jun-15	2015	417.5(a)(2)
1-Oct-14	30-Jun-15	2015	417.5(a)(3)
1-Oct-14	30-Jun-15	2015	417.5(f)
1-Oct-14	30-Jun-15	2015	430.4(a)
1-Oct-14	30-Jun-15	2015	430.4(b)(2)
1-Oct-14	30-Jun-15	2015	430.4(b)(3)
1-Oct-14	30-Jun-15	2015	430.4(c)(2)
1-Oct-14	30-Jun-15	2015	430.4(c)(3)

Description
Adulterated
Contamination of carcasses, organs, or other parts
Maintain daily records
Use of routine operational sanitation procedures on equipment used to cut through SRMs
Verification criteria for E. coli testing meat
Carcasses and parts in certain instances to be retained.
Removal of U.S. retained by authorized Program employees only
Adulterated
Conduct hazard analysis & develop HACCP plan for new product
Clean and sanitary practices; products not adulterated
Zero-tolerance for visible fecal material entering chiller
Septicemia or toxemia
Reprocessing of carcasses accidentally contaminated with digestive tract contents.
Verification criteria for E. coli testing poultry
Pathogen reduction performance standards for Salmonella
Operate in a manner to prevent insanitary conditions
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Employees who appears to have any abnormal source of microbial contamination
Contents of HACCP Plan
List of procedures & frequency
Identify and eliminate the cause
CCP is under control
Establish measures to prevent recurrence
No adulterated product enters commerce.

Segregate and hold the affected product
Determine the acceptability of the affected product
No adulterated product enters commerce
Reassessment
Document corrective actions
Adequacy of HACCP in controlling food safety hazards
Initial validation
Reassessment of hazard analysis
Written hazard analysis
Written HACCP plan
Records documentation and monitoring of CCP's and Critical Limits
Official Review
Lm, post-lethality exposed RTE
Alternative 2
Alternative 3
Lm, documentation that supports decision in hazard analysis
Lm, maintain sanitation in post-lethality processing environment

PHR_StartDay	PHR_EndDay	FY	Paragraph
1-Jul-15	30-Sep-15	2015	301.2_Adulterated
1-Jul-15	30-Sep-15	2015	310.18
1-Jul-15	30-Sep-15	2015	310.22(c)
1-Jul-15	30-Sep-15	2015	310.22(e)(1)
1-Jul-15	30-Sep-15	2015	310.22(e)(3)
1-Jul-15	30-Sep-15	2015	310.22(e)(4)(i)
1-Jul-15	30-Sep-15	2015	310.22(f)(2)
1-Jul-15	30-Sep-15	2015	310.25(a)
1-Jul-15	30-Sep-15	2015	318.10(b)
1-Jul-15	30-Sep-15	2015	318.2(a)
1-Jul-15	30-Sep-15	2015	381.1_Adulterated
1-Jul-15	30-Sep-15	2015	381.65(a)
1-Jul-15	30-Sep-15	2015	381.65(e)*
1-Jul-15	30-Sep-15	2015	381.71(a)
1-Jul-15	30-Sep-15	2015	381.76(a)*
1-Jul-15	30-Sep-15	2015	381.91(a)
1-Jul-15	30-Sep-15	2015	381.91(b)
1-Jul-15	30-Sep-15	2015	381.94(a)*
1-Jul-15	30-Sep-15	2015	416.1
1-Jul-15	30-Sep-15	2015	416.12(c)
1-Jul-15	30-Sep-15	2015	416.12(d)
1-Jul-15	30-Sep-15	2015	416.13 Implementation of SOP's
1-Jul-15	30-Sep-15	2015	416.14
1-Jul-15	30-Sep-15	2015	416.15(a)
1-Jul-15	30-Sep-15	2015	416.15(b)
1-Jul-15	30-Sep-15	2015	416.16(a)
1-Jul-15	30-Sep-15	2015	416.3(b)
1-Jul-15	30-Sep-15	2015	416.3(c)
1-Jul-15	30-Sep-15	2015	416.4(a)
1-Jul-15	30-Sep-15	2015	416.4(d)
1-Jul-15	30-Sep-15	2015	417.2(c)
1-Jul-15	30-Sep-15	2015	417.2(c)(4)
1-Jul-15	30-Sep-15	2015	417.3(a)(1)
1-Jul-15	30-Sep-15	2015	417.3(a)(2)
1-Jul-15	30-Sep-15	2015	417.3(a)(3)
1-Jul-15	30-Sep-15	2015	417.3(a)(4)
1-Jul-15	30-Sep-15	2015	417.3(b)(1)
1-Jul-15	30-Sep-15	2015	417.3(b)(2)
1-Jul-15	30-Sep-15	2015	417.3(b)(3)
1-Jul-15	30-Sep-15	2015	417.3(b)(4)
1-Jul-15	30-Sep-15	2015	417.3(c)
1-Jul-15	30-Sep-15	2015	417.4(a)
1-Jul-15	30-Sep-15	2015	417.4(b)

1-Jul-15	30-Sep-15	2015	417.5(a)(1)
1-Jul-15	30-Sep-15	2015	417.5(a)(2)
1-Jul-15	30-Sep-15	2015	417.5(a)(3)
1-Jul-15	30-Sep-15	2015	417.5(f)
1-Jul-15	30-Sep-15	2015	430.4(a)
1-Jul-15	30-Sep-15	2015	430.4(b)(2)
1-Jul-15	30-Sep-15	2015	430.4(b)(3)
1-Jul-15	30-Sep-15	2015	430.4(c)(2)
1-Jul-15	30-Sep-15	2015	430.4(c)(3)
1-Jul-15	30-Sep-15	2015	310.18(a)
1-Jul-15	30-Sep-15	2015	381.193(a)
1-Jul-15	30-Sep-15	2015	381.65(f)

Description

Adulterated

Contamination of carcasses, organs, or other parts

Disposal of SRM

Written procedures for removal, segregation, and disposition of SRMs

Evaluate effectiveness of procedures for removal, segregation, and disposition of SRMs

Maintain daily records

Use of routine operational sanitation procedures on equipment used to cut through SRMs

Verification criteria for E. coli testing meat

Products requiring treatment to destroy trichinae

All products subject to reinspection by program employees

Adulterated

Clean and sanitary practices; products not adulterated

Zero-tolerance for visible fecal material entering chiller

Condemnation on ante mortem inspection

Post-mortem inspection, when required, extent.

Certain contaminated carcasses to be condemned

Reprocessing of carcasses accidentally contaminated with digestive tract contents.

Verification criteria for E. coli testing poultry

Operate in a manner to prevent insanitary conditions

plan identifies procedures for pre-op

plan list frequency for each procedure & responsible individual

Implementation of SSOP

Evaluate effectiveness of SSOP's & maintain plan

Appropriate corrective actions

Corrective action, procedures for

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Contents of HACCP Plan

List of procedures & frequency

Identify and eliminate the cause

CCP is under control

Establish measures to prevent recurrence

No adulterated product enters commerce.

Segregate and hold the affected product

Determine the acceptability of the affected product

No adulterated product enters commerce

Reassessment

Document corrective actions

Adequacy of HACCP in controlling food safety hazards

Reassessment of hazard analysis

Written hazard analysis

Written HACCP plan

Records documentation and monitoring of CCP's and Critical Limits

Official Review

Lm, post-lethality exposed RTE

Alternative 2

Alternative 3

Lm, documentation that supports decision in hazard analysis

Lm, maintain sanitation in post-lethality processing environment

Carcasses, organs, and other parts handled in a sanitary manner

Poultry not intended for human food in commerce

Procedures for controlling visible fecal contamination

EstID	EstNbr	EstName	FY	Paragraph
560	M413	Smithfield Fresh Meats Corp.	2016	310.18(a)
560	M413	Smithfield Fresh Meats Corp.	2016	416.1
560	M413	Smithfield Fresh Meats Corp.	2016	416.13(c)
560	M413	Smithfield Fresh Meats Corp.	2016	416.15(a)
560	M413	Smithfield Fresh Meats Corp.	2016	416.15(b)
560	M413	Smithfield Fresh Meats Corp.	2016	416.16(a)
560	M413	Smithfield Fresh Meats Corp.	2016	416.3(b)
560	M413	Smithfield Fresh Meats Corp.	2016	416.3(c)
560	M413	Smithfield Fresh Meats Corp.	2016	416.4(a)
560	M413	Smithfield Fresh Meats Corp.	2016	416.4(d)
560	M413	Smithfield Fresh Meats Corp.	2016	417.2(c)(4)
728	M18079	Smithfield Fresh Meats Corp.	2016	310.18(a)
728	M18079	Smithfield Fresh Meats Corp.	2016	318.2(a)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.1
728	M18079	Smithfield Fresh Meats Corp.	2016	416.13(a)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.13(c)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.14
728	M18079	Smithfield Fresh Meats Corp.	2016	416.15(a)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.15(b)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.16(a)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.3(b)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.3(c)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.4(a)
728	M18079	Smithfield Fresh Meats Corp.	2016	416.4(d)
728	M18079	Smithfield Fresh Meats Corp.	2016	417.2(c)(4)
728	M18079	Smithfield Fresh Meats Corp.	2016	417.3(a)(1)
728	M18079	Smithfield Fresh Meats Corp.	2016	417.5(a)(1)
728	M18079	Smithfield Fresh Meats Corp.	2016	417.5(a)(3)
728	M18079	Smithfield Fresh Meats Corp.	2016	417.5(f)
1892	M995	Swift Pork Company	2016	301.2_Adulterated
1892	M995	Swift Pork Company	2016	310.18(a)
1892	M995	Swift Pork Company	2016	318.2(a)
1892	M995	Swift Pork Company	2016	416.1
1892	M995	Swift Pork Company	2016	416.13(a)
1892	M995	Swift Pork Company	2016	416.13(b)
1892	M995	Swift Pork Company	2016	416.13(c)
1892	M995	Swift Pork Company	2016	416.14
1892	M995	Swift Pork Company	2016	416.15(a)
1892	M995	Swift Pork Company	2016	416.15(b)
1892	M995	Swift Pork Company	2016	416.16(a)
1892	M995	Swift Pork Company	2016	416.3(b)
1892	M995	Swift Pork Company	2016	416.3(c)
1892	M995	Swift Pork Company	2016	416.4(a)

