TABLE 1.—GENERIC HACCP PLAN CRITICAL CONTROL POINTS FOR BEEF SLAUGHTER AND FABRICATION—Continued

Process/step	CCP	Critical limits	Monitoring pro- cedure/frequency	Corrective action	Records	Verification
Final Wash Spray and Bactericidal Spray.	CCP(4)	Washing: 1. 90– 100°F. 2. 345–2070 kPa (50–300 psi). Bactericidal Spray: 1. Organic acid: 1–2%. 115– 130°F. 2. Chlorine: 50 ppm. Ambient temperature. 3. 70–275 kPa (10–40 psi). 4. Other applications per USDA–FSIS guidelines.	Continuous monitoring of temperature, pressure and bactericidal rinse concentration.	Washing: adjust temperature or pressure. Bactericidal spray: adjust temperature, pressure or concentration. Examine and repair equipment as needed.	Final wash spray and bactericidal spray log. Log of preventative maintenance.	Supervisory review of records. Periodic microbiological assays for aerobic mesophiles and/or Enterobacteriaceae to confirm an adequate reduction in bac- terial numbers compared to baseline data collected at CCP(1) and CCP(3). An effec- tive organic acid decontamina- tion system is indicated by a ≤90% reduction in bacterial numbers from CCP(1) to CCP(4). Periodic testing of equipment to ensure operation in accordance to design specifications.
Chill	CCP(5)	Deep muscle (6 in.) temperature of ≤45°F within 36 hours, reaching ≤50°F after the first 24 hours. Carcasses spaced a minimum of 1–2 inches apart.	Continual confirmation of environmental conditions (e.g., room temperature, air velocity, humidity, etc.) that influence cooling rates. Monitor carcass spacing upon arrival to chill coolers. Conduct random temperature monitoring of carcasses after appropriate chill time.	Adjust carcass spacing. Adjust chill cooler temperature, air velocities, etc. Alert maintenance if cooler unit is not functioning properly. Continue chilling carcass until internal temperature reaches ≤45°F.	Chill log	Supervisory review of records. Review thermometer calibration log and spacing control charts. Periodic monitoring of cooling rates of deep muscle tissue through the use of temperature recording devices.
Refrigerated Storage.	CCP(6)	Product temperature of ≤45°F).	Check product temperature. Continuous mon- itoring of tem- peratures of storage facility.	Adjust temperature of storage facility. Place product on hold (i.e., retain), investigate, and take appropriate action.	Temperature records.	Supervisor record review.
Labeling	CCP(7)	Instructional la- bels and logo. Product date	Visual checks of each lot. Inspection of product to ensure use of correct instructional label and/or logo.	Assure correct label and relabel if incorrect.	Labeling records	Supervisory review of records.