

Industry Best Practices for Holding Tested Products

Coordinated By:

**American Association of Meat Processors
American Meat Institute
Food Products Association
National Chicken Council
National Meat Association
National Turkey Federation
North American Meat Processors Association
Southwest Meat Association**

Facilitated by:

International HACCP Alliance

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ATTACHMENT 1

Lot Identification Form

Date Received	Type of Product	Source ID (Establishment Number)	Amount of Product in the Lot	Production / Code Date on Product	Date(s) Used in Production	Signature

ATTACHMENT 2

Lot Identification and Product Traceability Log

Production Date	Production Time	Processing Line or Room Identification	Quantity of Product Produced	Lot Code or Product Identity	Product Label or Common Name

ATTACHMENT 3

HOLDING TESTED PRODUCTS – CHECKLIST

Product Sample Date: _____ Product Description: _____ Item No. _____

Production Date: _____ Sell by date: _____ Lot Code: _____ Temperature: _____

Tasks to be completed upon notification that a sample will be taken for pathogen testing:

Tasks:	Done	Comments:
1. Inform all employees not to move to other packaging lines unless they completely change aprons gloves and conduct a complete hand washing and other sanitary activities.		
2. Inform employees not to share utensils, rework tubs, etc. from the sampled lines with any other lines.		
3. Assure line specific coding is in place.		
Hold Procedures:		
1. Place ALL product from the HACCP plan AND the packaging line sampled in the cleanup to cleanup window on hold.		
2. For ALL items in the packaging room, verify the following in all pertinent HACCP records:		
All cooks times/temperatures were adequate.		
All monitoring activities were completed accurately.		
All verification activities were completed accurately.		
Any needed corrective actions were handled properly.		
All equipment calibration activities were completed accurately.		
All record keeping activities were completed accurately.		
3. Verify no Pre-Operative checks/activities revealed any situations that could contribute to cross – contamination.		
4. Verify no Operative checks/activities revealed any situations that could contribute to cross contamination.		
5. Verify no NRs revealed any situations that could indicate any cross-contamination occur.		
If this sample is to be pulled by FSIS:		
Review the above results with the IIC and reach agreement that there were no known situations indicating any cross contamination. (Note: Your IIC may not be willing to do this, but review the information with him/her anyway.)		
6. Verify that cleanup and resanitizing of all equipment and utensil occurs after completion of test lot and before starting of another lot.		
7. Verify that all employees wash and change aprons, sleeves, gloves before starting another lot.		
Completed by: _____	Date: _____	Signed: _____

ATTACHMENT 4

Holding Tested Products — Informational Meeting with FSIS Personnel

Date: _____ Time: _____ a.m / p.m.

Plant Personnel in Attendance:

Agency Personnel in Attendance:

Summary of Items Discussed:

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

Attach additional pages as need to document discussion.