Mobile Slaughter Unit

Name of the business/responsible entity

USDA Facility Number: *00000*

Model HACCP Plan

Slaughter: beef, swine, goat, and lamb

(list all species you intend to slaughter)

Mailing Address of Organization

Address

City, State, Zip

Mobile Unit is parked at:

Location address

City, State, Zip

Phone number

Name and title of MSU's HACCP Coordinator **Date**

HACCP trained in accordance with the requirements of Sec. 417.7.

Available to *name of business/responsible entity* for reassessment

Name of the business/responsible entity
HACCP Plan for Mobile Harvest Unit Operations

Revision Number	Date	Reason for Reassessment	Signature of MSU's HACCP Coordinator

This Plan will be reassessed a minimum of once per calendar year or whenever changes occur that could affect the hazard analysis or alter the HACCP plan. 9 CFR 417.4 (a) (3)

Process Category Description
Slaughter: beef

Product Name
Beef

Common Name
Beef
Beef Edible Offal (or "Variety Meats")

Intended Product Use
Carcasses, Quarters
Variety Meats: no further processing

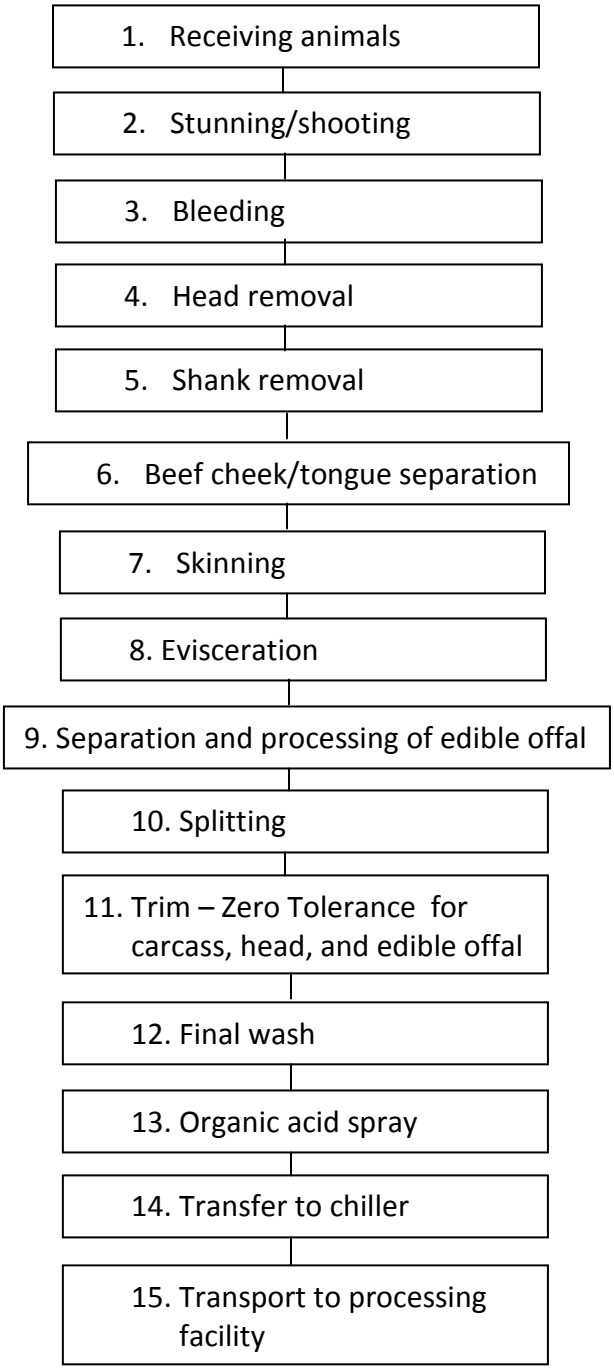
Packaging
Carcasses, Quarters: None
Variety Meats: butcher paper, freezer wrap, or plastic bags

Storage of Beef and Temperature Regulation
Stored in Mobile Processing Unit cooler maintained at 40 degrees or lower for transport to a USDA inspected processing facility for further processing

Sales of Beef
Beef will be further processed for sale at a USDA inspected processing plant (*give plant name*) or carcasses will be sold and delivered to retail-exempt operations.

