Hazard Analysis Review Workshop – Hot Dog

Use the Meat and Poultry Hazard and Controls Guide to answer the questions. Identify any concerns or items needing clarification.

1. Does the establishment's flowchart and hazard analysis include all the applicable steps?

2. Has the establishment considered the hazards that would typically be associated with the steps in its production process?

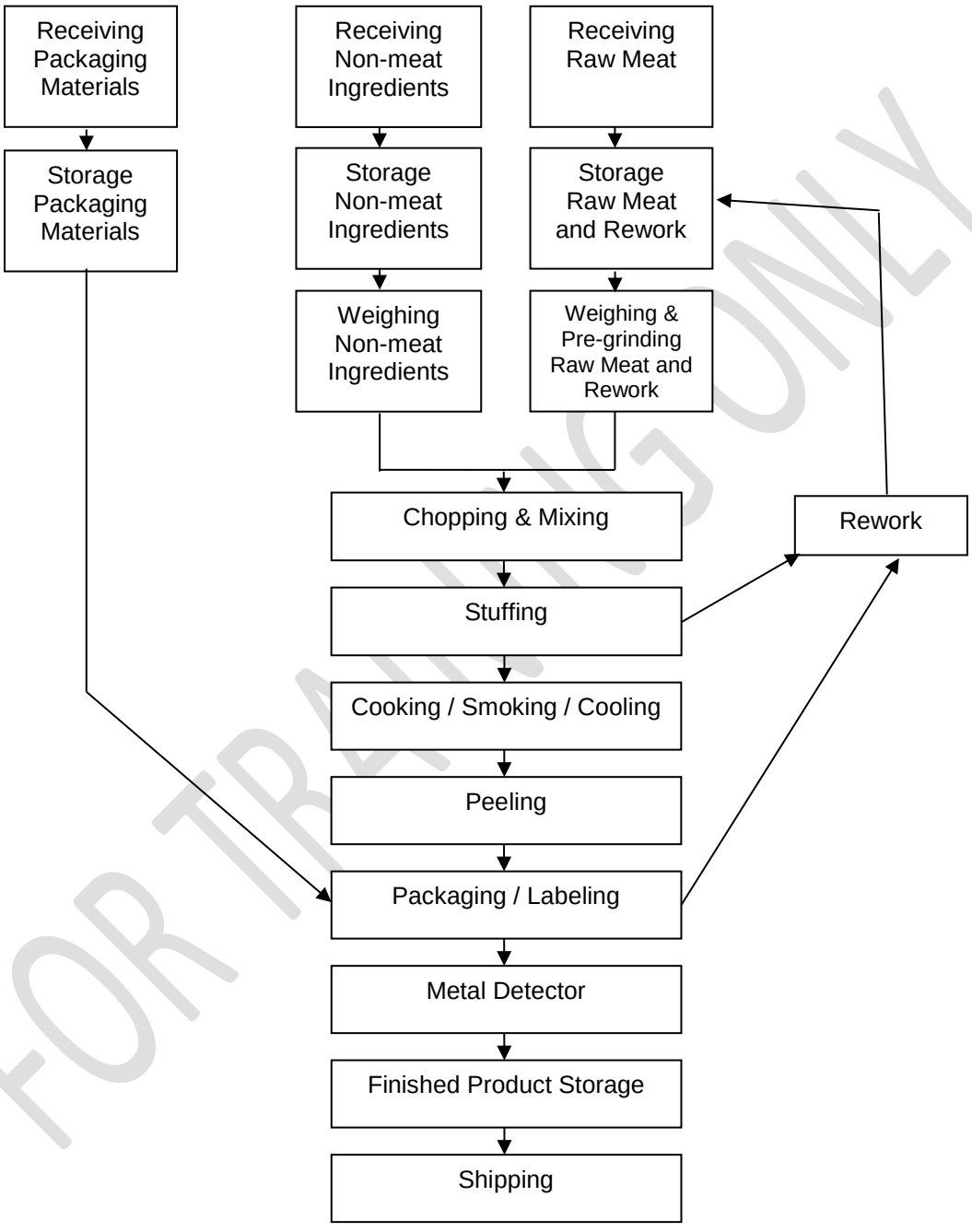
3. Has the establishment identified measures to prevent or control the hazards at the relevant points in the process?

Hot Dog Product Description

Process category: Fully Cooked, Not Shelf Stable	
1. Common name?	Hot dogs (meat and poultry)
2. How is it to be used?	Consumed as purchased (ready to eat)
3. Type of package?	Retail sized vacuum plastic film packages, in box
4. Length of shelf life?	60-90 days with proper refrigeration (40°f or less)
5. Where will it be sold?	Wholesale to distributors Consumer is retail customer, intended use is for retail sale
6. Labeling instructions?	Keep Refrigerated “Contains Soy” statement-all formulas contain hydrolyzed soy protein
7. Is special distribution control needed?	Refrigerated distribution only

No returned product accepted.

Hot Dog Flow Diagram



No returned product accepted.

