



## Public Health Information System: Industry Session

# Establishment Profile

- Policy*
  - Features Demonstration*
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# Introduction

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- The PHIS Establishment Profile contains information regarding an establishment's processes, products and operations
  - Includes information not captured in PBIS, e.g., HACCP system information



# Introduction

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- Profile information is critical to PHIS because it drives many PHIS functions, including:
  - Allocation of inspection tasks
  - Allocation of sample requests
  - Trending / analysis
  - Agency decisions

# Introduction

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- Profile information includes:
  - Grants & approved voluntary services
  - Contacts
  - Operating schedule
  - HACCP system elements 
  - Products & production volumes 
  - Slaughter line characteristics

# Introduction

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- Profile information includes:
  - Facilities & equipment
  - Inspection Tasks

# HACCP System Elements

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- What HACCP system information is captured?



- HACCP processing categories

- Hazard analyses including:

- Process steps

- Hazards

- Hazard RLTO or NRLTO decisions

- Pre-requisite programs and supporting documentation when hazard is NRLTO

# HACCP System Elements

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- What HACCP system information is captured?
  - HACCP plans including:
    - CCPs when the hazard is RLTO
  - Process interventions



# Profile Maintenance

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- Directive 5300.1 addresses maintenance of the profile in PHIS:
  - Meat & poultry establishments
  - Import establishments
  - ID Warehouses
  - Other facilities





# Profile Maintenance

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- IPP are responsible for keeping the profile information up-to-date and accurate
- IPP are to follow the instructions in the Directive and the step-by-step information in the PHIS user guide

# Profile Maintenance

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- As a First Task (within the first 7 days) in an establishment, IPP should verify and ensure the presence and accuracy of critical profile information
  - “Critical” profile information is data that has a major impact on PHIS functionality if it is missing or incorrect

# Profile Maintenance

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- Critical profile information includes:
  - Grants
  - Inspection Activities
  - Operating Status
  - Shifts
  - Slaughter Operations
  - HACCP Processing Categories
  - Products and Production Volume
  - Inspection Tasks
  - Jurisdiction

# Profile Maintenance

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- After this initial task, a *routine* Update Establishment Profile inspection task is performed *monthly*. IPP are to:
  - Verify
    - Profile accurately reflects the establishment's operations, contact information, addresses, the HACCP system information, etc.
  - Update the profile as needed

# Profile Maintenance

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- IPP also update the profile whenever an inaccuracy is identified
  - Recorded information is out of date
  - IPP learn of changes made by the establishment

# Profile Maintenance

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- When the establishment's profile is updated, IPP share a printed copy of the profile with establishment management at the next weekly meeting
- Establishment management should inform IPP of any inaccuracies on the profile

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# Questions & Answers



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# **Establishment Profile Demonstration**



panel →

## Establishment Profile

- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP
- Products
- Equipment
- Inspection Tasks
- Slaughter

links

Select Establishment  
Grants and Approvals

You are here: Home > Domestic Profil

# Select Establish

Search My Establishments

## My Establishments:

	Name
	Marties Quantum Meats
	Open Beef, Inc

Slaughter

# M38574 Open Beef, Inc



## Basic

Operating Status: Active

Enforcement Status: Unavailable

BU/District/Circuit: OFO / 05 - Alameda, CA / 99 - Petaluma, CA

FLS:

Last Name	First Name	Position
Issaic	Phyllis	

## Jurisdiction

Code	Description
FSIS	FSIS Inspection Only

## Inspection Activities

Description
Meat Slaughter
Meat Processing

## Exemptions

Code	Description
No	

- Establishment Profile
- Select Establishment
- Grants and Approvals**
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP
- Products
- Equipment
- Inspection Tasks
- Slaughter



You are here: Home > Domestic Profile > Grants & Approvals

## Grant/Voluntary Reimbursable Service

Open Beef, Inc  
M38574

### List of Grants:

Number	Type	Status	Inauguration Date	Last Application Date	Last Application Type	Edit
38574	Meat	<u>Granted</u>	9/7/2010	3/12/2011	New	

### List of Voluntary Reimbursable Services:

Number	Type	Status	Inauguration Date	Last Application Date	Last Application Type	Edit
There are no records to display						

