

HACCP Plan – Fully cooked, not shelf-stable; Soup

HAZARD ANALYSIS

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
1, Receiving and 6. Storage - Packaging materials	Biological - Contamination with meat, other biological materials	No	Visual inspection for container integrity, contamination, at receiving makes hazard unlikely. SOP for storage makes hazard unlikely.		
	Chemical - Non-food grade materials	No	Letters of guarantee are received from all suppliers of packaging materials.		
	Physical - None	No			
2. Receiving - Raw and RTE Meat/ Poultry	Biological Presence of pathogens: Salmonella, Listeria monocytogenes, Staphylococcus aureus, Clostridium perfringens, Clostridium botulinum; if beef E.coli O157:H7; if poultry Campylobacter jejuni/coli	Yes	Raw meat/poultry is a known source of pathogens. Spores of C. perfringens and C. botulinum may be present in RTE meat/poultry products.	Hazard will be controlled by later CCP's of cooking (destroys vegetative cells) and cooling/freezing (prevents germination and growth of clostridial spores). Letter of guarantee is on file for each supplier of ground or tenderized beef documenting the application of at least one intervention step against E. coli O157:H7.	
	Chemical - None	No			

12/15/05 version. Supersedes all previous versions.