

**HAZARD ANALYSIS - BEEF, SHEEP, AND GOATS SLAUGHTER -**  
 Carcass halves and quarters, head meat, heart, liver, tongue

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
1. Receiving live cattle	Biological - Pathogens (Salmonella, Escherichia coli O157:H7, non-O157 Shige-toxigenic E. coli) carried on hide and in intestinal tract., Prions (if animal has BSE).	Yes (Pathogens)  No (Prions)	Cattle are a known source of Salmonella. Elder et al data (supplied by FSIS) states that E. coli O157:H7 is reasonably likely to occur in beef cattle.  Non-ambulatory animals are not accepted for slaughter, per 9 CFR 309.3(e).	Trim Zero Tolerance and Organic Acid Spray steps (CCP's later in the process) control pathogens.	
	Chemical - Drug residues	No	Low risk according to USDA Residue Monitoring Program		
	Physical - Buckshot, needles, bullets	No	No reported incidences at this		

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			facility (must be supported with evidence); visual observation for foreign materials during processing, inspection of equipment during cleaning make hazard unlikely.		
2. Stunning/Bleeding OR Shooting/Bleeding	Biological- Pathogens (see list in step 1) introduced into animal's circulatory system by the sticking knife	Yes (Pathogens)	Sticking knife will be heat-sanitized prior to sticking. Visible contamination in neck area will be avoided or trimmed off before cutting through the hide. However, pathogen transfer may still occur.	Trim Zero Tolerance and Organic Acid Spray steps (CCP's later in the process) control pathogens.	
	Chemical - None	No			
	Physical - Bullet	No	If frangible (easily		

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
	fragments		broken) bullets are used, the head will be discarded. Otherwise, only tongue will be deemed edible.		
3. Head/Shank Removal	<p>Biological -Prions associated with SRM's</p> <p>Biological- Pathogens (see list above)</p>	<p>No</p> <p>Yes</p>	<p>Animal age determined by dentition or producer certificate. SOP for removal of SRM's and Operational SSOP (for sanitation of equipment following use on cattle 30 months of age or older) make hazard unlikely to occur.</p> <p>Hide opening and removal of shank and head may introduce</p>	<p>Trim Zero Tolerance and Organic Acid Spray steps (CCP's later in the process) control pathogens.</p>	

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			pathogens onto the carcass.		
	Chemical - None	No			
	Physical - None	No			
4. Head processing	Biological: Presence or growth of pathogens (see list above)	Yes (Presence) No (Growth)	Raw meat is a known source of pathogens. Head skinning and removal are done rapidly enough to prevent pathogen growth.	Trim Zero Tolerance and Organic Acid Spray steps (CCP's later in the process) control pathogens.	
	Biological: presence of prions in SRM's	No	SOP for SRM removal makes hazard unlikely		
	Chemical - None	No			
	Physical - None	No			
5. Skinning	Biological - Presence or growth of pathogens (see list above)	Yes (Presence) No (Growth)	Cattle hide is a known source of pathogens. Skinned carcass is moved rapidly enough to next step to prevent	Trim Zero Tolerance and Organic Acid Spray steps (CCP's later in the process) control pathogens.	

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			pathogen growth during this step.		
	Chemical - None	No			
	Physical - None	No			
6. Evisceration	Biological - Presence or growth of pathogens (see list above)	Yes (Presence) No (Growth)	The intestinal tract of cattle is a known source of pathogens. Eviscerated carcass is moved rapidly enough to next step to prevent pathogen growth during this step.	Trim Zero Tolerance and Organic Acid Spray steps (CCP's later in the process) control pathogens.	
	Presence of prions in SRM (distal ileum)	No	SOP for removal of distal ileum		
	Chemical - None	No			
	Physical - None	No			
7. Variety Meats Processing	Biological - Presence or growth of pathogens (see list above)	Yes (Presence) No (Growth)	Carcasses is a known source of pathogens. Heart, liver, tongue may be contaminated via tools, employees,	Trim Zero Tolerance and Organic Acid Spray steps (CCP's later in the process) control pathogens.	

