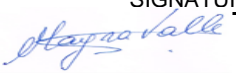



Step in the process	PROCESS'S STEP	CCP	CRITICAL LIMIT	MONITORING PROCEDURE RESPONSIBLE FRECUENCY	CORRECTIVES/PREVENTIVES ACTIONS RESPONSIBLES	HACCP RECORDS	VERIFICATION PROCEDURE RESPONSIBLE
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Visual Inspection of the carcasses (See flowchart)	Biological: Pathogens Salmonella, E Coli O157:H7 six non-O157 STEC (O26, O45, O103, O111, O121, and O145) Ecoli O104	1 B	No visual intake, milk and stool	Along slaughther a predetermined number of carcasses are monitored according to standard ISO 2859-1:1999, looking intake, feces and milk. Are two monitors to inspect, record in form PL-HACCP 01, signed and initiative corrective actions. Slaughter Supervisor responsible for CCP 1 compliance	Stop the line, separate the carcasses remove the contamination by knife, evaluate slaughter in search of the cause of the control output and take action to control it again. Take actions and review on the products between controls. Document and sign in form PL-HACCP 02, verification and (QMD) Quality Management department Supervisor.	Record all the values, corrective actions if any monitoring in PL HACCP 01 and verification in PL HACCP 02	Observation is done directly by measure of monitoring on a number of carcasses identified in advance by ISO 2859 sampling plan and verification of records, also verification of the effectiveness of actions taken and signature on registration form by the verifier 02. The head of the QMD is responsible by ensure compliance of CCP 2			
	Chemical: NO									
	Physical: NO									
Chilling Maturation of the carcasses (See flowchart)	Biological:Pathogens Salmonella, E Coli O157:H7 six non-O157 STEC (O26, O45, O103, O111, O121, and O145) E coli O104	2B	Maxime temperature of cooled carcasses 6° C in 40 hours maximum	Carcasses temperature is taken at 3 points of each rail on all the rails of each chamber after maturation process. Data are recorded and signed on the form PL-HACCP 03 by PCC 2's monitor. Beginning take actions in case of desviation, Head of Engine room are responsible for compliance CCP 2.	Identify the product concerned and give up to 40 hours cold ratak temperature if it does not yet meet procedure the carcasses are hold and take sample to do microbiological analysis to decide the destination. Evaluates the cause of the desviation and take measures to prevent re occur The monitor and the verfier are both responsables of effectiveness actions taken. QMD manager is responsible	Record all values, corrective actions if any in PL HACCP 03 monitoring and verification PL-HACCP 04	Observation is done directly by measure of monitoring on a number of carcasses identified in advance by NAVY sampling plan and verification of records, also verification of the effectiveness of actions taken and signature on registration form by the verifier 04. The head of the QMD is responsible ensure compliance of CCP 2			
	Chemical: NO									
	Physical: NO									

	NAME	POSITION	SIGNATURE	DATE
MADE BY	Eng Mayra Valle	Manager QMD		02/01/2017
APPROVED	Acc Jorge Carro	General Manager		02/01/2017