Operating Status: Active

Select Establishment  
Grants and Approvals

Profile Summary

Contacts

General

Operating Schedule

Facility

HACCP

Products

Equipment

Inspection Tasks

Slaughter

# Application for Federal Inspection (AFI)

## Application



This Page is in Read-Only mode and Changes will not be saved

Date\*:

Type:  New  Change of Ownership  
 Change of Location  Application Extension

Type of Inspection Required\*:  Meat  Poultry  Egg  Import

## Organization

Form of Organization\*:  Individual  Cooperative Association  Partnership  
 Corporation  LLC

## Applicant (Owner)

TIN:  (at least 3 characters)

DUNS#:

Name\*:

Telephone\*:



# Application for Voluntary Services (AVS)

## Application

## Voluntary Reimbursable Services

### Services Requested

- Animal Foods Inspection
- Certification - Cysticercus
- Certification - Export
- Certification - Trichinae
- Food Inspection
- Identification - Meat
- Identification - Poultry
- Off-Premise Freezing - Meat
- Off-Premise Freezing - Poultry
- Technical Animal Fats
- Voluntary Processing - Exotic
- Voluntary Processing - Meat

You are here:

**Grant**

Open Be  
M38574

List of Gra

Number
38574

List of Vol

Number
There are no

Operating

Edit

Edit

- Establishment Profile
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts**
- General
- Operati
- Facility
- HACCP
- Product
- Equipm
- Inspecti
- Slaughte



You are here: Home > Domestic Profile > Contacts

# Plant Contacts


**Open Beef, Inc**  
M38574

- Establishment
- FSIS Personnel

List of Contacts:

Add new Contact

First Name	Last Name	Telephone	Fax	Primary Email	Position	Edit	Delete
Frank	Lutz	(707) 845-2145	7074447777	FLutz@yahoo.com	Recall Coordinator		

- Establishment Profile 
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts**
- General
- Operating S
- Facility
- HACCP
- Products
- Equipment
- Inspection T
- Slaughter

You are here: Home > Domestic Profile > Contacts

# Plant Contacts

**Open Beef, Inc**  
*M38574*

- Establishment
- FSIS Personnel

**List of FSIS Personnel:** 

First Name	Last Name	Email	Office	Assignment
Phyllis	Isaacs			0599-01-03
Robert	Allen			0599-01-1
Jeb	Morwork			0599-01-1

- Select Establish
- Grants and App
- Profile Summar
- Contacts
- General**
- Operating Sche
- Facility
- HACCP
- Products
- Equipment
- Inspection Task
- Slaughter

You are here: Home > Domestic Profile > General

# General



Open Beef, Inc  
M38574

- Establishment**
- Ownership
- Jurisdiction
- Exemptions
- Other

Name:

Telephone:

### Physical Location

Address Line1\*:

Address Line2:

City\*:

State\*:

Zip Code\*:

### Mailing Address



# General



Open Beef, Inc  
M38574

- Establishment
- Ownership**
- Jurisdiction
- Exemptions
- Other

Name\*:

TIN:

DUNS#:

Telephone\*:

Mailing Address:

Address Line1\*:

Address Line2:

City\*:

State\*:

Zip Code\*:

- Select Establish
- Grants and App
- Profile Summa
- Contacts
- General**
- Operating Sche
- Facility
- HACCP
- Products
- Equipment
- Inspection Task
- Slaughter

- Select Establish
- Grants and App
- Profile Summa
- Contacts
- General**
- Operating Sch
- Facility
- HACCP
- Products
- Equipment
- Inspection Tas
- Slaughter

# General

Open Beef, Inc  
M38574

- Establishment
- Ownership
- Jurisdiction**
- Exemptions
- Other

## Jurisdictions:

- FSIS Inspection Only
- State Only
- Talmadge-Aiken Only
- Multiple Agencies
  - AMS Grading/Quality Control
  - Dual Inspection with FDA

Save

- Select Establish
- Grants and App
- Profile Summa
- Contacts
- General**
- Operating Sch
- Facility
- HACCP
- Products
- Equipment
- Inspection Tas
- Slaughter

# General

Open Beef, Inc  
M38574

- Establishment
- Ownership
- Jurisdiction
- Exemptions
- Other

## Exemptions:

- Custom Processing
- Custom Slaughter
- Retail
- Religious Exemptions of Poultry
  - Buddhist eviscerated Poultry
  - Confucian Non-eviscerated Poultry
  - Islamic Poultry
  - Kosher Non-eviscerated Poultry



Save

- Select Establishments
- Grants and Applications
- Profile Summary
- Contacts
- General**
- Operating Schedule
- Facility
- HACCP
- Products
- Equipment
- Inspection Tasks
- Slaughter

# General

Open Beef, Inc  
M38574

- Establishment
- Ownership
- Jurisdiction
- Exemptions
- Other**

## Plans:

Does the establishment have a written Recall Plan?