1892	M995	Swift Pork Company	2016 416.4(d)
1892	M995	Swift Pork Company	2016 417.2(a)(1)
1892	M995	Swift Pork Company	2016 417.2(c)(4)
1892	M995	Swift Pork Company	2016 417.3(a)(1)
1892	M995	Swift Pork Company	2016 417.3(a)(2)
1892	M995	Swift Pork Company	2016 417.3(a)(3)
1892	M995	Swift Pork Company	2016 417.5(a)(3)
1892	M995	Swift Pork Company	2016 417.5(f)
2224	M221A	Smithfield Fresh Meats Corp.	2016 310.18(a)
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.1
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.13(c)
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.14
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.15(a)
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.16(a)
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.3(b)
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.3(c)
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.4(a)
2224	M221A	Smithfield Fresh Meats Corp.	2016 416.4(d)
2224	M221A	Smithfield Fresh Meats Corp.	2016 417.2(c)(4)
2224	M221A	Smithfield Fresh Meats Corp.	2016 417.3(a)(3)
2224	M221A	Smithfield Fresh Meats Corp.	2016 417.3(b)(4)
2224	M221A	Smithfield Fresh Meats Corp.	2016 417.5(a)(1)
2224	M221A	Smithfield Fresh Meats Corp.	2016 417.5(a)(3)
2478	M85B	Swift Pork Company	2016 310.18(a)
2478	M85B	Swift Pork Company	2016 416.1
2478	M85B	Swift Pork Company	2016 416.13(a)
2478	M85B	Swift Pork Company	2016 416.13(b)
2478	M85B	Swift Pork Company	2016 416.13(c)
2478	M85B	Swift Pork Company	2016 416.14
2478	M85B	Swift Pork Company	2016 416.15(b)
2478	M85B	Swift Pork Company	2016 416.3(c)
2478	M85B	Swift Pork Company	2016 416.4(a)
2478	M85B	Swift Pork Company	2016 416.4(d)
2478	M85B	Swift Pork Company	2016 417.5(a)(3)
2484	M244I	Tyson Fresh Meats, Inc	2016 310.18(a)
2484	M244I	Tyson Fresh Meats, Inc	2016 318.2(a)
2484	M244I	Tyson Fresh Meats, Inc	2016 416.1
2484	M244I	Tyson Fresh Meats, Inc	2016 416.13(b)
2484	M244I	Tyson Fresh Meats, Inc	2016 416.13(c)
2484	M244I	Tyson Fresh Meats, Inc	2016 416.14
2484	M244I	Tyson Fresh Meats, Inc	2016 416.16(a)
2484	M244I	Tyson Fresh Meats, Inc	2016 416.3(b)
2484	M244I	Tyson Fresh Meats, Inc	2016 416.3(c)
2484	M244I	Tyson Fresh Meats, Inc	2016 416.4(a)

2484	M244I	Tyson Fresh Meats, Inc	2016 416.4(d)
2484	M244I	Tyson Fresh Meats, Inc	2016 417.5(a)(1)
2506	M717M	Smithfield Fresh Meats Corp.	2016 310.18(a)
2506	M717M	Smithfield Fresh Meats Corp.	2016 318.2(a)
2506	M717M	Smithfield Fresh Meats Corp.	2016 416.1
2506	M717M	Smithfield Fresh Meats Corp.	2016 416.13(a)
2506	M717M	Smithfield Fresh Meats Corp.	2016 416.13(c)
2506	M717M	Smithfield Fresh Meats Corp.	2016 416.16(a)
2506	M717M	Smithfield Fresh Meats Corp.	2016 416.3(c)
2506	M717M	Smithfield Fresh Meats Corp.	2016 416.4(a)
2506	M717M	Smithfield Fresh Meats Corp.	2016 416.4(d)
2679	M17564	Indiana Packers Corporation	2016 301.2_Adulterated
2679	M17564	Indiana Packers Corporation	2016 310.18(a)
2679	M17564	Indiana Packers Corporation	2016 416.1
2679	M17564	Indiana Packers Corporation	2016 416.13(c)
2679	M17564	Indiana Packers Corporation	2016 416.14
2679	M17564	Indiana Packers Corporation	2016 416.4(a)
2679	M17564	Indiana Packers Corporation	2016 416.4(d)
2679	M17564	Indiana Packers Corporation	2016 417.3(a)(1)
2679	M17564	Indiana Packers Corporation	2016 417.3(a)(4)
2679	M17564	Indiana Packers Corporation	2016 417.3(b)(1)
2679	M17564	Indiana Packers Corporation	2016 417.5(a)(3)
2936	M17D	Smithfield Packaged Meats Corp.	2016 310.18(a)
2936	M17D	Smithfield Packaged Meats Corp.	2016 318.2(a)
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.1
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.13(c)
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.14
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.15(a)
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.15(b)
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.16(a)
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.3(c)
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.4(a)
2936	M17D	Smithfield Packaged Meats Corp.	2016 416.4(d)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.2(c)(4)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.3(a)(2)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.3(a)(3)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.3(b)(4)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.3(c)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.4(a)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.5(a)(2)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.5(a)(3)
2936	M17D	Smithfield Packaged Meats Corp.	2016 417.5(f)
2951	M3W	Swift Pork Company	2016 310.18(a)
2951	M3W	Swift Pork Company	2016 416.12(d)

2951 M3W	Swift Pork Company	2016 416.13(b)
2951 M3W	Swift Pork Company	2016 416.13(c)
2951 M3W	Swift Pork Company	2016 416.14
2951 M3W	Swift Pork Company	2016 416.16(a)
2951 M3W	Swift Pork Company	2016 416.4(a)
2951 M3W	Swift Pork Company	2016 416.4(d)
2951 M3W	Swift Pork Company	2016 417.2(c)(4)
2951 M3W	Swift Pork Company	2016 417.3(a)(1)
2951 M3W	Swift Pork Company	2016 417.3(a)(2)
2979 M1620	Quality Pork Processors	2016 310.18(a)
2979 M1620	Quality Pork Processors	2016 416.1
2979 M1620	Quality Pork Processors	2016 416.13(c)
2979 M1620	Quality Pork Processors	2016 416.4(a)
2979 M1620	Quality Pork Processors	2016 416.4(d)
2979 M1620	Quality Pork Processors	2016 417.2(c)(4)
3228 M850	Swift Pork Company	2016 310.18(a)
3228 M850	Swift Pork Company	2016 416.1
3228 M850	Swift Pork Company	2016 416.13(b)
3228 M850	Swift Pork Company	2016 416.13(c)
3228 M850	Swift Pork Company	2016 416.14
3228 M850	Swift Pork Company	2016 416.15(a)
3228 M850	Swift Pork Company	2016 416.15(b)
3228 M850	Swift Pork Company	2016 416.16(a)
3228 M850	Swift Pork Company	2016 416.3(b)
3228 M850	Swift Pork Company	2016 416.4(a)
3228 M850	Swift Pork Company	2016 416.4(d)
3228 M850	Swift Pork Company	2016 417.2(c)(4)
3228 M850	Swift Pork Company	2016 417.3(a)(1)
3228 M850	Swift Pork Company	2016 417.3(a)(4)
3228 M850	Swift Pork Company	2016 417.5(a)(1)
3228 M850	Swift Pork Company	2016 417.5(a)(3)
3234 M244	Tyson Fresh Meats, inc.	2016 310.18(a)
3234 M244	Tyson Fresh Meats, inc.	2016 416.4(a)
3234 M244	Tyson Fresh Meats, inc.	2016 416.4(d)
3235 M244L	Tyson Fresh Meats, Inc.	2016 310.18(a)
3235 M244L	Tyson Fresh Meats, Inc.	2016 416.1
3235 M244L	Tyson Fresh Meats, Inc.	2016 416.13(c)
3235 M244L	Tyson Fresh Meats, Inc.	2016 416.15(a)
3235 M244L	Tyson Fresh Meats, Inc.	2016 416.4(a)
3235 M244L	Tyson Fresh Meats, Inc.	2016 416.4(d)
3235 M244L	Tyson Fresh Meats, Inc.	2016 417.2(c)(4)
3236 M244P	Tyson Fresh Meats, Inc	2016 310.18(a)
3236 M244P	Tyson Fresh Meats, Inc	2016 416.1
3236 M244P	Tyson Fresh Meats, Inc	2016 416.4(a)

3236 M244P	Tyson Fresh Meats, Inc	2016 416.4(d)
3239 M3S	Swift Pork Company	2016 310.18(a)
3239 M3S	Swift Pork Company	2016 416.1
3239 M3S	Swift Pork Company	2016 416.13(a)
3239 M3S	Swift Pork Company	2016 416.13(b)
3239 M3S	Swift Pork Company	2016 416.13(c)
3239 M3S	Swift Pork Company	2016 416.14
3239 M3S	Swift Pork Company	2016 416.15(a)
3239 M3S	Swift Pork Company	2016 416.15(b)
3239 M3S	Swift Pork Company	2016 416.16(a)
3239 M3S	Swift Pork Company	2016 416.3(c)
3239 M3S	Swift Pork Company	2016 416.4(a)
3239 M3S	Swift Pork Company	2016 416.4(d)
3239 M3S	Swift Pork Company	2016 417.2(c)(4)
3239 M3S	Swift Pork Company	2016 417.3(a)(1)
3239 M3S	Swift Pork Company	2016 417.3(a)(2)
3239 M3S	Swift Pork Company	2016 417.3(a)(3)
3239 M3S	Swift Pork Company	2016 417.3(a)(4)
3239 M3S	Swift Pork Company	2016 417.3(c)
3239 M3S	Swift Pork Company	2016 417.5(a)(1)
3239 M3S	Swift Pork Company	2016 417.5(a)(3)
3247 M199N	Hormel Foods Corp.	2016 310.18(a)
3247 M199N	Hormel Foods Corp.	2016 416.13(c)
3247 M199N	Hormel Foods Corp.	2016 416.15(a)
3247 M199N	Hormel Foods Corp.	2016 416.15(b)
3247 M199N	Hormel Foods Corp.	2016 416.16(a)
3247 M199N	Hormel Foods Corp.	2016 416.3(b)
3247 M199N	Hormel Foods Corp.	2016 416.4(a)
3247 M199N	Hormel Foods Corp.	2016 416.4(d)
3247 M199N	Hormel Foods Corp.	2016 417.2(c)(4)
3247 M199N	Hormel Foods Corp.	2016 417.5(a)(2)
3247 M199N	Hormel Foods Corp.	2016 417.5(a)(3)
3251 M244m	Tyson Fresh Meats, Inc	2016 310.18(a)
3251 M244m	Tyson Fresh Meats, Inc	2016 318.2(a)
3251 M244m	Tyson Fresh Meats, Inc	2016 416.1
3251 M244m	Tyson Fresh Meats, Inc	2016 416.12(d)
3251 M244m	Tyson Fresh Meats, Inc	2016 416.13(b)
3251 M244m	Tyson Fresh Meats, Inc	2016 416.13(c)
3251 M244m	Tyson Fresh Meats, Inc	2016 416.14
3251 M244m	Tyson Fresh Meats, Inc	2016 416.15(a)
3251 M244m	Tyson Fresh Meats, Inc	2016 416.15(b)
3251 M244m	Tyson Fresh Meats, Inc	2016 416.3(b)
3251 M244m	Tyson Fresh Meats, Inc	2016 416.3(c)
3251 M244m	Tyson Fresh Meats, Inc	2016 416.4(a)

