

HACCP:

Hazard Analysis and Critical Control Point Systems

by

Dr. Ronald K. Jones, D.V.M.
U.S. Department of Agriculture
Food Safety & Inspection Service
Meat & Poultry Inspection Area
Boston, MA

Plan will include:

1. Assessing potential hazards
2. Determining CCPs
3. Establishing requirements for each CCP
4. Monitoring procedures
5. Corrective actions
6. Record keeping requirements
7. Ways to verify plans are working

Twenty-five FSIS employees worked with industry experts in the following areas:

1. Refrigerated foods
2. Cooked sausage
3. Poultry slaughter
4. Fresh ground beef
5. Swine slaughter

In addition, consumer activists participated.

HACCP model plans are being tested in various anonymous volunteer plants.

FSIS has subjected to peer review its HACCP evaluation plan.

The down side of HACCP is that it has been linked to SIS cattle by some consumer activists.

Poultry

FSIS working with National Academy of Science to:

1. Include HACCP
2. Use increased microbiological testing

Other projects:

1. GAO and OIG are examining poultry inspection
2. Sept. 1992, FSIS issued a rule for POCs to irradiate poultry. Some states have already banned use of irradiation on food products (New York and Maine). Must be labeled "treated with radiation" or "treated by irradiation," bear the green international irradiation symbol, and have the words "keep refrigerated" or "keep frozen"

3. Extra rinse of hot water after scalding and counter flow of water in scalding is said to reduce bacteria

4. TSP approval (Trisodium Phosphate)

Used to reduce campylobacter and salmonella

Does not produce a sterile carcass

Effective on gram negative bacteria only

There have been no live bacteria recovered in TSP solutions

Working theories:

a. removes a layer of fat allowing the bacteria to be washed away

b. changes the pH, which kills the bacteria

Is not considered a food additive; will not be required on label

The product left over after use can be turned into a Ca compound that can be added to animal feed

Presently, TSP is used in processed cheeses to produce a smooth, creamy appearance

This is a food grade chemical similar to that in hardware store

The treatment will be for fifteen seconds of partial spray and dipping post chill in slaughter only. Are considering for use in processing plants. The solution will be from 8-12%.

The process will include a partial reuse of the TSP solution; similar to the use of chill water.

PQC guidelines will be issued.

Inspection exemption for meat or poultry pizzas

Fresh pizzas topped with inspected and passed meat or poultry and destined for schools in the

National School Lunch Program, or other public or private non-profit institutions.

Presently, FSIS is evaluating inspection exemptions already granted in order to develop criteria for further exemptions. Specifically, FSIS is looking at wholesale outlets selling to:

1. Hotels

2. Restaurants

3. Institutional users

Those facilities being considered for exemption will only have as operations cutting, grinding, or repackaging into smaller units.

Microbiological baseline program

During the study FSIS is looking for:

1. Certain Pathogens of public health concern on raw beef

2. Will consider for raw poultry and raw pork

There are a couple of items of controversy surrounding the baseline program. They are:

1. Few tests available that can be used in a plant setting.

2. There are few dose response relationships established with respect to the number of a given bacteria on raw product that would cause illness in humans.

Animal residue in meat and poultry

Chemical residues are one of the three major public health concerns associated with the meat and poultry supply. FSIS enforces legal limits on residues established by FDA for animal drug residues and the EPA for pesticide residues. The violation rate is about one-tenth of what it was in 1979. Almost all residue violations are animal drug residues from sulfa and antibiotics. Pesticide residues are rare.

Most violations only slightly exceed legal residue limits, which include a tenfold margin of safety.

Workplace safety

Since the September 1991 fire in North Carolina, where 25 workers died, FSIS is doubling its efforts to ensure safety in the workplace. The efforts include:

- 1. Increased safety training for FSIS employees**
- 2. Adding periodic safety checks as inspection tasks**
- 3. Re-emphasizing occupational health and safety committees**
- 4. Developing procedures with OSHA to strengthen FSIS employee safety training and for reporting safety violations to OSHA**

National correlation center

Established in Ames, Iowa in 1991.

Refresher course for 1200 veterinarians in FSIS

Inspection of exotic animals

Reindeer and ostriches may become mandatory since they are being domesticated and raised for food.