Does the establishment have a written Food Defense Plan?

## Miscellaneous:

HACCP Establishment Size:

Geographic Location:

Latitude:

Longitude:

Is the establishment Outside City Corporate Limits?

- Select Establish
- Grants and App
- Profile Summa
- Contacts
- General**
- Operating Sch
- Facility
- HACCP
- Products
- Equipment
- Inspection Tas
- Slaughter

# General

Open Beef, Inc  
M38574

- Establishment
- Ownership
- Jurisdiction
- Exemptions
- Other**

### Plans:


Does the establishment have a written Recall Plan?

Does the establishment have a written Food Defense Plan?

### Miscellaneous:

#### List of Addresses:

 Add new Address

Type	Address Line 1	Address Line 2	City	State	Postal Code	Edit	Delete
Physical Address	1000 Boy Scout Way		Petaluma	California	94954		
Mailing Address	1000 Boy Scout Way		Petaluma	California	94954		

- Establishment Profile ▲
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule**
- Facility
- HACCP
- Product
- Equipm
- Inspect
- Slaught



You are here: Home > Domestic Profile > Operating Schedule

# Operating Schedule

**Open Beef, Inc**  
*M38574*

- Approved Hours of Inspection
- Pre-Op Inspection
- Break Time
- Seasonal

**List of Inspection Hours:**

Shift	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Start	End
Shift 1		X	X	X	X	X		7:00 AM	4:00 PM

- Establishment Profile
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule**
- Facility
- HACCP
- Products
- Equipment
- Inspection Task
- Slaughter


You are here: Home > Domestic Profile > Operating Schedule

# Operating Schedule


**Open Beef, Inc**  
M38574

- Approved Hours of Inspection
- Pre-Op Inspection
- Break Time
- Seasonal

List of Pre-op Inspection Times:

 Add new Pre-op Inspection Time

Shift	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Start	End	Edit	Delete
Shift 1			X		X			6:00 AM	6:30 AM		

- Establishment Profile 
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule**
- Facility
- HACCP
- Products
- Equipment
- Inspection Ta
- Slaughter

You are here: Home > Domestic Profile > Operating Schedule

# Operating Schedule

**Open Beef, Inc**  
*M38574*

- Approved Hours of Inspection
- Pre-Op Inspection
- Break Time
- Seasonal

**List of Break Times:**


Add new Break Time

Shift	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Start	End	Edit	Delete
Shift 1		X	X	X	X	X		10:00 AM	11:00 AM		





- Establishment Profile 
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule**
- Facility
- HACCP
- Products
- Equipment
- Inspection Task
- Slaughter


You are here: Home > Domestic Profile > Operating Schedule

# Operating Schedule

**Open Beef, Inc**  
*M38574*

- Approved Hours of Inspection
- Pre-Op Inspection
- Break Time
- Seasonal

List of Periods of Inactivity: 

 **Add new Period of Inactivity**

Date From	Date To	Comments	Edit	Delete
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There are no records to display

- Establishment Profile
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility**
- HACCP
- Products
- Equipment
- Inspection Tasks
- Slaughter

You are here: Home > Domestic Profile > Facility

# Facility

Open Beef, Inc  
M38574

Inspection Area  Construction

Date\*:  

Inspection Area\*:  Sq. Ft.