3251	M244m	Tyson Fresh Meats, Inc	2016 416.4(d)
3252	M244W	Tyson Fresh Meats, Inc.	2016 310.18(a)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.1
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.13(a)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.13(b)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.13(c)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.14
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.15(a)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.16(a)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.3(b)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.3(c)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.4(a)
3252	M244W	Tyson Fresh Meats, Inc.	2016 416.4(d)
3252	M244W	Tyson Fresh Meats, Inc.	2016 417.2(c)(4)
3252	M244W	Tyson Fresh Meats, Inc.	2016 417.3(a)(1)
3252	M244W	Tyson Fresh Meats, Inc.	2016 417.3(c)
3252	M244W	Tyson Fresh Meats, Inc.	2016 417.5(a)(1)
3252	M244W	Tyson Fresh Meats, Inc.	2016 417.5(a)(3)
3272	M717	Smithfield Fresh Meats Corp.	2016 301.2_Adulterated
3272	M717	Smithfield Fresh Meats Corp.	2016 310.18(a)
3272	M717	Smithfield Fresh Meats Corp.	2016 316.6
3272	M717	Smithfield Fresh Meats Corp.	2016 416.1
3272	M717	Smithfield Fresh Meats Corp.	2016 416.13(a)
3272	M717	Smithfield Fresh Meats Corp.	2016 416.13(b)
3272	M717	Smithfield Fresh Meats Corp.	2016 416.13(c)
3272	M717	Smithfield Fresh Meats Corp.	2016 416.4(a)
3272	M717	Smithfield Fresh Meats Corp.	2016 416.4(d)
3272	M717	Smithfield Fresh Meats Corp.	2016 417.4(a)(1)
3272	M717	Smithfield Fresh Meats Corp.	2016 417.5(a)(1)
3272	M717	Smithfield Fresh Meats Corp.	2016 417.5(a)(3)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 310.18(a)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 416.1
3274	M717CR	Smithfield Fresh Meats Corp.	2016 416.13(b)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 416.13(c)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 416.16(a)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 416.3(c)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 416.4(a)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 416.4(d)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 417.2(c)(4)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 417.3(a)(3)
3274	M717CR	Smithfield Fresh Meats Corp.	2016 417.5(a)(3)
3537	M320M	Smithfield Fresh Meats Corp.	2016 310.18(a)
3537	M320M	Smithfield Fresh Meats Corp.	2016 416.13(c)
3537	M320M	Smithfield Fresh Meats Corp.	2016 416.15(a)

3537	M320M	Smithfield Fresh Meats Corp.	2016 416.16(a)
3537	M320M	Smithfield Fresh Meats Corp.	2016 416.3(c)
3537	M320M	Smithfield Fresh Meats Corp.	2016 416.4(a)
3537	M320M	Smithfield Fresh Meats Corp.	2016 416.4(d)
3537	M320M	Smithfield Fresh Meats Corp.	2016 417.2(c)(4)
3537	M320M	Smithfield Fresh Meats Corp.	2016 417.3(a)(4)
3907	M13597	Seaboard Foods	2016 416.1
3907	M13597	Seaboard Foods	2016 416.12(c)
3907	M13597	Seaboard Foods	2016 416.13(b)
3907	M13597	Seaboard Foods	2016 416.13(c)
3907	M13597	Seaboard Foods	2016 416.15(b)
3907	M13597	Seaboard Foods	2016 416.16(a)
3907	M13597	Seaboard Foods	2016 416.3(c)
3907	M13597	Seaboard Foods	2016 416.4(a)
3907	M13597	Seaboard Foods	2016 416.4(d)
3907	M13597	Seaboard Foods	2016 417.5(a)(3)
5118	M360	Clougherty Packing LLC	2016 310.18(a)
5118	M360	Clougherty Packing LLC	2016 416.1
5118	M360	Clougherty Packing LLC	2016 416.13(c)
5118	M360	Clougherty Packing LLC	2016 416.14
5118	M360	Clougherty Packing LLC	2016 416.16(a)
5118	M360	Clougherty Packing LLC	2016 416.3(b)
5118	M360	Clougherty Packing LLC	2016 416.3(c)
5118	M360	Clougherty Packing LLC	2016 416.4(a)
5118	M360	Clougherty Packing LLC	2016 416.4(d)
5118	M360	Clougherty Packing LLC	2016 417.2(c)(4)
5118	M360	Clougherty Packing LLC	2016 417.3(a)(2)
5118	M360	Clougherty Packing LLC	2016 417.5(a)(3)
6408	M791	Clemens Food Group, LLC	2016 310.18(a)
6408	M791	Clemens Food Group, LLC	2016 416.13(c)
6408	M791	Clemens Food Group, LLC	2016 416.15(a)
6408	M791	Clemens Food Group, LLC	2016 416.16(a)
6408	M791	Clemens Food Group, LLC	2016 416.4(a)
6408	M791	Clemens Food Group, LLC	2016 416.4(d)
6408	M791	Clemens Food Group, LLC	2016 417.2(c)(4)
6408	M791	Clemens Food Group, LLC	2016 417.3(a)(1)
6408	M791	Clemens Food Group, LLC	2016 417.3(a)(2)
6408	M791	Clemens Food Group, LLC	2016 417.3(a)(3)
6408	M791	Clemens Food Group, LLC	2016 417.5(a)(3)
9879	M31965	Triumph Foods	2016 310.18(a)
9879	M31965	Triumph Foods	2016 416.13(b)
9879	M31965	Triumph Foods	2016 416.13(c)
9879	M31965	Triumph Foods	2016 416.16(a)
9879	M31965	Triumph Foods	2016 416.4(a)

9879 M31965 Triumph Foods
9879 M31965 Triumph Foods
9879 M31965 Triumph Foods
9879 M31965 Triumph Foods

2016 416.4(d)
2016 417.2(c)(4)
2016 417.3(a)(3)
2016 417.3(b)(4)

Description

Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
plant monitors implementation of SSOP procedures
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Carcasses, organs, and other parts handled in a sanitary manner
All products subject to reinspection by program employees
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Identify and eliminate the cause
Written hazard analysis
Records documentation and monitoring of CCP's and Critical Limits
Official Review
Adulterated
Carcasses, organs, and other parts handled in a sanitary manner
All products subject to reinspection by program employees
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected
hazard analysis

List of procedures & frequency

Identify and eliminate the cause

CCP is under control

Establish measures to prevent recurrence

Records documentation and monitoring of CCP's and Critical Limits

Official Review

Carcasses, organs, and other parts handled in a sanitary manner

Operate in a manner to prevent insanitary conditions

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Appropriate corrective actions

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

List of procedures & frequency

Establish measures to prevent recurrence

Reassessment

Written hazard analysis

Records documentation and monitoring of CCP's and Critical Limits

Carcasses, organs, and other parts handled in a sanitary manner

Operate in a manner to prevent insanitary conditions

conduct pre-op procedures

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Corrective action, procedures for

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Records documentation and monitoring of CCP's and Critical Limits

Carcasses, organs, and other parts handled in a sanitary manner

All products subject to reinspection by program employees

Operate in a manner to prevent insanitary conditions

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Written hazard analysis

Carcasses, organs, and other parts handled in a sanitary manner

All products subject to reinspection by program employees

Operate in a manner to prevent insanitary conditions

conduct pre-op procedures

plant monitors implementation of SSOP procedures

daily records required, responsible individual, initialed and dated

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Adulterated

Carcasses, organs, and other parts handled in a sanitary manner

Operate in a manner to prevent insanitary conditions

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Identify and eliminate the cause

No adulterated product enters commerce.

Segregate and hold the affected product

Records documentation and monitoring of CCP's and Critical Limits

Carcasses, organs, and other parts handled in a sanitary manner

All products subject to reinspection by program employees

Operate in a manner to prevent insanitary conditions

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Appropriate corrective actions

Corrective action, procedures for

daily records required, responsible individual, initialed and dated

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

List of procedures & frequency

CCP is under control

Establish measures to prevent recurrence

Reassessment

Document corrective actions

Adequacy of HACCP in controlling food safety hazards

Written HACCP plan

Records documentation and monitoring of CCP's and Critical Limits

Official Review

Carcasses, organs, and other parts handled in a sanitary manner

plan list frequency for each procedure & responsible individual

conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
daily records required, responsible individual, initialed and dated
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Identify and eliminate the cause
CCP is under control
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
plant monitors implementation of SSOP procedures
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Identify and eliminate the cause
No adulterated product enters commerce.
Written hazard analysis
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
plant monitors implementation of SSOP procedures
Appropriate corrective actions
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Identify and eliminate the cause
CCP is under control
Establish measures to prevent recurrence
No adulterated product enters commerce.
Document corrective actions
Written hazard analysis
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
plant monitors implementation of SSOP procedures
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Written HACCP plan
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
All products subject to reinspection by program employees
Operate in a manner to prevent insanitary conditions
plan list frequency for each procedure & responsible individual
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Carcasses, organs, and other parts handled in a sanitary manner

Operate in a manner to prevent insanitary conditions

conduct pre-op procedures

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Appropriate corrective actions

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

List of procedures & frequency

Identify and eliminate the cause

Document corrective actions

Written hazard analysis

Records documentation and monitoring of CCP's and Critical Limits

Adulterated

Carcasses, organs, and other parts handled in a sanitary manner

Products not to be removed from official establishments unless marked in accordance with the regulations

Operate in a manner to prevent insanitary conditions

conduct pre-op procedures

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Initial validation

Written hazard analysis

Records documentation and monitoring of CCP's and Critical Limits

Carcasses, organs, and other parts handled in a sanitary manner

Operate in a manner to prevent insanitary conditions

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

daily records required, responsible individual, initialed and dated

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

List of procedures & frequency

Establish measures to prevent recurrence

Records documentation and monitoring of CCP's and Critical Limits

Carcasses, organs, and other parts handled in a sanitary manner

plant monitors implementation of SSOP procedures

Appropriate corrective actions

daily records required, responsible individual, initialed and dated
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
No adulterated product enters commerce.
Operate in a manner to prevent insanitary conditions
plan identifies procedures for pre-op
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
CCP is under control
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
plant monitors implementation of SSOP procedures
Appropriate corrective actions
daily records required, responsible individual, initialed and dated
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Identify and eliminate the cause
CCP is under control
Establish measures to prevent recurrence
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
daily records required, responsible individual, initialed and dated
Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Establish measures to prevent recurrence
Reassessment

