

INTERVENTION

**HACCP PLAN
INTERVENTION**

PROCESS CATEGORY: Raw Ground

Product example: beef whole muscle meat, beef trim, beef primals & subprimals

CCP# and Location	Critical Limits	Monitoring Procedures and Frequency	HACCP Records	Verification Procedures and Frequency	Corrective Actions
1B - Organic Acid spray	All raw beef received from an outside supplier is sprayed thoroughly with an organic acid solution prepared according to the Organic Acid Spray SOP.	The plant owner or designee will visually confirm that all raw beef received from an outside supplier is thoroughly sprayed with an organic acid solution prepared according to the Organic Acid Spray SOP. Monitoring and record keeping will be conducted on each lot of raw beef received from an outside supplier.	Organic Acid Spray Log Corrective Action Log	Establishment owner or designee will review the Organic Acid Spray Log and Corrective Action Log once per week. Establishment owner or designee will observe monitoring of organic acid spray at least once per month.	If a deviation from a critical limit occurs, the establishment owner or designee is responsible for corrective action protocol as stated in 9 CFR 417.3 <ol style="list-style-type: none"> 1. The cause of the deviation will be identified and eliminated. 2. The CCP will be under control after the corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or otherwise adulterated as a result of the deviation will be permitted to enter commerce.

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<p>2B - Packaging and Labeling</p>	<p>1. Meat internal temperature cannot exceed 50 degrees f in 4 hours</p>	<p>1. 1. The internal meat temperature will be measured by the establishment owner or designee once daily on days of processing using a calibrated thermometer.</p>	<p>Product Temperature Log Corrective Action Log Thermometer Calibration Log</p>	<p>Establishment owner or designee will review the Product Temperature Log, Corrective Action Log, and Thermometer Calibration Log once per week. Establishment owner or designee will calibrate all thermometers to a known standard monthly. Thermometers will be calibrated to $\pm 2^\circ$ F or taken out of operation as stated in the SOP. Calibration actions are recorded in the Thermometer Calibration Log. Establishment owner or designee will observe monitoring of temperature once per month.</p>	<p>If a deviation from a critical limit occurs, the establishment owner or designee is responsible for corrective action protocol as stated in 9 CFR 417.3 5. The cause of the deviation will be identified and eliminated. 6. The CCP will be under control after the corrective action is taken. 7. Measures to prevent recurrence are established. No product that is injurious to health or otherwise adulterated as a result of the deviation will be permitted to enter commerce.</p>
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Sign and date at initial acceptance, modification, and annual reassessment

Signature _____

Date _____

Signature _____

Date _____

INTERVENTION

Signature _____

Date _____

Signature _____

Date _____

Signature _____

Date _____

Signature _____

Date _____

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Organic Acid Spray SOP Log				
Date	Type of Acid * and Concentration Acetic acid used at 2.5%, lactic acid used at 2.0 - 2.5, FreshBloom® used per manufacturer's directions.	Actual Amount of Acid Used in Preparation (indicate units, e.g. fluid ounces, gallons, ml, liters, weight ounces)	Actual Amount of Water Used in Preparation (indicate units, e.g. fluid ounces, gallons, ml, liters)	Time/Initials

* Ac = acetic acid (vinegar), L = lactic acid, FB = FreshBloom®

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Corrective Action Log

Product:	Lot ID:
Date / Time:	Responsible Person:
Deviation:	
Cause of Deviation:	
Cause of Deviation Eliminated By:	
CCP Under Control After Corrective Actions Taken:	
Preventative Measures:	
Product Disposition:	

Verification (Records Review) by and Date: _____

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Plant Number:	Date:	Slaughter Log									
Owner Name, Tag ID No. & Species (if used for multiple species B = Beef, P = Pork, S = Sheep, G = Goat, Bis = Bison (* indicates 30 mo. or older beef, no asterisk indicates beef animal younger than 30 months))	Wt	<u>Monitoring</u> Contamination with feces, ingesta, milk? (yes/no, time, initials)			<u>Monitoring</u> <u>Acid Spray</u> Used for Carcass and/or head meat and/or variety meats? (yes/no, time, initials) OR <u>Dry-Aging</u> Used for Carcass only? (yes/no, duration, temp, initials) OR <u>Hot water</u> used for Carcass only? (yes/no, temperature, pressure-washer used?, initials)			SRM's removed during slaughter? (✓)		SRM's (vertebral column) removed for further processing? (✓)	
		Carcass	Head meat	Variety meats	Carcass	Head meat	Variety meats	Yes	No	Yes	No
Acid Solution made per SOP: (initials) (date)					Pre-Use/Shipment Review: (Signature) (date)						
Verification, if done: List CCP #, action (OM = observe monitoring, RR = Records Review), Date, Time and Initials											

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