

| Process Step | Hazards <i>B= Biological</i> <i>C= Chemical</i> <i>P= Physical</i> | Reasonably Likely to Occur? | Preventative Measures | Justifications | Control Point (CP) or Critical Control Point (CCP) |
|---------------------------|--|-----------------------------|--|--|--|
| Weigh out Cure and Spices | <i>B – Pathogens</i> Clostridium botulinum Clostridium perfringens (and others) | No | Addition of cure ingredients to inhibit growth of spores. | Kill step will eliminate pathogens. | CCP #1 |
| | C - Nitrites | Yes | At least 120 ppm and not more than 156 ppm for comminuted product and 200 ppm for immersion cured (.25 oz. sodium nitrite per 100 lbs meat). | Nitrites above 120 ppm will safely prevent spore germination in “Keep Refrigerated” product. (9 CFR 318.7) | |
| | P- None | | (Note: Cure ingredients should be pre-weighed or <u>must</u> be weighed on a calibrated <u>digital</u> scale for accuracy.) | Nitrites below 156 ppm for comminuted product, or 200 ppm for immersion cured, will safely prevent the chemical hazard associated with curing foods. (9 CFR 318.7) | |