Total_NRs

6
30
21
2
3
7
1
3
54
20
7
8
1
39
1
20
9
5
1
7
6
12
43
85
2
1
5
3
1
3
61
1
171
2
2
36
9
10
4
12
3
43
151

150

1

13

1

2

2

2

1

9

61

19

2

2

9

1

2

43

90

11

1

1

3

8

12

5

5

2

24

4

2

2

51

90

2

9

2

7

5

21

6

3

1

3

24

76
4
8
1
32
1
3
1
1
15
20
1
6
22
3
1
1
18
1
1
1
1
34
11
37
30
2
3
1
2
3
61
100
8
2
2
1
1
1
2
3
1
11
1

2
27
2
3
15
22
5
2
4
27
1
15
2
2
35
10
89
1
32
2
6
4
2
9
64
83
2
3
1
2
2
3
7
13
5
2
5
2
4
23
2
9
1
23

21
45
55
4
3
20
38
12
13
4
1
30
64
31
7
7
11
2
2
1
6
16
5
1
1
4
1
13
19
15
1
2
3
1
27
1
8
13
22
15
5
2
1
50

82
36
3
4
5
22
7
4
5
2
2
20
38
32
1
1
2
4
4
8
1
15
1
10
4
7
17
1
4
1
8
17
2
14
3
2
18
36
1
2
1
7
1
1

2
4
14
14
5
1
4
1
1
9
2
6
2
1
7
1
33
2
23
1
5
1
3
50
24
1
2
2
7
1
1
1
13
6
6
1
1
1
1
32
1
34
3
79

51
15
6
5

PHR_StartDay	PHR_EndDay	FY	Paragraph
1-Oct-15	30-Jun-16	2016	301.2_Adulterated
1-Oct-15	30-Jun-16	2016	310.18
1-Oct-15	30-Jun-16	2016	310.22(c)
1-Oct-15	30-Jun-16	2016	310.22(e)(1)
1-Oct-15	30-Jun-16	2016	310.22(e)(3)
1-Oct-15	30-Jun-16	2016	310.22(e)(4)(i)
1-Oct-15	30-Jun-16	2016	310.22(f)(2)
1-Oct-15	30-Jun-16	2016	310.25(a)
1-Oct-15	30-Jun-16	2016	318.10(b)
1-Oct-15	30-Jun-16	2016	318.2(a)
1-Oct-15	30-Jun-16	2016	381.1_Adulterated
1-Oct-15	30-Jun-16	2016	381.65(a)
1-Oct-15	30-Jun-16	2016	381.65(e)*
1-Oct-15	30-Jun-16	2016	381.71(a)
1-Oct-15	30-Jun-16	2016	381.76(a)*
1-Oct-15	30-Jun-16	2016	381.91(a)
1-Oct-15	30-Jun-16	2016	381.91(b)
1-Oct-15	30-Jun-16	2016	381.94(a)*
1-Oct-15	30-Jun-16	2016	416.1
1-Oct-15	30-Jun-16	2016	416.12(c)
1-Oct-15	30-Jun-16	2016	416.12(d)
1-Oct-15	30-Jun-16	2016	416.13 Implementation of SOP's
1-Oct-15	30-Jun-16	2016	416.14
1-Oct-15	30-Jun-16	2016	416.15(a)
1-Oct-15	30-Jun-16	2016	416.15(b)
1-Oct-15	30-Jun-16	2016	416.16(a)
1-Oct-15	30-Jun-16	2016	416.3(b)
1-Oct-15	30-Jun-16	2016	416.3(c)
1-Oct-15	30-Jun-16	2016	416.4(a)
1-Oct-15	30-Jun-16	2016	416.4(d)
1-Oct-15	30-Jun-16	2016	417.2(c)
1-Oct-15	30-Jun-16	2016	417.2(c)(4)
1-Oct-15	30-Jun-16	2016	417.3(a)(1)
1-Oct-15	30-Jun-16	2016	417.3(a)(2)
1-Oct-15	30-Jun-16	2016	417.3(a)(3)
1-Oct-15	30-Jun-16	2016	417.3(a)(4)
1-Oct-15	30-Jun-16	2016	417.3(b)(1)
1-Oct-15	30-Jun-16	2016	417.3(b)(2)
1-Oct-15	30-Jun-16	2016	417.3(b)(3)
1-Oct-15	30-Jun-16	2016	417.3(b)(4)
1-Oct-15	30-Jun-16	2016	417.3(c)
1-Oct-15	30-Jun-16	2016	417.4(a)
1-Oct-15	30-Jun-16	2016	417.4(b)

1-Oct-15	30-Jun-16	2016	417.5(a)(1)
1-Oct-15	30-Jun-16	2016	417.5(a)(2)
1-Oct-15	30-Jun-16	2016	417.5(a)(3)
1-Oct-15	30-Jun-16	2016	417.5(f)
1-Oct-15	30-Jun-16	2016	430.4(a)
1-Oct-15	30-Jun-16	2016	430.4(b)(2)
1-Oct-15	30-Jun-16	2016	430.4(b)(3)
1-Oct-15	30-Jun-16	2016	430.4(c)(2)
1-Oct-15	30-Jun-16	2016	430.4(c)(3)
1-Oct-15	30-Jun-16	2016	310.18(a)
1-Oct-15	30-Jun-16	2016	381.193(a)
1-Oct-15	30-Jun-16	2016	381.65(f)

Description

Adulterated

Contamination of carcasses, organs, or other parts

Disposal of SRM

Written procedures for removal, segregation, and disposition of SRMs

Evaluate effectiveness of procedures for removal, segregation, and disposition of SRMs

Maintain daily records

Use of routine operational sanitation procedures on equipment used to cut through SRMs

Verification criteria for E. coli testing meat

Products requiring treatment to destroy trichinae

All products subject to reinspection by program employees

Adulterated

Clean and sanitary practices; products not adulterated

Zero-tolerance for visible fecal material entering chiller

Condemnation on ante mortem inspection

Post-mortem inspection, when required, extent.

Certain contaminated carcasses to be condemned

Reprocessing of carcasses accidentally contaminated with digestive tract contents.

Verification criteria for E. coli testing poultry

Operate in a manner to prevent insanitary conditions

plan identifies procedures for pre-op

plan list frequency for each procedure & responsible individual

Implementation of SSOP

Evaluate effectiveness of SSOP's & maintain plan

Appropriate corrective actions

Corrective action, procedures for

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Contents of HACCP Plan

List of procedures & frequency

Identify and eliminate the cause

CCP is under control

Establish measures to prevent recurrence

No adulterated product enters commerce.

Segregate and hold the affected product

Determine the acceptability of the affected product

No adulterated product enters commerce

Reassessment

Document corrective actions

Adequacy of HACCP in controlling food safety hazards

Reassessment of hazard analysis

Written hazard analysis

Written HACCP plan

Records documentation and monitoring of CCP's and Critical Limits

Official Review

Lm, post-lethality exposed RTE

Alternative 2

Alternative 3

Lm, documentation that supports decision in hazard analysis

Lm, maintain sanitation in post-lethality processing environment

Carcasses, organs, and other parts handled in a sanitary manner

Poultry not intended for human food in commerce

Procedures for controlling visible fecal contamination

PHR_StartDay	PHR_EndDay	FY	Paragraph
1-Jul-16	30-Sep-16	2016	301.2_Adulterated
1-Jul-16	30-Sep-16	2016	310.22(e)(1)
1-Jul-16	30-Sep-16	2016	310.22(e)(3)
1-Jul-16	30-Sep-16	2016	310.22(e)(4)(i)
1-Jul-16	30-Sep-16	2016	310.22(f)(2)
1-Jul-16	30-Sep-16	2016	310.25(a)
1-Jul-16	30-Sep-16	2016	316.6
1-Jul-16	30-Sep-16	2016	318.17(a)(1)(2)
1-Jul-16	30-Sep-16	2016	318.2(a)
1-Jul-16	30-Sep-16	2016	381.1_Adulterated
1-Jul-16	30-Sep-16	2016	381.150(a)
1-Jul-16	30-Sep-16	2016	381.65(a)
1-Jul-16	30-Sep-16	2016	381.65(e)*
1-Jul-16	30-Sep-16	2016	381.71(a)
1-Jul-16	30-Sep-16	2016	381.76(a)*
1-Jul-16	30-Sep-16	2016	381.83
1-Jul-16	30-Sep-16	2016	381.91(a)
1-Jul-16	30-Sep-16	2016	381.91(b)
1-Jul-16	30-Sep-16	2016	416.1
1-Jul-16	30-Sep-16	2016	416.12(c)
1-Jul-16	30-Sep-16	2016	416.12(d)
1-Jul-16	30-Sep-16	2016	416.13(a)
1-Jul-16	30-Sep-16	2016	416.13(b)
1-Jul-16	30-Sep-16	2016	416.13(c)
1-Jul-16	30-Sep-16	2016	416.14
1-Jul-16	30-Sep-16	2016	416.15 Corrective Actions
1-Jul-16	30-Sep-16	2016	416.15(a)
1-Jul-16	30-Sep-16	2016	416.15(b)
1-Jul-16	30-Sep-16	2016	416.16(a)
1-Jul-16	30-Sep-16	2016	416.3(b)
1-Jul-16	30-Sep-16	2016	416.3(c)
1-Jul-16	30-Sep-16	2016	416.4(a)
1-Jul-16	30-Sep-16	2016	416.4(d)
1-Jul-16	30-Sep-16	2016	416.5(c)
1-Jul-16	30-Sep-16	2016	417.2(a)(1)
1-Jul-16	30-Sep-16	2016	417.2(c)
1-Jul-16	30-Sep-16	2016	417.2(c)(4)
1-Jul-16	30-Sep-16	2016	417.3(a)(1)
1-Jul-16	30-Sep-16	2016	417.3(a)(2)
1-Jul-16	30-Sep-16	2016	417.3(a)(3)
1-Jul-16	30-Sep-16	2016	417.3(a)(4)
1-Jul-16	30-Sep-16	2016	417.3(b)(3)
1-Jul-16	30-Sep-16	2016	417.3(b)(4)

1-Jul-16	30-Sep-16	2016	417.4(a)
1-Jul-16	30-Sep-16	2016	417.4(a)(1)
1-Jul-16	30-Sep-16	2016	417.4(b)
1-Jul-16	30-Sep-16	2016	417.5(a)(1)
1-Jul-16	30-Sep-16	2016	417.5(a)(2)
1-Jul-16	30-Sep-16	2016	417.5(a)(3)
1-Jul-16	30-Sep-16	2016	430.4(a)
1-Jul-16	30-Sep-16	2016	430.4(b)(3)
1-Jul-16	30-Sep-16	2016	310.18(a)
1-Jul-16	30-Sep-16	2016	381.65(f)
1-Jul-16	30-Sep-16	2016	381.65(f)
1-Jul-16	30-Sep-16	2016	381.76(b)(6)(ii)(A)

Description

Adulterated

Written procedures for removal, segregation, and disposition of SRMs

Evaluate effectiveness of procedures for removal, segregation, and disposition of SRMs

Maintain daily records

Use of routine operational sanitation procedures on equipment used to cut through SRMs

Verification criteria for E. coli testing meat

Products not to be removed from official establishments unless marked in accordance with the regulations

Lethality and Stabilization requirements for cooked beef

All products subject to reinspection by program employees

Adulterated

Lethality and Stabilization requirements for cooked poultry

Clean and sanitary practices; products not adulterated

Zero-tolerance for visible fecal material entering chiller

Condemnation on ante mortem inspection

Post-mortem inspection, when required, extent.

