

Public Health Information System: Industry Session

Establishment Profile

- **□**Policy
- **□**Features Demonstration

- 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

- 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

- Profile information includes:
 - Grants & approved voluntary services
 - Contacts
 - Operating schedule
 - HACCP system elements



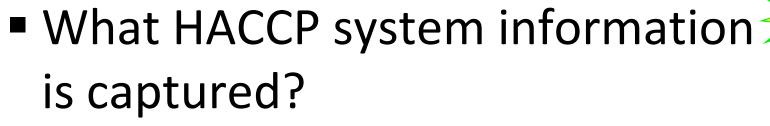
Products & production volumes



Slaughter line characteristics

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

HACCP System Elements





- 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

What HACCP system information is captured?



- HACCP plans including:
 - CCPs when the hazard is RLTO
- Process interventions

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

- 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

- 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

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

- 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

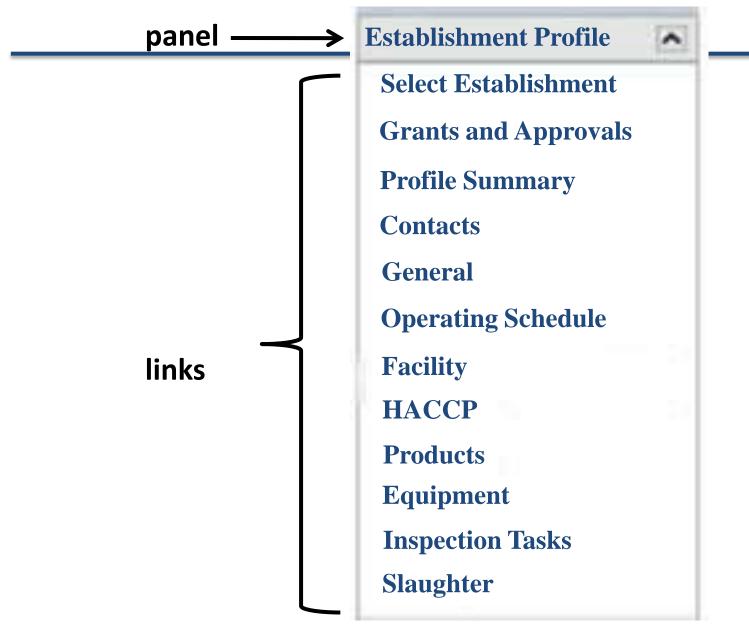
- IPP also update the profile whenever an inaccuracy is identified
 - Recorded information is out of date
 - IPP learn of changes made by the establishment

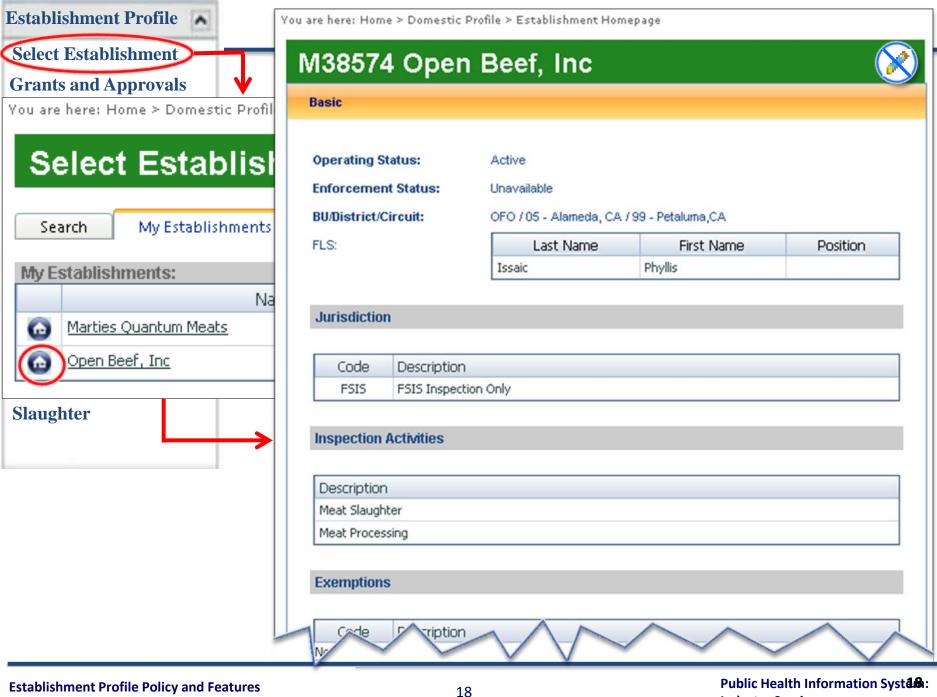
- When the establishment's profile is updated, IPP share a printed copy of the profile with establishment management at the next weekly meeting
- Establishment management should inform IPP of any inaccuracies on the profile

