

Intervention

**HAZARD ANALYSIS - RAW, GROUND - Ground Beef**

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
1. Receiving - Packaging Materials	Biological - None				
	Chemical - Non-food grade materials	No	Letter of guarantee for packaging materials that are food grade makes hazards unlikely to occur.		
	Physical - None				
2. Receiving - Raw Meat	Biological- Pathogens: Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs and BSE prions in SRMs;	Yes (pathogens, including <i>E. coli</i> O157:H7 and other STEC on beef not tested for presence of <i>E. coli</i> O157:H7 or other STEC)	Raw meat is a known source of pathogens. Elder et al data (supplied by FSIS) states that <i>E. coli</i> O157:H7 is reasonably likely to occur in beef; USDA regards certain non-O157 STEC and O157:H7 STEC as adulterants in non-intact beef. SRM's	Hazard of pathogen (including STEC) will be controlled by a later CCP. Letter of guarantee is on file for each supplier of beef documenting the application of at least one intervention step against <i>E. coli</i> O157:H7 and other STEC. Certificate from suppliers that product supplied is from animals under 30 months of age or animals that have had the SRM's removed prior to fabrication of the raw product.	

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		No (prions)	may be found in incoming product from animals over 30 months of age.		
	Chemical - None				
	Physical - None				
3. Storage (Frozen/Refrigerated ) Raw Meat	Biological - Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	No	SOP for storage makes hazards unlikely to occur.		
	Chemical - None				
	Physical - None				
4. Tempering Frozen Meat	Biological -Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	No	Tempering done according to SOP for Tempering/Thawing of Frozen Materials		
	Chemical - None				
	Physical - None				
5. Organic Acid Intervention Applied	Biological - Pathogens Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	Yes	Presence of pathogens	Application of organic acid spray will control pathogens	1B
	Chemical - Improper organic acid level	No	SOP for mixing makes hazard		



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	cleaning/sanitizing chemical residues.		chemical residue hazard unlikely to occur.		
	Physical - Metal	No	Visual observation makes hazards unlikely to occur		
7. Weighing Meat	Biological - Pathogens Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	No	Weighing is done quickly enough to prevent pathogen growth. SSOP makes contamination unlikely to occur.		
	Chemical - None				
	Physical - None				
8. Moving to cooler before further steps (if necessary)	Biological - Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	No	Cooler SOP makes hazard unlikely to occur.		
	Chemical - None				
	Physical - None				
10. Storage of Packaging Materials	Biological - None				

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	Chemical -None				
	Physical - None				
9. Packaging and Labeling	Biological- Pathogens Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	Yes Growth	Growth may occur if product exposed for an excessive time to a temperature that allows pathogen growth.	Controlled by monitoring time and product temperature	2B
	Physical - None				
	Chemical - None				
11. Finished Product Storage	Biological - Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	No	Product is handled according to SOP for Finished Product Storage		
	Chemical - None				

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	Physical - None				
12. Shipping or Retail	Biological - None				
	Chemical - None				
	Physical - None				

Raw, Ground Model

09/20/2007 Version; Supersedes all other versions