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## 3.2 Domestic Inspection

PHIS includes functions for the Consumer Safety Inspector within the Establishment Profile, Task Calendar, Inspection Verification, Animal Disposition Reporting (ADR) and Sample Management modules of the Domestic Inspection subsystem. The following sections of this User Guide provide specific how-to instructions for these functions; these how-to instructions are categorized by module.

### 3.2.1 How-To Instructions: Establishment Profile

The CSI is responsible for helping ensure the Establishment Profile is up-to-date. “How-to” instructions follow:

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#### CSI How-to Instructions: Establishment Profile

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Find & Select an Official Establishment, Official Import Establishment or Facility

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Select an Official Establishment, Official Import Establishment or Facility Associated with the User

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View a list of Grants and list of Voluntary Reimbursable Services

---



Edit or View Contacts

---



Edit or View Miscellanea (General)

---



Edit or View Operating Schedule Information

---



Edit or View Facility Information

---



Edit or View HACCP Processing

---



Edit or View Products and Volumes

---



View Thermal Processing Equipment

---



Override Routine Inspection Tasks

---



Edit or View Slaughter Line Information

---



View Training Requirements

---



Edit or View Microbiological Testing Information

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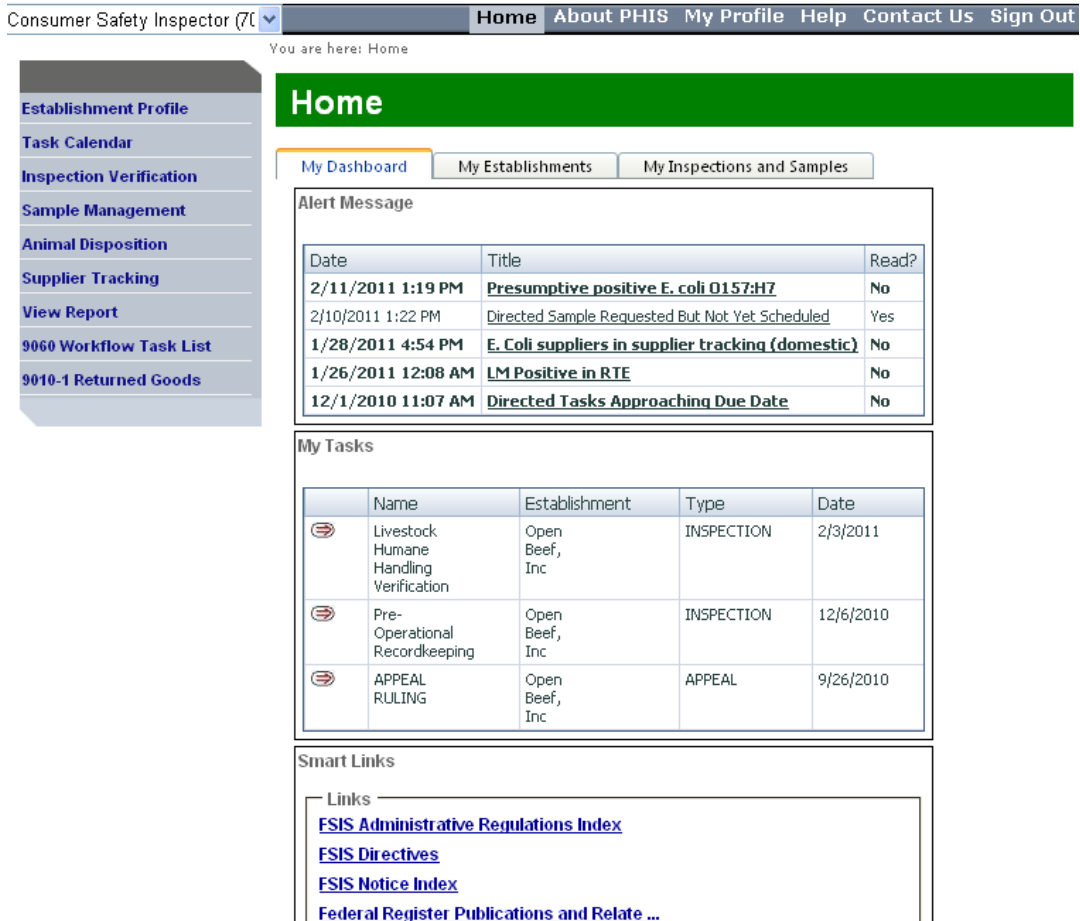
Associate or View Waivers and No Objection Letters

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### 3.2.1.1 CSI: How to Find and Select an Official Establishment, Official Import Establishment or Facility

To find and select an existing official establishment, official import establishment or facility, complete the following steps:

- Step 1** Login as a user with the “Consumer Safety Inspector” role at the FSIS Applications Portal. From the Homepage, click on “Establishment Profile” in the Navigation Menu to expand it. Click on “Select Establishment” in the Navigation Menu.



**Figure 6 - CSI Homepage**

- Step 2** The “Search” tab is presented. Specify the desired search criteria. “Marties Quantum Meats” is an establishment that may be used as an example. Click on “Search”.
- Step 3** The search results are presented.
- Step 4** Click an Establishment Name in the search results to view a summary of the establishment’s profile.

## Select Establishment

**Search** | My Establishments

Name:  Number:

Inspection Type:

Operating Status:

Business Unit:

Region:  Circuit:

City:

State:  Zip Code:


	Name	Number	Circuit	City	State
	<a href="#">Marties Quantum Meats</a>	M38569 + P38569 + G38569 + V38575	99 - Petaluma,CA	Petaluma	California


**Figure 7 - Search page**


- Step 5** The Establishment Summary is presented in a pop-up window.
- Step 6** View a summary of the establishment's profile. Close the pop-up window to return to the search page.

Establishment Profile

## M38569 Marties Quantum Meats

Grants: M38569+P38569+G38569+V38575 

Location: 1285 Skillman Ln Petaluma California 94952 

Mailing: 1285 Skillman Ln Petaluma California 94952 

Enforcement Status: Unavailable

Rotational Assignment:

Special Projects:

District/Circuit: 05 - Alameda, CA / 99 - Petaluma, CA

FLS:

Last Name	First Name	Position
Isaacs	Phyllis	

Contacts:

First Name	Last Name	Primary Email	Office	Contact Type	Is Primary Contact	Is After Hours Contact
Joe	Appleby	Joe.Appleby@groveton.com	7077652849	President / GM	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Joe	Appleby	Joe.Appleby@groveton.com	7077652849	Food Safety Manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

FSIS Personnel:

First Name	Last Name	Email	Office	Assignment	Is IIC
Robert	Allen			0599-01-1	<input type="checkbox"/>
Jeb	Morwork			0599-01-1	<input type="checkbox"/>

HACCP Categories:

Description
Raw - Ground (Non Intact)
Raw - Not Ground (Fabrication/Intact)
Thermally Processed/Commercially Sterile
Heat Treated - Shelf Stable
Fully Cooked - Not Shelf Stable

Change page: [1](#) | [2](#) | Change page:  Go Page size:  Change Displaying page 1 of 2, items 1 to 5 of 6.