Septicemia or toxemia

Certain contaminated carcasses to be condemned

Reprocessing of carcasses accidentally contaminated with digestive tract contents.

Operate in a manner to prevent insanitary conditions

plan identifies procedures for pre-op

plan list frequency for each procedure & responsible individual

conduct pre-op procedures

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Corrective Actions

Appropriate corrective actions

Corrective action, procedures for

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Employees who appears to have any abnormal source of microbial contamination

hazard analysis

Contents of HACCP Plan

List of procedures & frequency

Identify and eliminate the cause

CCP is under control

Establish measures to prevent recurrence

No adulterated product enters commerce.

No adulterated product enters commerce

Reassessment

Adequacy of HACCP in controlling food safety hazards

Initial validation

Reassessment of hazard analysis

Written hazard analysis

Written HACCP plan

Records documentation and monitoring of CCP's and Critical Limits

Lm, post-lethality exposed RTE

Alternative 3

Carcasses, organs, and other parts handled in a sanitary manner

Procedures for controlling visible fecal contamination

Procedures for controlling visible fecal contamination

NPIS Sorting, Trimming, and Reprocessing

EstID	EstNbr	EstName	FY	Paragraph
560	M413	Smithfield Fresh Meats Corp.	2017	310.18(a)
560	M413	Smithfield Fresh Meats Corp.	2017	416.1
560	M413	Smithfield Fresh Meats Corp.	2017	416.13(a)
560	M413	Smithfield Fresh Meats Corp.	2017	416.13(b)
560	M413	Smithfield Fresh Meats Corp.	2017	416.13(c)
560	M413	Smithfield Fresh Meats Corp.	2017	416.15(a)
560	M413	Smithfield Fresh Meats Corp.	2017	416.3(c)
560	M413	Smithfield Fresh Meats Corp.	2017	416.4(a)
560	M413	Smithfield Fresh Meats Corp.	2017	416.4(d)
560	M413	Smithfield Fresh Meats Corp.	2017	417.2(c)(4)
560	M413	Smithfield Fresh Meats Corp.	2017	417.5(a)(3)
728	M18079	Smithfield Fresh Meats Corp.	2017	310.18(a)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.1
728	M18079	Smithfield Fresh Meats Corp.	2017	416.13(a)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.13(b)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.13(c)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.14
728	M18079	Smithfield Fresh Meats Corp.	2017	416.15(b)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.16(a)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.3(b)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.3(c)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.4(a)
728	M18079	Smithfield Fresh Meats Corp.	2017	416.4(d)
728	M18079	Smithfield Fresh Meats Corp.	2017	417.2(c)(4)
728	M18079	Smithfield Fresh Meats Corp.	2017	417.5(a)(3)
1892	M995	Swift Pork Company	2017	301.2_Adulterated
1892	M995	Swift Pork Company	2017	310.18(a)
1892	M995	Swift Pork Company	2017	318.2(a)
1892	M995	Swift Pork Company	2017	416.1
1892	M995	Swift Pork Company	2017	416.13(a)
1892	M995	Swift Pork Company	2017	416.13(b)
1892	M995	Swift Pork Company	2017	416.13(c)
1892	M995	Swift Pork Company	2017	416.14
1892	M995	Swift Pork Company	2017	416.15(a)
1892	M995	Swift Pork Company	2017	416.15(b)
1892	M995	Swift Pork Company	2017	416.16(a)
1892	M995	Swift Pork Company	2017	416.3(b)
1892	M995	Swift Pork Company	2017	416.3(c)
1892	M995	Swift Pork Company	2017	416.4(a)
1892	M995	Swift Pork Company	2017	416.4(d)
1892	M995	Swift Pork Company	2017	417.2(a)(1)
1892	M995	Swift Pork Company	2017	417.2(c)(4)
1892	M995	Swift Pork Company	2017	417.3(a)(1)

1892	M995	Swift Pork Company	2017 417.3(a)(2)
1892	M995	Swift Pork Company	2017 417.3(a)(3)
1892	M995	Swift Pork Company	2017 417.5(a)(3)
2224	M221A	Smithfield Fresh Meats Corp.	2017 310.18(a)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.1
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.13(a)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.13(b)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.13(c)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.14
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.16(a)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.3(b)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.3(c)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.4(a)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.4(d)
2224	M221A	Smithfield Fresh Meats Corp.	2017 416.6
2224	M221A	Smithfield Fresh Meats Corp.	2017 417.2(c)(4)
2224	M221A	Smithfield Fresh Meats Corp.	2017 417.5(a)(3)
2478	M85B	Swift Pork Company	2017 310.18(a)
2478	M85B	Swift Pork Company	2017 316.6
2478	M85B	Swift Pork Company	2017 318.2(a)
2478	M85B	Swift Pork Company	2017 416.1
2478	M85B	Swift Pork Company	2017 416.13(a)
2478	M85B	Swift Pork Company	2017 416.13(c)
2478	M85B	Swift Pork Company	2017 416.16(a)
2478	M85B	Swift Pork Company	2017 416.3(c)
2478	M85B	Swift Pork Company	2017 416.4(a)
2478	M85B	Swift Pork Company	2017 416.4(d)
2478	M85B	Swift Pork Company	2017 417.5(a)(3)
2484	M244I	Tyson Fresh Meats, Inc	2017 310.18(a)
2484	M244I	Tyson Fresh Meats, Inc	2017 310.3
2484	M244I	Tyson Fresh Meats, Inc	2017 311.14
2484	M244I	Tyson Fresh Meats, Inc	2017 318.2(a)
2484	M244I	Tyson Fresh Meats, Inc	2017 416.1
2484	M244I	Tyson Fresh Meats, Inc	2017 416.13(a)
2484	M244I	Tyson Fresh Meats, Inc	2017 416.13(b)
2484	M244I	Tyson Fresh Meats, Inc	2017 416.13(c)
2484	M244I	Tyson Fresh Meats, Inc	2017 416.15(a)
2484	M244I	Tyson Fresh Meats, Inc	2017 416.16(a)
2484	M244I	Tyson Fresh Meats, Inc	2017 416.3(c)
2484	M244I	Tyson Fresh Meats, Inc	2017 416.4(a)
2484	M244I	Tyson Fresh Meats, Inc	2017 416.4(d)
2484	M244I	Tyson Fresh Meats, Inc	2017 417.3(b)(3)
2484	M244I	Tyson Fresh Meats, Inc	2017 417.5(a)(1)
2506	M717M	Smithfield Fresh Meats Corp.	2017 310.18(a)

2506	M717M	Smithfield Fresh Meats Corp.	2017 416.1
2506	M717M	Smithfield Fresh Meats Corp.	2017 416.13(a)
2506	M717M	Smithfield Fresh Meats Corp.	2017 416.13(b)
2506	M717M	Smithfield Fresh Meats Corp.	2017 416.13(c)
2506	M717M	Smithfield Fresh Meats Corp.	2017 416.14
2506	M717M	Smithfield Fresh Meats Corp.	2017 416.15(a)
2506	M717M	Smithfield Fresh Meats Corp.	2017 416.3(c)
2506	M717M	Smithfield Fresh Meats Corp.	2017 416.4(a)
2506	M717M	Smithfield Fresh Meats Corp.	2017 416.4(d)
2506	M717M	Smithfield Fresh Meats Corp.	2017 417.2(c)(4)
2679	M17564	Indiana Packers Corporation	2017 301.2_Adulterated
2679	M17564	Indiana Packers Corporation	2017 310.18(a)
2679	M17564	Indiana Packers Corporation	2017 310.3
2679	M17564	Indiana Packers Corporation	2017 416.1
2679	M17564	Indiana Packers Corporation	2017 416.13(b)
2679	M17564	Indiana Packers Corporation	2017 416.13(c)
2679	M17564	Indiana Packers Corporation	2017 416.16(a)
2679	M17564	Indiana Packers Corporation	2017 416.3(b)
2679	M17564	Indiana Packers Corporation	2017 416.4(a)
2679	M17564	Indiana Packers Corporation	2017 416.4(d)
2936	M17D	Smithfield Packaged Meats Corp.	2017 310.18(a)
2936	M17D	Smithfield Packaged Meats Corp.	2017 318.2(a)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.1
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.13(a)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.13(b)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.13(c)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.14
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.15(a)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.15(b)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.16(a)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.3(b)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.3(c)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.4(a)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.4(d)
2936	M17D	Smithfield Packaged Meats Corp.	2017 416.6
2936	M17D	Smithfield Packaged Meats Corp.	2017 417.2(a)(1)
2936	M17D	Smithfield Packaged Meats Corp.	2017 417.2(c)(4)
2936	M17D	Smithfield Packaged Meats Corp.	2017 417.4(a)
2936	M17D	Smithfield Packaged Meats Corp.	2017 417.5(a)(1)
2951	M3W	Swift Pork Company	2017 310.18(a)
2951	M3W	Swift Pork Company	2017 310.25(a)
2951	M3W	Swift Pork Company	2017 416.1
2951	M3W	Swift Pork Company	2017 416.13(a)
2951	M3W	Swift Pork Company	2017 416.13(c)