Labeling Instructions:
Carcasses and edible offal (livers, hearts, and tongues) are labeled with the USDA inspection legend.

Process Flow Chart for Mobile Meat Harvest Unit Operations
Slaughter: *list all species you intend to slaughter*



Process # 1	Food Safety Hazards Introduced at this Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Receiving animals	Chemical – drug residues	No			No
	Physical – buckshot, needles, bullets	No			No
	Biological – pathogens (Salmonella, E. coli O157:H7) Prions (if animal has BSE)	Yes (pathogens) No (prions)	Live animals are potential reservoirs of pathogens. Based on Smith, et al. (2001) and Elder, et al. (2000) data supplied by FSIS, these microorganisms are reasonably likely to occur. This is addressed by SOP-4, "Procedures for Minimizing BSE Risks Associated with Specified Risk Materials."	Hazard will be addressed at later step, CCP-1.	No

Process # 2	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Stunning/ Shooting	Chemical	No			No
	Physical – bone, metal	No			No
	Biological	No			No

Process # 3	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Bleeding	Chemical	No			No
	Physical – bone, metal	No			No
	Biological – pathogens (Salmonella, E. coli O157:H7)	Yes	Live animals are potential reservoirs of pathogens. Based on Smith, et al. (2001) and Elder, et al. (2000) data supplied by FSIS, these microorganisms are reasonably likely to occur.	Hazard will be controlled at later step, CCP-1.	No

Process # 4	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Head removal	Chemical	No			No
	Physical – Metal	No			No
	Biological – prions associated with SRMs Biological – pathogens (Salmonella, E. coli O157:H7)	No Yes	This is addressed by SOP-4, "Procedures for Minimizing BSE Risks Associated with Specified Risk Materials." Hide opening and removal of head may introduce pathogens onto the carcass.	SSOP #3, Operational Sanitation, addresses this. Hazard will be controlled at later step, CCP-1.	No

Process # 5	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Shank removal	Chemical	No			No
	Physical – Metal	No			No
	Biological – pathogens (Salmonella, E. coli O157:H7)	Yes	Hide opening and removal of shank may introduce pathogens onto the carcass.	SSOP #3, Operational Sanitation, addresses this. Hazard will be controlled at later step, CCP-1.	No

Process # 6	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Beef tongue and cheek separation	Chemical	No			No
	Physical	No			No
	Biological –pathogens Biological – prions associated with SRMs	No No (prions)	Tonsils are an SRM in all cattle, but SOP-4 makes hazard unlikely.		No

Process # 7	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Skinning	Chemical	No			No
	Physical	No			No
	Biological – pathogens (Salmonella, E. coli O157:H7)	Yes	Livestock hide is a known source of biological pathogens.	SSOP #3, Operational Sanitation, addresses this. Hazard will be controlled at later step, CCP-1.	No

Process # 8	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Evisceration	Chemical	No			No
	Physical	No			No
	Biological – pathogens (Salmonella, E. coli O157:H7)	Yes	The intestinal tract of cattle is a known source of pathogens, which can get onto the carcass.	SSOP #3, Operational Sanitation, addresses this. Hazard will be controlled at later step, CCP-1.	No
	Presence of prions in SRM (distal ileum)	No	Distal ileum is considered an SRM in all cattle, but SOP-4 makes this hazard unlikely.		

Process # 9	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Separation and processing of edible offal, "variety meats"	Chemical	No			No
	Physical	No			No
	Biological – pathogens (Salmonella, E. coli O157:H7)	Yes	Raw variety meats are potentially contaminated with pathogens, including E. coli O157:H7 and Salmonella.	Hazard will be controlled at later step, CCP-1.	No

Process # 10	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Splitting	Chemical	No			No
	Physical – metal or bone fragments	No			No
	Biological – pathogens (Salmonella, E. coli O157:H7) Prions associated with spinal cord and vertebral column	Yes No	Pathogens are known to be present on animal carcasses; splitting saw may transfer pathogens from carcass to carcass or from location to location on one carcass. Spinal cord and vertebral column are an SRM, but SOP-4 makes this hazard unlikely.	SSOP #3, Operational Sanitation, addresses this. Hazard will be controlled at later step, CCP-1.	No