FSA Information:

Name	Status	Estimated Completion Date
FSA-M38569 P38569 G38569 V38575-201009-1	Accepted	9/17/2010

Name	Status	Completed Date
FSA-M38569 P38569 G38569 V38575-201009	Complete	9/9/2010

**Figure 8 - Establishment Profile page**

**Step 7** Click the “Establishment Homepage” icon for an establishment in the search results to select the establishment. The Establishment Homepage is presented. Access the desired Establishment Profile web pages via the Navigation Menu.

## M38569 Marties Quantum Meats

**Basic**

**Operating Status:** Active

**Enforcement Status:** Unavailable

**BU/District/Circuit:** OFO / 05 - Alameda, CA / 99 - Petaluma, CA

FLS:

Last Name	First Name	Position
Isaacs	Phyllis	

**Jurisdiction**

Code	Description
AMS	AMS Grading/Quality Control

**Inspection Activities**

Description
Meat Slaughter
Meat Processing
Poultry Slaughter
Poultry Processing
Egg Product

**Exemptions**

Code	Description
No records to display.	

**Special Projects**

Description
No records to display.

**Figure 9 - Establishment Summary**

### HACCP Categories

**Establishment Size:** Large

Category
Raw - Ground (Non Intact)
Raw - Not Ground (Fabrication/Intact)
Thermally Processed/Commercially Sterile
Heat Treated - Shelf Stable
Fully Cooked - Not Shelf Stable

Change page: ◀ ▶ Displaying page 1 of 2, items 1 to 5 of 6.

### Location

**Physical Location:** 1285 Skillman Ln  
 Petaluma, California 94952

**Latitude/Longitude:** 38.25586/-122.671

**Mailing Address:** 1285 Skillman Ln  
 Petaluma, California 94952

### Contacts

First Name	Last Name	E-mail	Office	Type	Primary?	After Hours?
Joe	Appleby	Joe.Appleby@groveton.com	7077652849	President / GM	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Joe	Appleby	Joe.Appleby@groveton.com	7077652849	Food Safety Manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

### Products

### Reports

### Personnel

### Noncompliance Records

### Food Safety Assessments

### Laboratory Sampling

### Types of Inspection

**Figure 10 - Establishment Summary (cont'd)**

### 3.2.1.2 CSI: How to Select an Official Establishment, Official Import Establishment or Facility associated with the User

To select an official establishment, official import establishment or facility that is associated with the user, complete the following steps:

- Step 1** Login as a user with the “Consumer Safety Inspector” role the FSIS Applications Portal. From the Homepage, Click “Establishment Profile” in the Navigation Menu to expand it Click “Select Establishment” in the Navigation Menu. “Search” and “My Establishments” tabs are presented.
- Step 2** If the user is in a Resource Management Assignment, the establishments in the same Assignment as the user are presented. If the user is not in a Resource Management Assignment, the establishments that the user most recently accessed are presented.
- Step 3** Click on the “Establishment Homepage” icon for an establishment to select the establishment.

Consumer Safety Inspector (7) | Home | About PHIS | My Profile | Help | Contact Us | Sign Out

You are here: Home > Domestic Profile > Select Establishment

## Select Establishment

Search | My Establishments

**My Establishments:**

	Name	Number
	<a href="#">Marties Quantum Meats</a>	M38569+P38569+G38569+V38575
	<a href="#">Open Beef, Inc</a>	M38574

**Establishment Profile**

- Select Establishment
- Grants and Approvals
- Contacts
- General
- Operating Schedule
- Facility
- HACCP
- Products
- Equipment
- Inspection Tasks
- Slaughter
- Training
- Microbiological Testing
- Waivers and Letters
- Task Calendar
- Inspection Verification
- Sample Management
- Animal Disposition
- Supplier Tracking
- View Report

Figure 11 - My Establishment page

**3.2.1.3 CSI: How to View a list of Grants and list of Voluntary Reimbursable Services**




To view a list of grants and list of voluntary reimbursable services, complete the following steps:

- Step 1** Click on "Grants & Approvals" in the Navigation Menu to view Grants/Voluntary Reimbursable Services for the establishment.


Grant/Voluntary Reimbursable Service

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

List of Grants:

Number	Type	Status	Inauguration Date	Last Application Date	Last Application Type	Edit
38569	Meat	Granted	9/7/2010	9/8/2010	Application Extension	
38569	Poultry	Granted	9/7/2010	9/8/2010	Application Extension	
38569	Egg	Granted	9/7/2010	9/8/2010	Application Extension	

List of Voluntary Reimbursable Services:

Number	Type	Status	Inauguration Date	Last Application Date	Last Application Type	Edit
38575	Voluntary	Granted		9/8/2010	Application Extension	

Operating Status:

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Operating Status History:

Status	Date From	Date To
Active	9/7/2010	
Inactive	9/7/2010	9/7/2010

**Figure 12 - Grants/Voluntary Reimbursable Service page**



### 3.2.1.4 CSI: How to Edit or View Contacts

To edit or view contacts, complete the following steps:

- Step 1** Click on “Contacts” in the Navigation Menu.
- Step 2** The Contacts page consists of two tabs: Establishment and Personnel.
- Step 3** The Establishment tab shows the list of contacts for the establishment. Click on “Add new Contact” to add a new person or click on edit to update an existing contact.
- Step 4** Click on the trash can to remove the contact for the establishment.

First Name	Last Name	Telephone	Fax	Primary Email	Position	Edit	Delete
Joe	Appleby	(707) 765-2849	7077652855	Joe.Appleby@MGM.com	President / GM		
Joe	Appleby	(707) 765-2849	7077652855	Joe.Appleby@MGM.com	Food Safety Manager		

**Figure 13 - List of Contacts**

- Step 5** Review and update information as needed for Plant Contacts.
- Step 6** Click on save when all information at the Plant Contacts is completed.

## Plant Contacts

### Marties Quantum Meats

M38569+P38569+G38569+V38575

Position\*:

Type:

- Emergency Contact
- FSIS Lab Sample Result Contact
- FSIS Public Outreach Contact
- Other
- Recall Contact

First Name\*:

Last Name\*:

Telephone\*:

Fax:

Mobile:

Email 1:

Email 2:

Shifts:

Is primary contact:

Is after-hours contact:

Comments

Figure 14 - Plant Contacts FSIS Personnel page

**Step 7** Click on “FSIS Personnel” tab to view the list of FSIS Personnel associated with the establishment.

**Plant Contacts**

**Marties Quantum Meats**  
M38569+P38569+G38569+V38575

Establishment | **FSIS Personnel**

List of FSIS Personnel:

First Name	Last Name	Email	Office	Assignment
Robert	Allen			0599-01-1
Jeb	Morwork			0599-01-1

**Figure 15 - FSIS Personnel page**

### 3.2.1.5 CSI: How to Edit or View Miscellanea (General)

To edit or view miscellanea (General) from the Navigation Menu, complete the following steps:

- Step 1** Click on “General” in the Navigation Menu.
- Step 2** The General page consists of five tabs: Establishment, Ownership, Jurisdiction, Exemptions, and Other. The Establishment and Ownership tabs are read-only. Jurisdiction, Exemptions, and Other tabs are updatable.