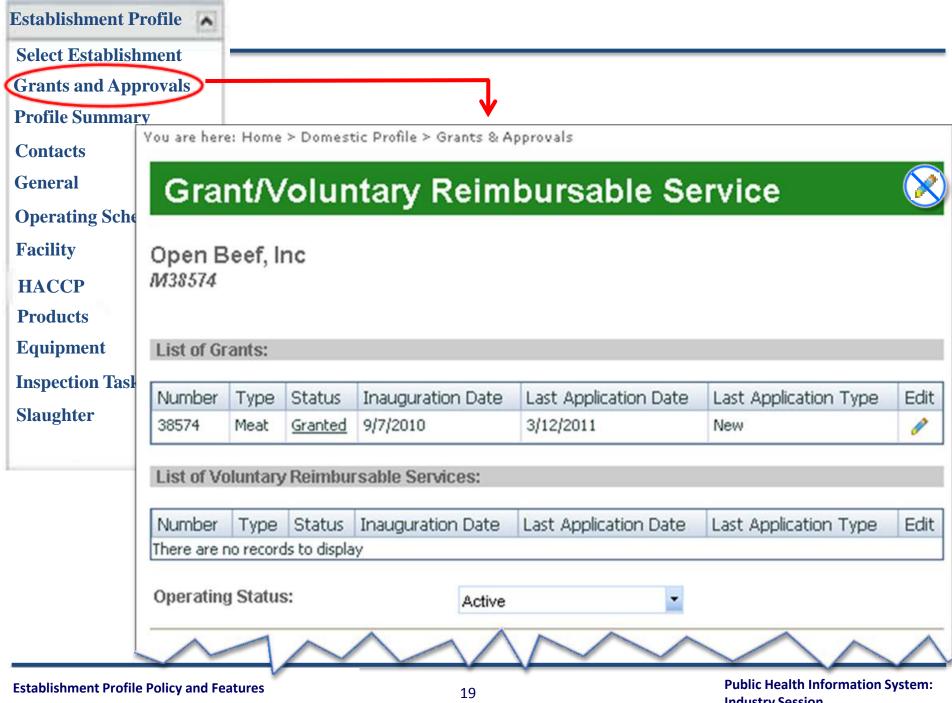
Questions & Answers



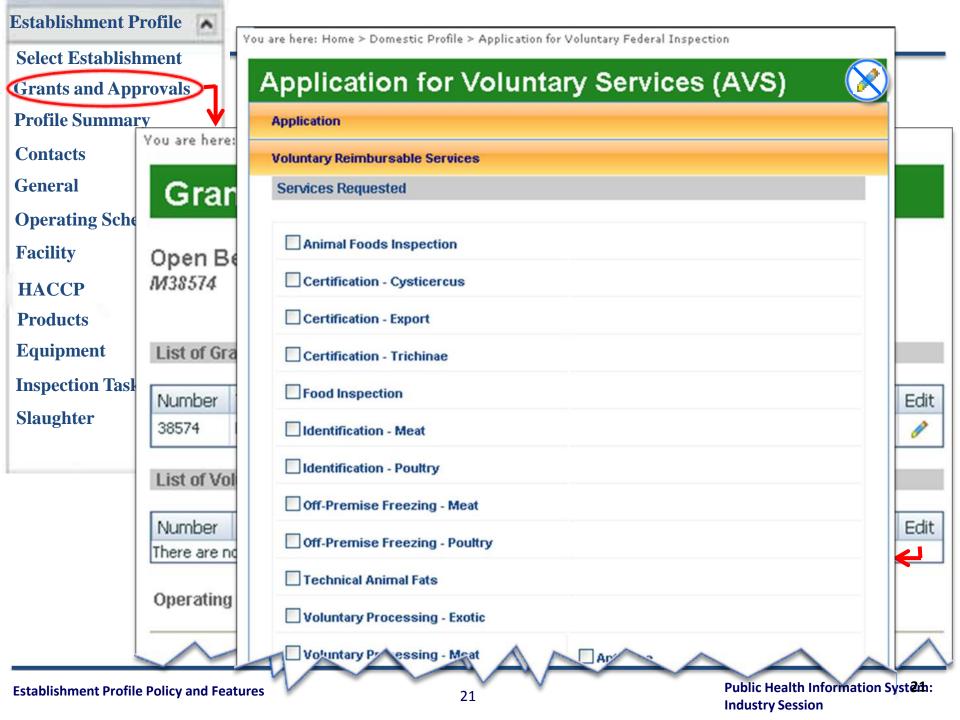
Establishment Profile Demonstration

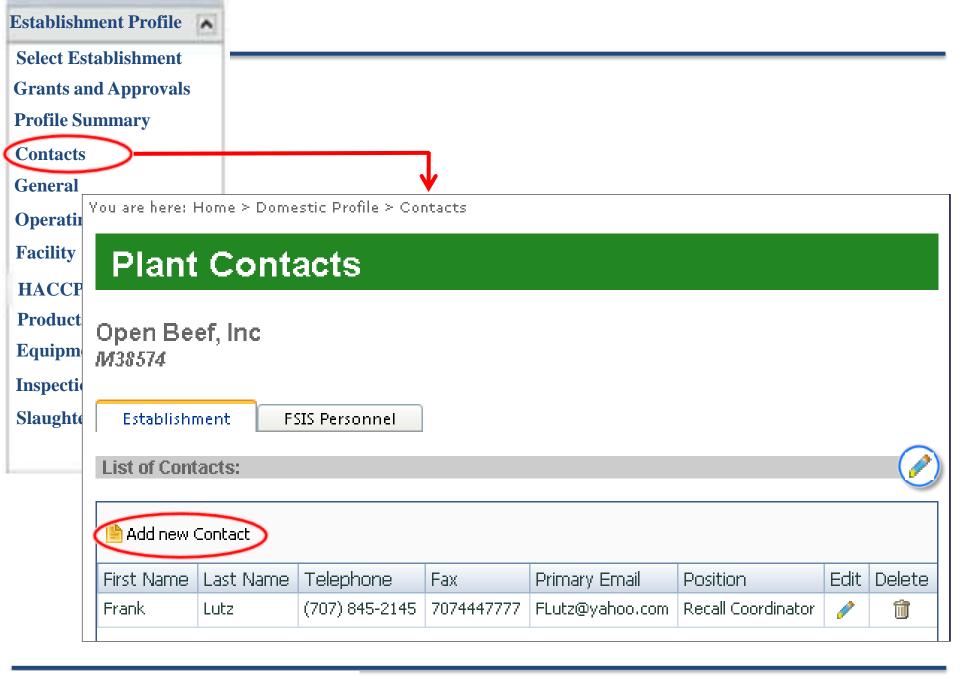


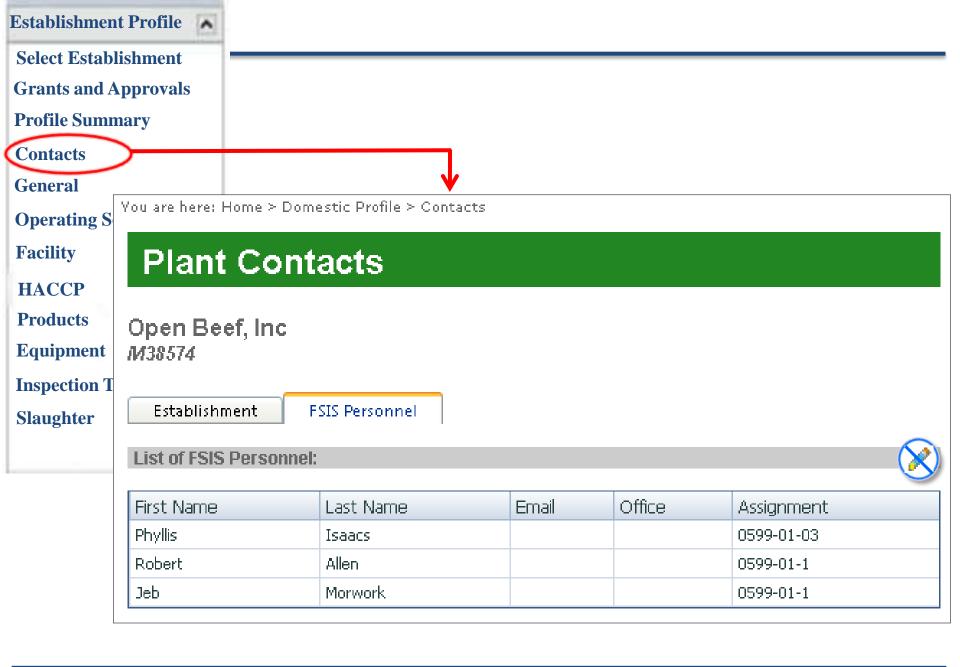


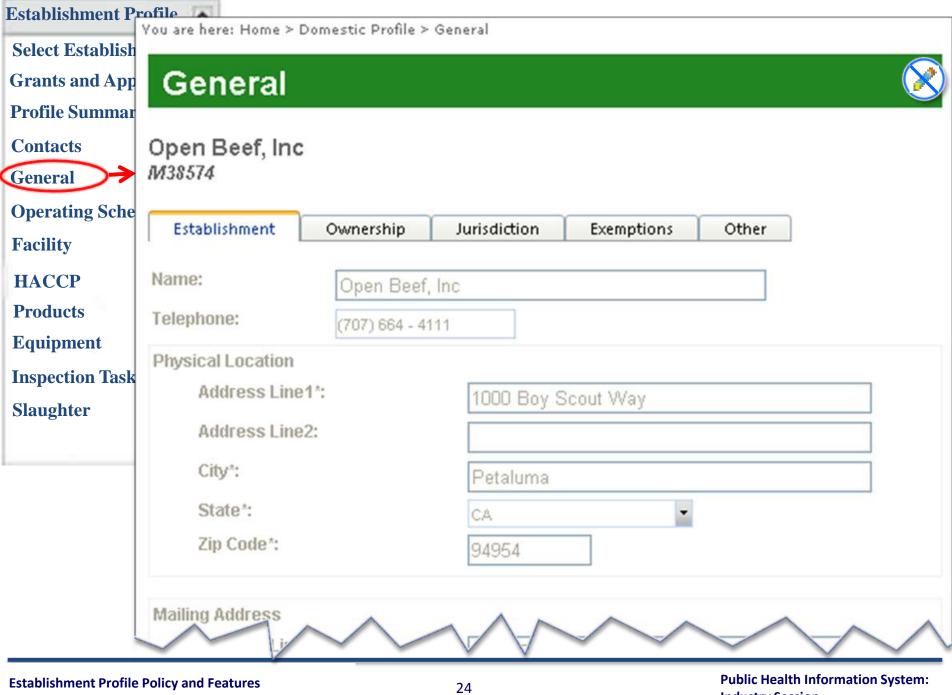


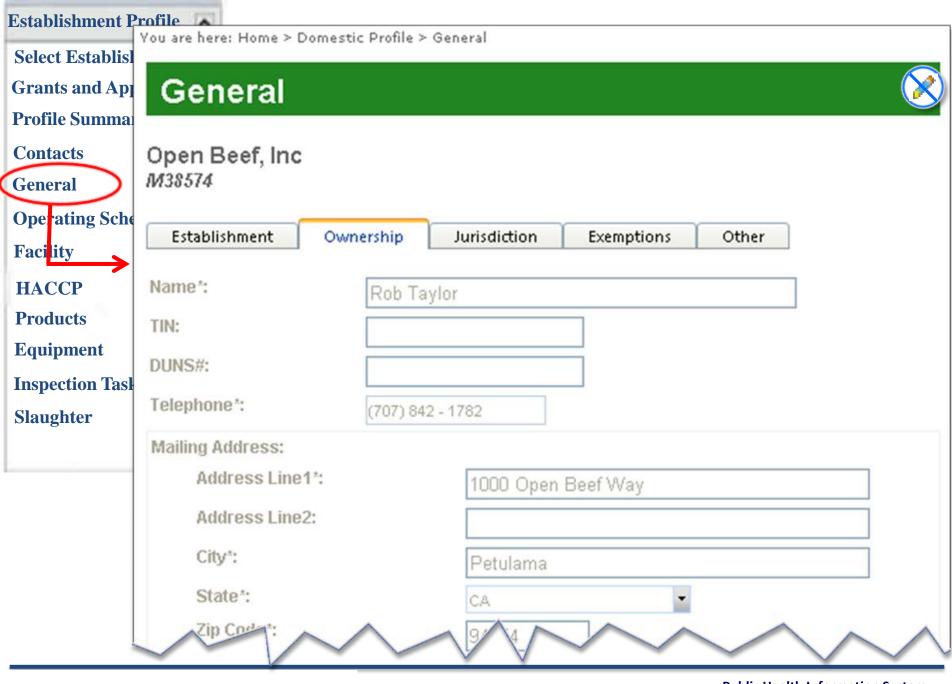