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			cattle hide and gastrointestinal tract, although Operational SSOP reduces this risk. Variety meats are moved rapidly enough to next step to prevent pathogen growth during this step.		
	Chemical -None	No			
	Physical - None	No			
8. Splitting	Biological - Presence or growth of pathogens (see list above)	Yes (Presence) No (Growth)	Pathogens are known to be present on carcasses; splitting saw may transfer pathogens from carcass to carcass or from location to location on one carcass. Carcass	Trim Zero Tolerance and Organic Acid Spray steps (CCP's later in the process) control pathogens.	

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
	Prions associated with spinal cord and vertebral column	No (Prions)	<p>halves are moved rapidly enough to next step to prevent pathogen growth during this step.</p> <p>SOP for Minimizing BSE Risks Associated with SRM's requires removal of spinal cord and vertebral column (animals 30 months of age or older) and thereby makes hazard unlikely. Operational SSOP (for sanitation of equipment following use on cattle 30 months of age or older) make</p>		

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			hazard unlikely to occur.		
	Chemical -None	No			
	Physical - Metal or bone fragments	No	Visual observation for foreign materials during processing, inspection of equipment during cleaning make hazard unlikely.		
9. Trim Zero Tolerance (may be done concurrently with step 4 or step 7 for head meat and variety meats, respectively)	Biological - Presence or growth of pathogens (see list above)	Yes (Presence) No (Growth)	Pathogens are known to be present on carcasses, and are also reasonably likely to be present on head meat and variety meats. Removal of visible contamination is required by 9 CFR 310.18(a). Carcass halves, head meat, and variety meats	All visible fecal material, milk, ingesta is trimmed off carcass halves and quarters, head meat, and variety meats.	1B

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			are moved rapidly enough to next step to prevent pathogen growth during this step.		
	Chemical - None	No			
	Physical - None	No			
10. Final Wash	Biological - Presence or growth of pathogens (see list above)	Yes (Presence) No (Growth)	Pathogens are known to be present on carcasses, and are also reasonably likely to be present on head meat and variety meats. Prior step (Trim Zero Tolerance) reduced likelihood of hazard occurring. Carcass halves, head meat, and variety meats are moved rapidly enough to next step	Organic Acid Spray step (CCP later in the process) controls pathogens.	

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			to prevent pathogen growth during this step.		
	Chemical - None	No			
	Physical - None.	No			
11. Organic Acid Spray	Biological -Presence or growth of pathogens (see list above)	Yes (Presence) No (Growth)	Pathogens are known to be present on carcasses, and are also reasonably likely to be present on head meat and variety meats. Trimming step reduced likelihood of hazard occurring. Organic acid spray reduces likelihood of pathogens remaining on carcass to an acceptable level and prevents pathogen	Organic acid spray treatments are well known to reduce pathogen numbers. Organic acid prepared and applied according to the Organic Acid Spray SOP is likely to reduce pathogen numbers to nondetectable level.	2B

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			growth during transfer of carcass to chiller.		
	Chemical - Excessive organic acid	No	SOP for preparing organic acid rinse solution makes hazard unlikely. Organic acid used is food-grade.		
	Physical - None	No			
12. Chilling	Biological - Presence or growth of pathogens (see list above)	No (Presence) No (Growth)	Pathogens adequately controlled at preceding CCP's. Storage of carcass under refrigerated ( $\leq 41^{\circ}\text{F}$ ) conditions, in accordance with SOP for final product storage, makes growth of pathogens (if		

Beef, Sheep, and Goat Slaughter Model

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			present) unlikely.		
	Chemical - None	No			
	Physical - None	No			

Al Noor Halal Meat Abattoir  
 4028 Dickersonville Rd  
 Ransomville, NY 14131  
 716-524-1717