

## HACCP Plan Form

### Frozen, Raw, Ground Beef Patties

Critical Control Point (CCP)	Hazard(s) Addressed in HACCP Plan	Critical Limits for Each Control Measure	Monitoring				Corrective Action (CA)	Verification Activities	Recordkeeping Procedures
			What	How	Frequency	Who			
CCP 2P	Metal	Patties pass through a metal detection device that is calibrated according to manufacturer's specifications and U.S. Food and Drug Administration's tolerances for physical hazards.	Each patty conveyed through metal detector.	Visual inspection to ensure device is functioning and each patty passes through it.	Once every two (2) hours.	Packaging operator or designee.	If detector is not operational or not operating within manufacture's specifications, product is segregated and retained until detector is repaired. Retained patties are run through properly functioning device prior to packaging.  Product containing metal is discarded.	HACCP coordinator conducts preshipment review or monitoring, corrective action, and other relevant verification records.	Packaging Line Production Form  Corrective Action Log
			Metal detector is functioning as expected at the correct and calibrated sensitivity	Challenge with sample seeded with metal of appropriate size in accordance with prerequisite program, <i>MDI</i> .	Once every two (2) hours.	Packaging operator or designee.	Adjust metal detector to obtain required sensitivity. Patties from last acceptable monitoring check will be segregated and retained until they can be rescanned.  All requirements of 9CFR 417.3 will be satisfied.		