Hot Dog Hazard Analysis (Training Example Only)

Process Step	Potential Food Safety Hazard	RLTO	Basis	If RLTO, What Control Measures?	Is this Step a CCP?
Receiving Packaging Materials	B-None C-Packaging material not acceptable for intended use P-None	 No	 Packaging Material Letter of Guarantee (LOG)		
Receiving Non-Meat Ingredients	B-None C-Undeclared allergens in ingredients P-None	 No	 Supplier Allergen LOG. Label verification (all labels have "Contains Soy" statement)		
Storage of Packaging Materials & Non-meat Ingredients	B-None C-None P-None				
Receiving - raw meat	B-Pathogen growth *Salmonella, STECs, Campylobacter, Trichinella spiralis* *Clostridium botulinum and Clostridium perfringens (*Clostridia) B-Specified Risk Materials (SRMs) C-None	No Yes Yes No No	Temperature Control Program Supplier SRM LOG	 Vegetative pathogens and Trichina eliminated at the Cooking CCP Clostridia growth and toxin formation prevented with Chilling CCP and Temperature Control Program	No

Process Step	Potential Food Safety Hazard	RLTO	Basis	If RLTO, What Control Measures?	Is this Step a CCP?
	P-Metal, rubber, plastic, wood in incoming raw product	No	Supplier Foreign Material LOG Receiving Inspection Program		
Storage of Raw Meat & Rework	B-Pathogen growth C-None P-None	No	Temperature Control Program Rework SOP (temperature, holding time,and sanitation)		
Weigh & Pre-grind Raw Meat & Rework	B-None C-Excessive levels of restricted and non-restricted ingredients P- Metal	 No No	 Formulation Control Program Equipment Maintenance Program Metal Detection Program		
Weigh Non-meat Ingredients	B-Antimicrobial agent level insufficient to inhibit *Listeria monocytogenes* (***Lm***) C-Excessive levels of restricted and non-restricted ingredients P-None	No No	Formulation Control Program Formulation Control Program		
Rework	B-Pathogen Growth C-None P-Metal and other physical contaminants from previous steps	No No	Temperature Control Program Equipment Maintenance Program Metal Detection Program Rework SOP (visual inspection)		

Process Step	Potential Food Safety Hazard	RLTO	Basis	If RLTO, What Control Measures?	Is this Step a CCP?
Chopping & Mixing	B-Pathogen growth B-Contamination from unclean equipment C-None P-Metal, bone, rubber, plastic, wood, etc.	No No No	Temperature Control Program SSOP Equipment Maintenance Program and GMPs		
Stuffing	B-Pathogen growth C-None P-None	No	Temperature Control Program		
Cooking & Smoking	B-Pathogens and parasites C-None P-None	Yes		Cooking at temperatures sufficient to eliminate pathogens and parasites	Yes-1B
Cooling	B-Clostridia growth B-Contamination with *Lm* and potential subsequent growth C-None P-None	Yes No	 Brine SOP for salt concentration, temperature, and microbial testing for Listeria spp	Rapid cooling to ensure no growth *of C.botulinum* & less than one log growth of *C. perfringens*	Yes-2B
Peeling	B-Contamination and growth of pathogens including *Lm*	No	Temperature Control Program (includes the entire post lethality environment);SSOPs; Continuous sanitizing of peeler with ozonated water; Listeria Control Program (procedures to prevent cross-contamination from raw product		

Process Step	Potential Food Safety Hazard	RLTO	Basis	If RLTO, What Control Measures?	Is this Step a CCP?
	C-None P-None		and food handlers, and Listeria spp sampling of all food contact surfaces in post lethality environment) Formulation Control Program (antimicrobial agent added to inhibit growth of *Lm)*		
Packaging/ Labeling	B-Contamination and growth of pathogens including *Lm* C-None P-None	No	SSOPs; Listeria spp Sampling Program; Formulation Control Program		
Metal Detector	B-None C-None P-Metal missed by detector	No	Metal Detection Program (addresses maintenance and function of metal detector)		
Finished Product Storage	B-Pathogen growth (*Staphylococcus aureus, Lm, Clostridia*) C-None P-None	No	Temperature Control Program		
Shipping	B-Pathogen growth C-None P-None	No	Temperature Control Program		

RLTO = Reasonably Likely to Occur
Control Measures = Measures applied to prevent, eliminate, or reduce the hazard to an acceptable level
CCP = Critical Control Point

Hot Dog HACCP Plan (Training Example Only)

CCP	Critical Limits	Monitoring Procedures	Verification Procedures	Records	Corrective Actions
1B Cooking	Internal temp at least 160°F	Every 2 hours, internal temperature checked by floor supervisor using hand held digital thermometer, two temps taken from each (upper and lower) chain of continuous cooker/smoker/cooler unit checked at specified access point “B”	Accuracy of all thermometers checked prior to each shift Once per shift QC will observe one internal temp monitoring procedure Daily, QC supervisor will review monitoring records and other records required by 417.5(a)(3)	Cooking log Thermometer log Corrective Actions log	QC will take Corrective Actions per 417.3
2B Cooling	Cooler brine medium kept at or below 28°F. Chain speed not to exceed 100 racks per minute. Internal temp reduced from 130°F to less than 40°F in 90 minutes or less	Every 2 hours cooler brine medium checked at specified access point “A” Every 2 hours chain speed checked Every 2 hours internal product temperature at exit checked using hand held digital thermometer, two temps taken from each (upper and lower) chain of continuous cooker/smoker/cooler All three monitoring checks done by floor supervisor	Accuracy of all thermometers checked prior to each shift Once per shift QC will observe one internal temp monitoring, one brine temp check, and one chain speed check procedure Daily, QC supervisor will review monitoring records and other records required by 417.5(a)(3)	Cooling log Thermometer log Corrective Actions log	QC will take Corrective Actions per 417.3