

| RULES OF PRACTICE                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | HAZARD ANALYSIS CRITICAL CONTROL POINT                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
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| <p style="text-align: right;"><b>ROP</b></p> <p>500.1 Definitions<br/>           500.2 Regulatory control action<br/>           500.3 Withholding/Suspension WITHOUT prior notification<br/>               500.5(a) Notification<br/>           500.4 Withholding/Suspension WITH prior notification<br/>               500.5(b) Notification<br/>           500.6 Withdrawal<br/>           500.7 Refusal to grant inspection<br/>           500.8 Rescinding labels, marks</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | <p style="text-align: right;"><b>HACCP</b></p> <p>417.1 Definitions<br/>           417.2 Hazard Analysis and HACCP Plan<br/>               (a) Hazard analysis<br/>                   (1) Determine RLTO hazards, identify preventive measures<br/>                   (2) Flow chart<br/>                   (3) Expected food safety hazards<br/>               (b) HACCP plan<br/>                   (1) develop and implement for each process/product, if hazard RLTO requirements for single HACCP Plan<br/>                   (2) requirements for thermally processed<br/>                   (3) requirements for HACCP Plan<br/>               (c) Contents of HACCP Plan<br/>                   (1) List of food safety hazards<br/>                   (2) List of CCP's<br/>                   (3) List of critical limits<br/>                   (4) List of procedures &amp; frequency<br/>                   (5) Corrective actions<br/>                   (6) Record keeping system<br/>                   (7) List of verification procedures/frequency<br/>               (d) Signing and dating HACCP plan<br/>                   (1) Signed and dated by responsible person<br/>                   (2) Sign and date frequency<br/>               (e) Failure to Develop and Implement HACCP Plan</p>                                                 |
| <p style="text-align: right;"><b>SPS</b></p> <p>416.1 General rules<br/>           416.2 Establishment grounds and facilities<br/>               (a) Grounds and pest control<br/>               (b) Construction<br/>               (c) Light<br/>               (d) Ventilation<br/>               (e) Plumbing<br/>               (f) Sewage disposal<br/>               (g) Water supply and water, ice, and solution reuse<br/>               (h) Dressing rooms, lavatories &amp; toilets<br/>           416.3 Equipment and utensils<br/>               (a) constructed to facilitate cleaning<br/>               (b) accessibility for inspection<br/>               (c) receptacles for storing inedible material<br/>           416.4 Sanitary operations<br/>               (a) food contact surface, cleaning &amp; sanitizing<br/>               (b) non-food contact surface, cleaning &amp; sanitizing<br/>               (c) cleaning compounds and sanitizers<br/>               (d) product protected<br/>           416.5 Employee Hygiene<br/>               (a) Cleanliness<br/>               (b) Clothing<br/>               (c) Disease control<br/>           416.6 Tagging equipment, rooms or compartments</p>                       | <p>417.3 Corrective Actions<br/>               (a) Describe action after deviation<br/>                   (1) Cause is identified &amp; eliminated<br/>                   (2) CCP is under control<br/>                   (3) Prevent recurrence<br/>                   (4) No adulterated product shipped<br/>               (b) Unforeseen hazard<br/>                   (1) Segregate, hold product<br/>                   (2) Perform review<br/>                   (3) Actions to ensure product not shipped<br/>                   (4) Reassessment of HACCP plan<br/>               (c) Document corrective actions</p> <p>417.4 Validation, Verification, Reassessment<br/>               (a) Every establishment shall validate HACCP plan/s<br/>                   (1) Initial validation<br/>                   (2) Ongoing verification to include, (i) calibration (ii) direct observation (iii) review of records<br/>                   (3) Reassessment, (i) at least annually or when change is made, (ii) record reassessment<br/>               (b) Reassessment of hazard analysis</p>                                                                                                                                                                                                                                                             |
| <p style="text-align: right;"><b>SSOP</b></p> <p>416.11 General Information<br/>           416.12 Development of SSOP's<br/>               (a) describe all procedures<br/>               (b) signed and dated<br/>               (c) procedures for pre-op<br/>               (d) frequency of procedures &amp; responsible individual<br/>           416.13 Implementation of SSOP's<br/>               (a) conduct pre-op<br/>               (b) conduct all other procedures<br/>               (c) monitors implementation of SSOP procedures<br/>           416.14 Maintenance of SSOP's routinely evaluate<br/>           416.15 Corrective Actions<br/>               (a) conduct corrective actions, including<br/>               (b) disposition of contaminated product restore sanitary conditions prevent recurrence<br/>           416.16 Record Requirements<br/>               (a) daily records required, responsible individual, initialed and dated<br/>               (b) records on computers<br/>               (c) location and retention of records maintained<br/>           416.17 Agency Verification<br/>               review SSOP's, daily records, direct observation of SSOP procedures &amp; direct observation of testing</p> | <p>417.5 Records<br/>               (a) Establishment shall maintain<br/>                   (1) Written hazard analysis<br/>                   (2) Written HACCP plan<br/>                   (3) Records of CCP's, temps., corrective actions<br/>               (b) Made at time event occurs<br/>               (c) Pre-shipment review<br/>               (d) Records on computer<br/>               (e) Record retention<br/>               (f) Official review</p> <p>417.6 Inadequate HACCP System<br/>               (a) Plan doesn't meet requirements<br/>               (b) HACCP tasks not accomplished<br/>               (c) Fails to take corrective actions<br/>               (d) No records<br/>               (e) Adulterated product shipped</p> <p>417.7 Training<br/>               (a) Trained individual develops/reassesses<br/>               (b) Course of instruction</p> <p>417.8 Agency Verification<br/>               (a) Review HACCP plan/s<br/>               (b) Review CCP records<br/>               (c) Review adequacy of corrective actions<br/>               (d) Review critical limits<br/>               (e) Review other records pertaining to HACCP plan/s<br/>               (f) Direct observation of CCP<br/>               (g) Sample collection<br/>               (h) On-site observation &amp; records review</p> |
| <p><b>RECALL</b></p> <p>418.2 Notification<br/>           418.3 Preparation and maintenance of written procedures<br/>           418.4 Records</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |