

HACCP PLAN

PROCESS CATEGORY: Beef, Sheep, and Goat Slaughter

Product example: beef carcass halves or quarters; whole heads; head and cheek meat; variety of meats (heart, liver, tongue)

CCP# and Location	Critical Limits	Monitoring Procedures and Frequency	HACCP Records	Verification Procedures and Frequency	Corrective Actions
1B - Trim Zero Tolerance	Zero visible fecal material, ingesta, or milk present	The carcass trimmer or designee will carefully perform a visual inspection of <u>each</u> carcass half or quarter, head, head or cheek meat, or variety meat. Formal record-keeping or monitoring can be done after a specified number of carcasses, carcass halves, whole heads, removed head and cheek meats, livers, hearts, or tongues rather than after every one.	Slaughter Log Corrective Action Log	Establishment owner or designee will review the Slaughter Log and Corrective Action Log once per week. Establishment owner or designee will observe monitoring of trim zero tolerance at least once per month.	If a deviation from a critical limit occurs, the establishment owner or designee is responsible for corrective action protocol as stated in 9 CFR 417.3 1. The cause of the deviation will be identified and eliminated. 2. The CCP will be under control after the corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or otherwise adulterated as a result of the deviation will be permitted to enter commerce.

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<p>2B - Organic Acid Spray</p>	<p>Each carcass half or quarter, head, head or cheek meat, variety is sprayed thoroughly with an organic acid solution prepared according to the Organic Acid Spray SOP.</p>	<p>The carcass trimmer or designee will visually confirm that <u>each</u> carcass, carcass half, whole head, removed head and cheek meat, liver, heart, or tongue is thoroughly sprayed with an organic acid solution prepared according to the Organic Acid Spray SOP. Formal record-keeping of monitoring can be done after the first and last and a specified number (indicate here: _____) of carcasses, carcass halves, whole heads, removed head and cheek meats, livers, hearts, or tongues, rather than after every one.</p>	<p>Slaughter Log Organic Acid Spray SOP Log Corrective Action Log</p>	<p>Establishment owner or designee will review the Slaughter Log, Organic Acid Spray SOP Log, and Corrective Action Log once per week. Establishment owner or designee will observe monitoring of organic acid spraying at least once per month.</p>	<p>If a deviation from a critical limit occurs, the establishment owner or designee is responsible for corrective action protocol as stated in 9 CFR 417.3</p> <ol style="list-style-type: none"> 5. The cause of the deviation will be identified and eliminated. 6. The CCP will be under control after the corrective action is taken. 7. Measures to prevent recurrence are established. <p>No product that is injurious to health or otherwise adulterated as a result of the deviation will be permitted to enter commerce.</p>

Beef, Sheep, Goat and Slaughter Model

Sign and date at initial acceptance, modification, and annual reassessment

Signature *Liaquat Ali* Date 03/24/2024

Signature _____ Date _____

Signature _____ Date _____

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

Corrective Action Log

Product:		Lot ID:	
Date / Time:		Responsible Person:	
Deviation:			
Cause of Deviation:			
Cause of Deviation Eliminated By:			
CCP Under Control After Corrective Actions Taken:			
Preventative Measures:			
Product Disposition:			

Verification (Records Review) by and Date: _____

Plant Number:	Date:	Slaughter Log									
Owner Name, Tag ID No. & Species (if used for multiple species B = Beef, S = Sheep, G = Goat, Bis = Bison (* indicates 30 mo. or older beef, no asterisk indicates beef animal younger than 30 months))	Wt	<u>Monitoring</u> Contamination with feces, ingesta, milk? (yes/no, time, initials)			<u>Monitoring</u> <u>Acid Spray</u> Used for Carcass and/or head meat and/or variety meats? (yes/no, time, initials) OR <u>Dry-Aging</u> Used for Carcass only? (yes/no, duration, temp, initials) OR <u>Hot water</u> used for Carcass only? (yes/no, temperature, pressure-washer used?, initials)			SRM's removed during slaughter? (✓)		SRM's (vertebral column) removed for further processing? (✓)	
		Carcass	Head meat	Variety meats	Carcass	Head meat	Variety meats	Yes	No	Yes	No
Acid Solution made per SOP: (initials) (date)					Pre-Use/Shipment Review: (Signature) (date)						
Verification, if done: List CCP #, action (OM = observe monitoring, RR = Records Review), Date, Time and Initials											