The screenshot shows the 'General' tab selected for an establishment named 'Marties Quantum Meats'. The page includes a header with the name and ID 'M38569+P38569+G38569+V38575'. Below this are five tabs: 'Establishment' (active), 'Ownership', 'Jurisdiction', 'Exemptions', and 'Other'. The 'Establishment' tab contains the following fields:

- Name: Marties Quantum Meats
- Telephone: (707) 765 - 2849
- Physical Location:
  - Address Line1\*: 1285 Skillman Ln
  - Address Line2:
  - City\*: Petaluma
  - State\*: CA
  - Zip Code\*: 94952
- Mailing Address:
  - Address Line1\*: 1285 Skillman Ln
  - Address Line2:
  - City\*: Petaluma
  - State\*: CA
  - Zip Code\*: 94952
- District\*: 05 - Alameda, CA (OFO)
- Circuit\*: 99 - Petaluma, CA

Figure 16 - General Establishment page

- Step 3** Click on Ownership tab to view the information on Ownership of the establishment.

## General

### Marties Quantum Meats

M38569+P38569+G38569+V38575

Establishment Ownership Jurisdiction Exemptions Other

Name\*: Joe Appleby

TIN:

DUNS#:

Telephone\*: (703) 521 - 2512

Mailing Address:

Address Line1\*: 8301 Greensboro Dr

Address Line2:

City\*: McLean

State\*: VA

Zip Code\*: 22102

Form of Organization: Individual

**Figure 17 - Ownership**

- Step 4** Click on Jurisdiction tab to view and edit the Jurisdictions for the establishment. Select one Jurisdiction and indicate multiple agencies as needed and click the Save button when all information on the Jurisdiction tab is completed.

The screenshot shows a web interface for the 'Jurisdiction' tab of an establishment named 'Marties Quantum Meats'. The establishment's identifiers are listed as 'M38569+P38569+G38569+V38575'. There are five tabs: 'Establishment', 'Ownership', 'Jurisdiction' (which is selected and highlighted with an orange border), 'Exemptions', and 'Other'. Below the tabs, the 'Jurisdiction:' section contains four radio button options: 'FSIS Inspection Only', 'State Only', 'Talmadge-Aiken Only', and 'Multiple Agencies'. The 'Multiple Agencies' option is selected. Under 'Multiple Agencies', there are two checkboxes: 'AMS Grading/Quality Control' (checked) and 'Dual Inspection with FDA' (unchecked). A 'Save' button is located in the bottom right corner of the form area.

**Figure 18 - Jurisdiction**

**Step 5** Click on Exemptions tab to view and edit the Exemptions for the establishment.

## General

### Marties Quantum Meats

M38569+P38569+G38569+V38575

Establishment Ownership Jurisdiction Exemptions Other

#### Exemptions:

- Custom Processing
- Custom Slaughter
- Retail
- Religious Exemptions of Poultry
  - Buddhist eviscerated Poultry
  - Confucian Non-eviscerated Poultry
  - Islamic Poultry
  - Kosher Non-eviscerated Poultry

Save

**Figure 19 - Exemptions**

- Step 6** Check the as many exemptions checkboxes as needed and click on save when all information at the Exemptions tab is completed.
- Step 7** The Other tab displays the establishment size, latitude and longitude, a List of Addresses, and a List of Establishment DBA Names. Edit the information in these subsections by clicking the “pencil” icon.
- Step 8** Click on save when all information at the Other tab is completed.

## General

### Marties Quantum Meats

M38569+P38569+G38569+V38575

- Establishment
- Ownership
- Jurisdiction
- Exemptions
- Other

#### Plans:

Does the establishment have a written Recall Plan?

Does the establishment have a written Food Defense Plan?

#### Miscellaneous:

HACCP Establishment Size:

Geographic Location:

Latitude:

Longitude:

Is the establishment Outside City Corporate Limits?

Does the establishment provide product for the National School Lunch Program?










#### List of Addresses:

Add new Address							
Type	Address Line 1	Address Line 2	City	State	Postal Code	Edit	Delete
Physical Address	1285 Skillman Ln		Petaluma	California	94952		
Mailing Address	1285 Skillman Ln		Petaluma	California	94952		
Company Mailing Address	128 Skillman Ln		Petaluma	California	94952		
FSIS Inspection Office Mailing Address	128 Skillman Ln		Petaluma	California	94952		
Laboratory Sample Supplies Address	128 Skillman Ln		Petaluma	California	94952		
Overnight Mailing Address	128 Skillman Ln		Petaluma	California	94952		



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**List of Establishment DBA Names:**

 Add new DBA		
Name	Edit	Delete
Groveton Beef		
Petaluma's Best Eggs		
Royal Chicken		
Groveton Freezer		

**FSIS:**

**Inspector's Office:**

**Telephone:**

**Fax:**

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**Figure 20 - General Other page**

### 3.2.1.6 CSI: How to Edit or View Operating Schedule Information

To edit or view operating schedule information, complete the following steps:

- Step 1** Click on “Operating Schedule” in the Navigation Menu.
- Step 2** Operating Schedule consists of four tabs in the subsection: Approved Hours of Inspection, Pre-Op Inspection, Break Time, and Seasonal. Approved Hours of Inspection tab is read-only for the Consumer Safety Inspector. Pre-Op Inspection, Break Time, and Seasonal are editable.

**Operating Schedule**

**Marties Quantum Meats**  
M38569+P38569+G38569+V38575

Approved Hours of Inspection | Pre-Op Inspection | Break Time | Seasonal

List of Inspection Hours:

Shift	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Start	End
Shift 1		X	X	X	X	X		7:00 AM	4:00 PM
Shift 2		X	X	X	X	X		5:00 PM	2:00 AM

**Figure 21 - Approved Hours of Inspection**

- Step 3** Click the “Pre-Op Inspection”.

**Operating Schedule**

**Marties Quantum Meats**  
M38569+P38569+G38569+V38575

Approved Hours of Inspection | Pre-Op Inspection | Break Time | Seasonal

List of Pre-op Inspection Times:

Add new Pre-op Inspection Time

Shift	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Start	End	Edit	Delete
Shift 1		X	X	X	X	X		6:30 AM	7:00 AM		

**Figure 22 - Pre-Op Inspection Times**

- Step 4** Click the Edit (pencil) icon to display Area Name, type, shift, days, start & end times, and comments.
- Step 5** Please note that hours of inspection are specified by entering times, granular to the minute, in the start and end cells. Or start and end times can be selected, granular to the hour, by clicking the alarm clock icon
- Step 6** Review and update Pre-Op Inspection Times as needed and save.

