

Product: Raw, Not Ground		Hazard Analysis		
Process Step	Potential Hazard introduced, controlled or enhanced at this step B = biological C = chemical P = physical	Does this potential hazard need to be addressed in the HACCP plan? (Yes or No)	Justification for decision made in previous column	What control measures can be applied to prevent, eliminate or reduce the hazards being addressed in the HACCP plan?
Receiving of Carcasses from Outside Operations	B- Presence and growth of pathogens - E. coli O157:H7	No	Controlled by a prerequisite program that monitors the temperature of meat ingredients at receiving and Letters from suppliers addressing the use of microbial interventions during beef slaughter.	
	- BSE/SRMs (Beef ≥ 30 Months Old)	No	Plant's SRM SOP address control SRMs of ≥ 30 months old beef animals during fabrication of beef animals. The USDA Harvard Risk Assessment (Cohen et. al, 2001) indicates a low risk of BSE with current industry restrictions.	
	C- Antibiotic residues	No	USDA monitoring indicates a very low occurrence per 2000 National Residue Program Data, The "Red Book" http://www.fsis.usda.gov/OPHS/red2000/index.htm	
	P- Foreign objects	No	Low occurrence according to plant experience	
Carcasses from In-house Slaughter Operations	B- Presence and growth of pathogens- E. coli O157:H7	No	Low occurrence because of control measures in slaughter HACCP plan and because refrigerated storage is maintained at low temperatures to inhibit growth	
	C- Antibiotic residues	No	USDA monitoring indicates a very low occurrence per 2000 National Residue Program Data, The "Red Book" http://www.fsis.usda.gov/OPHS/red2000/index.htm	
	P- Foreign objects	No	Low occurrence according to plant experience	