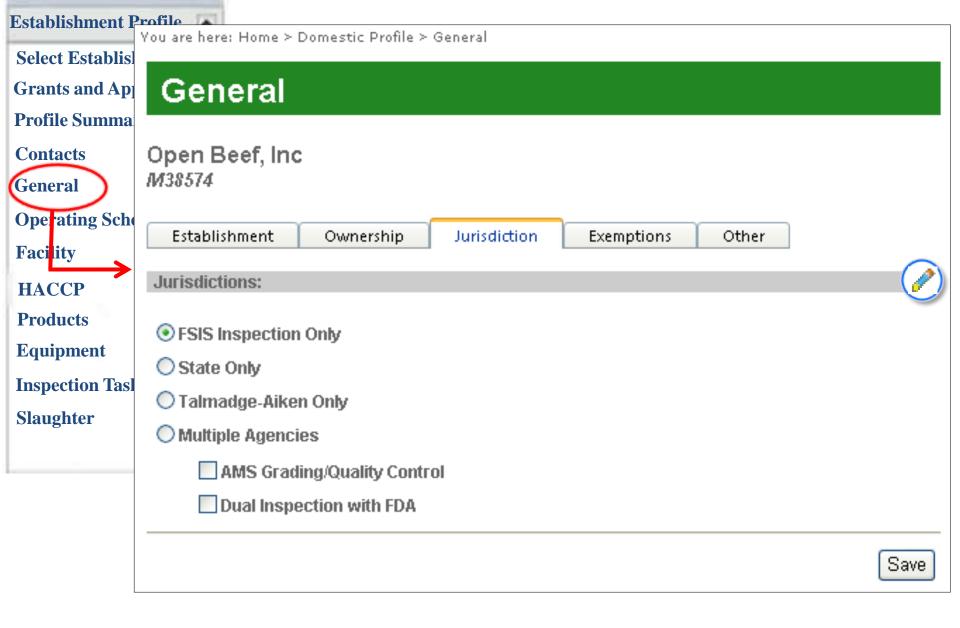


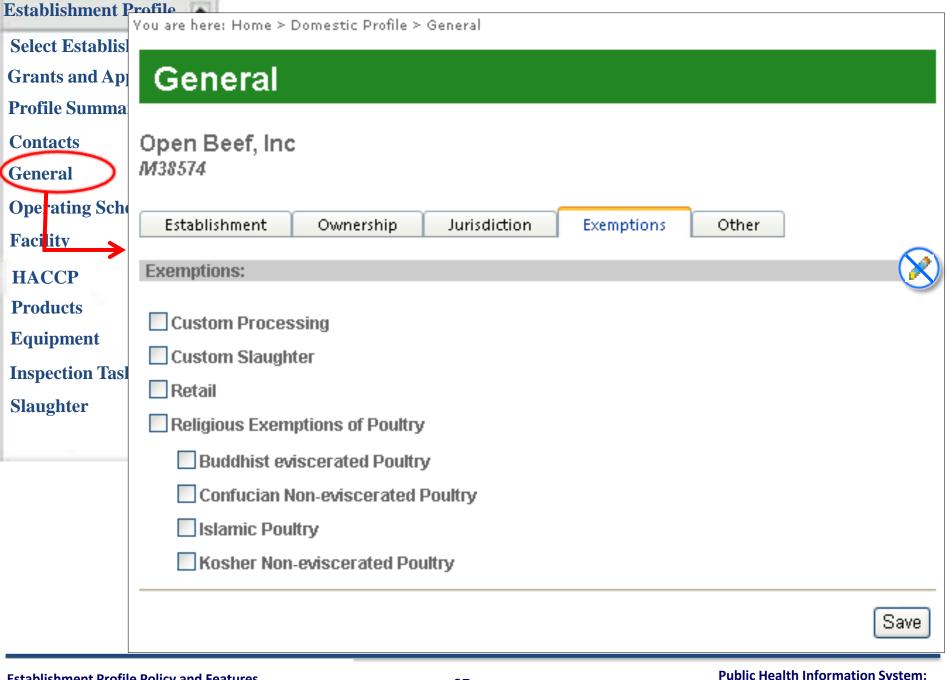


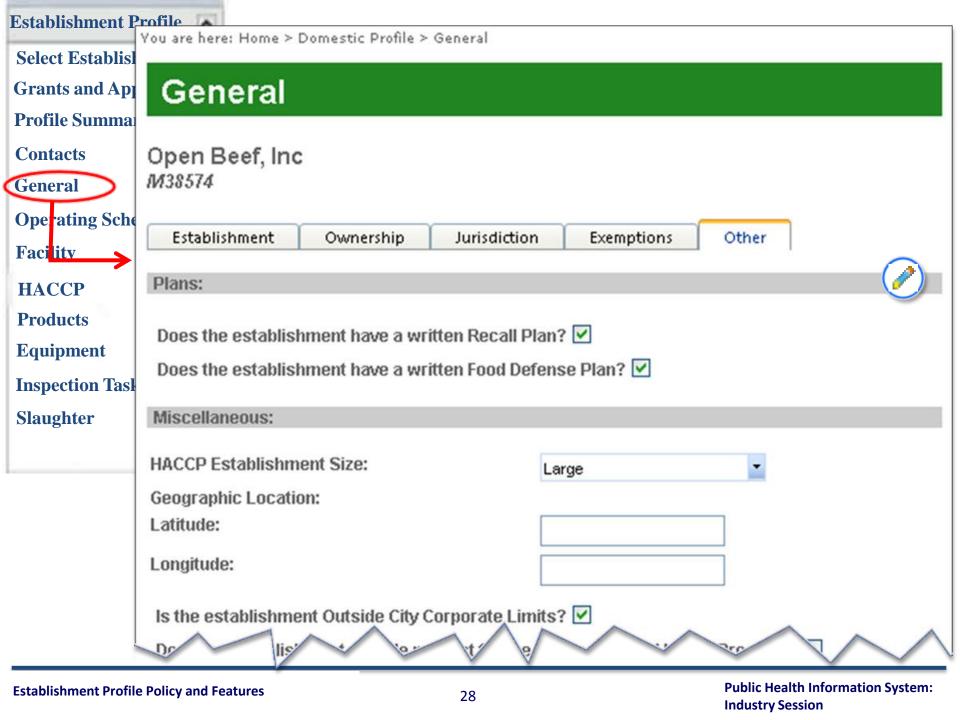


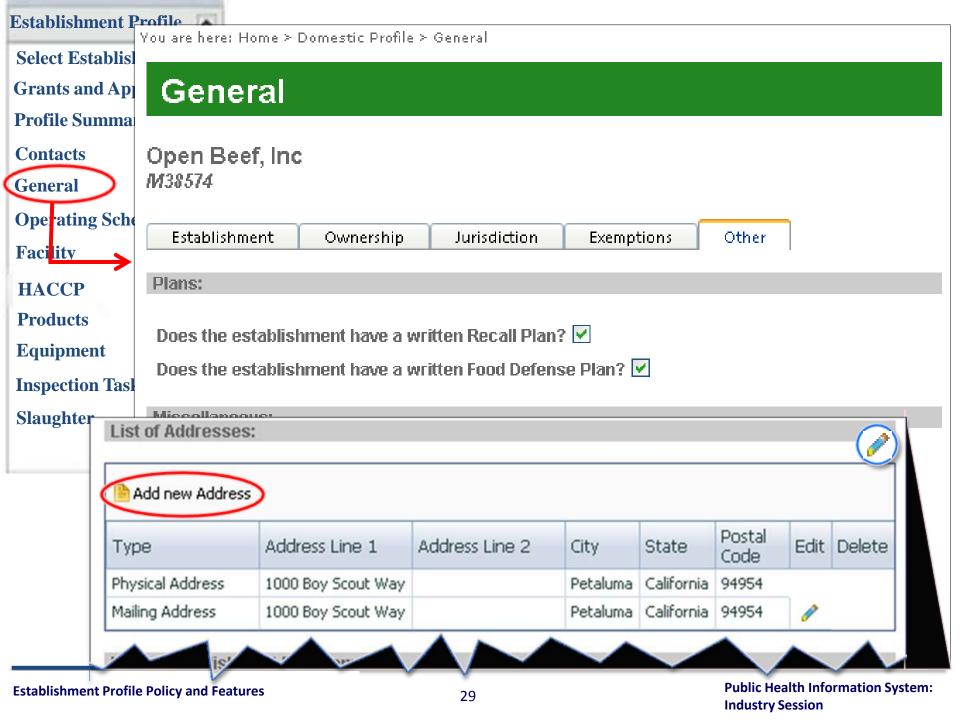














Operating Schedule

Facility | You are here: Home > Domestic Profile > Operating Schedule

(X)