## Edit Pre-op Inspection Times



**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

Area Name:

Type\*:

Shift\*:

Days\*:  Sun  Mon  Tue  Wed  Thu  Fri  Sat

Start\*:   End\*:  

Comments:














**Figure 23 - Edit Pre-Op Inspection Times page**

**Step 7** Click on “Break Time”.

**Step 8** Select the desired record to view by clicking Edit (pencil) icon.

## Operating Schedule

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

Approved Hours of Inspection		Pre-Op Inspection		Break Time		Seasonal					
List of Break Times:								 Add new Break Time			
Shift	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Start	End	Edit	Delete
Shift 1		X	X	X	X	X		9:00 AM	9:15 AM		
Shift 1		X	X	X	X	X		2:00 PM	2:15 PM		
Shift 1		X	X	X	X	X		11:00 AM	12:00 PM		
Shift 2		X	X	X	X	X		7:00 PM	7:15 PM		
Shift 2			X	X	X	X	X	12:00 AM	12:15 AM		
Shift 2		X	X	X	X	X		9:00 PM	10:00 AM		

**Figure 24 - View Break Time**

**Step 9** Review and update Break Time as needed and save.



## Edit Break Time

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

Area Name:

Shift\*:

Days\*:  Sun  Mon  Tue  Wed  Thu  Fri  Sat

Start\*:   End\*:  

Comments:

**Figure 25 - Edit Break Time page**


**Step 10** Click on "Seasonal" to view the seasonal period.



**Step 11** Select the desired record to view by clicking Edit (pencil) icon.

## Operating Schedule

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

**List of Periods of Inactivity:**

 Add new Period of Inactivity

Date From	Date To	Comments	Edit	Delete
4/15/2011	4/15/2011	Butter and Eggs Day preparation		



**Figure 26 - List of Periods of Inactivity/Seasonal**

**Step 12** Review and update Seasonal Time as needed and save.

## Edit Periods of Inactivity

Marties Quantum Meats

*M38569+P38569+G38569+V38575*

Date From\*:   Date To\*:  

Comments:

**Figure 27 - Edit Periods of Inactivity page**

**3.2.1.7 CSI: How to Edit or View Facility Information**

To edit or view facility information, complete the following steps:

- Step 1** Click on “Facility” in the Navigation Menu. The Facility page is presented consisting of two tabs: Inspection Area and Construction.

**Figure 28 - Inspection Area page**

- Step 2** Review and update Inspection Area as needed and save. Click “View Attachments” to display attachments, if any.

Add Attachment			
File Name	Title	Date Added	Delete
<a href="#">MeatProcessing_FloorPlan.docx</a>	Meat Processing Floor Plan	09/07/2010	
<a href="#">PoultryProcessing_FloorPlan.docx</a>	Poultry processing Floor Plan	09/07/2010	
<a href="#">EqgBreaking_FloorPlan.docx</a>	Egg Breaking Floor Plan	09/07/2010	

**Figure 29 – Attachments**

**Step 3** Click the “Back” button to return to the previous page.

**Step 4** Click the “Construction” tab to display Construction information record(s).

The screenshot shows a green header bar with the word "Facility" in white. Below it, the facility name "Marties Quantum Meats" and its ID "M38569+P38569+G38569+V38575" are displayed. There are two tabs: "Inspection Area" and "Construction", with "Construction" being the active tab. Below the tabs is a section titled "List of Construction Projects:" containing a button "Add new Construction Project" and a table with the following data:

Project	Start	Finish	Edit	Delete
Electrical	1/31/2011	2/4/2011		

**Figure 30 - List of Construction Projects**

**Step 5** Click the “Edit” (pencil) icon for the desired record to display Facility information. Review and update Construction Project as needed and save.

The screenshot shows a green header bar with the word "Construction Project" in white. Below it, the facility name "Marties Quantum Meats" and its ID "M38569+P38569+G38569+V38575" are displayed. The form contains the following fields:

- Project\***: A dropdown menu with "Electrical" selected.
- Start Date\***: A text box with "1/31/2011" and a calendar icon.
- End Date\***: A text box with "2/4/2011" and a calendar icon.
- Comments:**: A text area containing the text "Upgrade the lighting in the egg breaking facility."

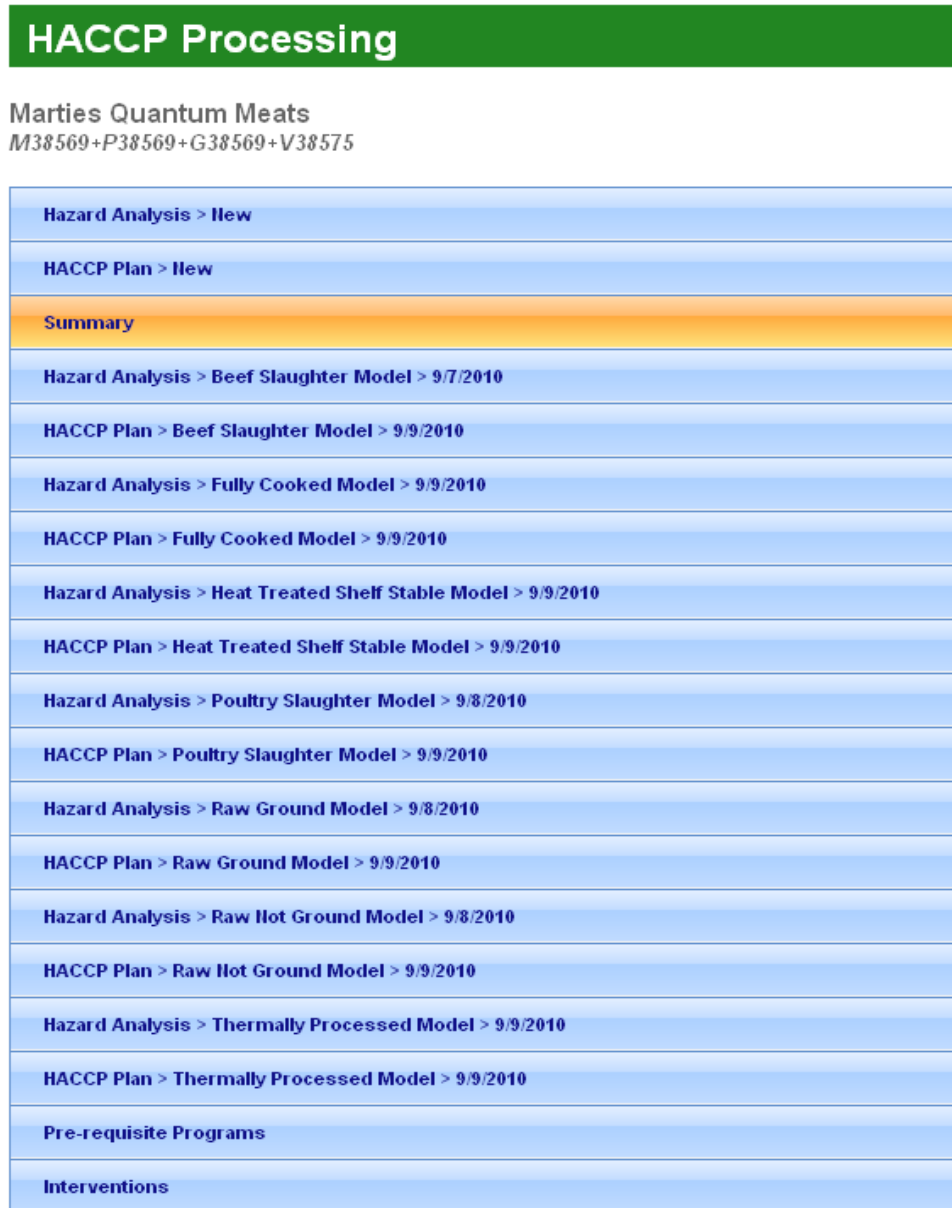
At the bottom right, there are two buttons: "Save" and "Cancel".

