

From: Tynan, Robert
Sent: Friday, October 13, 2006 12:17 PM
To: Risk Based Inspection
Subject: FW: Message from Internet User - New risk Based HACCP Procedure.

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-----Original Message-----

From: drflorit@prtc.net [mailto:drflorit@prtc.net]
Sent: Sunday, October 01, 2006 9:12 AM
To: Tynan, Robert
Subject: Message from Internet User - New risk Based HACCP Procedure.

I am retired and counseling very small Fried Pork Skins Processing Establishments. At present FSIS can only accept their process to fall within RTE shelf stable but it is very diferent Thermal procees which I shall briefly explain: process starts with curing in salt (that retains 20 to 24% NaCl) then initial frying over 30 minutes above 300 degrees, then cooling to <90 degrees and a last very high (>390 degrees) frying over 15 minutes until all pork skins change in appearance, texture to popped skins. All these plants have Water Activity results < 0.6 (range 0.4)which does not allow any biological hazard to survive and last frying is a Post Lethality Treatment that protects product over 2 weeks if maintained inside the plastic bag or polyethilene container.