No. of attachments:

Comments:



You are here: Home > Domestic Profile > Facility



# Facility

Open Beef, Inc  
M38574

Inspection Area    Construction

### List of Construction Projects:

 Add new Construction Project

Project	Start	Finish	Edit	Delete
Plumbing	9/9/2010	9/24/2010		

# HACCP Processing

- Establishment Profile
- Select Establishment
- Grants and Applications
- Profile Summary
- Contacts
- General
- Operating Schedules
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter











Summary

- Raw - Non Intact
- Raw - Intact
- Fully Cooked - Not Shelf Stable
- Slaughter

[Pre-requisite Programs](#)      [Interventions](#)

 **Add Hazard Analysis**

	Hazard Analyses	Date	Edit	Delete
▶	BEEF, VARIETY MEATS	1/27/2010		
▶	FABRICATED BEEF, TRIMMINGS	3/24/2010		
▶	GROUND BEEF, HAMBURGER	1/27/2010		
▶	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	3/26/2010		

# HACCP Processing

Document Name\*:

Date\*:  

- HACCP Processing Category\*:
- Fully Cooked - Not Shelf Stable
  - Heat Treated - Not Fully Cooked - Not Shelf Stable
  - Heat Treated - Shelf Stable
  - Not Heat Treated - Shelf Stable
  - Product with Secondary Inhibitors - Not Shelf Stable
  - Raw - Intact
  - Raw - Non Intact
  - Thermally Processed/Commercially Sterile
  - Slaughter
- Intended Use\*:
- For RTE Cooking Only
  - For Intact Use (Beef Only)
  - Other

Lot Definitions\*:

- Establishment Profile
- Select Establishment Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter


# HACCP Processing









- Establishment Profile
- Select Establishment
- Grants and Applications
- Profile Summary
- Contacts
- General
- Operating Schedules
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter

Summary

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- Fully Cooked - Not Shelf Stable
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[Pre-requisite Programs](#)      [Interventions](#)

 Add Hazard Analysis

	Hazard Analyses	Date	Edit	Delete
▶	BEEF, VARIETY MEATS	1/27/2010		
▶	FABRICATED BEEF, TRIMMINGS	3/24/2010		
▶	GROUND BEEF, HAMBURGER	1/27/2010		
▶	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	3/26/2010		

# HACCP Processing

Document Name\*: ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, P

Date\*: 3/26/2010

- HACCP Processing Category\*:
- Fully Cooked - Not Shelf Stable
  - Heat Treated - Not Fully Cooked - Not Shelf Stable
  - Heat Treated - Shelf Stable
  - Not Heat Treated - Shelf Stable
  - Product with Secondary Inhibitors - Not Shelf Stable
  - Raw - Intact
  - Raw - Non Intact
  - Thermally Processed/Commercially Sterile
  - Slaughter
- Intended Use\*:
- For RTE Cooking Only
  - For Intact Use (Beef Only)
  - Other

Lot Definitions\*:  
To be entered by inspectors

Save Cancel

[Show Process Steps](#)

- Establishment Profile
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter

To be entered by inspectors

Save Cancel

- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter









Hide Process Steps

Add new Process Step

Process Step		
▶ Assemble Restricted Nonmeat Food Ingredients		
▶ Receiving - Other		
▶ Prepare Raw Meat / Poultry Ingredients		
▶ Receiving Carcass / Meat		
▶ Mechanical Processing (Stuffing / Chopping / Mixing / Grinding / Forming)		
▶ Cooking		
▶ Receiving Packaging Materials		
▶ Chilling		
▶ Storage Meat / Poultry (Cold-Frozen / Refrigerated)		
▶ Post-Lethality Exposure (ex: Peeling, Dicing, Slicing, Chopping, Repackaging)		
▶ Finished Product Storage (Cold-Frozen / Refrigerated)		
▶ Rack / Hang		
▶ Storage Packaging Materials / Cans		
▶ Storage Unrestricted Nonmeat Food Ingredients		
▶ Packaging / Labeling		
▶ Rework		
▶ Shipping		
▶ Returned Product		
▶ Fully Cooked - Other		
▶ Metal Detection		



- Establishment Profile
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter

▶ Shipping							
▼ Returned Product							
Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type		
Physical	Foreign Material	False	Pre-requisite Program	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	Purchase Specifications / Letter of Guarantee / Certificate of Analysis		
Chemical	Chemical Contamination	False	Pre-requisite Program	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	Purchase Specifications / Letter of Guarantee / Certificate of Analysis		
Biological	General Pathogens	False	Pre-requisite Program	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	Purchase Specifications / Letter of Guarantee / Certificate of Analysis		
▶ Fully Cooked - Other							
▶ Metal Detection							