**Figure 31 - Edit Construction Project page**

### 3.2.1.8 CSI: How to Edit and View HACCP Processing

To view HACCP processing, complete the following steps:

- Step 1** Click the “HACCP” link in the Navigation Menu. The HACCP Processing page is presented; this page consists of several panels.



**Figure 32 - Edit Construction Project**

- Step 2** Click the “Hazard Analysis>New” link in the Navigation Menu. The HACCP Hazard Analysis panel is presented.




## HACCP Processing

Marties Quantum Meats  
M38569+P38569+G38569+V38575

**Hazard Analysis > New**

Document Name\*:

Date\*:  

HACCP Processing Category\*:

- Fully Cooked - Hot Shelf Stable
- Heat Treated - Not Fully Cooked - Hot Shelf Stable
- Heat Treated - Shelf Stable
- Not Heat Treated - Shelf Stable
- Product with Secondary Inhibitors - Hot Shelf Stable
- Raw - Ground (Non Intact)
- Raw - Hot Ground (Fabrication/Intact)
- Thermally Processed/Commercially Sterile
- Slaughter

Intended Use\*:

- For RTE Cooking Only
- For Intact Use (Beef Only)
- Other

Lot Definitions\*:

**Figure 33 - HACCP Hazard Analysis**

**Step 3** Edit or update any Hazard Analysis information on this page and click the Save button.

## HACCP Processing

Marties Quantum Meats  
M38569+P38569+G38569+V38575

Hazard Analysis > New
HACCP Plan > New
Summary
Hazard Analysis > Beef Slaughter Model > 9/7/2010
HACCP Plan > Beef Slaughter Model > 9/9/2010
Hazard Analysis > Fully Cooked Model > 9/9/2010
HACCP Plan > Fully Cooked Model > 9/9/2010
Hazard Analysis > Heat Treated Shelf Stable Model > 9/9/2010
HACCP Plan > Heat Treated Shelf Stable Model > 9/9/2010
Hazard Analysis > Poultry Slaughter Model > 9/8/2010
HACCP Plan > Poultry Slaughter Model > 9/9/2010
Hazard Analysis > Raw Ground Model > 9/8/2010
HACCP Plan > Raw Ground Model > 9/9/2010
Hazard Analysis > Raw Hot Ground Model > 9/8/2010
HACCP Plan > Raw Hot Ground Model > 9/9/2010
Hazard Analysis > Thermally Processed Model > 9/9/2010
HACCP Plan > Thermally Processed Model > 9/9/2010
Pre-requisite Programs
Interventions

Figure 34 - Edit Construction Project

**Step 4** Click the “Hazard Analysis” for an existing analysis (Beef Slaughter Model 9/7/2010) to display previously recorded Hazard Analysis for the establishment. See the figure below.

**Hazard Analysis > Beef Slaughter Model > 9/7/2010**

**HACCP Processing Category:** Slaughter (Beef) Edit Analysis Delete Analysis

**Intended Use:** Other - distributed frozen to retail

**Lot Definitions:** one hour of production

Add new Process Step


Process Step	Food Safety Hazards							
Receiving Livestock	Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type		
	Biological	E.coliO157:H7	No	Pre-requisite Program	Supplier QA Procedures	Intervention		
	Chemical	Other Chemical	No	Supporting Documentation	Plant / FSIS Records			
	Physical	Foreign Material	No	Pre-requisite Program	Supplier QA Process	Intervention		
Stunning / Bleeding	Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type		
	No Hazards Identified		No					

**Figure 35 - Pre-populated Hazard Analysis Processing View page**

**Step 5** Click the “Edit Analysis” button to display the descriptive information about the Hazard Analysis. See figure below.

**Hazard Analysis > Beef Slaughter Model > 9/7/2010**

Document Name\*: Beef Slaughter Model

Date\*: 9/7/2010 

HACCP Processing Category\*:

- Fully Cooked - Hot Shelf Stable
- Heat Treated - Hot Fully Cooked - Hot Shelf Stable
- Heat Treated - Shelf Stable
- Hot Heat Treated - Shelf Stable
- Product with Secondary Inhibitors - Hot Shelf Stable
- Raw - Ground (Non Intact)
- Raw - Hot Ground (Fabrication/Intact)
- Thermally Processed/Commercially Sterile
- Slaughter
  - Beef
  - Other Meat
  - Pork
  - Poultry

Intended Use\*:

- For RTE Cooking Only
- For Intact Use (Beef Only)
- Other distributed frozen to retail

Lot Definitions\*: one hour of production

**Figure 36 - View of Hazard Analysis Processing Entry page**


**Step 6** Click the “Cancel” button to close the page with the descriptive information about the Hazard Analysis.





**Hazard Analysis > Beef Slaughter Model > 9/7/2010**

**HACCP Processing Category:** Slaughter (Beef) Edit Analysis Delete Analysis

**Intended Use:** Other - distributed frozen to retail

**Lot Definitions:** one hour of production

 Add new Process Step

Process Step	Food Safety Hazards							
Receiving Livestock	Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type		
	Biological	E.coliO157:H7	No	Pre-requisite Program	Supplier QA Procedures	Intervention		
	Chemical	Other Chemical	No	Supporting Documentation	Plant / FSIS Records			
	Physical	Foreign Material	No	Pre-requisite Program	Supplier QA Process	Intervention		
Stunning / Bleeding	Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type		
	No Hazards Identified		No					

**Figure 37 - Pre-populated Hazard Analysis Processing View page**

**Step 7** Click the “Add new Process Step” link or click the Edit icon to update an existing processing step. Upon selection of the Process Step, add a new Food Safety Hazard or click the Edit icon to update an existing hazard. Provide all required information and click the Save.