2951 M3W	Swift Pork Company	2017 416.16(a)
2951 M3W	Swift Pork Company	2017 416.4(a)
2951 M3W	Swift Pork Company	2017 416.4(d)
2951 M3W	Swift Pork Company	2017 417.3(a)(2)
2951 M3W	Swift Pork Company	2017 417.5(a)(3)
2979 M1620	Quality Pork Processors	2017 310.18(a)
2979 M1620	Quality Pork Processors	2017 416.13(b)
2979 M1620	Quality Pork Processors	2017 416.13(c)
2979 M1620	Quality Pork Processors	2017 416.4(a)
2979 M1620	Quality Pork Processors	2017 416.4(d)
2979 M1620	Quality Pork Processors	2017 417.2(c)(4)
2979 M1620	Quality Pork Processors	2017 417.5(a)(3)
3228 M850	Swift Pork Company	2017 310.18(a)
3228 M850	Swift Pork Company	2017 310.3
3228 M850	Swift Pork Company	2017 416.1
3228 M850	Swift Pork Company	2017 416.13(b)
3228 M850	Swift Pork Company	2017 416.13(c)
3228 M850	Swift Pork Company	2017 416.14
3228 M850	Swift Pork Company	2017 416.15(b)
3228 M850	Swift Pork Company	2017 416.16(a)
3228 M850	Swift Pork Company	2017 416.3(b)
3228 M850	Swift Pork Company	2017 416.3(c)
3228 M850	Swift Pork Company	2017 416.4(a)
3228 M850	Swift Pork Company	2017 416.4(d)
3228 M850	Swift Pork Company	2017 417.2(a)(1)
3228 M850	Swift Pork Company	2017 417.2(c)(4)
3228 M850	Swift Pork Company	2017 417.3(a)(1)
3228 M850	Swift Pork Company	2017 417.5(a)(3)
3234 M244	Tyson Fresh Meats, inc.	2017 310.18(a)
3234 M244	Tyson Fresh Meats, inc.	2017 416.1
3234 M244	Tyson Fresh Meats, inc.	2017 416.13(a)
3234 M244	Tyson Fresh Meats, inc.	2017 416.13(c)
3234 M244	Tyson Fresh Meats, inc.	2017 416.14
3234 M244	Tyson Fresh Meats, inc.	2017 416.15(b)
3234 M244	Tyson Fresh Meats, inc.	2017 416.4(a)
3234 M244	Tyson Fresh Meats, inc.	2017 416.4(d)
3235 M244L	Tyson Fresh Meats, Inc.	2017 310.18(a)
3235 M244L	Tyson Fresh Meats, Inc.	2017 416.1
3235 M244L	Tyson Fresh Meats, Inc.	2017 416.13(b)
3235 M244L	Tyson Fresh Meats, Inc.	2017 416.13(c)
3235 M244L	Tyson Fresh Meats, Inc.	2017 416.16(a)
3235 M244L	Tyson Fresh Meats, Inc.	2017 416.4(a)
3235 M244L	Tyson Fresh Meats, Inc.	2017 416.4(d)
3235 M244L	Tyson Fresh Meats, Inc.	2017 417.2(c)(4)

3235	M244L	Tyson Fresh Meats, Inc.	2017	417.3(a)(3)
3235	M244L	Tyson Fresh Meats, Inc.	2017	417.5(a)(3)
3236	M244P	Tyson Fresh Meats, Inc	2017	310.18(a)
3236	M244P	Tyson Fresh Meats, Inc	2017	416.1
3236	M244P	Tyson Fresh Meats, Inc	2017	416.4(a)
3236	M244P	Tyson Fresh Meats, Inc	2017	416.4(d)
3236	M244P	Tyson Fresh Meats, Inc	2017	417.2(a)(1)
3239	M3S	Swift Pork Company	2017	310.18(a)
3239	M3S	Swift Pork Company	2017	416.1
3239	M3S	Swift Pork Company	2017	416.13(a)
3239	M3S	Swift Pork Company	2017	416.13(b)
3239	M3S	Swift Pork Company	2017	416.13(c)
3239	M3S	Swift Pork Company	2017	416.14
3239	M3S	Swift Pork Company	2017	416.15(a)
3239	M3S	Swift Pork Company	2017	416.15(b)
3239	M3S	Swift Pork Company	2017	416.16(a)
3239	M3S	Swift Pork Company	2017	416.3(c)
3239	M3S	Swift Pork Company	2017	416.4(a)
3239	M3S	Swift Pork Company	2017	416.4(d)
3239	M3S	Swift Pork Company	2017	416.6
3239	M3S	Swift Pork Company	2017	417.2(a)(1)
3239	M3S	Swift Pork Company	2017	417.2(c)(4)
3239	M3S	Swift Pork Company	2017	417.3(a)(1)
3239	M3S	Swift Pork Company	2017	417.3(a)(2)
3239	M3S	Swift Pork Company	2017	417.3(a)(3)
3239	M3S	Swift Pork Company	2017	417.5(a)(3)
3247	M199N	Hormel Foods Corp.	2017	310.18(a)
3247	M199N	Hormel Foods Corp.	2017	318.2(a)
3247	M199N	Hormel Foods Corp.	2017	416.13(b)
3247	M199N	Hormel Foods Corp.	2017	416.13(c)
3247	M199N	Hormel Foods Corp.	2017	416.15(b)
3247	M199N	Hormel Foods Corp.	2017	416.16(a)
3247	M199N	Hormel Foods Corp.	2017	416.3(c)
3247	M199N	Hormel Foods Corp.	2017	416.4(a)
3247	M199N	Hormel Foods Corp.	2017	416.4(d)
3247	M199N	Hormel Foods Corp.	2017	417.2(c)(4)
3247	M199N	Hormel Foods Corp.	2017	417.5(a)(1)
3247	M199N	Hormel Foods Corp.	2017	417.5(f)
3251	M244m	Tyson Fresh Meats, Inc	2017	310.18(a)
3251	M244m	Tyson Fresh Meats, Inc	2017	310.3
3251	M244m	Tyson Fresh Meats, Inc	2017	416.1
3251	M244m	Tyson Fresh Meats, Inc	2017	416.13(a)
3251	M244m	Tyson Fresh Meats, Inc	2017	416.13(b)
3251	M244m	Tyson Fresh Meats, Inc	2017	416.13(c)

3251	M244m	Tyson Fresh Meats, Inc	2017	416.14
3251	M244m	Tyson Fresh Meats, Inc	2017	416.15(a)
3251	M244m	Tyson Fresh Meats, Inc	2017	416.15(b)
3251	M244m	Tyson Fresh Meats, Inc	2017	416.3(b)
3251	M244m	Tyson Fresh Meats, Inc	2017	416.4(a)
3251	M244m	Tyson Fresh Meats, Inc	2017	416.4(d)
3251	M244m	Tyson Fresh Meats, Inc	2017	417.3(a)(1)
3251	M244m	Tyson Fresh Meats, Inc	2017	417.3(a)(3)
3251	M244m	Tyson Fresh Meats, Inc	2017	417.5(a)(1)
3252	M244W	Tyson Fresh Meats, Inc.	2017	310.18(a)
3252	M244W	Tyson Fresh Meats, Inc.	2017	310.3
3252	M244W	Tyson Fresh Meats, Inc.	2017	416.13(a)
3252	M244W	Tyson Fresh Meats, Inc.	2017	416.13(b)
3252	M244W	Tyson Fresh Meats, Inc.	2017	416.13(c)
3252	M244W	Tyson Fresh Meats, Inc.	2017	416.14
3252	M244W	Tyson Fresh Meats, Inc.	2017	416.15(a)
3252	M244W	Tyson Fresh Meats, Inc.	2017	416.16(a)
3252	M244W	Tyson Fresh Meats, Inc.	2017	416.4(a)
3252	M244W	Tyson Fresh Meats, Inc.	2017	416.4(d)
3252	M244W	Tyson Fresh Meats, Inc.	2017	417.2(c)(4)
3252	M244W	Tyson Fresh Meats, Inc.	2017	417.3(a)(1)
3252	M244W	Tyson Fresh Meats, Inc.	2017	417.5(a)(1)
3252	M244W	Tyson Fresh Meats, Inc.	2017	417.5(a)(3)
3272	M717	Smithfield Fresh Meats Corp.	2017	310.18(a)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.1
3272	M717	Smithfield Fresh Meats Corp.	2017	416.13(a)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.13(b)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.13(c)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.15(a)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.15(b)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.16(a)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.3(c)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.4(a)
3272	M717	Smithfield Fresh Meats Corp.	2017	416.4(d)
3272	M717	Smithfield Fresh Meats Corp.	2017	417.2(a)(1)
3272	M717	Smithfield Fresh Meats Corp.	2017	417.3(a)(3)
3272	M717	Smithfield Fresh Meats Corp.	2017	417.3(b)(4)
3272	M717	Smithfield Fresh Meats Corp.	2017	417.5(a)(1)
3272	M717	Smithfield Fresh Meats Corp.	2017	417.5(a)(3)
3274	M717CR	Smithfield Fresh Meats Corp.	2017	310.18(a)
3274	M717CR	Smithfield Fresh Meats Corp.	2017	416.1
3274	M717CR	Smithfield Fresh Meats Corp.	2017	416.13(a)
3274	M717CR	Smithfield Fresh Meats Corp.	2017	416.13(b)
3274	M717CR	Smithfield Fresh Meats Corp.	2017	416.13(c)

3274	M717CR	Smithfield Fresh Meats Corp.	2017 416.3(b)
3274	M717CR	Smithfield Fresh Meats Corp.	2017 416.3(c)
3274	M717CR	Smithfield Fresh Meats Corp.	2017 416.4(a)
3274	M717CR	Smithfield Fresh Meats Corp.	2017 416.4(d)
3274	M717CR	Smithfield Fresh Meats Corp.	2017 417.2(c)(4)
3274	M717CR	Smithfield Fresh Meats Corp.	2017 417.3(c)
3537	M320M	Smithfield Fresh Meats Corp.	2017 310.18(a)
3537	M320M	Smithfield Fresh Meats Corp.	2017 416.1
3537	M320M	Smithfield Fresh Meats Corp.	2017 416.13(b)
3537	M320M	Smithfield Fresh Meats Corp.	2017 416.13(c)
3537	M320M	Smithfield Fresh Meats Corp.	2017 416.4(a)
3537	M320M	Smithfield Fresh Meats Corp.	2017 416.4(d)
3537	M320M	Smithfield Fresh Meats Corp.	2017 417.2(c)(4)
3537	M320M	Smithfield Fresh Meats Corp.	2017 417.5(a)(3)
3907	M13597	Seaboard Foods	2017 310.25(a)
3907	M13597	Seaboard Foods	2017 416.1
3907	M13597	Seaboard Foods	2017 416.13(a)
3907	M13597	Seaboard Foods	2017 416.13(c)
3907	M13597	Seaboard Foods	2017 416.14
3907	M13597	Seaboard Foods	2017 416.16(a)
3907	M13597	Seaboard Foods	2017 416.3(c)
3907	M13597	Seaboard Foods	2017 416.4(a)
3907	M13597	Seaboard Foods	2017 416.4(d)
5118	M360	Clougherty Packing LLC	2017 310.18(a)
5118	M360	Clougherty Packing LLC	2017 416.13(a)
5118	M360	Clougherty Packing LLC	2017 416.13(b)
5118	M360	Clougherty Packing LLC	2017 416.13(c)
5118	M360	Clougherty Packing LLC	2017 416.16(a)
5118	M360	Clougherty Packing LLC	2017 416.4(a)
5118	M360	Clougherty Packing LLC	2017 416.4(d)
5118	M360	Clougherty Packing LLC	2017 417.2(c)(4)
5118	M360	Clougherty Packing LLC	2017 417.5(a)(1)
5118	M360	Clougherty Packing LLC	2017 417.5(a)(3)
6408	M791	Clemens Food Group, LLC	2017 310.18(a)
6408	M791	Clemens Food Group, LLC	2017 310.3
6408	M791	Clemens Food Group, LLC	2017 416.1
6408	M791	Clemens Food Group, LLC	2017 416.13(a)
6408	M791	Clemens Food Group, LLC	2017 416.13(c)
6408	M791	Clemens Food Group, LLC	2017 416.14
6408	M791	Clemens Food Group, LLC	2017 416.16(a)
6408	M791	Clemens Food Group, LLC	2017 416.3(c)
6408	M791	Clemens Food Group, LLC	2017 416.4(a)
6408	M791	Clemens Food Group, LLC	2017 416.4(d)
6408	M791	Clemens Food Group, LLC	2017 417.2(a)(1)