Equipn

HACC

Produc

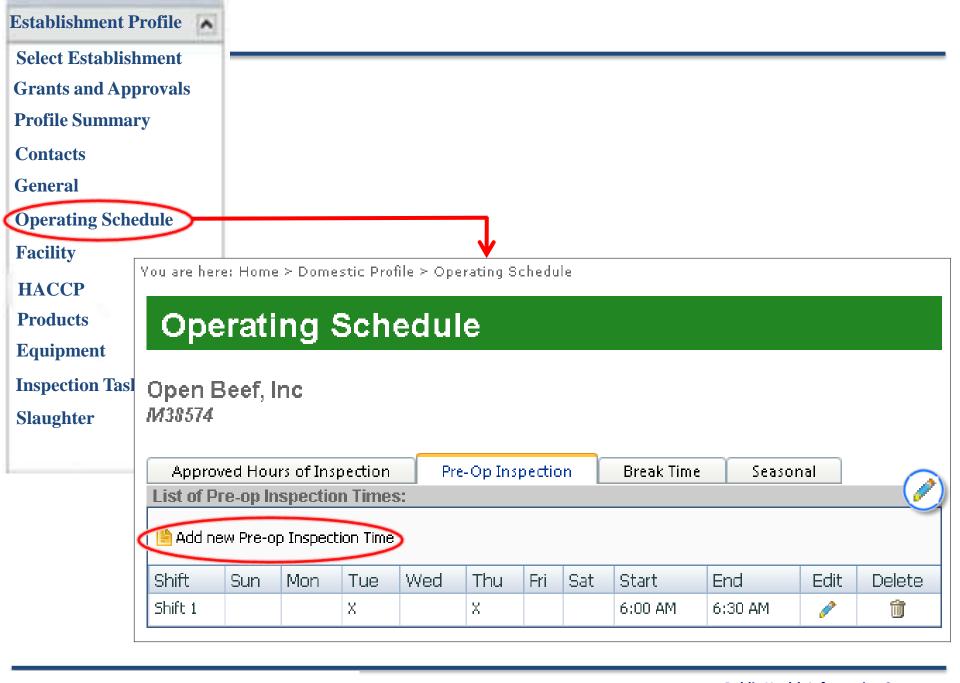
Inspect

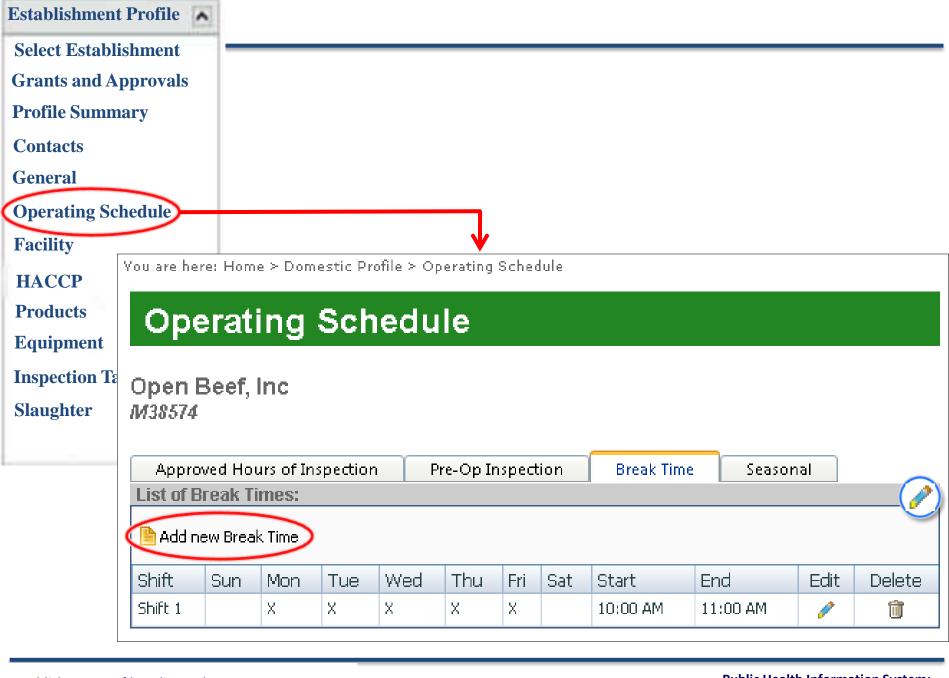
Slaught

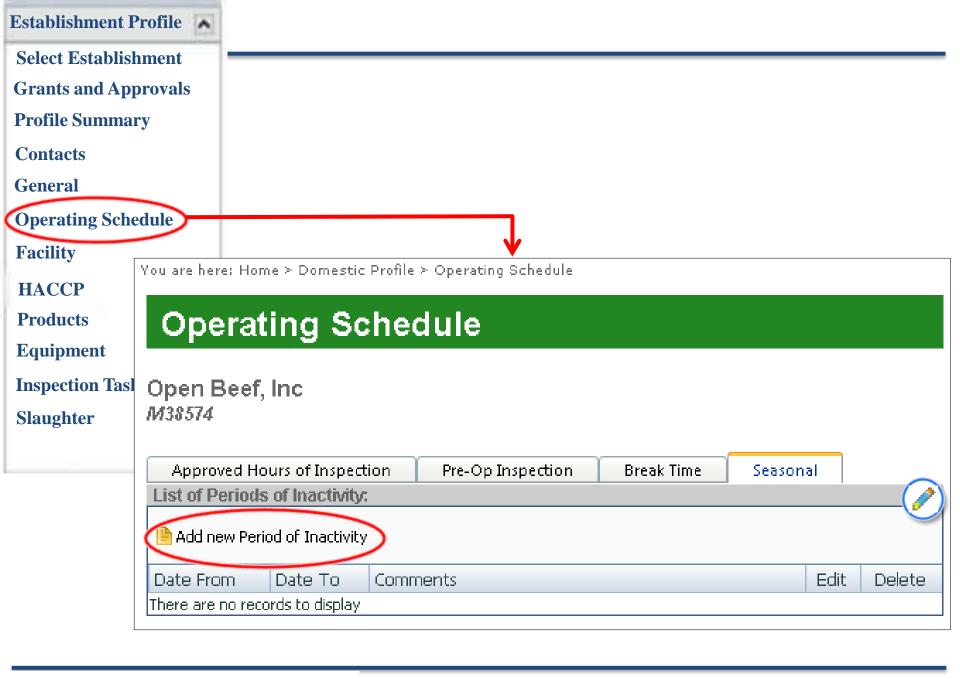
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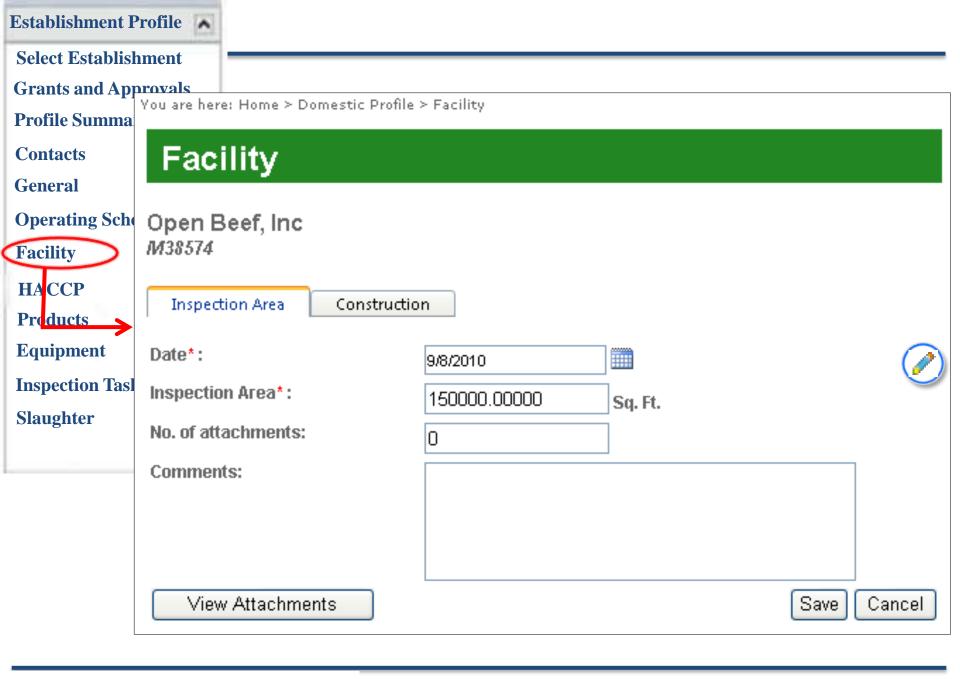
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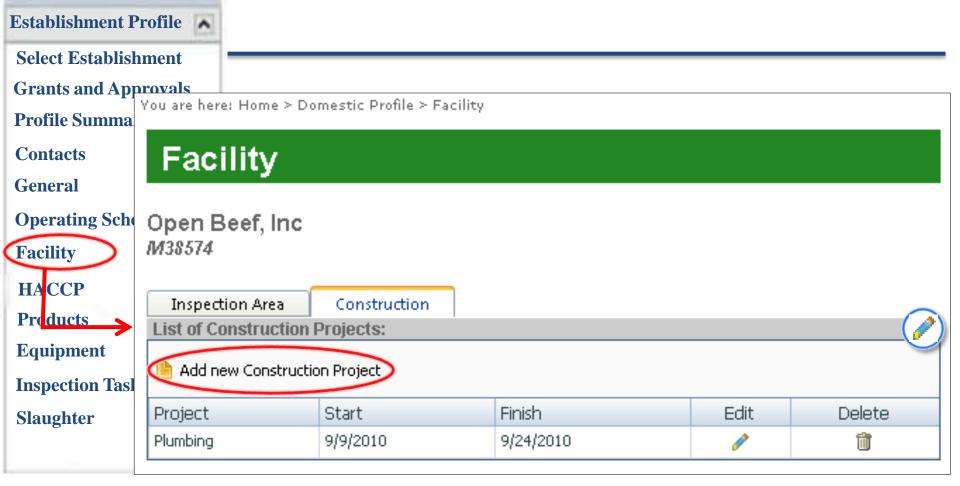
Approved Hours of Inspection			n P	Pre-Op Inspection		Break Time		Seasonal	
List of Inspection Hours:									
Shift	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Start	End
Shift 1		X	X	X	X	Х		7:00 AM	4:00 PM



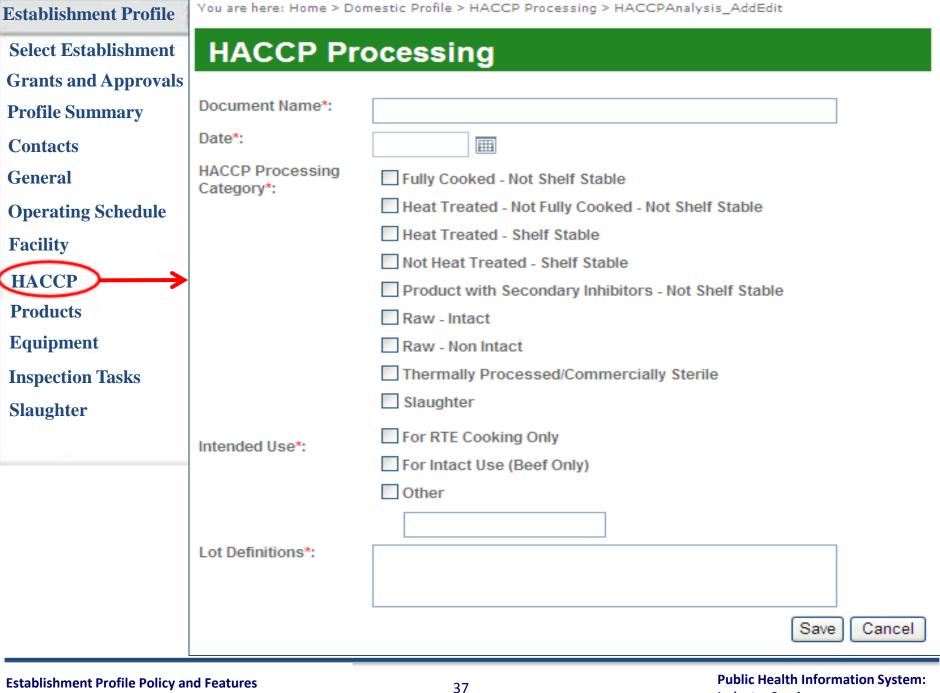








Establishment P HACCP Processing Select Establish **Grants and App** Profile Summar **Contacts** Summary General **Operating Sched** Raw - Non Intact **Facility** Raw - Intact Fully Cooked - Not Shelf Stable HACCP Slaughter **Products Equipment Inspection Tasks** Pre-requisite Programs Interventions Slaughter Add Hazard Analysis Hazard Analyses Date Edit Delete 偷 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, 3/26/2010 SHORT RIBS



