



HACCP MASTER SHEET

Product: Meat of Bovine, Intact, no Intact, Cool and Frozen

Stage of the Process	Description of the Danger Q-Chemical F - Physical B- Biological	PCC	Limitate Criticise	Procedure of Monitory	Actions Correctivas (CAL-To/C-044) / Responsible person	Procedures of Verification / Manager	Registers
Trimeo	Biological	1B	Zero Tolerancia absence of faecal faeces, consumption and/or milk in the channel. Managerial CFR 6420.2	That: Absence of faecal faeces, consumption and/or milk. Who: Two operators commissioned of the monitory, one in the top and otro in the inferior part of the channel for deleter any contaminante, the inspector of Quality is responsible of the verification. When: For the monitory takes the same no. of sacrifice in the Level #4 of the military table, later in a leaf of Excel, by means of formulate (=random.Between (núm Inf., núm Upper)) obtain the exact numbers of the channels to muestrear. Soldier std 105D How: Of visual way and the personnel that trimea uses tools of cut washed and Esterilizadas With water to temperature $\geq 83^{\circ}$ C andliminando the pollution.	1.- Identify the cause of the deviation and will correct to delete it. The previous gives by means of the Trimeo withdrew the parts contaminated of the channel with utensils of cut esterilizados with water to temperature $\geq 83^{\circ}$ C 2.-Keep under control the cause of the deviation, carrying out the monitory of each one of the channels from the channel with presence of deviation to backwards until the mediata previous monitored and to in front until the mediata next to monitor. 3.- Apply the preventive measures so that the deviation do not go back to present, as it is manteniendo the control of the BPM's like the tie up of suitable oesophagus, tie up of suitable rectum, eviscerado without perforación of vísceras, withdrawing the mammary gland properly, without rompimiento of the alveolos mammary, capacitación of the personnel in BPM's and operative procedures, etc.	1.- With the No. Of animals to sacrifice, go us to the Level #3 of the military table and east will be the number of channels to verify. Daily verification of the registers generated by the monitory of the PCC to ascertain that they filled properly, are signed and the actions correctivas and preventive, in the case of existir made properly. 2.-Verification of the format of pre-ship each that go out a ship. 3.-Daily verification of procedure of EEB. 4.-Weekly verification of procedure of Calibration of Thermometers. 5.-Daily verification of the correct operation of the system HACCP, by means of a monthly microbiological analysis of the product Finished (And. Coli	1.- Of daily verification of registers of monitory of PCC that includes actions correctivas and preventive. 2.- Of registers of pre-ship. 3.- Of results of bacteriological analysis of product finished. 4.-Of validation of the plan.



Productores Pecuarios de Petatlán S.A.P.I. de C.V.

MEZQUITAL NO. 183 GUASAVE, SIN.

					4.- Of this way avoided that the product damaged go out to the trade. Managerial CFR 417.5	Generic, And. Coli Or157:H7, Salmonellto, Top Stec). 6.- Of validation of the plan by changes of processes and/or teams. The manager of the verification is the Boss and/or Inspector of Quality. 7.- Daily verification of the procedure of Humanitarian Sacrifice.	
Table of Selection	Biological	2B	Temperature of the piece to $\leq 7.0^{\circ}\text{C}$ TompkinPap er Bruce Tompkin Ph.D. Amour Swift-Eckrich	That: Temperature of the pieces $\leq 7.0^{\circ}\text{C}$. Who: The Inspector of Aseguramiento of Quality is the attendant of the verification of the monitory of the PCC. When: The frequency is in base to the military table of agreement to the daily production of Room of Court and Pit, taking the sample c/ 2 hrs. ± 10 min. How: will carry out the monitory with a digital thermometer calibrated for his correct reading. It takes reading entering the digital thermometer in a piece of the cut.	1.- Identify the cause of the deviation and will correct to delete it. 2.- Keep under control the cause of the deviation, in cold chamber of Prod. Finished, Quality carried out the monitory of the temperatures of the pieces each 2 hrs. ± 10 min. Hastto fulfil with the critical limit. 3.- Apply the preventive measures so that the deviation do not go back to present., by means of the monitory of temperatures of cold cameras of storage, monitory of temperatures of channels before the entry to room of court and pit. 4.- Of this way avoided that the product go out with risk of pollution to the trade. Managerial CFR 417.5	1.-Daily verification of the registers generated by the monitory of the PCC to ascertain that they filled properly, are signed and the actions correctivas and preventive, in the case of existir made properly. 2.- Verification of the format ofpr and-ship each that go out a ship. 3.-Daily verification of the correct operation of the system HACCP, by means of a monthly microbiological analysis of the product finished (And. Coli Generic, And. Coli Or157:H7, Salmonellto, Top Stec). 4.- Of validation of the plan.	1.- Of daily verification of registers of monitory of PCC that includes actions correctivas and preventive. 2.- Of registers of pre-ship. 3.- Of results of bacteriological analysis of product finished. 4.- Of validation of the plan.