6408	M791	Clemens Food Group, LLC	2017	417.2(c)(4)
6408	M791	Clemens Food Group, LLC	2017	417.3(a)(1)
6408	M791	Clemens Food Group, LLC	2017	417.3(a)(2)
6408	M791	Clemens Food Group, LLC	2017	417.3(a)(3)
6408	M791	Clemens Food Group, LLC	2017	417.3(a)(4)
9879	M31965	Triumph Foods	2017	310.18(a)
9879	M31965	Triumph Foods	2017	310.3
9879	M31965	Triumph Foods	2017	416.1
9879	M31965	Triumph Foods	2017	416.13(b)
9879	M31965	Triumph Foods	2017	416.13(c)
9879	M31965	Triumph Foods	2017	416.14
9879	M31965	Triumph Foods	2017	416.15(a)
9879	M31965	Triumph Foods	2017	416.15(b)
9879	M31965	Triumph Foods	2017	416.16(a)
9879	M31965	Triumph Foods	2017	416.4(a)
9879	M31965	Triumph Foods	2017	416.4(d)
9879	M31965	Triumph Foods	2017	417.2(c)(4)
9879	M31965	Triumph Foods	2017	417.3(a)(3)
9879	M31965	Triumph Foods	2017	417.3(a)(4)
9879	M31965	Triumph Foods	2017	417.5(a)(2)

Description

Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Appropriate corrective actions
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Records documentation and monitoring of CCP's and Critical Limits
Adulterated
Carcasses, organs, and other parts handled in a sanitary manner
All products subject to reinspection by program employees
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
hazard analysis
List of procedures & frequency
Identify and eliminate the cause

CCP is under control

Establish measures to prevent recurrence

Records documentation and monitoring of CCP's and Critical Limits

Carcasses, organs, and other parts handled in a sanitary manner

Operate in a manner to prevent insanitary conditions

conduct pre-op procedures

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Only FSIS program employee may remove "U.S. Rejected" tag

List of procedures & frequency

Records documentation and monitoring of CCP's and Critical Limits

Carcasses, organs, and other parts handled in a sanitary manner

Products not to be removed from official establishments unless marked in accordance with the regulations

All products subject to reinspection by program employees

Operate in a manner to prevent insanitary conditions

conduct pre-op procedures

plant monitors implementation of SSOP procedures

daily records required, responsible individual, initialed and dated

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Records documentation and monitoring of CCP's and Critical Limits

Carcasses, organs, and other parts handled in a sanitary manner

Carcasses and parts in certain instances to be retained.

Abrasions, bruises, abscesses, pus, etc.

All products subject to reinspection by program employees

Operate in a manner to prevent insanitary conditions

conduct pre-op procedures

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Appropriate corrective actions

daily records required, responsible individual, initialed and dated

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

No adulterated product enters commerce

Written hazard analysis

Carcasses, organs, and other parts handled in a sanitary manner

Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Adulterated
Carcasses, organs, and other parts handled in a sanitary manner
Carcasses and parts in certain instances to be retained.
Operate in a manner to prevent insanitary conditions
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Carcasses, organs, and other parts handled in a sanitary manner
All products subject to reinspection by program employees
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Only FSIS program employee may remove "U.S. Rejected" tag
hazard analysis
List of procedures & frequency
Adequacy of HACCP in controlling food safety hazards
Written hazard analysis
Carcasses, organs, and other parts handled in a sanitary manner
Verification criteria for E. coli testing meat
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
plant monitors implementation of SSOP procedures

daily records required, responsible individual, initialed and dated
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
CCP is under control
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Carcasses and parts in certain instances to be retained.
Operate in a manner to prevent insanitary conditions
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
hazard analysis
List of procedures & frequency
Identify and eliminate the cause
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Corrective action, procedures for
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
daily records required, responsible individual, initialed and dated
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency

Establish measures to prevent recurrence
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
hazard analysis
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Only FSIS program employee may remove "U.S. Rejected" tag
hazard analysis
List of procedures & frequency
Identify and eliminate the cause
CCP is under control
Establish measures to prevent recurrence
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
All products subject to reinspection by program employees
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Written hazard analysis
Official Review
Carcasses, organs, and other parts handled in a sanitary manner
Carcasses and parts in certain instances to be retained.
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
Corrective action, procedures for
Constructed, located & operated in a manner that does not deter inspection
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Identify and eliminate the cause
Establish measures to prevent recurrence
Written hazard analysis
Carcasses, organs, and other parts handled in a sanitary manner
Carcasses and parts in certain instances to be retained.
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
Appropriate corrective actions
daily records required, responsible individual, initialed and dated
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Identify and eliminate the cause
Written hazard analysis
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Appropriate corrective actions
Corrective action, procedures for
daily records required, responsible individual, initialed and dated
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
hazard analysis
Establish measures to prevent recurrence
Reassessment
Written hazard analysis
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures

Constructed, located & operated in a manner that does not deter inspection
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Document corrective actions
Carcasses, organs, and other parts handled in a sanitary manner
Operate in a manner to prevent insanitary conditions
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Records documentation and monitoring of CCP's and Critical Limits
Verification criteria for E. coli testing meat
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
daily records required, responsible individual, initialed and dated
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
Carcasses, organs, and other parts handled in a sanitary manner
conduct pre-op procedures
conduct other procedures listed in the plan
plant monitors implementation of SSOP procedures
daily records required, responsible individual, initialed and dated
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
List of procedures & frequency
Written hazard analysis
Records documentation and monitoring of CCP's and Critical Limits
Carcasses, organs, and other parts handled in a sanitary manner
Carcasses and parts in certain instances to be retained.
Operate in a manner to prevent insanitary conditions
conduct pre-op procedures
plant monitors implementation of SSOP procedures
Evaluate effectiveness of SSOP's & maintain plan
daily records required, responsible individual, initialed and dated
Receptacles for storing inedible material must identify permitted use
Food contact surface, cleaning & sanitizing as frequency
Product processing, handling, storage, loading, unloading, and during transportation must be protected
hazard analysis

List of procedures & frequency

Identify and eliminate the cause

CCP is under control

Establish measures to prevent recurrence

No adulterated product enters commerce.

Carcasses, organs, and other parts handled in a sanitary manner

Carcasses and parts in certain instances to be retained.

Operate in a manner to prevent insanitary conditions

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Appropriate corrective actions

Corrective action, procedures for

daily records required, responsible individual, initialed and dated

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

List of procedures & frequency

Establish measures to prevent recurrence

No adulterated product enters commerce.

Written HACCP plan

Total_NRs

5
2
1
1
80
4
6
5
7
8
4
18
28
1
4
122
5
3
4
5
7
50
101
13
1
5
52
1
84
7
17
101
8
3
2
6
9
15
108
153
1
4
1

3
1
5
8
37
1
2
74
6
7
1
1
32
48
1
6
3
29
1
1
8
1
107
1
1
78
116
2
20
3
1
3
1
1
16
68
3
4
1
16
69
1
2
14

36
1
2
60
5
1
4
41
56
1
1
2
1
14
1
19
1
1
9
20
31
1
16
3
11
168
11
11
2
2
1
4
76
70
1
3
1
1
1
4
2
6
2
117

1
9
16
1
2
27
1
46
2
1
33
1
14
1
112
8
111
9
5
5
4
2
77
112
2
6
1
1
6
3
1
4
2
1
5
8
6
5
1
37
3
8
25
5

1
1
7
2
28
11
1
23
40
13
10
119
25
2
3
2
1
38
76
1
1
14
5
3
5
3
20
2
2
34
1
1
1
11
24
19
1
1
3
2
5
5
42
60

34
12
11
2
34
68
1
1
1
40
1
3
16
61
1
13
9
15
44
35
1
2
2
37
8
2
5
21
4
3
1
3
7
17
3
2
1
33
1
4
42
3
2
74

1
8
28
63
4
1
9
1
1
23
12
10
4
1
3
10
10
49
1
4
2
11
23
11
4
1
58
1
39
32
2
1
2
5
1
2
6
23
5
2
1
10
27
2

