

Meat Processing News

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

Selecting HACCP Processing Categories for Your Products

To comply with the Pathogen Reduction/HACCP Rule, meat and poultry products must fit into one of the nine defined HACCP process categories listed below. Examples of products for each category are provided, however, remember that this example listing is not comprehensive. To help you identify the appropriate category for your products, contact Kay Fechter at (785) 532-6131 for a copy of a processing category flowchart assembled by FSIS. Slaughter

Beef, pork, and poultry slaughter

Raw, Not Ground Meat and Poultry Products

Primal cuts, Tenderized cuts with no microbial inhibitors-turkey breast with solution, Boneless cuts, Seasoned cuts and parts

Raw, Ground Meat and Poultry Products

Ground beef, Ground pork, Ground poultry, Fresh Sausages, Meat and poultry patties, Mechanically separated and deboned products, Chopped beef, Whole hog sausage

Heat Treated Not Fully Cooked, Not Shelf Stable Meat and Poultry Products

Partially cooked patties, Products with batter and breading set (not fully cooked), Bacon, Low temperature rendered products, Smoked sausages

Meat and Poultry Products with Secondary Inhibitors, Not Shelf Stable

Uncooked cured corned beef, Uncooked roast beef, Uncooked cured pork products, Cured beef tongue, Low pH products

Not Heat Treated, Shelf Stable Meat and Poultry Products

Dry salami, Summer sausage, Dry cured pork, Prosciutto, Coppa, Pickled pigs feet and ears, Pepperoni, Country hams

Fully Cooked, Not Shelf Stable Meat and Poultry Products

Hot dogs, Cooked roast beef, Cooked corned beef, Pastrami, Prepared dinners, Turkey bacon, Meat and poultry salads, Meat and

poultry loaves, Poultry sausage, Hams Heat Treated, Shelf Stable Meat and Poultry Products

Meat and poultry jerky, Meat bases for soups, Popped pork skins, Snack sticks

Thermally Processed, Commercially Sterile Meat and Poultry Products

Canned products such as Corned beef hash, Beef Stew, Meat and poultry spreads, Vienna sausage, Canned boned chicken, Canned chili, Meals ready-to-eat, Canned lard, Low acid canned foods, Hermetically sealed products such as dinners or entrees

Listeria monocytogenes Reassessment Guidelines

Plants producing ready-to-eat products under a regulated HACCP plan are required to reassess their HACCP plans to address potential contamination of products with *Listeria monocytogenes* (LM). After June 25, 1999, FSIS inspection personnel will verify whether plants have conducted a LM reassessment. For plants that will be implementing HACCP by January 25, 2000, an assessment of LM control needs to be conducted when developing HACCP plans for ready-to-eat meat and poultry products. The following questions may be helpful for conducting an assessment. 1. How are raw materials handled/controlled before they are cooked? What impact might that have on LM levels? 2. What impact does the plants rework practices have on LM levels in raw product that must be eliminated during cooking? 3. What opportunities are there for cross-contamination of raw and cooked products? Consider product flow, processing patterns, and employee practices. A Reassessment Checklist has also been developed by NAMP to use as a step-by-step approach to reassessment. The checklist focuses on evaluating whether the processing steps are adequate to control LM and if post-cooking recontamination is "reasonably likely to occur." For a copy of the Reassessment Checklist, contact Kay Fechter at (785) 532-6131.

Upcoming Events

K-State HACCP Workshop

August 13 to 15
Manhattan

Contact Liz Boyle (785) 532-1247 or
Kelly Getty (785) 532-0191

AAMP HACCP Workshop

September 24 to 26
Kansas City, MO

Contact Teresa Zechman
(717) 367-1168

Performance Standards for Certain Meat and Poultry Products

Effective January 6, 1999, producers of cooked beef, roast beef, and cooked corn beef must ensure that their processes achieve a 6.5 log reduction of Salmonella. Producers of uncured meat patties are to use a process schedule that lists a specified time/temperature requirement. Fully cooked poultry products processes must achieve a 7 log reduction of Salmonella. In addition to reducing Salmonella, establishments must also prevent the multiplication of Clostridium botulinum and allow no more than a 1 log multiplication of Clostridium perfringens in the above products and in partially cooked poultry breakfast strips. The final rule may be accessed through the Internet at <http://www.fsis.usda.gov/oa/fr/99-32.htm>. To meet the performance standards FSIS has issued two guidelines:

1. Appendix A: Compliance Guidelines for Meeting Lethality Performance Standards for Certain Meat and Poultry Products. This guideline can be accessed through the Internet at <http://www.fsis.usda.gov/oa/fr/95033F-a.htm>
2. Appendix B: Compliance Guidelines for Cooling Heat-Treated Meat and Poultry Products (Stabilization). This guideline can be assessed through the Internet at <http://www.fsis.usda.gov/oa/fr/95033F-b.htm>

HACCP Training Workshop

A HACCP training workshop will be held August 13-15, 1999, at Kansas State University. You will learn about the 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 yellow registration form, or if you would like additional information about the workshop contact Liz Boyle (785) 532-1247 or Kelly Getty (785) 532-0191.

This will be the last HACCP workshop offered by K-State before the January 25, 2000, implementation date for very small plants. If you have not yet received HACCP training and cannot attend the August K-State workshop, check the USDA/FDA HACCP Training Programs and Resources Database Web site at <http://www.nalsuda.gov/fnic/foodborne/haccp/index.shtml> for other training opportunities.

Reminder: HACCP Videos, Books and Software Available for Loan

K-State Research and Extension has received a variety of HACCP training and reference materials including videos, books, and computer programs from FSIS. A video entitled "HACCP in Action: A Look at HACCP in a Small Meat Plant" produced by the University of Wisconsin-Madison has been added to the library. These materials are available to Kansas meat and poultry processors to review and use for a loan period of two weeks. To receive a descriptive list of the available materials and the loan/return procedures, contact Kay Fechter at (785) 532-6131.

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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.

A handwritten signature in cursive script that reads "Liz Boyle".

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K-State, County Extension Councils, Extension Districts, and U.S. Department of Agriculture Cooperating. All educational programs and materials available without discrimination on the basis of color, race, national origin, religion, sex, age, or disability.

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