

Food Safety Assessment (FSA) Tools

- General Tool
- Meat Tool
- Poultry FSA Tool
- Not Ready-to-eat Processes Products Tool
- Ready-to-Eat Processed Products Tool
- Thermally processed FSA Tool
- Eggs Products FSA Tool
- Fish Tool

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General Tool

- Will be used for all FSA's
- General Sanitation
- Contains the FSA Recommendations
 - Decision Making Analysis
 - Executive Summary

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Meat Tool

- Used for Meat Slaughter, Intact Meat, and Non-Intact Meat
- Hazard Analysis and HACCP System
- Slaughter and Sanitary Dressing
- Outside Source Materials for Further Processing
- Antimicrobial Treatment for Slaughter and Further Processing
- Sampling and Testing for Slaughter and Further Processing

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Poultry Tool

- Used for Poultry Slaughter, Intact Poultry, and Non-Intact Poultry
- Hazard Analysis and HACCP System
- Slaughter and Sanitary Dressing
- Outside Source Materials for Further Processing
- Antimicrobial Treatment for Slaughter and Further Processing
- Sampling and Testing for Slaughter and Further Processing

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Not Ready-to-Eat Tool

- Used for:
 - HEAT TREATED, SHELF STABLE
 - NOT HEAT TREATED, SHELF STABLE
 - HEAT TREATED, NOT FULLY COOKED, NOT SHELF STABLE
 - SECONDARY INHIBITORS, NOT SHELF STABLE
- Hazard Analysis and HACCP System
- Design of the Heat Treatment, Fermentation, or Other Processes for NRTE Processed Products
- NRTE Processed Products: Appearance

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Not Ready-to-Eat Tool Cont.

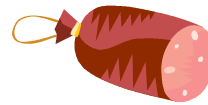
- EIAO will assess:
 - Support for decision product is NRTE
 - Stabilization process design
 - Allergen controls
 - Label approvals and any validated cooking instructions
 - Cooking instructions are crucial for these products



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Not Ready-to-Eat Tool Con't. Not Heat Treated Shelf Stable

- EIAO will verify
 - Validated lethality processes are used
 - *E. coli* 0157:H7, *Salmonella*, and *Lm*
 - Sampling and testing programs
 - Processing practices including allergen controls
 - Post-lethality exposed products meet the 9CFR 430 regulations
 - Supporting documentation



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Not Ready-to-Eat Tool Con't. Heat Treated Shelf Stable

- EIAO will verify
 - Validated lethality processes are used
 - *E. coli* 0157:H7, *Salmonella*, and *Lm*
 - Sampling and testing programs
 - Processing practices including allergen controls
 - Post-lethality exposed products meet the 9CFR 430 regulations
 - Supporting documentation



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Ready-to-Eat (RTE) Processed Products FSA Tool

- Used for:
 - FULLY COOKED, NOT SHELF STABLE
 - HEAT TREATED, SHELF STABLE
 - NOT HEAT TREATED, SHELF STABLE
 - SECONDARY INHIBITORS, NOT SHELF STABLE
- Hazard Analysis and HACCP System
- Lethality and Stabilization: Fully Cooked, Not Shelf Stable
- Lethality and Stabilization for Fermentation, Drying, and Salt-curing RTE Processing in the Heat Treated, Shelf Stable; Not Heat Treated, Shelf Stable; Secondary Inhibitors, Not Shelf Stable HACCP Processing Categories
- Non-meat Ingredients for RTE Products
- Listeria Rule (9 CFR 430) for RTE Products

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Fully Cooked Not Shelf Stable

- EIAO will verify
 - Validated cook step and stabilization step
 - *E. coli* 0157:H7, *Salmonella*, and *Lm*
 - *Clostridium botulinum* and *perfringens*
 - Sampling and Testing procedures
 - Processing Practices including allergen controls
 - Post-lethality exposed products meet the 9CFR 430 regulations
 - Supporting documentation



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Review: Post-Lethality Exposed RTE Products

- EIAO will verify compliance with 9 CFR 430
- Refer to Directives 10240.4 and 10240.5
- For Alternative 1
 - Complete PLT (post lethality treatment) tool section
 - AMAP (antimicrobial agent or process) tool section
- For Alternative 2
 - Complete either PLT or AMAP plus Sanitation as appropriate for Choice 1 and Choice 2
- For Alternative 3
 - Complete Sanitation section of tools

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Post-Lethality Exposed RTE Products

- Testing Design section
 - Assess food contact surface testing data

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Post-Lethality Exposed RTE Products

- PLT section (post lethality treatment)
 - Review the validation documentation for the PLT and its function in the HACCP plan
- AMAP section (antimicrobial agent/process)
 - Review supporting documents for the AMAP and its function in the HACCP system

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Post-Lethality Exposed RTE Products

- Now turn to the RTE Tool and look at some questions dealing with Testing Design, PLT, and AMAP from the RTE tool.
- [RTE Tool](#)



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Thermally Processed Commercially Sterile

- Used For:
 - THERMALLY PROCESSED COMMERCIALY STERILE

The FSA Tool contains the following main sections:
Hazard Analysis and HACCP System

- Following Canning Regulations as Pre-Requisite Program to Prevent Biological Hazards
- Chemical and Physical Hazards

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Egg Products Tool

- Used For:
 - Shell Eggs -Receiving and Storage
 - Shell Eggs -Washing
 - Shell Eggs -Breaking
 - Liquid Egg -Shipping and Receiving
 - General Sanitation
 - Formulation/Blending Liquid Egg - Pasteurization
 - Cooling, Freezing, Defrosting and Holding Liquid Unpasteurized or Pasteurized Egg Products
 - Egg Whites/Yellow Egg Products Stabilization (De-sugaring)
 - Pasteurizing Stabilized Dried Egg Whites or Stabilized Dried Yellow Egg Products
 - Egg Drying
 - Packaging of Egg Products (Liquid and Dried Egg)
 - Pasteurized Egg Products - Sampling Program

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