Process Step	Food Safety Hazards																							
Receiving Livestock	Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type																		
	Biological	E.coliO157:H7	No	Pre-requisite Program	Supplier QA Procedures	Intervention																		
	Chemical	Other Chemical	No	Supporting Documentation	Plant / FSIS Records																			
	Physical	Foreign Material	No	Pre-requisite Program	Supplier QA Process	Intervention																		
<b>Process Step*:</b> <span>Receiving Livestock</span>																								
<b>Food Safety Hazards*:</b> <table border="1"> <thead> <tr> <th>Hazard Category</th> <th>Hazard</th> <th>Reasonably Likely to Occur?</th> <th>Basis</th> <th>Name</th> <th>Type</th> <th></th> <th></th> </tr> </thead> <tbody> <tr> <td>Biological</td> <td>E.coliO157:H7</td> <td>No</td> <td>Pre-requisite Program</td> <td>Supplier QA Procedures</td> <td>Intervention</td> <td></td> <td></td> </tr> </tbody> </table>									Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type			Biological	E.coliO157:H7	No	Pre-requisite Program	Supplier QA Procedures	Intervention		
Hazard Category	Hazard	Reasonably Likely to Occur?	Basis	Name	Type																			
Biological	E.coliO157:H7	No	Pre-requisite Program	Supplier QA Procedures	Intervention																			
<b>Hazard Category*:</b> <span>Biological</span>																								
<b>Hazard*:</b> <span>E.coliO157:H7</span>																								
<b>Reasonably Likely to Occur?*:</b> <input type="radio"/> Yes <input checked="" type="radio"/> No																								
<b>Basis*:</b> <span>Pre-requisite Program</span>																								
<b>Name:</b> <span>Supplier QA Procedures</span>																								
<b>Type:</b> <span>Intervention</span>																								
<b>Process Step Where the Hazard is Controlled:</b> <span>Select</span>																								
							<input type="button" value="Save"/>	<input type="button" value="Cancel"/>																
Chemical	Other Chemical	No	Supporting Documentation	Plant / FSIS Records																				
Physical	Foreign Material	No	Pre-requisite Program	Supplier QA Process	Intervention																			

**Figure 38 - View of Process Step and Food Safety Hazards**

**HACCP Processing**

Marties Quantum Meats  
M38569+P38569+G38569+V38575

**Hazard Analysis > New**

Document Name\*: Marties HACCP

Date\*: 12/14/2010

HACCP Processing Category\*:

- Fully Cooked - Hot Shelf Stable
- Heat Treated - Hot Fully Cooked - Hot Shelf Stable
- Heat Treated - Shelf Stable
- Hot Heat Treated - Shelf Stable
- Product with Secondary Inhibitors - Hot Shelf Stable
- Raw - Ground (Non Intact)
- Raw - Hot Ground (Fabrication/Intact)
- Thermally Processed/Commercially Sterile
- Slaughter

Intended Use\*:

- For RTE Cooking Only
- For Intact Use (Beef Only)
- Other

Lot Definitions\*: LotX

Save Cancel


**Figure 39 - HACCP Hazard Analysis**

**Step 8** After clicking the Save button, a message will be displayed: “Hazard Analysis added successfully”.


## HACCP Processing

Marties Quantum Meats  
M38569+P38569+G38569+V38575

**Hazard Analysis > New**

 Hazard Analysis added successfully.

**Document Name\*:**

**Date\*:**  

**HACCP Processing Category\*:**

- Fully Cooked - Hot Shelf Stable
- Heat Treated - Hot Fully Cooked - Hot Shelf Stable
- Heat Treated - Shelf Stable
- Hot Heat Treated - Shelf Stable
- Product with Secondary Inhibitors - Hot Shelf Stable
- Raw - Ground (Non Intact)
- Raw - Hot Ground (Fabrication/Intact)

**Figure 40 - HACCP Hazard Analysis**

**Step 9** To view or edit HACCP Plan data, select the “HACCP Plan>New” panel. See figure below



## HACCP Processing

Marties Quantum Meats  
M38569+P38569+G38569+V38575

**Hazard Analysis > New**

**HACCP Plan > New**

Plan Name\*:

Signature Date\*:

Hazard Analysis\*:

HACCP Processing  
Category\*:

**Summary**

- Hazard Analysis > Beef Slaughter Model > 9/7/2010
- HACCP Plan > Beef Slaughter Model > 9/9/2010
- Hazard Analysis > Fully Cooked Model > 9/9/2010
- HACCP Plan > Fully Cooked Model > 9/9/2010

**Figure 41 - HACCP Hazard Plan**

**Step 10** Enter new or update existing data to add a new HACCP Plan. Then click the Save button.

**HACCP Processing**

Marties Quantum Meats  
M38569+P38569+G38569+V38575

Hazard Analysis > New

HACCP Plan > New

Plan Name\*: Marties HACCP Plan

Signature Date\*: 12/20/2010

Hazard Analysis\*: Beef Slaughter Model

HACCP Processing  Slaughter

Category\*:

Save Cancel

**Figure 42 - HACCP Hazard Plan**


**Step 11** After you click Save, a message will be displayed: “HACCP Plan added successfully.”

**HACCP Processing**

Marties Quantum Meats  
M38569+P38569+G38569+V38575

Hazard Analysis > New

HACCP Plan > New

 HACCP Plan added successfully.

Plan Name\*:

Signature Date\*:

Hazard Analysis\*: Beef Slaughter Model

HACCP Processing  Slaughter

Category\*:

Save Cancel

**Figure 43 - HACCP Hazard Plan**

**Step 12** Click on a previously created “HACCP Plan” panel (i.e. Beef Slaughter Model > 9/7/2010) to display previously recorded HACCP Plan information.

**HACCP Plan > Beef Slaughter Model > 9/9/2010**

**Hazard Analysis:** Beef Slaughter Model - 9/7/2010

**HACCP Processing Category:** Slaughter

**Buttons:** Edit Plan, Delete Plan

Add CCP							
CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	Edit	Delete	More
Supplier QA Procedures	Intervention	Biological	E.coliO157:H7	Receiving Livestock			
1B (Final Wash)	Intervention: Antimicrobial Process or Agent Applied	Biological	E.coliO157:H7	Skinning			
1B (Final Wash)	Intervention: Antimicrobial Process or Agent Applied	Biological	E.coliO157:H7	Beef Slaughter - Other			
1B	Intervention: Antimicrobial Process or Agent Applied	Biological	E.coliO157:H7	Final Wash			
2B	Temperature Control - (Freezing, refrigerating, cooking, chilling, hot-packing, etc.)	Biological	E.coliO157:H7	Chilling			
3B	Temperature Control - (Freezing, refrigerating, cooking, chilling, hot-packing, etc.)	Biological	E.coliO157:H7	Finished Product Storage (Cold-Frozen / Refrigerated)			

**Figure 44 - HACCP Plan page**

**Step 13** Click the “Edit Plan” button to display previously created descriptive information about the HACCP Plan.

**Figure 45 - HACCP Plan Entry page**

**Step 14** Click the “Cancel” button to close the HACCP Plan entry page.

**Step 15** Click the “Add CCP” link to add the related CCP to the HACCP Plan.

CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	Edit	Delete	More
Supplier QA Procedures	Intervention	Biological	E.coliO157:H7	Receiving Livestock			
1B (Final Wash)	Intervention: Antimicrobial Process or Agent Applied	Biological	E.coliO157:H7	Skinning			

**Figure 46 - CCP List**

**Step 16** Enter or select all required information and click on save to create a new CCP.

**HACCP Plan > Beef Slaughter Model > 9/9/2010**

**Hazard Analysis:** Edit Plan Delete Plan  
 Beef Slaughter Model - 9/7/2010

**HACCP Processing Category:**  
 Slaughter

CCP Name	CCP Type	Hazard Category	Hazard	Processing Step	Edit	Delete	More
Supplier QA Procedures	Intervention	Biological	E.coliO157:H7	Receiving Livestock			

**CCP Name\*:** Supplier QA Procedures  
**CCP Type:** Intervention  
**Hazard Category:** Biological  
**Hazard:** E.coliO157:H7  
**Process Step Where the Hazard is Controlled\*:**

Save Cancel

**Figure 47 - Edit CCP page**

**Step 17** To view the Summary data for HACCP Processing, select the “Summary” panel on the HACCP Processing page. The Summary panel is read-only.

