

Meat Processing News

Department of Animal Sciences and Industry
Kansas State University Agricultural Experiment Station and Cooperative Extension Service

Getting Started on Your HACCP Plans

Even before attending a HACCP course, your company can begin organizing materials that will help you in the development of your HACCP program. For HACCP to be effective, it is essential to adhere to Good Manufacturing Practices, otherwise known as GMP's. This is a good time to review your company's GMP's to determine if changes need to be made to enhance employee sanitation practices, pest control and other sanitation programs in your facility.

You can begin preparing for HACCP by developing a list of all of the products produced by your company. You may want to categorize your operations by slaughter, fabrication and further processing. Then, group products or formulations that are similar, or are handled in a similar manner. A description of each product should be recorded. This can be done using the simple form shown below (Form A). A written list of ingredients and raw materials for each product or process should also be recorded. Form B is an example of a document that could be used for this purpose. These initial tasks will get you started on the development of HACCP plans for your facility.

Form A

Product Description

Process/Product Type Name: _____

1. Product name(s) _____
2. Product properties (Aw, pH, preservatives) _____
3. How is the product to be used? _____
4. Type of packaging? _____
5. Shelf life _____
6. Where will the product be sold? _____
7. Labeling instructions _____
8. Special distribution control _____

Form B

List of Product Ingredients and Incoming Materials

Product Name: _____

Meat Products/By-Products Non-meat Ingredients

Additives/Preservatives Restricted Ingredients

Packaging Materials

HACCP Assistance Available

In August, the Kansas Department of Agriculture (KDA) recognized a need to provide additional assistance with HACCP implementation to small meat processing businesses and funded an Extension Associate, Meats position at Kansas State University. On August 10, Kelly Karr Getty was appointed to this position. Kelly's primary responsibility is to provide Kansas meat and poultry processors with hands-on assistance for developing and implementing HACCP plans. She will also serve as a liaison between meat processors and the KDA meat inspection program.

Kelly is currently completing her Ph.D. in food science/meat science at K-State. Prior to attending K-State, Kelly was a manager of Scientific and Technical affairs at the American Meat Institute (AMI) in Washington, D.C. At AMI, she served as a coordinator for six HACCP workshops and was the co-editor of a HACCP manual. For all processors who have attended a HACCP training course, Kelly is available to visit your plant to assist you with HACCP planning. Kelly can be reached at (785) 532-0191.

HACCP Training Workshop

The next HACCP training workshop will be held on January 9-11, 1998 at Kansas State University. You will learn about the USDA FSIS HACCP regulation, the seven principles of HACCP, and how to develop a HACCP plan. If you are interested in attending and have not received the bright pink registration form, or if you would like additional information about the workshop contact Liz Boyle (785) 532-1247 or Kelly Karr Getty (785) 532-0191.

Upcoming Events

■
K-State HACCP Workshop
January 9-11, 1998, Manhattan
Contact Liz Boyle—(785) 532-1247

■
AAMP HACCP Workshop
February 6-8, 1998, Kansas City
Contact AAMP —(717) 367-1168

■
Kansas Meat Processors Association Convention
April 3-5, 1998, Salina
Contact Tom Pyle —(785) 542-2151

Performance Based Inspection System (PBIS)

Information provided by
Dr. Joe Beuerlein,
Program Manager,
Kansas Meat and
Poultry Inspection
Program

The Kansas Meat Inspection Program is implementing the Performance-Based Inspection System (PBIS) developed by USDA FSIS. PBIS is a management system which integrates weekly schedules of inspection tasks, documents inspection findings, as well as the plant management's corrective and preventive actions, and develops a database for information management within the state inspection program.

PBIS utilizes a Topeka-based computer to generate daily tasks for an inspector in each plant to complete. The results from those tasks are returned to Topeka for entry into the computer database. Subsequent task lists are generated, in part, by the results of previous task list. Inspectors may also perform tasks that are not on the computer generated list they receive and are encouraged to do so when situations present themselves to the inspector.

PBIS documents, resource materials and tools used by the inspector include:

Process Deficiency Record (PDR): is used by an inspector to record sanitation deficiencies. The PDR also has space for the plant management to describe actions taken to correct a problem, and what actions will be taken to prevent the same problem from reoccurring in the future.

Inspection Systems Guide (ISG): is a large book that summarizes tasks, requirements, and standards to be used when performing inspection tasks under PBIS.

Deficiency Classification Guide (DCG): is a set of three questions that guide an inspector through the proper classification of a deficiency as either Minor, Major, or Critical.

Although the use of PBIS is new to the Kansas state program, it has been used by FSIS for several years. PBIS is not a part of the recent pathogen reduction regulations. Instead, it is simply a system of managing information from the inspector's daily findings.

An inspector's responsibilities do not change under PBIS. Sanitation is still checked, but now inspectors have a set of tasks that they are to follow. This allows for randomized inspection instead of a predictable pattern of inspection.

An inspector is required to document all deficiencies onto a PDR, whether the deficiency is classified

as Minor, Major or Critical. Proper documentation on a PDR should describe in clear, concise terms what the deficiency was on that day. Plant management also has an opportunity to document a response to the deficiency in the "corrective actions" and "preventive measures" sections.

PBIS generated records will be used to help track performance of inspectors and plants. Supervisors of the inspection program will use this information when assessing inspector performance, assessing the need for more inspectors, or other performance measurements. The results of the inspector's tasks can also be used to help identify sanitation problems, and allow the inspection program to notify plant management when problems appear to be serious. This may be accomplished through routine meetings with an inspector and plant management, or if needed, with supervisory personnel within the program.

PBIS is not intended to make tremendous changes in the routine of a meat plant. More documentation will be required, but this documentation will provide the plant and inspector with information on specific problems and may prevent continual and/or recurring problems involving sanitation. In addition, as HACCP is implemented by the meat industry, PBIS will also change. The tasks will become fewer and focus on verification of a plant's HACCP program.



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Meat Processing News is published for Kansas meat processors by the Department of Animal Sciences and Industry, Kansas State University Agricultural Experiment Station and Cooperative Extension Service.

For more information or questions, please contact K-State Research and Extension, Animal Sciences and Industry at (785) 532-1247.

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