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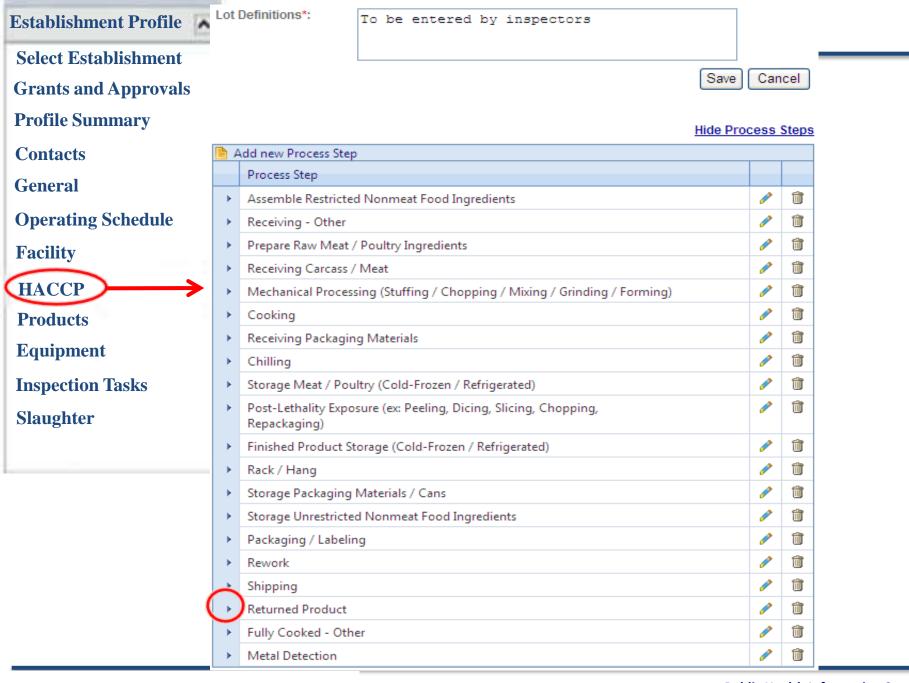
Edit

Interventions

Delete

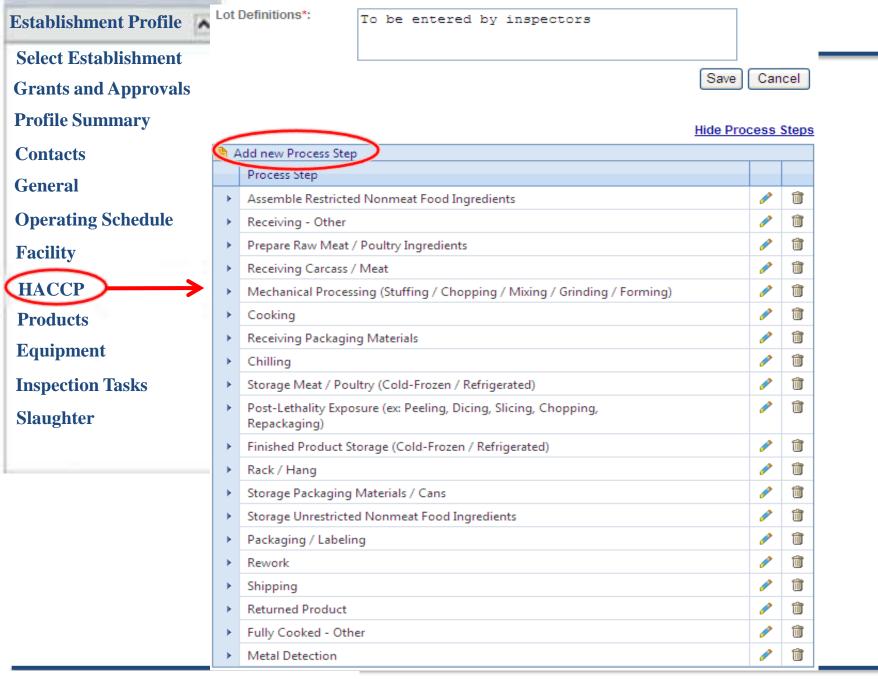
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SHORT RIBS



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Establishment Profil	+	Shipping						1	Û
		Returned Product							Î
Select Establishmen Grants and Approva Profile Summary Contacts General Operating Schedule Facility HACCP Products Equipment Inspection Tasks Slaughter		Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Туре		
		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						0	Û
		Metal Detection						1	1



Establishment Profile 繭 Shipping 1 Returned Product Select Establishment Process Step*: Returned Product **Grants and Approval** Food Safety Hazards*: Add new Hazard **Profile Summary** Reasonably Hazard Hazard Likely to Basis Name Type Category **Contacts** Occur? Pre-ROAST Purchase Physical Foreign No General Material requisite BEEF, Specifications / CORNED Program Letter of **Operating Schedule** BEEF. Guarantee / Certificate of PASTRAMI. **Facility** PRIME RIB. Analysis POT ROAST. HACCP SHORT RIBS **Products** Chemical Chemical Pre-ROAST Purchase No Contamination BEEF, Specifications / requisite **Equipment** Program CORNED Letter of BEEF, Guarantee / **Inspection Tasks** PASTRAMI, Certificate of PRIME RIB. Analysis Slaughter POT ROAST, SHORT RIBS Biological General No Pre-ROAST Purchase Specifications / Pathogens requisite BEEF. Program CORNED Letter of BEEF, Guarantee / Certificate of PASTRAMI. PRIME RIB, Analysis POT ROAST. SHORT RIBS Save Cancel m Fully Cooked - Other

Select Establishment

Grants and Approvals

Profile Summary

Contacts

General

Operating Schedule

Facility

HACCP

Products

Equipment

Inspection Tasks

Slaughter

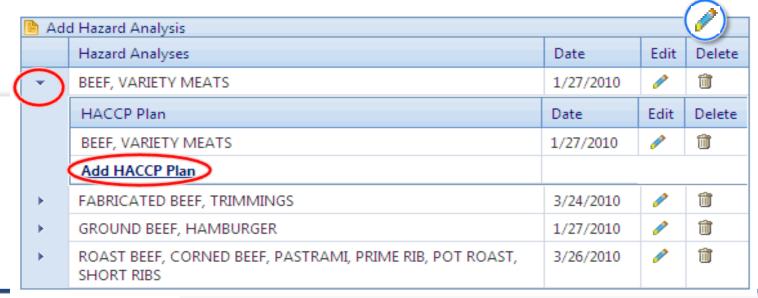
HACCP Processing

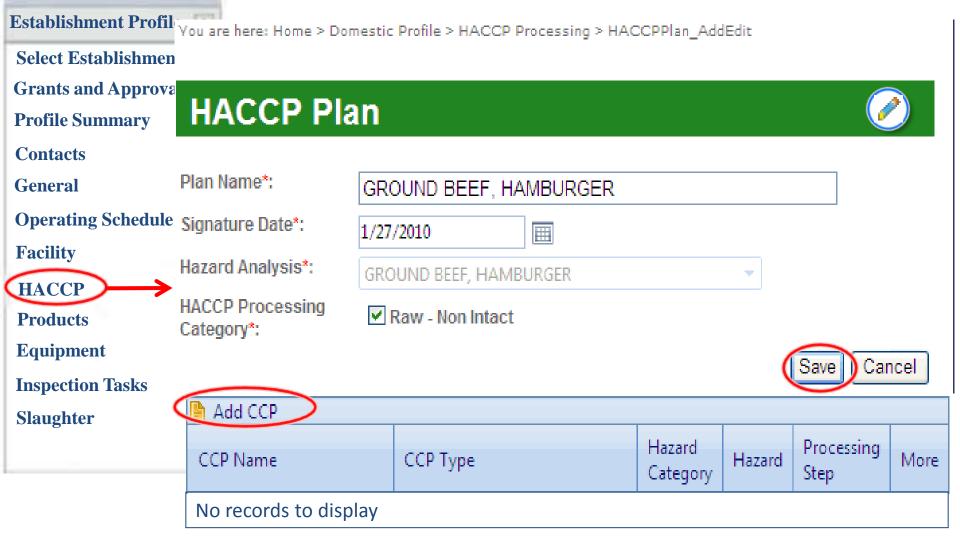
Summary

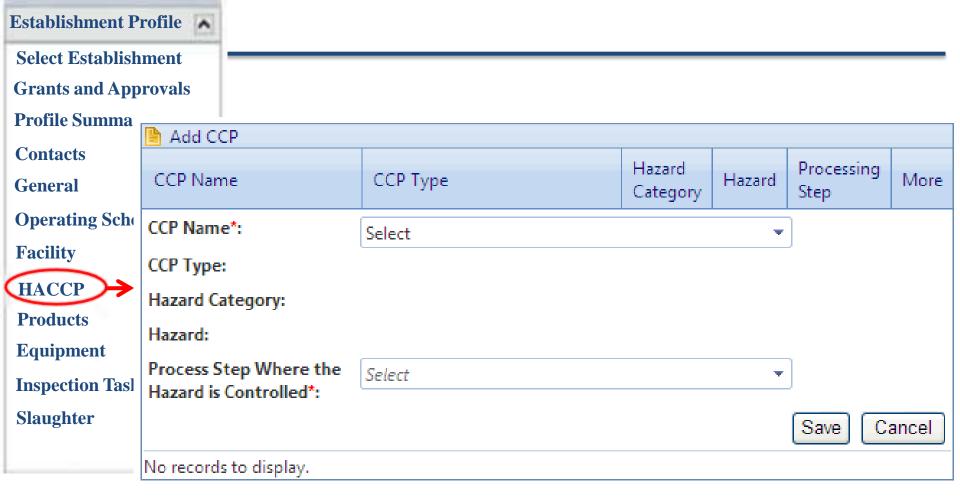
- Raw Non Intact
- Raw Intact
- Fully Cooked Not Shelf Stable
- Slaughter