- Establishment Profile
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter

Lot Definitions\*:

[Hide Process Steps](#)

Add new Process Step		
Process Step		
▶ Assemble Restricted Nonmeat Food Ingredients		
▶ Receiving - Other		
▶ Prepare Raw Meat / Poultry Ingredients		
▶ Receiving Carcass / Meat		
▶ Mechanical Processing (Stuffing / Chopping / Mixing / Grinding / Forming)		
▶ Cooking		
▶ Receiving Packaging Materials		
▶ Chilling		
▶ Storage Meat / Poultry (Cold-Frozen / Refrigerated)		
▶ Post-Lethality Exposure (ex: Peeling, Dicing, Slicing, Chopping, Repackaging)		
▶ Finished Product Storage (Cold-Frozen / Refrigerated)		
▶ Rack / Hang		
▶ Storage Packaging Materials / Cans		
▶ Storage Unrestricted Nonmeat Food Ingredients		
▶ Packaging / Labeling		
▶ Rework		
▶ Shipping		
▶ Returned Product		
▶ Fully Cooked - Other		
▶ Metal Detection		

**Add new Process Step**

Process Step: Assemble Restricted Nonmeat Food Ingredients

**Food Safety Hazards\***

**Add new Hazard**

Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type
No records to display.					

Hazard Category\*: Select

Hazard\*: Select

Reasonably Likely to Occur?\*:  Yes  No

Basis\*: CCP

Name: [Text Field]

Type: Select

Process Step Where the Hazard is Controlled: Select

Save Cancel

Cancel

- Establishment Profile
- Select Establishment
- Grants and Approval
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter







Shipping

Returned Product

Process Step\*: Returned Product

Food Safety Hazards\*:

Add new Hazard

Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type		
Physical	Foreign Material	No	Pre-requisite Program	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	Purchase Specifications / Letter of Guarantee / Certificate of Analysis		
Chemical	Chemical Contamination	No	Pre-requisite Program	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	Purchase Specifications / Letter of Guarantee / Certificate of Analysis		
Biological	General Pathogens	No	Pre-requisite Program	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	Purchase Specifications / Letter of Guarantee / Certificate of Analysis		

Fully Cooked - Other

Save Cancel

# HACCP Processing

- Establishment Profile
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter



Summary

- Raw - Non Intact
- Raw - Intact
- Fully Cooked - Not Shelf Stable
- Slaughter

[Pre-requisite Programs](#)    [Interventions](#)

Add Hazard Analysis <span style="float: right;"></span>				
	Hazard Analyses	Date	Edit	Delete
▼	BEEF, VARIETY MEATS	1/27/2010		
	HACCP Plan	Date	Edit	Delete
	BEEF, VARIETY MEATS	1/27/2010		
	<b>Add HACCP Plan</b>			
▶	FABRICATED BEEF, TRIMMINGS	3/24/2010		
▶	GROUND BEEF, HAMBURGER	1/27/2010		
▶	ROAST BEEF, CORNED BEEF, PASTRAMI, PRIME RIB, POT ROAST, SHORT RIBS	3/26/2010		


# HACCP Plan

Plan Name\*:

Signature Date\*:  

Hazard Analysis\*:

HACCP Processing Category\*:  Raw - Non Intact

 [Add CCP](#)

CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	More
----------	----------	-----------------	--------	-----------------	------

No records to display

- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter

Add CCP

CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	More
CCP Name*:	<input type="text" value="Select"/>				
CCP Type:					
Hazard Category:					
Hazard:					
Process Step Where the Hazard is Controlled*:	<input type="text" value="Select"/>				

No records to display.

