

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 - Contamination with meat, other biological material	No	SOP for receiving makes hazards unlikely to occur.		
	Chemical - Non-food grade materials	No	Letter of guarantee for packaging stating food grade materials makes hazards unlikely to occur.		
	Physical - None				
2. Receiving - Carcass from cooler	Biological- Pathogens: Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs and BSE prions in SRMs;	No (pathogens) No (prions)	Plant has records documenting the application of at least one intervention step against E. coli O157:H7. Animals under 30 months of age or animals that have had the SRM's removed prior to		

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			fabrication of the raw product. Operational SSOPs make hazard unlikely to occur resulting in cross contamination from employees		
	Chemical - None				
	Physical - None				
3. Fabricate carcass	Biological - Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	No	SOP for receiving and storage makes hazards unlikely to occur. Documented application of at least one intervention step against E. coli O157:H7 at slaughter.		
	Chemical - None				
	Physical - Metal	No	Visual inspection makes hazards unlikely to occur.		

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4. Grinding	Biological: Pathogens Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs Prions	No	SSOP makes contamination via equipment and workers unlikely to occur. Grinding is done quickly enough to prevent pathogen growth. Meat received from our slaughter operation will be processed in accordance with our SOP for Minimizing BSE Risks Associated with Specified Risk Materials (SRMs) in our slaughter HACCP manual.		
	Chemical - cleaning/sanitizing chemical residues.	No	Pre-operational SSOP makes chemical residue		

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	Physical - Metal	No	hazard unlikely to occur. Visual observation makes hazards unlikely to occur		
5. Weighing Meat	Biological - Path 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				
6. Moving to cooler before further steps (if necessary)	Biological - Pathogens Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	No	Cooler SOP makes hazard unlikely to occur.		
	Chemical - None				
	Physical - None				
7. Storage of Packaging Materials	Biological - None				

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	Chemical -None				
	Physical - None				
8. Packaging and Labeling	Biological- Pathogens Salmonella; E. coli O157:H7, Non E. coli O157:H7 STECs	Yes	Growth may occur if product exposed for an excessive time to a temperature that allows pathogen growth.	Controlled by monitoring time, product temperature.	1B
	Physical - None				
	Chemical - None				
9. 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 - Temperature of cooler		
	Chemical - None				
	Physical - None				
10. Shipping or Retail	Biological - None				
	Chemical - None				

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	Physical - None				

