



BILLING CODE 3410-DM-C

## VI. Role of Regulators and Industry in HACCP-based Beef Processing

The processor has primary responsibility for development and implementation of HACCP plans for beef slaughter, fabrication, packaging and distribution. These plans, however, must consider the entire food system from production to consumption. The major role of the regulatory agency(s) is to verify that the processor's HACCP system is effective and working as intended. In general, this includes assurance that following the HACCP plan fulfills the intended purpose of providing a product that is safe when properly handled and prepared for consumption.

The role of regulatory agency(s) in inspection of beef processing operations should be based on the recommendations of the HACCP Subcommittee on "The Role of Regulatory Agencies and Industry in HACCP". The regulatory agency(s) in cooperation with industry and other experts in HACCP shall be actively involved in promoting the HACCP principles and their application to assure uniformity and common understanding. Regulations and guidelines that are promulgated by the regulatory agency(s) should be consistent with these principles.

The focus of the regulatory agency(s) should be on those activities associated with verification of critical control points. The processor must make HACCP records available to the regulatory agency(s). These records would include the processor's HACCP

plan, CCPs, critical limits, monitoring, deviations, product disposition, and corrective actions. The HACCP plan and associated processor records must be considered proprietary information that must not be made available outside the regulatory agency(s).

Specific verification procedures may include: Establishing verification inspection schedules based on risk; review of the HACCP plan; review of CCP records; review of deviations and corrective actions; visual inspection of operations, random sampling of final products; review of critical limits; review of the processors verification records; review of revalidation of the HACCP plan; and review of HACCP plan modifications. The regulatory agency(s) should establish the manner and frequency of verification, format for verification reports, and other activities based on the HACCP Subcommittee recommendations (NACMCF, 1992).

Industry's responsibility is to develop, implement and maintain an effective HACCP system. The system should be based on the NACMCF recommendations on HACCP principles and application (NACMCF, 1992). Each facility should develop an HACCP team and provide for proper training in HACCP principles. It is the processor's responsibility to provide HACCP records to the regulatory agency(s). The processor must assure that the records are complete, accurate and up to date. Records for review must include pertinent information for verification and revalidation of the HACCP plan. When necessary, amendments to the

HACCP plan will be made in response to the regulatory inspection.

It is recommended that the beef processors and associated regulatory agency(s) adopt the principles for implementation of HACCP as outlined by the HACCP Subcommittee on the Role of Regulatory Agencies in HACCP. These recommendations include uniformity in adopting HACCP principles, the characteristics of a HACCP-based inspection program, and procedures to facilitate the adoption and implementation of HACCP.

### Reference

1. NACMCF (National Advisory Committee on Microbiological Criteria for Foods). 1992. Hazard analysis and critical control point system. *Int. J. Food Microbiol.* 16:1-23.

## VII. New Technologies and Procedures

New technologies and procedures for improved microbial control during the slaughtering process fall into two activities: preventing contamination and decontamination. Both will be considered. In addition to microbial control, improvements in carcass identification and product coding can be beneficial for determining the source of microbial pathogens.

### A. Reducing the Potential for Contamination

This section includes those new technologies or improvements in existing procedures which can be used during slaughtering to reduce contamination from current levels to lower levels. Operators of slaughter facilities should be encouraged to