



Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – August 2004

How much confidence do you have in your food safety program? Are you ready for FSIS to critique your program?

How well would your food safety program fare under close scrutiny? Are you ready for a CSO to closely examine it? Have you conducted your own audit? Many plants have spent a lot of time on their HACCP plan, but have not spent much time determining how their other food safety programs relate to their HACCP plan.

FSIS wants its inspection personnel to anticipate problems. They have contracted with a vendor for the development of a hazard guide which will assist inspection personnel in delineating the hazards associated with a particular process and to assess whether the establishment is addressing that hazard. The guide will help inspection personnel divide an establishment's operation into its component processes and to analyze the establishment's approach to each process. The ability to do so should enable inspection personnel to more effectively evaluate the establishment's hazard analysis. It will give them the means with which to assess whether the establishment is correctly identifying the hazards that may occur in its operation and is addressing those that are reasonably likely to occur.

Don't wait for FSIS personnel to assess your plan. Be proactive! Audit your total food safety program. And include in the audit a critical evaluation of your validation for your total food safety plan. Are you sure your food safety plan is really doing what you want it to do? What kind of scientific support do you have to support your choices? FSIS requires supporting documentation that each step in your HACCP plan accounts for all hazards likely to occur. In other words, validation is the process of demonstrating that the HACCP system, if operated as designed, can adequately control identified hazards to produce a safe product. The supporting documentation can consist of an article from a peer-reviewed scientific journal, a documented challenge study, data underlying published guidelines, or in-house data. If you need assistance in this process, you should consider attending an **Advanced HACCP Workshop**. Our next Advanced HACCP Workshop will be held **September 21-22** at Auburn University. Our Advanced HACCP Workshop focuses on auditing and validating your food safety program. Participants are encouraged to utilize their own food safety programs for the "hands-on" portion of the workshop. For more information about the workshop or to register, contact Regina Crapps (crappre@auburn.edu) at 334-844-2610.



Contact: P.A. Curtis, Ph.D.
Phone: (334) 844-2679

E-mail: Pat_Curtis@auburn.edu

Poultry Science Department, Auburn University, Auburn, AL 36849-5416
www.ag.auburn.edu/dept/ph/