

Validation of a HACCP System for Dressing Hog Carcasses

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Meat inspecting authorities recommend that HACCP systems be developed on the basis of Critical Control Points (CCPs) which are identified subjectively. Unfortunately, it is not possible to reliably identify those operations in a process which most affect the microbiological condition of the product by inspection alone. Instead, microbiological data are required to unambiguously identify CCPs, and to develop Standard Operating Procedures (SOPs) which control microbiological contamination at those points. Procedures for identifying CCPs, and developing and validating SOPs for a pig carcass dressing process are described and illustrated. This HACCP system was designed to obtain a Food Safety Objective (FSO) of no more than 0.3 *E. coli* /2500cm² (log total numbers) and less than 2 Total Aerobes /cm² (log mean numbers).

Implications: The microbiological safety of pork can be assured if food safety programs are based on objective, scientific data and not subjective, historical assumptions.