**HACCP Processing**

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

**Hazard Analysis > New**

**HACCP Plan > New**

**Summary**

- Fully Cooked - Hot Shelf Stable
- Heat Treated - Hot Fully Cooked - Hot Shelf Stable
- Heat Treated - Shelf Stable
- Not Heat Treated - Shelf Stable
- Product with Secondary Inhibitors - Hot Shelf Stable
- Raw - Ground (Non Intact)
- Raw - Hot Ground (Fabrication/Intact)
- Slaughter
- Thermally Processed/Commercially Sterile

**Figure 48 - HACCP Summary page**

**Step 18** To view Pre-requisite Programs for this establishment, select the “Pre-requisite Programs” panel on the HACCP Processing page.

## HACCP Processing

Marties Quantum Meats  
M38569+P38569+G38569+V38575

Hazard Analysis > New						
HACCP Plan > New						
Summary						
Pre-requisite Programs						
Hazard Analysis	Pre-requisite Name	Pre-requisite Type	Processing Step	Hazard Category	Hazard	More
Beef Slaughter Model	Supplier QA Procedures	Intervention	Receiving Livestock	Biological	E.coliO157:H7	⌵
Beef Slaughter Model	Supplier QA Process	Intervention	Receiving Livestock	Physical	Foreign Material	⌵
Fully Cooked Model	Sanitation SOPs	Intervention	Tempering	Chemical	Chemical Contamination	⌵
Fully Cooked Model	Production and Process Controls	Intervention	Tempering	Physical	Other Physical	⌵
Fully Cooked Model	Rework Condemned	Intervention	Rework	Biological	General Pathogens	⌵
Heat Treated Shelf Stable Model	Prevent Pathogen Growth	Intervention	Storage - Other	Biological	General Pathogens	⌵
Heat Treated Shelf Stable Model	Prevent Excessive Nitrite	Intervention	Other	Chemical	Other Chemical	⌵
Interventions						

**Figure 49 - HACCP Pre-requisite Programs**

**Step 19** To view or edit an existing Pre-requisite Program for this establishment, select the icon in the “More” column. Enter data into the required fields, as necessary, and click the Close button.

## HACCP Processing

**Marties Quantum Meats**  
 M38569+P38569+G38569+V38575

[Hazard Analysis > New](#)

[HACCP Plan > New](#)

[Summary](#)

**Pre-requisite Programs**

Hazard Analysis	Pre-requisite Name	Pre-requisite Type	Processing Step	Hazard Category	Hazard	More
Beef Slaughter Model	Supplier QA Procedures	Intervention	Receiving Livestock	Biological	E.coliO157:H7	⌵
<b>Limits*:</b>						
<b>Monitoring Procedures and Frequency*:</b>						
<b>Records*:</b>						
<b>Verification Procedures and Frequency*:</b>						
<b>Deviations*:</b>						
<b>FSA via which this information was determined*:</b>						
N/A						
						Close
Beef Slaughter Model	Supplier QA Process	Intervention	Receiving Livestock	Physical	Foreign Material	⌵
Fully Cooked Model	Sanitation SOPs	Intervention	Tempering	Chemical	Chemical Contamination	⌵
Fully Cooked Model	Production and Process Controls	Intervention	Tempering	Physical	Other Physical	⌵
Fully Cooked Model	Rework Condemned	Intervention	Rework	Biological	General Pathogens	⌵
Heat Treated Shelf Stable Model	Prevent Pathogen Growth	Intervention	Storage - Other	Biological	General Pathogens	⌵
Heat Treated Shelf Stable Model	Prevent Excessive Nitrite	Intervention	Other	Chemical	Other Chemical	⌵

**Interventions**

**Figure 50 - HACCP Pre-requisite Programs**



**Step 20** To view Interventions for this establishment, select the “Interventions” panel on the HACCP Processing page. Two types of interventions are displayed in this grid: Interventions defined as part of a Hazard Analysis (which are always associated with a Pre-requisite Program) and “other” interventions which are not defined in a Hazard Analysis.

Add new Intervention							
Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More
Beef Slaughter Model	Supplier QA Procedures	Receiving Livestock	Biological	E.coliO157:H7			⌵
Beef Slaughter Model	Supplier QA Process	Receiving Livestock	Physical	Foreign Material			⌵
Fully Cooked Model	Sanitation SOPs	Tempering	Chemical	Chemical Contamination			⌵
Fully Cooked Model	Production and Process Controls	Tempering	Physical	Other Physical			⌵
Fully Cooked Model	Rework Condemned	Rework	Biological	General Pathogens			⌵
Heat Treated Shelf Stable Model	Prevent Pathogen Growth	Storage - Other	Biological	General Pathogens			⌵
Heat Treated Shelf Stable Model	Prevent Excessive Nitrite	Other	Chemical	Other Chemical			⌵

**Figure 51 - HACCP Interventions**

**Step 21** To view or edit existing Interventions data for this establishment, select the icon in the “More” column. Enter data into the required fields, as necessary, and click the Close button.

## HACCP Processing

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

<b>Hazard Analysis &gt; New</b>																							
<b>HACCP Plan &gt; New</b>																							
<b>Summary</b>																							
<b>Pre-requisite Programs</b>																							
<b>Interventions</b>																							
<div style="border: 1px solid #ccc; padding: 5px;"> <div style="display: flex; justify-content: space-between; align-items: center;"> <span> Add new Intervention</span> </div> <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <thead> <tr style="background-color: #e0e0e0;"> <th style="width: 15%;">Hazard Analysis</th> <th style="width: 20%;">Name</th> <th style="width: 15%;">Processing Step</th> <th style="width: 15%;">Hazard Category</th> <th style="width: 15%;">Hazard</th> <th style="width: 5%;">Edit</th> <th style="width: 5%;">Delete</th> <th style="width: 5%;">More</th> </tr> </thead> <tbody> <tr> <td>Beef Slaughter Model</td> <td>Supplier QA Procedures</td> <td>Receiving Livestock</td> <td>Biological</td> <td>E.coliO157:H7</td> <td></td> <td></td> <td style="text-align: center;">⌵</td> </tr> </tbody> </table> <div style="margin-top: 5px;"> <p><b>Limits*:</b> <input style="width: 100%; height: 20px;" type="text"/></p> <p><b>Monitoring Procedures and Frequency*:</b> <input style="width: 100%; height: 20px;" type="text"/></p> <p><b>Records*:</b> <input style="width: 100%; height: 20px;" type="text"/></p> <p><b>Verification Procedures and Frequency*:</b> <input style="width: 100%; height: 20px;" type="text"/></p> <p><b>Deviations*:</b> <input style="width: 100%; height: 20px;" type="text"/></p> <p><b>FSA via which this information was determined*:</b> <input style="width: 100%; border: 1px solid #ccc;" type="text" value="N/A"/></p> <div style="text-align: right; margin-top: 5px;"> <input type="button" value="Close"/> </div> </div> </div>								Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More	Beef Slaughter Model	Supplier QA Procedures	Receiving Livestock	Biological	E.coliO157:H7			⌵
Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More																
Beef Slaughter Model	Supplier QA Procedures	Receiving Livestock	Biological	E.coliO157:H7			⌵																
Beef Slaughter Model	Supplier QA Process	Receiving Livestock	Physical	Foreign Material			⌵																
Fully Cooked Model	Sanitation SOPs	Tempering	Chemical	Chemical Contamination			⌵																
Fully Cooked Model	Production and Process Controls	Tempering	Physical	Other Physical			⌵																
Fully Cooked Model	Rework Condemned	Rework	Biological	General Pathogens			⌵																
Heat Treated Shelf Stable Model	Prevent Pathogen Growth	Storage - Other	Biological	General Pathogens			⌵																
Heat Treated Shelf Stable Model	Prevent Excessive Nitrite	Other	Chemical	Other Chemical			⌵																