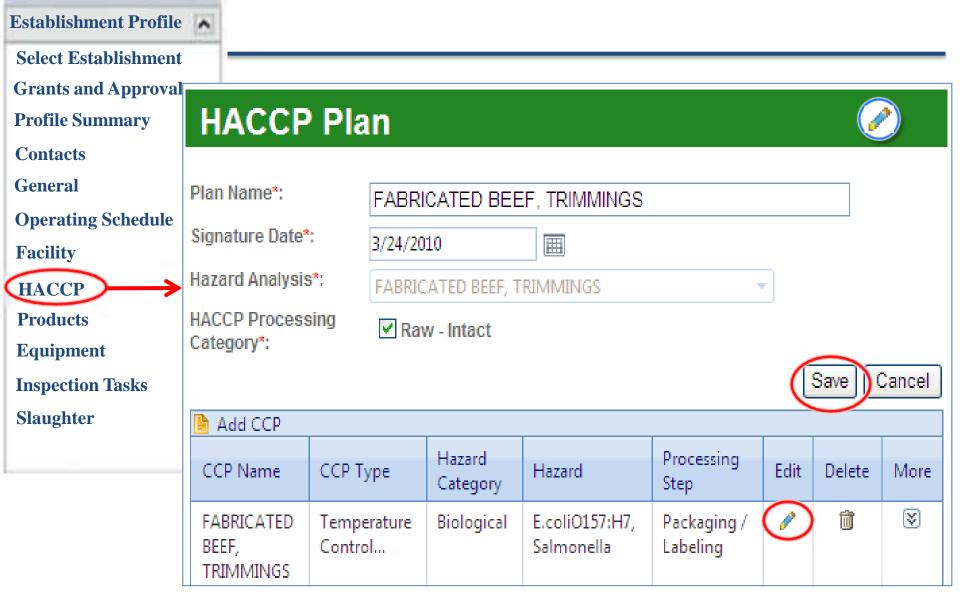
Pre-requisite Programs

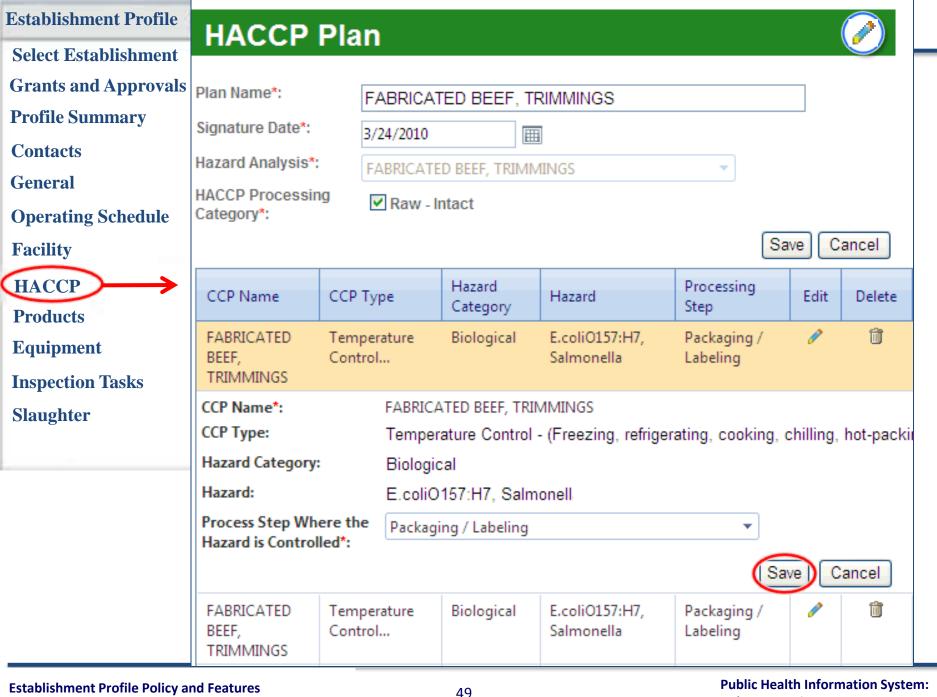
Interventions

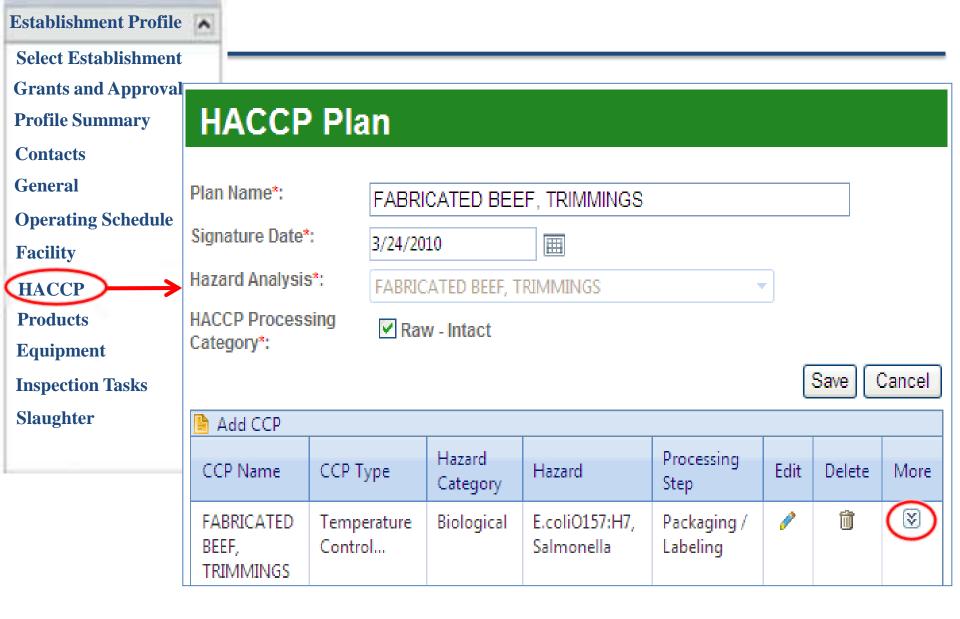


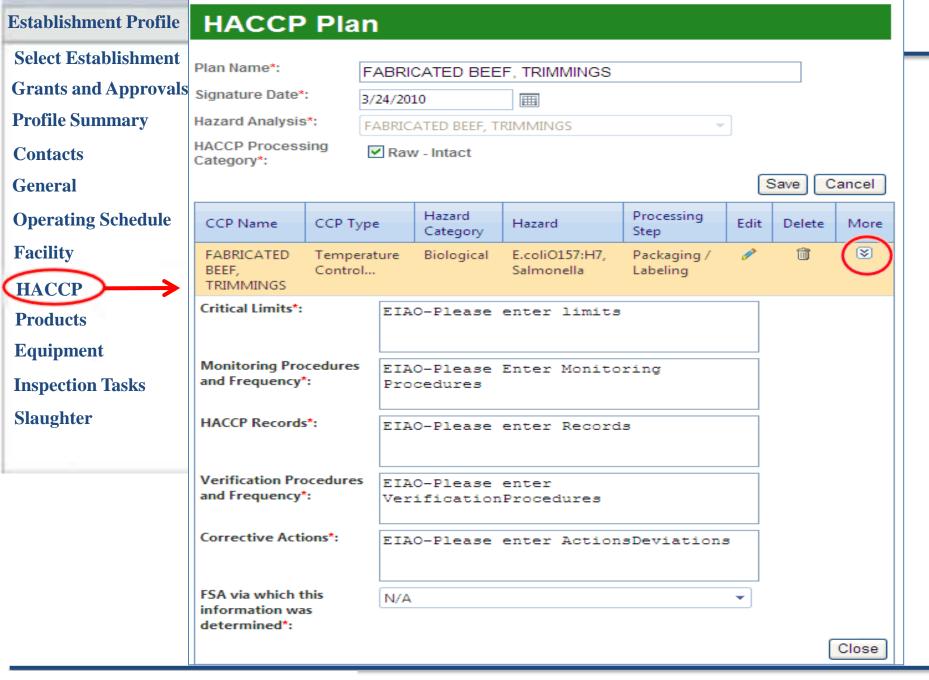


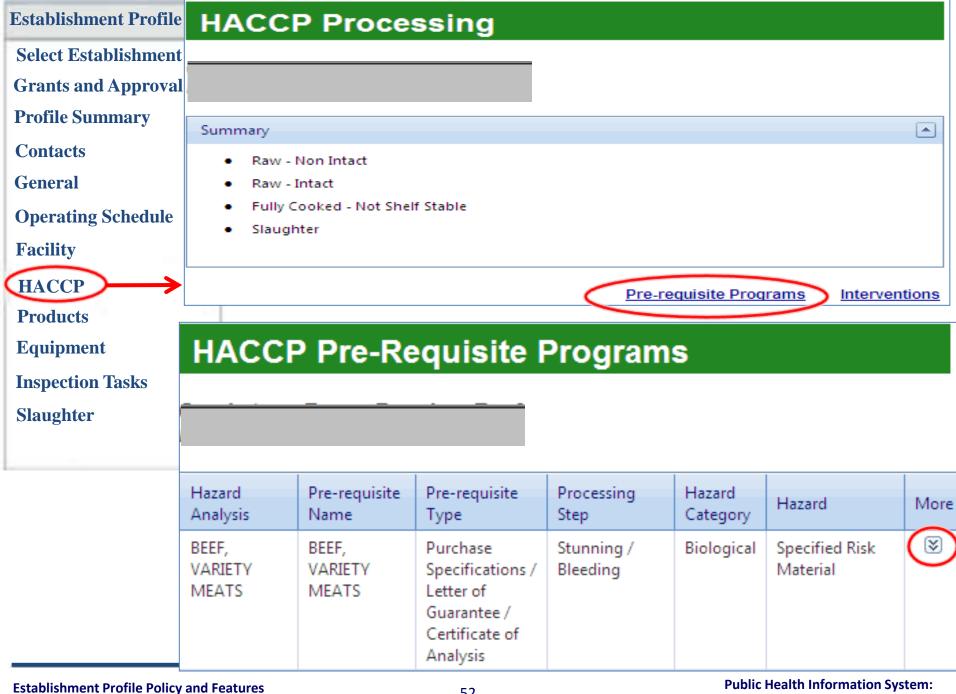




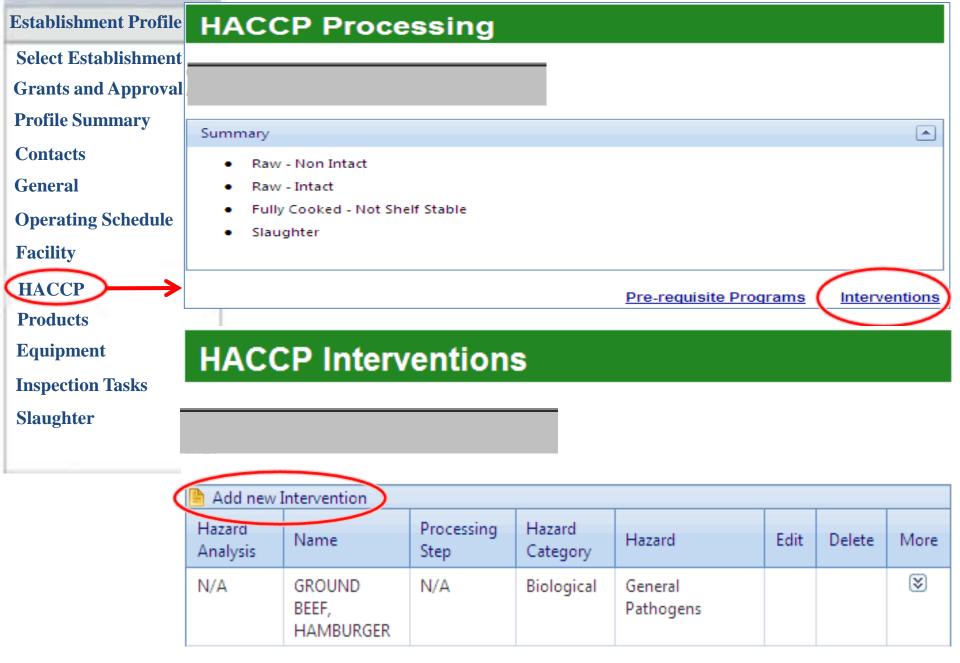


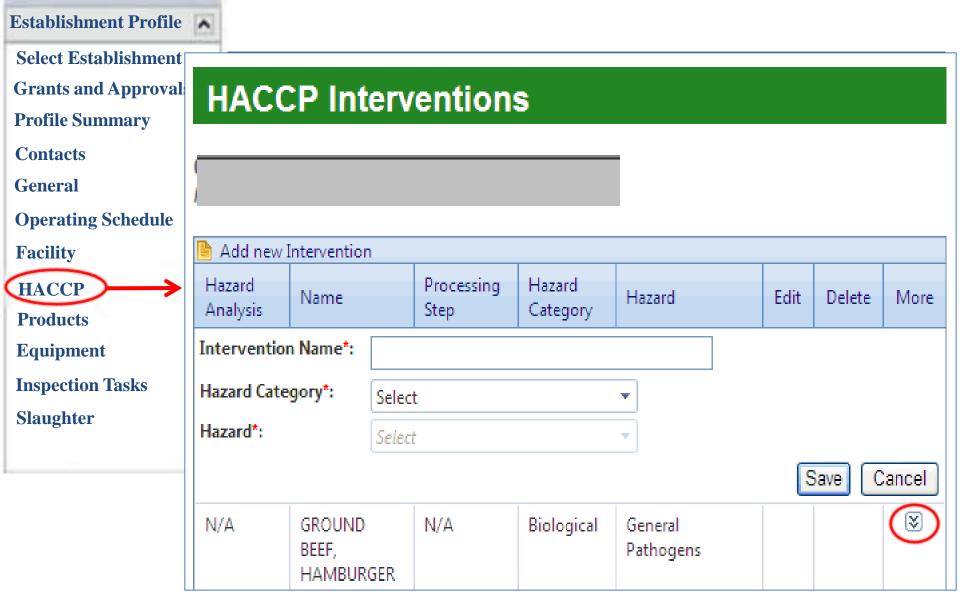






You are here: Home > Domestic Profile > HACCP Processing > HACCPPre_Requisite **Establishment Profile HACCP Pre-Requisite Programs Select Establishment Grants and Approvals Profile Summary Contacts** Hazard Pre-requisite Pre-requisite Processing Hazard More Hazard Analysis Name Type Step Category General 8 BEEF, BEEF, Stunning / Biological Specified Risk Purchase VARIETY VARIETY Specifications / Bleeding Material **Operating Schedule** MEATS MEATS Letter of Guarantee / **Facility** Certificate of Analysis HACCP Limits*: **Products Equipment** Monitoring Procedures and Frequency*: **Inspection Tasks** Slaughter Records*: Verification Procedures and Frequency*: Deviations*: FSA via which this N/A information was determined*: Close





