

Food Safety and Animal Welfare Assessment for Meat and Poultry Plants

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Requirements for Good Manufacturing Practices (GMP) Audits

- Documentation and Records Review
- Assessment of Physical Conditions

Documentation & Records Review

- HACCP / CCP Records
 - Yearly Reassessment
 - CCP Records: monitoring frequency
 - Verified by trained supervisor with signature
- SSOPs
 - Overview of sanitation, maintaining sanitary facilities and GMP policies as it relates to the regulation
- Pest Control
 - Licenses/Certificates of Insurance
 - Maps of Devices
 - Service Reports
 - Pest Activity Logs and Trending

Documentation & Records Review

- Cleaning Schedules
 - Tasks & frequencies
 - Person conducting tasks signs off
 - Supervisor signs off – verification
- Cleaning Procedures
 - Area/equipment specific
 - Specify chemicals and concentration
 - Chemical application methods
 - Other special instructions – disassembling if needed

Documentation & Records Review

- Training for Managers
 - GMP
 - outside training, education equivalent, or other
 - HACCP
 - typically on-line or certified class
- Training for Employees
 - GMP
 - HACCP for CCP Monitors/Employees
 - Sanitation for Staff that Conducts Cleaning

Documentation & Records Review

- Calibration Records
 - Thermometers
 - Scales
- Allergen Programs (if applicable)
 - Cause of many recalls, need to be in training, separate storage, separate handling utensils, etc.
- Incoming Goods Inspection
 - Conditions, Cleanliness, Pest Evidence, Odors, Proper Temperature, Tampering / Security, Letters of Guarantee, Approved Supplier

Documentation & Records Review

- Temperature Records for Storage Areas (Freezers and Coolers)
- Outgoing Trailer Inspection
 - Cleanliness, condition, pre-cooling, security
- Traceability Program to Include:
 - All ingredients, rework (if performed),
 - Product-contact packaging
- Recall Program
 - Mock recall (do not actually contact customers on a mock recall)

Documentation & Records Review

- Review of Inspections
 - Self –Inspections (GMP – Personnel Compliance and Plant Condition – Typically Monthly)
 - Regulatory Inspection
 - 2nd and 3rd Party Inspection
 - Pre-op and Operational Inspections
 - Pre-operational Swab Program for Efficacy of Cleaning
 - Maintain a File of Corrective Actions for any Issues in any inspection conducted related to Plant operation

Documentation & Records Review

- Glass/Brittle Plastic Policy
 - Define how you control any breakable substance
 - Define in a list all glass and brittle plastic items
 - Incorporate the assessment of conditions of the items on that list in your monthly GMP self-inspections.

Documentation & Records Review

- Other programs that should be considered:
 - Finished product testing (quality, microbiological for pathogens, etc.)
 - Rework
 - Security program should be defined
 - Self-inspection for security
 - Training of employees
 - Defined procedures
 - Employee and Visitor

Plant Assessment

Make sure:

- You are living up to your written programs
- Your building is sanitary, secure, and pest-proof
- Personnel follow GMP rules – managers, visitors, employees, maintenance staff...everyone
- No signs of improper cleaning
- Chemicals, lubricants, pesticides stored appropriately away from process
- No potential contamination issues (lack of catch pans, flaking paint, rust over process, etc.)

Animal Welfare Inspection Items

- Policy and procedure must be defined
- Annual training on policy and procedure
- Self-inspection (most programs require weekly)
- Physical assessment
 - Carcass condition (bruises/broken wings in poultry)
 - Sensibility assessment
 - First shot efficacy (beef stunned on the 1st attempt)
 - Levels of electrical prod use (large animal)

Animal Welfare Inspection Items

- Handling
 - Use of flight zone and point of balance concepts (for large animals)
 - No yelling or abuse
 - Proper handling with poultry (no wing gripping, light when shackling, etc.)
 - Off-loading and other movement in the corral system
- Water provided in all holding areas (and feed if held overnight)
- Condition of equipment (potentially injury causing)
- All areas of movement non-slip surfaced

Things Encouraged...

- Obtain a copy of the audit form and criteria prior to the audit and review it closely. Good auditing firms will gladly provide this. Some do as a policy.
- Include managers in an opening meeting if auditor is agreeable to it.
- Involve managers, supervisors, and maintenance staff in their areas to maximize audit benefit.
- Always take your own notes during the audit
- Ask for a closing meeting if the auditor does not indicate that one will be conducted to discuss issues,

- www.fsis.usda.gov
- SSOP regulation reference – 9 CFR section 416
 - www.access.gpo.gov/nara/cfr/waisidx_07/9cfr416_07.html
- GMP regulation reference – 21 CFR section 110
 - www.access.gpo.gov/nara/cfr/waisidx_02/21cfr110_02.html
- Animal Welfare
 - www.grandin.com
 - AMI
 - NCC
 - NTF



Thank You!