

(c) The Sanitation Standard Operation Procedures for Sanitation shall be retained as required in § 308.3.

(d) Temperature monitoring plan and records shall be retained as required in § 318.25(e)(1).

(e) Record of HACCP plans and systems, shall be retained as required in § 326.6(d).

10. Section 320.6 would be amended by revising paragraph (a) to read as follows:

**§ 320.6 Information and reports required from official establishment operators.**

(a) The operator of each official establishment shall furnish to Program employees accurate information as to all matters needed by them for making their daily reports of the amount of products prepared or handled in the departments of the establishment to which they are assigned and such reports concerning sanitation, antimicrobial treatments, mandatory microbiological testing, and other aspects of the operations of the establishment and the conduct of inspection thereat, as may be required by the Administrator in special cases.

\* \* \* \* \*

**PART 325—TRANSPORTATION**

11. The authority citation for part 325 would continue to read as follows:

**Authority:** 7 U.S.C. 450, 1901–1906; 21 U.S.C. 601–695; 7 CFR 2.17, 2.55.

12. Section 325.9 would be added to read as follows:

**§ 325.9 Shipment of carcasses and raw meat products.**

(a) Carcasses and raw meat products, as defined in § 318.25 of this subchapter, shall have an internal temperature of 40°F or below when loaded on vehicles for shipping. Such products that are shipped from an official establishment to another official establishment shall arrive at the receiving establishment at an internal temperature of 40°F or below.

(b) The date and time of shipment of carcasses and raw meat products from an official establishment to another official establishment shall be recorded on the waybill, running slip, conductor's card, shipper's certificate, or any other such papers accompanying a shipment.

13. A new part 326 would be added to read as follows:

**PART 326—HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM**

Sec.

326.1 Definitions.

326.2 Development of HACCP plan.

326.3 HACCP principles.

326.4 Implementation of the HACCP plan.

326.5 Operation of HACCP system.

326.6 Record review and maintenance.

326.7 Enforcement.

**Authority:** 21 U.S.C. 601–695; 7 CFR 2.17, 2.55.

**§ 326.1 Definitions.**

For purposes of this part, the following definitions shall apply:

*Corrective action.* Procedures to be followed when a deviation occurs.

*Criterion.* A requirement on which a judgment or decision can be based.

*Critical control point (CCP).* A point, step, or procedure at which control can be applied and a food safety hazard can be prevented, eliminated, or reduced to acceptable levels.

*Critical control point (CCP) failure.* Inadequate control at a CCP resulting in an unacceptable risk of a hazard.

*Critical limit.* A criterion that must be met for each preventive measure associated with a CCP.

*Deviation.* Failure to meet a critical limit.

*HACCP.* A hazard analysis and critical control point (HACCP) system that identifies specific hazards and preventive measures for their control to ensure the safety of food.

*HACCP plan.* The written document which is based upon the principles of HACCP and which delineates the procedures to be followed to assure the control of a specific process or procedure.

*HACCP system.* The result of the implementation of the HACCP plan.

*HACCP-trained individual.* A person who has successfully completed a recognized HACCP course in the application of HACCP principles to meat processing operations, and who is employed by the establishment. A HACCP-trained individual must have sufficient experience and training in the technical aspects of food processing and the principles of HACCP to determine whether a specific HACCP plan is appropriate to the process in question.

*Hazard.* A biological, chemical, or physical property that may cause a food to be unsafe for consumption.

*Hazard analysis.* The identification of any biological, chemical, or physical properties in raw materials and processing steps and an assessment of their likely occurrence and seriousness to cause the food to be unsafe for consumption.

*Monitor.* To conduct a planned sequence of observations or measurements to assess whether a CCP is under control and to produce an accurate record for future use in verification.

*Preventive measures.* Physical, chemical, or other factors that can be used to control an identified health hazard.

*Process.* A procedure consisting of any number of separate, distinct, and ordered operations that are directly under the control of the establishment employed in the manufacture of a specific product, or a group of two or more products wherein all CCPs are identical, except that optional operations or CCPs, such as packaging, may be applied to one or more of those products within the group.

*Product.* Any carcass, meat, meat byproduct, or meat food product capable of use as human food.

*Recognized HACCP course.* A HACCP course available to meat and poultry industry employees which satisfies the following: consists of at least 3 days, 1 day devoted to understanding the seven principles of HACCP, 1 day devoted to applying these concepts to this and other regulatory requirements of FSIS, and 1 day devoted to beginning development of a HACCP plan for a specific process.

*Responsible establishment official.* The management official located on-site at the establishment who is responsible for the establishment's compliance with this part.

*Validation.* An analysis of verification procedures, HACCP plan components, and an evaluation of records associated with the HACCP system to determine its efficacy for the production of safe and wholesome product for which the process was designed.

*Verification.* The use of methods, procedures, or tests in addition to those used in monitoring to determine if the HACCP system is in compliance with the HACCP plan and/or whether the HACCP plan needs modification and revalidation.

**§ 326.2 Development of HACCP plan.**

(a) Every official establishment shall develop, implement, and operate a HACCP plan, as set forth in paragraph (d) of this section, for each process listed below conducted by the establishment.

Categories of Processes for HACCP:

- 01 Raw-Ground
- 02 Raw Other Inclusive
- 03 Thermally Processed/Commercial Sterile
- 04 All Other Shelf Stable, Not Heat Treated
- 05 Fully Cooked—Not Shelf Stable
- 06 All Other Shelf Stable, Heat Treated
- 07 All Non-Shelf Stable, Heat Treated, Not Fully Cooked
- 08 Non-Shelf Stable, w/Secondary Inhibitors
- 09 Slaughter, All Meat Species

(b) At a minimum, the HACCP plan(s) shall be developed with the assistance