Establishment Profile

HACCP Interventions

Select Establishment

Grants and Approvals

Profile Summary

Contacts

General

Operating Schedule

Facility

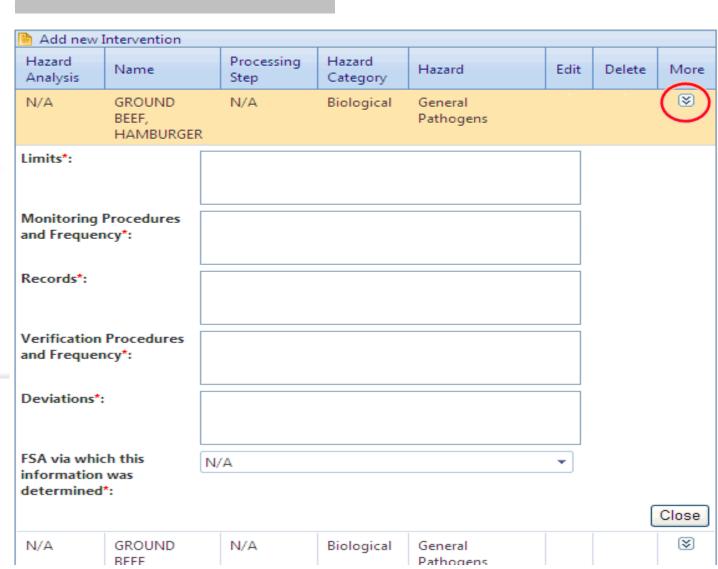
HACCP

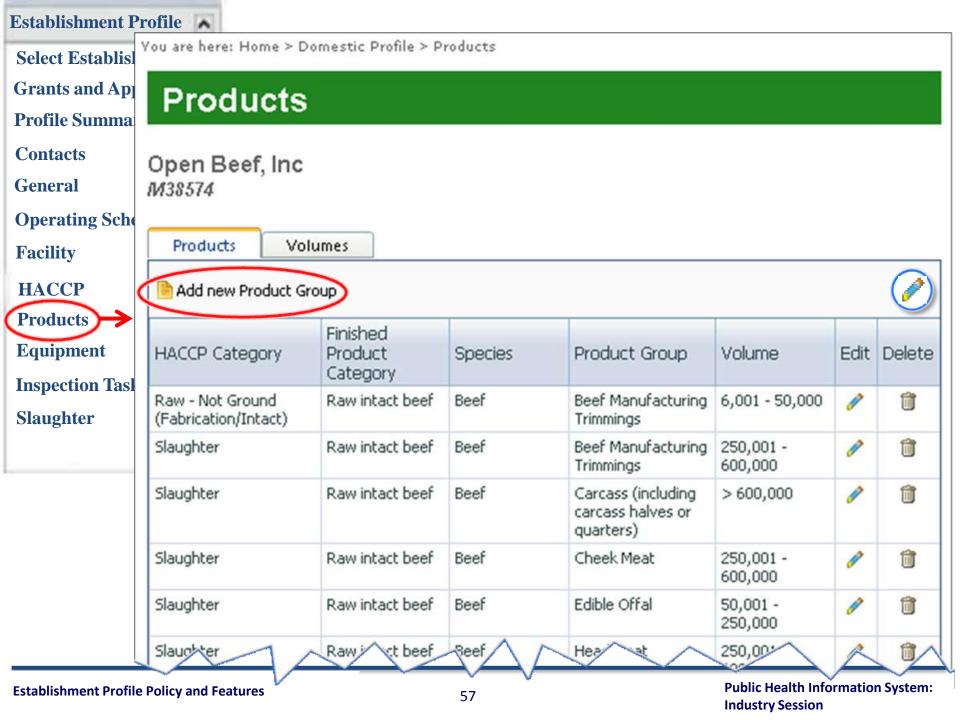
Products

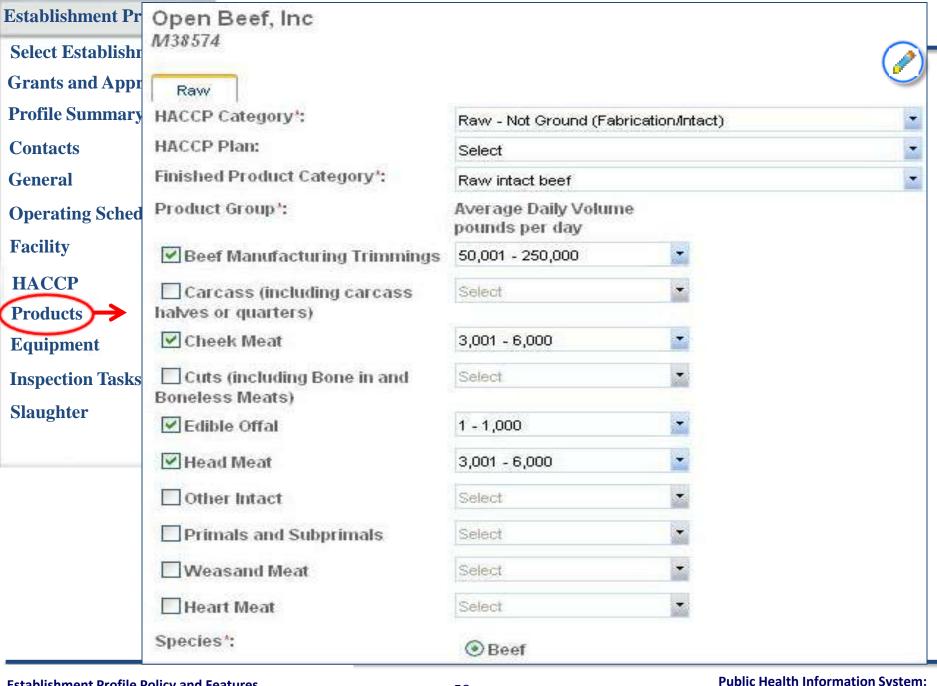
Equipment

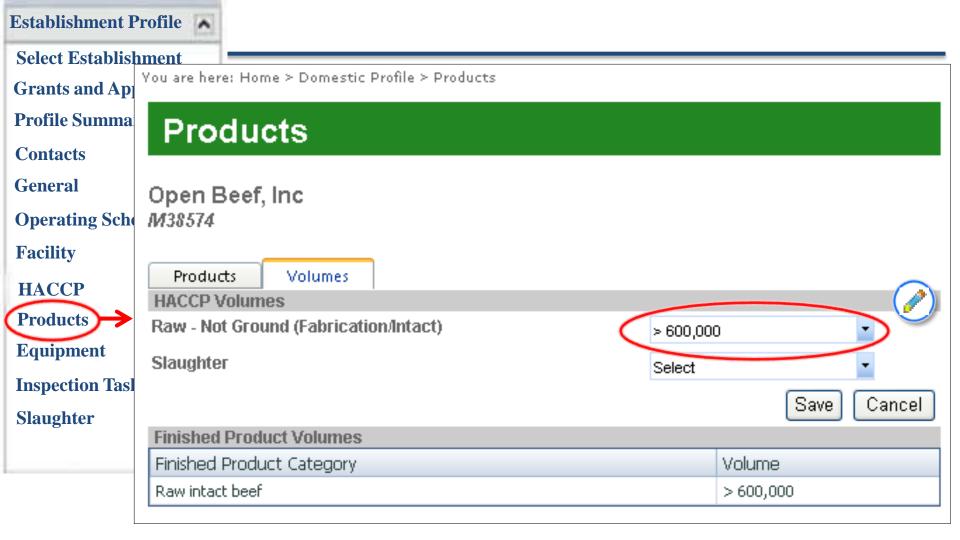
Inspection Tasks

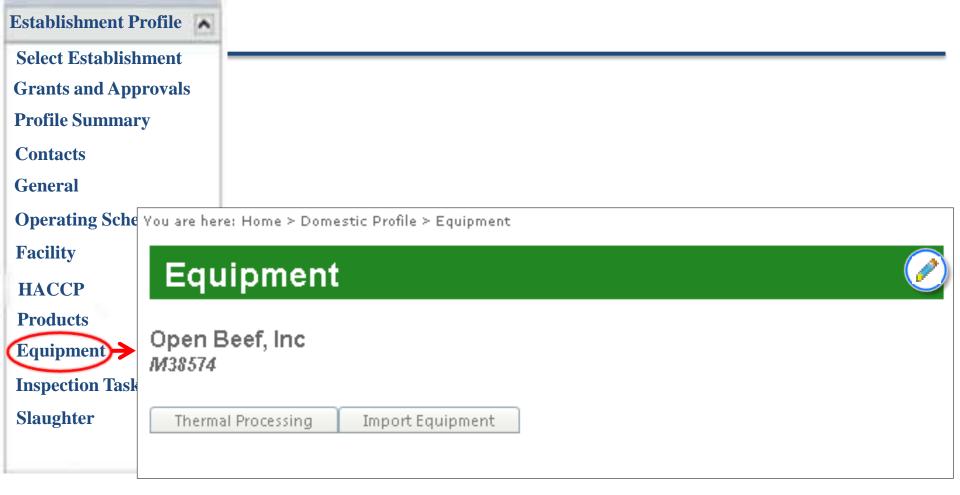
Slaughter

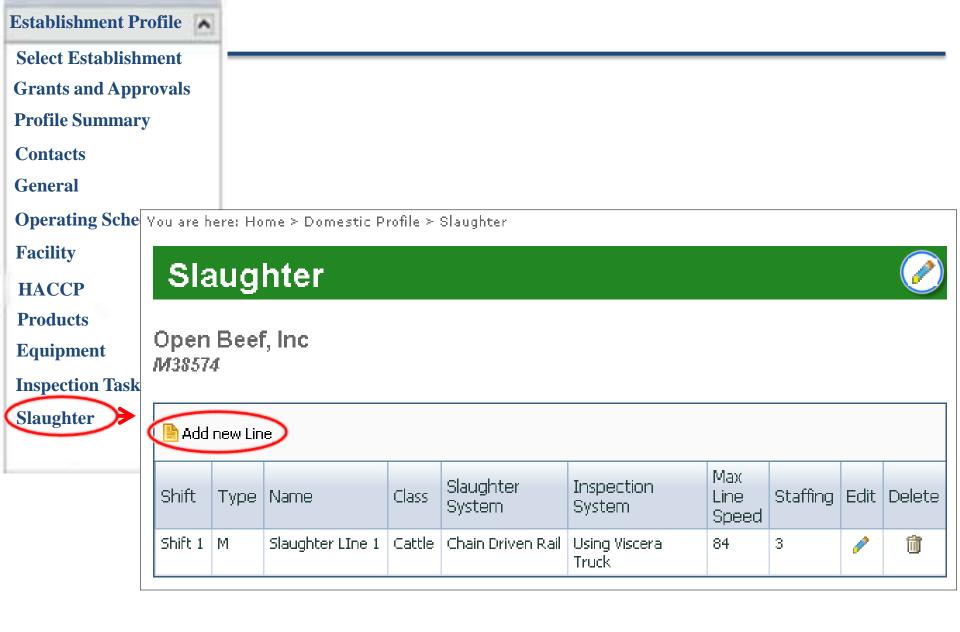


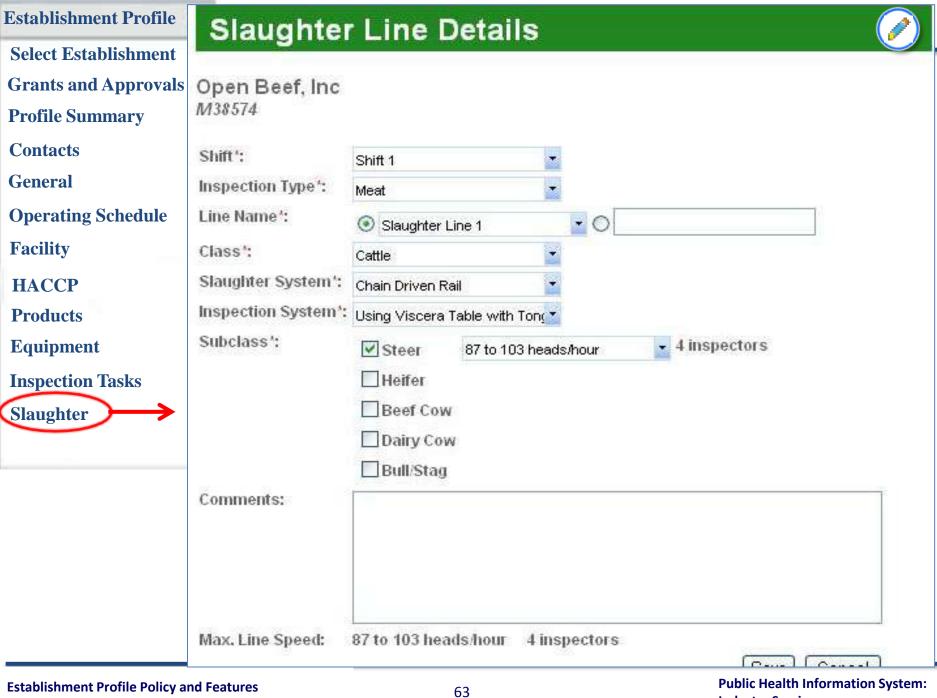












Questions & Answers

