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

○ 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
Evisceration	CCP(3) •	0% occurrence of the following defects for a single carcass: Fecal material, ingesta, urine or abscesses.	Employee observes contamination and routes contaminated carcass for immediate trimming.	1. Trained employee immediately trims defect area on carcass. 2. Add operators 3. Reduce chain speed. 4. Sanitize soiled evisceration tools with 180°F water. 5. Sanitize soiled clothing with 120°F water or appropriate sanitizer	Random post-evisceration carcass examination log.	Supervisory review of records and operations. Random examination of carcasses after evisceration using a sampling plan sufficient to assure process control.
Viscera handling.	•	No viscera contamination of carcasses.	Visual checks	Correct defects ..	None	Supervisory review of operations.
Splitting	○	Clean saw and sanitize in 180 °F water.	Visual checks	Reclean saw	None	Supervisory review of operations.
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 bacterial numbers compared to baseline data collected at CCP(1) and CCP(3). An effective organic acid decontamination 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.