2
1
1
1
1
65
2
1
3
104
1
2
2
5
39
35
29
1
1
1

PHR_StartDay	PHR_EndDay	FY	Paragraph
1-Oct-16	30-Jun-17	2017	301.2_Adulterated
1-Oct-16	30-Jun-17	2017	310.22(e)(1)
1-Oct-16	30-Jun-17	2017	310.22(e)(3)
1-Oct-16	30-Jun-17	2017	310.22(e)(4)(i)
1-Oct-16	30-Jun-17	2017	310.22(f)(2)
1-Oct-16	30-Jun-17	2017	310.25(a)
1-Oct-16	30-Jun-17	2017	316.6
1-Oct-16	30-Jun-17	2017	318.17(a)(1)(2)
1-Oct-16	30-Jun-17	2017	318.2(a)
1-Oct-16	30-Jun-17	2017	381.1_Adulterated
1-Oct-16	30-Jun-17	2017	381.150(a)
1-Oct-16	30-Jun-17	2017	381.65(a)
1-Oct-16	30-Jun-17	2017	381.65(e)*
1-Oct-16	30-Jun-17	2017	381.71(a)
1-Oct-16	30-Jun-17	2017	381.76(a)*
1-Oct-16	30-Jun-17	2017	381.83
1-Oct-16	30-Jun-17	2017	381.91(a)
1-Oct-16	30-Jun-17	2017	381.91(b)
1-Oct-16	30-Jun-17	2017	416.1
1-Oct-16	30-Jun-17	2017	416.12(c)
1-Oct-16	30-Jun-17	2017	416.12(d)
1-Oct-16	30-Jun-17	2017	416.13(a)
1-Oct-16	30-Jun-17	2017	416.13(b)
1-Oct-16	30-Jun-17	2017	416.13(c)
1-Oct-16	30-Jun-17	2017	416.14
1-Oct-16	30-Jun-17	2017	416.15 Corrective Actions
1-Oct-16	30-Jun-17	2017	416.15(a)
1-Oct-16	30-Jun-17	2017	416.15(b)
1-Oct-16	30-Jun-17	2017	416.16(a)
1-Oct-16	30-Jun-17	2017	416.3(b)
1-Oct-16	30-Jun-17	2017	416.3(c)
1-Oct-16	30-Jun-17	2017	416.4(a)
1-Oct-16	30-Jun-17	2017	416.4(d)
1-Oct-16	30-Jun-17	2017	416.5(c)
1-Oct-16	30-Jun-17	2017	417.2(a)(1)
1-Oct-16	30-Jun-17	2017	417.2(c)
1-Oct-16	30-Jun-17	2017	417.2(c)(4)
1-Oct-16	30-Jun-17	2017	417.3(a)(1)
1-Oct-16	30-Jun-17	2017	417.3(a)(2)
1-Oct-16	30-Jun-17	2017	417.3(a)(3)
1-Oct-16	30-Jun-17	2017	417.3(a)(4)
1-Oct-16	30-Jun-17	2017	417.3(b)(3)
1-Oct-16	30-Jun-17	2017	417.3(b)(4)

1-Oct-16	30-Jun-17	2017	417.4(a)
1-Oct-16	30-Jun-17	2017	417.4(a)(1)
1-Oct-16	30-Jun-17	2017	417.4(b)
1-Oct-16	30-Jun-17	2017	417.5(a)(1)
1-Oct-16	30-Jun-17	2017	417.5(a)(2)
1-Oct-16	30-Jun-17	2017	417.5(a)(3)
1-Oct-16	30-Jun-17	2017	430.4(a)
1-Oct-16	30-Jun-17	2017	430.4(b)(3)
1-Oct-16	30-Jun-17	2017	310.18(a)
1-Oct-16	30-Jun-17	2017	381.65(f)
1-Oct-16	30-Jun-17	2017	381.65(f)
1-Oct-16	30-Jun-17	2017	381.76(b)(6)(ii)(A)

Description

Adulterated

Written procedures for removal, segregation, and disposition of SRMs

Evaluate effectiveness of procedures for removal, segregation, and disposition of SRMs

Maintain daily records

Use of routine operational sanitation procedures on equipment used to cut through SRMs

Verification criteria for E. coli testing meat

Products not to be removed from official establishments unless marked in accordance with the regulations

Lethality and Stabilization requirements for cooked beef

All products subject to reinspection by program employees

Adulterated

Lethality and Stabilization requirements for cooked poultry

Clean and sanitary practices; products not adulterated

Zero-tolerance for visible fecal material entering chiller

Condemnation on ante mortem inspection

Post-mortem inspection, when required, extent.

Septicemia or toxemia

Certain contaminated carcasses to be condemned

Reprocessing of carcasses accidentally contaminated with digestive tract contents.

Operate in a manner to prevent insanitary conditions

plan identifies procedures for pre-op

plan list frequency for each procedure & responsible individual

conduct pre-op procedures

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Corrective Actions

Appropriate corrective actions

Corrective action, procedures for

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Employees who appears to have any abnormal source of microbial contamination

hazard analysis

Contents of HACCP Plan

List of procedures & frequency

Identify and eliminate the cause

CCP is under control

Establish measures to prevent recurrence

No adulterated product enters commerce.

No adulterated product enters commerce

Reassessment

Adequacy of HACCP in controlling food safety hazards

Initial validation

Reassessment of hazard analysis

Written hazard analysis

Written HACCP plan

Records documentation and monitoring of CCP's and Critical Limits

Lm, post-lethality exposed RTE

Alternative 3

Carcasses, organs, and other parts handled in a sanitary manner

Procedures for controlling visible fecal contamination

Procedures for controlling visible fecal contamination

NPIS Sorting, Trimming, and Reprocessing

PHR_StartDay	PHR_EndDay	FY	Paragraph
1-Jul-17	30-Sep-17	2017	301.2_Adulterated
1-Jul-17	30-Sep-17	2017	310.22(c)
1-Jul-17	30-Sep-17	2017	310.22(e)(2)
1-Jul-17	30-Sep-17	2017	310.22(e)(3)
1-Jul-17	30-Sep-17	2017	310.22(f)(2)
1-Jul-17	30-Sep-17	2017	310.25(a)
1-Jul-17	30-Sep-17	2017	310.3
1-Jul-17	30-Sep-17	2017	316.6
1-Jul-17	30-Sep-17	2017	317.24(a)
1-Jul-17	30-Sep-17	2017	318.1(b)
1-Jul-17	30-Sep-17	2017	318.2(a)
1-Jul-17	30-Sep-17	2017	381.1_Adulterated
1-Jul-17	30-Sep-17	2017	381.65(a)
1-Jul-17	30-Sep-17	2017	381.71(a)
1-Jul-17	30-Sep-17	2017	381.76(a)*
1-Jul-17	30-Sep-17	2017	381.83
1-Jul-17	30-Sep-17	2017	381.91(b)
1-Jul-17	30-Sep-17	2017	416.1
1-Jul-17	30-Sep-17	2017	416.12(c)
1-Jul-17	30-Sep-17	2017	416.12(d)
1-Jul-17	30-Sep-17	2017	416.13(a)
1-Jul-17	30-Sep-17	2017	416.13(b)
1-Jul-17	30-Sep-17	2017	416.13(c)
1-Jul-17	30-Sep-17	2017	416.14
1-Jul-17	30-Sep-17	2017	416.15(a)
1-Jul-17	30-Sep-17	2017	416.15(b)
1-Jul-17	30-Sep-17	2017	416.16(a)
1-Jul-17	30-Sep-17	2017	416.3(b)
1-Jul-17	30-Sep-17	2017	416.3(c)
1-Jul-17	30-Sep-17	2017	416.4(a)
1-Jul-17	30-Sep-17	2017	416.4(d)
1-Jul-17	30-Sep-17	2017	416.6
1-Jul-17	30-Sep-17	2017	417.2(a)(1)
1-Jul-17	30-Sep-17	2017	417.2(c)(4)
1-Jul-17	30-Sep-17	2017	417.3(a)(1)
1-Jul-17	30-Sep-17	2017	417.3(a)(2)
1-Jul-17	30-Sep-17	2017	417.3(a)(3)
1-Jul-17	30-Sep-17	2017	417.3(a)(4)
1-Jul-17	30-Sep-17	2017	417.3(b)(2)
1-Jul-17	30-Sep-17	2017	417.3(b)(3)
1-Jul-17	30-Sep-17	2017	417.3(b)(4)
1-Jul-17	30-Sep-17	2017	417.3(c)
1-Jul-17	30-Sep-17	2017	417.4(a)

1-Jul-17	30-Sep-17	2017	417.5(a)(1)
1-Jul-17	30-Sep-17	2017	417.5(a)(2)
1-Jul-17	30-Sep-17	2017	417.5(a)(3)
1-Jul-17	30-Sep-17	2017	417.5(f)
1-Jul-17	30-Sep-17	2017	430.4(a)
1-Jul-17	30-Sep-17	2017	430.4(b)(3)
1-Jul-17	30-Sep-17	2017	310.18(a)
1-Jul-17	30-Sep-17	2017	418.3
1-Jul-17	30-Sep-17	2017	381.65(f)
1-Jul-17	30-Sep-17	2017	381.69
1-Jul-17	30-Sep-17	2017	381.65(f)
1-Jul-17	30-Sep-17	2017	381.69
1-Jul-17	30-Sep-17	2017	381.76(b)(6)(ii)(A)
1-Jul-17	30-Sep-17	2017	381.76(b)(6)(ii)(D)
1-Jul-17	30-Sep-17	2017	381.76(b)(6)(ii)(B)
1-Jul-17	30-Sep-17	2017	311.14
1-Jul-17	30-Sep-17	2017	381.69
1-Jul-17	30-Sep-17	2017	381.65(f)

Description

Adulterated

Disposal of SRM

Appropriate corrective actions

Evaluate effectiveness of procedures for removal, segregation, and disposition of SRMs

Use of routine operational sanitation procedures on equipment used to cut through SRMs

Verification criteria for E. coli testing meat

Carcasses and parts in certain instances to be retained.

Products not to be removed from official establishments unless marked in accordance with the regulations

Packaging materials composed of poisonous or deleterious substances

Only inspected and passed poultry product to enter official establishment

All products subject to reinspection by program employees

Adulterated

Clean and sanitary practices; products not adulterated

Condemnation on ante mortem inspection

Post-mortem inspection, when required, extent.

Septicemia or toxemia

Reprocessing of carcasses accidentally contaminated with digestive tract contents.

Operate in a manner to prevent insanitary conditions

plan identifies procedures for pre-op

plan list frequency for each procedure & responsible individual

conduct pre-op procedures

conduct other procedures listed in the plan

plant monitors implementation of SSOP procedures

Evaluate effectiveness of SSOP's & maintain plan

Appropriate corrective actions

Corrective action, procedures for

daily records required, responsible individual, initialed and dated

Constructed, located & operated in a manner that does not deter inspection

Receptacles for storing inedible material must identify permitted use

Food contact surface, cleaning & sanitizing as frequency

Product processing, handling, storage, loading, unloading, and during transportation must be protected

Only FSIS program employee may remove "U.S. Rejected" tag

hazard analysis

List of procedures & frequency

Identify and eliminate the cause

CCP is under control

Establish measures to prevent recurrence

No adulterated product enters commerce.

Determine the acceptability of the affected product

No adulterated product enters commerce

Reassessment

Document corrective actions

Adequacy of HACCP in controlling food safety hazards

Written hazard analysis

Written HACCP plan

Records documentation and monitoring of CCP's and Critical Limits

Official Review

Lm, post-lethality exposed RTE

Alternative 3

Carcasses, organs, and other parts handled in a sanitary manner

Recall Plans

Procedures for controlling visible fecal contamination

Maximum line speed rates under the New Poultry Inspection System

Procedures for controlling visible fecal contamination

Maximum line speed rates under the New Poultry Inspection System

NPIS Sorting, Trimming, and Reprocessing

Ready-to-Cook verification in NPIS

NPIS reprocessing and salvage

Abrasions, bruises, abscesses, pus, etc.

Maximum line speed rates under the New Poultry Inspection System

Procedures for controlling visible fecal contamination