

Chart of Ready-to-Eat (RTE) vs. Not RTE (NRTE) Products: Resource 1

TYPE	CLASS	HACCP CATEGORY	REQUIRED LABELING	WHAT THE HACCP PLAN MAY ADDRESS
<p>A meat/poultry product (in whole or in part) which has not received an adequate lethality treatment for <i>Salmonella</i> (i.e., raw or partially cooked product). May include cuts of meat and poultry, cured pork products, and NRTE sausage.</p> <p style="text-align: center;"><i>Or</i></p> <p>A meat/poultry product (in whole or in part) which has received an adequate lethality treatment for <i>Salmonella</i>, that is not defined by a standard of identity or a common or usual name that consumers understand to refer to RTE product <u>and</u> does not meet the definition of RTE* in 9 CFR 430.1. May include NRTE ham, casseroles, and other meat or poultry dishes.</p>	<p>Not-ready-to-eat</p>	<ul style="list-style-type: none"> • Raw Product Ground • Raw Product Not Ground • Not Heat Treated Shelf Stable • Heat Treated –shelf stable • Heat Treated but not Fully Cooked Not Shelf Stable • Products with secondary inhibitors Not Shelf Stable 	<p>Product must be labeled with statements such as keep refrigerated, keep frozen, or refrigerate leftovers, if not shelf stable. Use of Safe Handling Instruction (SHI) labeling required.</p>	<ul style="list-style-type: none"> • Use of SHI labeling (Some establishments may have a CCP for SHI labeling application). If it is not obvious that the product is raw and needs to be cooked: • Features on labeling are conspicuous so that intended user is fully aware that product must be cooked for safety. This is best conveyed through the product name (e.g., “Cook and Serve”) but may also be conveyed by the use of an asterisk on the product name that is associated with a statement on the principle display panel or by a burst stating such things as “needs to be fully cooked,” “see cooking instructions,” or “cook before eating.” • Validation that: <ol style="list-style-type: none"> a. Cooking and preparation instructions on the product are sufficient to destroy pathogens. b. Instructions are realistic for the intended consumer.

*A meat or poultry product that is edible without any additional preparation to achieve food safety.

TYPE	CLASS	HACCP CATEGORY	REQUIRED LABELING	WHAT THE HACCP PLAN MAY ADDRESS
<p>A product containing a meat/poultry component that is RTE in combination with non-meat/poultry components that needs to receive a lethality treatment by the intended user. The final product does not meet the definition of RTE in 9 CFR 430 because it contains raw components. May include meals, dinners, and frozen entrees.</p>	<p>Not-ready-to-eat</p>	<ul style="list-style-type: none"> • Heat Treated but not Fully Cooked Not Shelf Stable 	<p>Product must be labeled with statements such as keep refrigerated or frozen. Use of SHI labeling is recommended.</p> <p>NOTE: SHI are not required because the meat or poultry component is RTE. However, FSIS recommends SHI for these products because raw non-meat ingredients are added.</p>	<ul style="list-style-type: none"> • Validation that: <ol style="list-style-type: none"> a. The meat/poultry component received an adequate lethality treatment for pathogens (see Section 1.4). b. Cooking and preparation instructions on the product are sufficient to destroy pathogens. c. Instructions are realistic for the intended consumer. • Features on labeling are conspicuous so that intended user is fully aware that product must be cooked for safety (e.g., “Cook and Serve”). May also be conveyed by the use of an asterisk on the product name that is associated with a statement on the principle display panel, or by a burst stating such things as “needs to be fully cooked”, “see cooking instructions”, or “cook before eating.” • If necessary, hazard analysis should address whether instructions on the label are needed related to cross-contamination (e.g., avoid contact of contents) and prevention of pathogenic growth (e.g., promptly refrigerate leftovers). <p>NOTE: Inspection program personnel are to collect samples as RTE if the establishment does not follow the guidance above.</p>
<p>A meat/poultry product that has received an adequate lethality treatment for <i>Salmonella</i> that may or may not be defined by a standard of identity or a common or usual name that consumers understand to refer to RTE product, and meets the definition of RTE in 9 CFR 430. RTE products that are post-lethality exposed must meet the requirements of 9 CFR part 430. May include hotdogs, deli meat, and RTE sausages.</p>	<p>Ready-to-eat</p>	<ul style="list-style-type: none"> • Not Heat Treated Shelf Stable • Heat Treated Shelf Stable • Fully Cooked Not Shelf Stable • Products with secondary inhibitors Not Shelf Stable 	<p>If the product is not shelf stable, labeling such as keep refrigerated or frozen is required. SHI are not required and should not be used because they could be misleading to consumers.</p>	<ul style="list-style-type: none"> • Validation that the meat or poultry component received an adequate lethality treatment for pathogens (e.g., a 5-log reduction of <i>Salmonella</i>). • The establishment meets the requirements of 9 CFR 430 if the product is post-lethality exposed. • Heating (not cooking) instructions may be included. • Statements on the principle display panel may indicate that the product is RTE and does not have to be cooked for safety (e.g., “fully cooked,” “heat and serve”).