

HACCP Plan 8 - Heat Treated, Shelf Stable Meat and Poultry Products

Identifying Critical limits, Monitoring and Corrective Actions

Process/Step CCP	Critical Limit	Monitoring Procedures	Corrective Action *
Thermal Process CCP-2(B) Whole muscle jerky Restructured jerky Whole muscle kippered product Restructured kippered product	Shrink product to appropriate water activity level ⁶ ⁶ See appendix Whole muscle and restructured jerky / kippered product - water activity of 0.85 or less if vacuum packaged; 0.70 or less if not vacuum packaged	What will be measured? Water activity of product Where will the CL be measured? In the lab where the water activity meter is stored How will the CL be measured? Water activity meter Who will monitor the CL? Production personnel or designee Frequency? Each batch	How will the process be corrected? If the thermal processing unit became inoperative due to equipment failure or power outage, thermal processing unit will be brought on line Product disposition? Reprocess or discard product Who is responsible for implementing the CA? Production personnel or designee Measures to prevent recurrence? Adjust process Retrain employees
Weigh ingredients CCP-3(C)	ppm ⁷ : < 200 ppm for whole muscle jerky < 156 ppm for snack sticks, summer sausage, and restructured jerky ⁷ see appendix	What will be measured? Sodium nitrite Where will the CL be measured? In the spice room How will the CL be measured? Use of scale Who will monitor the CL? Production personnel or designee Frequency? Each batch	How will the process be corrected? Reweigh the sodium nitrite Product disposition? Reweigh or reject ingredient batch if incorrect amount of sodium nitrite is used Who is responsible for implementing the CA? Production personnel or designee Measures to prevent recurrence? Adjust process Retrain employees

* Corrective action must ensure:

1. The cause of the deviation is identified and eliminated
2. The CCP is under control after the corrective action is taken
3. Measures to prevent recurrence are established
4. No product that is injurious to health or otherwise adulterated as a result of the deviation enters commerce

Date: _____

Approved by: _____

