Process Flow Chart

Freezer Temperature ≤ - 18°C (0F)

Chiller Temperature is ≤ 5°C (41F)

Raw products are received at facility via refrigerated trucks

Designated meat person records chiller/freezer temp and fills out traceability form

Meats products are stored in the designated meat cooler

The meat required to be cut or processed is brought out to the processing area and cutting table. Temp is ensured at below 41°F .

Cutting table and utensils are ensured to be clean and sanitary, GMPs are worn, hand washing, gloves and apron.

Transfer any meat product not used back to storage cooler. Log the used product on the trace form.

Finished products are placed in appropriate packaging for display cooler and/or retail sale after food film and label are applied on each container.

Waste is discarded and removed from the processing area. Tables and sinks are sanitized after each use ,