- Establishment Profile
- Select Establishment
- Grants and Approval
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter

# HACCP Plan

Plan Name\*:

Signature Date\*:

Hazard Analysis\*:

HACCP Processing Category\*:  Raw - Intact

Add CCP							
CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	Edit	Delete	More
FABRICATED BEEF, TRIMMINGS	Temperature Control...	Biological	E.coliO157:H7, Salmonella	Packaging / Labeling			



- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter

# HACCP Plan



Plan Name\*: FABRICATED BEEF, TRIMMINGS

Signature Date\*: 3/24/2010

Hazard Analysis\*: FABRICATED BEEF, TRIMMINGS

HACCP Processing Category\*:  Raw - Intact

Save Cancel

CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	Edit	Delete
FABRICATED BEEF, TRIMMINGS	Temperature Control...	Biological	E.coliO157:H7, Salmonella	Packaging / Labeling		

CCP Name\*: FABRICATED BEEF, TRIMMINGS

CCP Type: Temperature Control - (Freezing, refrigerating, cooking, chilling, hot-packin

Hazard Category: Biological

Hazard: E.coliO157:H7, Salmonell

Process Step Where the Hazard is Controlled\*: Packaging / Labeling


Save Cancel

FABRICATED BEEF, TRIMMINGS	Temperature Control...	Biological	E.coliO157:H7, Salmonella	Packaging / Labeling		
----------------------------	------------------------	------------	---------------------------	----------------------	--	--

- Establishment Profile
- Select Establishment
- Grants and Approval
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter




# HACCP Plan

Plan Name\*:

Signature Date\*:  

Hazard Analysis\*:

HACCP Processing Category\*:  Raw - Intact

Add CCP							
CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	Edit	Delete	More
FABRICATED BEEF, TRIMMINGS	Temperature Control...	Biological	E.coliO157:H7, Salmonella	Packaging / Labeling			

# HACCP Plan

- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
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Plan Name\*:

Signature Date\*:

Hazard Analysis\*:

HACCP Processing Category\*:  Raw - Intact

CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	Edit	Delete	More
FABRICATED BEEF, TRIMMINGS	Temperature Control...	Biological	E.coliO157:H7, Salmonella	Packaging / Labeling			

**Critical Limits\*:**

**Monitoring Procedures and Frequency\*:**

**HACCP Records\*:**

**Verification Procedures and Frequency\*:**

**Corrective Actions\*:**

FSA via which this information was determined\*:

- Establishment Profile
- Select Establishment
- Grants and Approval
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP**
- Products
- Equipment
- Inspection Tasks
- Slaughter

## HACCP Processing

Summary

- Raw - Non Intact
- Raw - Intact
- Fully Cooked - Not Shelf Stable
- Slaughter


[Pre-requisite Programs](#)    [Interventions](#)

## HACCP Pre-Requisite Programs

Hazard Analysis	Pre-requisite Name	Pre-requisite Type	Processing Step	Hazard Category	Hazard	More
BEEF, VARIETY MEATS	BEEF, VARIETY MEATS	Purchase Specifications / Letter of Guarantee / Certificate of Analysis	Stunning / Bleeding	Biological	Specified Risk Material	

## HACCP Pre-Requisite Programs



Hazard Analysis	Pre-requisite Name	Pre-requisite Type	Processing Step	Hazard Category	Hazard	More
BEEF, VARIETY MEATS	BEEF, VARIETY MEATS	Purchase Specifications / Letter of Guarantee / Certificate of Analysis	Stunning / Bleeding	Biological	Specified Risk Material	

Limits\*:

Monitoring Procedures and Frequency\*:

Records\*:

Verification Procedures and Frequency\*:

Deviations\*:

FSA via which this information was determined\*:

Close

Establishment Profile

Select Establishment Grants and Approvals

Profile Summary

Contacts

General

Operating Schedule

Facility

**HACCP**

Products

Equipment

Inspection Tasks

Slaughter

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# HACCP Processing



Summary

- Raw - Non Intact
- Raw - Intact
- Fully Cooked - Not Shelf Stable
- Slaughter

[Pre-requisite Programs](#)

[Interventions](#)

# HACCP Interventions



Add new Intervention							
Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More
N/A	GROUND BEEF, HAMBURGER	N/A	Biological	General Pathogens			⌵

- Select Establishment
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# HACCP Interventions



Add new Intervention

Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More
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Intervention Name\*:

Hazard Category\*:

Hazard\*:

Save Cancel

N/A	GROUND BEEF, HAMBURGER	N/A	Biological	General Pathogens			
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# HACCP Interventions