Process # 11	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Trim – Zero Tolerance For carcass, head, and edible offal	Chemical	No			No
	Physical	No			No
	Biological – pathogens Visible feces, milk, and ingesta may indicate pathogen contamination.	Yes	Removal of visible contamination is required by a Federal Register notice from FSIS entitled "Livestock Carcasses and Poultry Carcasses Contaminated with Visible Fecal Material," published on Nov. 28, 1997.	All visible fecal material, milk, ingesta will be trimmed off carcass halves and quarters, head meat, and variety meats. Results of Zero Tolerance will be recorded on SOP-1 Slaughter Log at the time.	No

Process # 12	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Final Wash Carcass, head, and edible offal	Chemical	No			No
	Physical	No			No
	Biological – presence or growth of pathogens (Salmonella, E. coli O157:H7)	No			No

Process # 13	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Organic acid spray Carcass, head, and edible offal	Chemical	No			No
	Physical	No			No
	Biological –pathogens (Salmonella, E. coli O157:H7)	Yes	Pathogens are known to be present on carcasses and are reasonably likely to be present on head meat and edible offal. Organic acid spray reduces the likelihood of pathogens remaining on the carcass and prevents pathogen growth during transfer to the cooler.	Each carcass, head, and edible offal is sprayed with an organic acid solution (prepared according to SOP-2) to cover carcass completely until some drips off.	CCP-1

Process # 14	Food Safety Hazards Introduced or Controlled at this step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Transfer to cooler	Chemical	No			No
	Physical	No			No
	Biological – pathogen outgrowth (Salmonella, E. coli O157:H7)	No	Proper chilling and carcass temperature monitoring (SSOP-4) control pathogen growth (Tompkin*).		No

** http://www.meathaccp.wisc.edu/validation/assets/Tompkin.pdf; it is wise to keep this supporting documentation on hand.*

Process # 15	Food Safety Hazards Introduced or Controlled at This Step	Reasonably Likely to Occur?	Basis	If yes in Column 3, What Measures Could be Applied to Prevent, Eliminate or Reduce the Hazard to an Acceptable Level?	Critical Control Point
Transport to processing facility	Chemical	No			No
	Physical	No			No
	Biological –pathogens (Salmonella, E. coli O157:H7) from species cross-contamination	No	Proper chilling and carcass temperature monitoring (SSOP-4) control pathogen growth (Tompkin*). Cross-contamination is avoided by keeping adequate distance between carcasses.		No

* *See note at previous step.*

CCP # 1	Critical Limits*	Monitoring Procedures & Frequency	Corrective Action	Verification Procedures & Frequency	Records
Organic Acid Spray	Acid spray concentration will be maintained at 2 - 2.5%. Carcasses and edible offal will be rinsed until completely covered with acid spray and some runs off. Beef sides will be rinsed for at least 1 minute, pork and lamb sides for at least 30 seconds.	The Managing Butcher or designee will visually confirm that each carcass, carcass half, head, and piece of edible offal is thoroughly washed and sprayed with the acid spray solution and recorded on the Slaughter Log.	If a deviation from the critical limit occurs, the Managing Butcher or designee is responsible to take corrective action as stated in 9 CFR 417.3.	Managing Butcher or designee will review the Slaughter Log and Corrective Action Log once per production day. Managing Butcher or designee will observe monitoring of organic acid spraying at least once per production day and if necessary take corrective action.	Slaughter Log Corrective Action Log SOP-2 SOP-2 Monitoring Log

**** NOTE TO USERS OF THIS MODEL PLAN: Your choice of critical limit(s) depends on your validation documentation. If you use different documentation from what we use here, then your limits will be different! See accompanying guide to using this model.***

Slaughter Log

Processing Date: _____

Animal ID #	Critical Limit CCP 1 Organic Acid Concentration	Performed By	Time Performed	Dentition 30 months Older/Younger	All SRMs Removed? (Y/N)

If not, vertebral column will be removed at processing plant.

CCP-1: Direct Observation (performed once per production day)

	Carcass Number	Carcass sprayed? Y/N	Signature	Time
CCP 1				

CCP-1: Verification Record Review

Signature: _____ Result: _____ Date: _____ Time: _____

Pre-shipment Review

Signature: _____ Approved Date: _____ Time: _____

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: _____