

Plant Name

SSOP's
(Sanitation Standard Operation Procedures)
GENERIC TEMPLATE

Approval

Signature:

Title:

Date:

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THESE ARE EXAMPLES OF SSOP'S THAT YOU MAY USE IN YOUR ESTABLISHMENT. YOU MAY USE SOME OF THESE SSOP'S. YOU ALSO MAY NOT HAVE SSOP'S FROM THIS LIST. YOUR PLANT MAY ALSO USE SSOP'S THAT ARE NOT ON THIS LIST. SSOP'S ARE REQUIRED TO BE SPECIFIC TO EACH ESTABLISHMENT. THIS LIST IS ONLY AN EXAMPLE.

Pre-Operational Inspection of Production Rooms SSOP (Slaughter, Cutting/Fabrication, Processing)

Operational SSOP - Cross-Contamination

LISTERIA MONOCYTOGENES REQUIREMENTS

**Pre-Operational Inspection of Production Rooms SSOP
(Slaughter, Cutting/Fabrication, Processing)**

THESE SSOP'S SHALL BE SPECIFIC TO EACH ESTABLISHMENT. IF ESTABLISHMENT DESIRES TO IMPLEMENT MID-SHIFT PROCEDURES, THEY SHALL BE DISCUSSED HERE ALSO. DISCUSS HOW STANDARD SANITIZATION OPERATING PROCEDURES SHALL BE CONDUCTED IN THE ESTABLISHMENT, RELATING TO PRE-OPERATIONAL INSPECTION, HOW OFTEN PRE-OPERATIONAL INSPECTIONS SHALL BE PERFORMED (THIS ALSO APPLIES TO DAYS CUSTOM EXEMPT OPERATIONS ARE CONDUCTED IN THE OFFICIAL ESTABLISHMENT), HOW MONITORING WILL OCCUR, WHO WILL BE IN CHARGE OF MONITORING, WHAT CORRECTIVE ACTIONS MAY BE TAKEN IF REQUIRED (BASED ON 9 CFR 416.15. HOW PRE-OPERATIONAL SSOP'S WILL BE DOCUMENTED AND WHO WILL DO THE DOCUMENTATION.

Operation SSOP

Cross-Contamination

Control of cross-contamination applies to all areas of the facility and shall be monitored every day that state inspected or custom exempt processing and/or slaughter occurs in an official establishment. Cross-contamination is defined as: any product that directly or indirectly becomes contaminated from contacting contaminants from another product, package, or area.

The following guidelines shall be followed. *****THIS IS NOT AN ALL INCLUSIVE LIST, PLEASE ADD OR TAKE AWAY ANY ITEMS THAT ARE PERTINENT TO YOUR FACILITY*****

IN THIS SECTION THE ESTABLISHMENT SHALL DETERMINE STEPS TO AVOID CROSS CONTAMINATION THROUGH A DAYS PRODUCTION.

REFER TO: 9 CFR 416.4, 416.5, 416.11, 416.12

Monitoring: HOW WILL THE ESTABLISHMENT MONITOR AND RECORD CROSS CONTAMINATION ISSUES. REFER TO: 9 CFR 416.13

Corrective Action: HOW WILL CONTAMINATED PRODUCT BE HANDLED (DISCARD, REPROCESS, EQUIPMENT CLEANING, EMPLOYEE TRAINING)? REFER TO: 9 CFR 416.15

Records: LIST RECORD AND FREQUENCY CROSS CONTAMINATION WILL BE RECORDED. REFER TO: 9 CFR 416.16

USE THIS SECTION IF YOUR ESTABLISHMENT WILL BE PROCESSING READY TO EAT PRODUCTS

9 CFR 430

CONTROL OF LISTERIA MONOCYTOGENES IN POST LETHALITY EXPOSED READY TO EAT PRODUCTS

LISTERIA MONOCYTOGENES CAN CONTAMINATE READY TO EAT (RTE) PRODUCTS THAT ARE EXPOSED TO THE ENVIRONMENT AFTER THEY HAVE UNDERGONE A LETHALITY TREATMENT. L MONOCYTOGENES IS A HAZARD THAT AN ESTABLISHMENT PRODUCING POST LETHALITY EXPOSED RTE PRODUCTS MUST CONTROL THROUGH ITS HACCP PLAN OR PREVENT IN THE PROCESSING ENVIRONMENT THROUGH A SANITATION SOP OR OTHER PRE-REQUISITE PROGRAM. IN ORDER TO MAINTAIN THE SANITARY CONDITIONS NECESSARY TO MEET THIS REQUIREMENT, AN ESTABLISHMENT PRODUCING POST LETHALITY EXPOSED RTE PRODUCT MUST COMPLY WITH THE REQUIREMENTS INCLUDED IN ONE OF THE THREE ALTERNATIVES

1. 9 CFR 430.4 (b)(1) ALTERNATIVE 1.

USE OF A POST LETHALITY TREATMENT THAT REDUCES OR ELIMINATES MICROORGANISMS ON THE PRODUCT AND AN ANTIMICROBIAL AGENT OR PROCESS THAT SUPPRESSES OR LIMITS THE GROWTH OF L. MONOCYTOGENES.

2. 9 CFR 430.4 (b)(2)ALTERNATIVE 2.

USE OF EITHER A POST LETHALITY TREATMENT THAT REDUCES OR ELIMINATES MICROORGANISMS ON THE PRODUCT OR AN ANTIMICROBIAL AGENT OR PROCESS THAT SUPPRESSES OR LIMITS GROWTH OF L. MONOCYTOGENES.

3. 9 CFR 430.4 (b)(3)ALTERNATIVE 3.

USE OF SANITATION MEASURES ONLY

YOUR ESTABLISHMENT WILL CHOOSE ONE OF THESE ALTERNATIVES. REQUIREMENTS FOR EACH ALTERNATIVE ARE PRESCRIBED IN THE ABOVE MENTIONED CFR REFERENCES.

THE ENTIRE LISTERIA PROGRAM SHALL BE EXPLAINED IN DETAIL FOR EACH ESTABLISHMENT.