

How to Develop A Recall Plan

Records.

Records are vital in tracing products forwarded to consignees and back to potential suppliers. They include invoices, bills of sale, and shipping documents from each transaction in which product made with meat or poultry is purchased, sold, shipped, received, or handled by your plant in connection with any business subject to the Federal Meat Inspection Act or the Poultry Products Inspection Act. HACCP system records may also play a part in this process. Records you should have on hand include:

◇ Records needed to permit positive identification of products

produced;

◇ Production records, including records on ingredients that are essential for traceback of products and ingredients of the products.

All products need a system of product coding; this coding will facilitate an effective recall. Records of raw materials used in each lot of ground beef are especially important. Both you and public health authorities need to know if the problem is traceable to a supplier (refer to 9 CFR 320 and 9 CFR 381, subpart Q);