Add new Intervention


Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More
N/A	GROUND BEEF, HAMBURGER	N/A	Biological	General Pathogens			
<b>Limits*:</b>		<input type="text"/>					
<b>Monitoring Procedures and Frequency*:</b>		<input type="text"/>					
<b>Records*:</b>		<input type="text"/>					
<b>Verification Procedures and Frequency*:</b>		<input type="text"/>					
<b>Deviations*:</b>		<input type="text"/>					
<b>FSA via which this information was determined*:</b>		<input type="text" value="N/A"/>					
N/A	GROUND BEEF	N/A	Biological	General Pathogens			















# Products

Open Beef, Inc  
M38574

Products Volumes




HACCP Category	Finished Product Category	Species	Product Group	Volume	Edit	Delete
Raw - Not Ground (Fabrication/Intact)	Raw intact beef	Beef	Beef Manufacturing Trimmings	6,001 - 50,000		
Slaughter	Raw intact beef	Beef	Beef Manufacturing Trimmings	250,001 - 600,000		
Slaughter	Raw intact beef	Beef	Carcass (including carcass halves or quarters)	> 600,000		
Slaughter	Raw intact beef	Beef	Cheek Meat	250,001 - 600,000		
Slaughter	Raw intact beef	Beef	Edible Offal	50,001 - 250,000		
Slaughter	Raw intact beef	Beef	Head Meat	250,001 - 600,000		

- Select Establishments
- Grants and Applications
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- Establishment Profile
- Select Establishment
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**Open Beef, Inc**  
M38574



Raw

HACCP Category\*: Raw - Not Ground (Fabrication/Intact)

HACCP Plan: Select

Finished Product Category\*: Raw intact beef

Product Group\*: Average Daily Volume pounds per day

Beef Manufacturing Trimmings 50,001 - 250,000

Carcass (including carcass halves or quarters) Select

Cheek Meat 3,001 - 6,000

Cuts (including Bone in and Boneless Meats) Select

Edible Offal 1 - 1,000

Head Meat 3,001 - 6,000

Other Intact Select

Primals and Subprimals Select

Weasand Meat Select

Heart Meat Select

Species\*:  Beef

You are here: Home > Domestic Profile > Products

# Products

Open Beef, Inc  
M38574

Products Volumes

### HACCP Volumes

Raw - Not Ground (Fabrication/Intact)

> 600,000


Select

Slaughter

Save Cancel

### Finished Product Volumes

Finished Product Category	Volume
Raw intact beef	> 600,000

- Select Establishment
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- HACCP
- Products
- Equipment** 
- Inspection Task
- Slaughter

You are here: Home > Domestic Profile > Equipment

# Equipment

Open Beef, Inc  
*M38574*

- Thermal Processing
- Import Equipment


# Establishment Task list



Open Beef, Inc  
M38574

Shift:

Inspection Activities		
<input type="checkbox"/>	Sanitation (01)	
	Inspection Type Title	
<input type="checkbox"/>	Pre-Operational SSOP Verification	
	InspectionTaskName	Edit
<input checked="" type="checkbox"/>	Pre-Operational Recordkeeping	
<input checked="" type="checkbox"/>	Pre-Operational SSOP Review and Operation	
<input type="checkbox"/>	Operational SSOP Verification	
	InspectionTaskName	Edit
<input checked="" type="checkbox"/>	Operational SSOP - Record review	
	Operational SSOP - Review and Operation	



- Select Establishment
- Grants and Approvals
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You are here: Home > Domestic Profile > Slaughter

# Slaughter

**Open Beef, Inc**  
*M38574*

 Add new Line

Shift	Type	Name	Class	Slaughter System	Inspection System	Max Line Speed	Staffing	Edit	Delete
Shift 1	M	Slaughter Line 1	Cattle	Chain Driven Rail	Using Viscera Truck	84	3		



# Slaughter Line Details

Open Beef, Inc  
M38574

Shift\*: Shift 1

Inspection Type\*: Meat

Line Name\*:  Slaughter Line 1

Class\*: Cattle

Slaughter System\*: Chain Driven Rail

Inspection System\*: Using Viscera Table with Tong

Subclass\*:  Steer 87 to 103 heads/hour 4 inspectors

Heifer

Beef Cow

Dairy Cow

Bull/Stag

Comments:

Max. Line Speed: 87 to 103 heads/hour 4 inspectors

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# Questions & Answers

