prevent bacterial growth. Allowing a cooked food to ''cool down'' at room temperature before refrigerating may allow bacterial growth.

Reheat leftovers and other precooked beef products to an internal temperature of 165°F.

ATTACHMENT D: CONTROL POINTS AND CRITICAL CONTROL POINTS FOR BEEF SLAUGHTER AND FABRICATION

○ Potential site of minor contamination.
• Potential site of major contamination.

Process/step	○, •, CCP	Criteria or critical limits	Monitoring procedure/frequency	Corrective/preventive action	Records	Verification
Cattle receiving:						
Pens	○	Pens dry and clean.	Visual check each shift.	Reclean. Remove standing water.	Receiving/holding log.	Supervisory review of records.
Cattle holding.	○	Holding <24 h ...	Check holding records each shift.	Coordinate holding and slaughter speed.	Receiving/holding log.	Supervisory review of records.
Stunning:						
Bleeding	.....	Sanitize knife (180 °F water) between sticks.	Visual checks and water temperature checks each shift.	Correct procedures and temperature.	None	Supervisory review.
Head/shank removal:						
Skinning	CCP(1) •	≤20% of carcasses with dressing defects.	Operator observes effectiveness of skinning process for each carcass. Visual analysis should be conducted under adequate lighting per USDA requirements..	Add operators. Reduce chain speed. Conduct carcass trimming.	Random post-skinning carcass examination log.	Examination of random carcasses after skinning is complete using sampling plan sufficient to assure process control. Supervisory review of records. Initially, conduct microbiological analyses for aerobic mesophiles and/or *Enterobacteriaceae* to establish baseline data on expected bacterial numbers. Periodic follow-up analyses and trend analysis to verify process control. Review control charts to confirm that sampling frequency is sufficient to detect 20% defect criteria.
Post-skinning spray wash and bactericidal spray.	CCP(2) ...	Washing: 1. 90–100 °F. 2. 345–2070 kPa (50–300 psi). Bactericidal Spray: 1. Organic acid: . 1–2% 115–130°F. 2. Chlorine: x 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	Post-skinning wash spray and bactericidal spray log. Log of preventative maintenance.	Supervisory review of records. Periodic microbiological analyses for aerobic mesophiles and/or *Enterobacteriaceae* coupled with trend analysis to confirm adequacy of process in comparison to data collected at CCP(1). Periodic testing of equipment to ensure it is operating according to design specifications.