**Figure 52 - HACCP Interventions**

**Step 22** To add a new intervention, select the “Add new Intervention” link above the table. Enter data into the Intervention Name, Hazard Category, and Hazard fields. Then, click Save.

HACCP Processing

**Marties Quantum Meats**  
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**Hazard Analysis > New**

**HACCP Plan > New**

**Summary**

**Pre-requisite Programs**

Interventions

Add new Intervention

Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More
<p><b>Intervention Name*:</b> <input style="width: 80%;" type="text" value="Supplier QA Process"/></p> <p><b>Hazard Category*:</b> <span style="border: 1px solid #ccc; padding: 2px;">Physical</span></p> <p><b>Hazard*:</b> <span style="border: 1px solid #ccc; padding: 2px;">Metal</span></p> <p style="text-align: right;"> <input type="button" value="Save"/> <input type="button" value="Cancel"/> </p>							
Beef Slaughter Model	Supplier QA Procedures	Receiving Livestock	Biological	E.coliO157:H7			⌵
Beef Slaughter Model	Supplier QA Process	Receiving Livestock	Physical	Foreign Material			⌵
Fully Cooked Model	Sanitation SOPs	Tenpering	Chemical	Chemical Contamination			⌵
Fully Cooked Model	Production and Process Controls	Tenpering	Physical	Other Physical			⌵
Fully Cooked Model	Rework Condemned	Rework	Biological	General Pathogens			⌵
Heat Treated Shelf Stable Model	Prevent Pathogen Growth	Storage - Other	Biological	General Pathogens			⌵
Heat Treated Shelf Stable Model	Prevent Excessive Nitrite	Other	Chemical	Other Chemical			⌵

**Figure 53 - HACCP Interventions**

**Step 23** After clicking the Save button, the new Intervention appears at the end of the list and you are able to edit or delete the information.

HACCP Processing

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

**Hazard Analysis > New**

**HACCP Plan > New**

**Summary**

**Pre-requisite Programs**

Interventions

Add new Intervention							
Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More
Beef Slaughter Model	Supplier QA Procedures	Receiving Livestock	Biological	E.coliO157:H7			⌵
Beef Slaughter Model	Supplier QA Process	Receiving Livestock	Physical	Foreign Material			⌵
Fully Cooked Model	Sanitation SOPs	Tempering	Chemical	Chemical Contamination			⌵
Fully Cooked Model	Production and Process Controls	Tempering	Physical	Other Physical			⌵
Fully Cooked Model	Rework Condemned	Rework	Biological	General Pathogens			⌵
Heat Treated Shelf Stable Model	Prevent Pathogen Growth	Storage - Other	Biological	General Pathogens			⌵
Heat Treated Shelf Stable Model	Prevent Excessive Nitrite	Other	Chemical	Other Chemical			⌵
N/A	Supplier QA Process	N/A	Physical	Metal			⌵

**Figure 54 - HACCP Interventions**

**Step 24** Select the pencil icon to edit the new Intervention.

HACCP Processing

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

[Hazard Analysis > New](#)

[HACCP Plan > New](#)

[Summary](#)

[Pre-requisite Programs](#)

Interventions

 Add new Intervention

Hazard Analysis	Name	Processing Step	Hazard Category	Hazard	Edit	Delete	More
Beef Slaughter Model	Supplier QA Procedures	Receiving Livestock	Biological	E.coliO157:H7			⌵
Beef Slaughter Model	Supplier QA Process	Receiving Livestock	Physical	Foreign Material			⌵
Fully Cooked Model	Sanitation SOPs	Tempering	Chemical	Chemical Contamination			⌵
Fully Cooked Model	Production and Process Controls	Tempering	Physical	Other Physical			⌵
Fully Cooked Model	Rework Condemned	Rework	Biological	General Pathogens			⌵
Heat Treated Shelf Stable Model	Prevent Pathogen Growth	Storage - Other	Biological	General Pathogens			⌵
Heat Treated Shelf Stable Model	Prevent Excessive Nitrite	Other	Chemical	Other Chemical			⌵
N/A	Supplier QA Process	N/A	Physical	Metal			⌵

**Intervention Name\*:**

**Hazard Category\*:** Physical

**Hazard\*:** Metal

**Figure 55 - HACCP Interventions - Edit**

**Step 25** Select the trashcan icon to delete the new Intervention. A pop-up window appears asking if you wish to delete the Intervention.

### 3.2.1.9 CSI: How to Edit or View Products and Volumes

To edit or view products and volumes, complete the following steps:

- Step 1** Click on “Products” in the Navigation Menu.
- Step 2** Products View Page has two tabs: Products and Volumes. Click “Add new Product Group” to add new product group or click the pencil icon to edit existing product group at the Products view page.
- Step 3** Click on the trash can to delete a product group.

Products

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

Products

Volumes

Add new Product Group

HACCP Category	Finished Product Category	Species	Product Group	Volume	Edit	Delete
Eggs/Egg Products	Shell Eggs		Shell eggs for breaking	3,001 - 6,000		
Fully Cooked - Not Shelf Stable	RTE fully-cooked meat	Meat Only	Other Fully cooked not sliced product	1,001 - 3,000		
Fully Cooked - Not Shelf Stable	RTE meat fully-cooked without subsequent exposure to the environment	Meat Only	Other Fully cooked sliced product	3,001 - 6,000		
Heat Treated - Shelf Stable	NRTE otherwise processed meat	Combination	Not-stuffed	6,001 - 50,000		
Raw - Ground (Non Intact)	Raw ground, comminuted, or otherwise non-intact beef	Beef	Ground Beef Product from in-house source materials	6,001 - 50,000		
Raw - Ground (Non Intact)	Raw ground, comminuted, or otherwise non-intact beef	Beef	Hamburger/Beef Patty Product	6,001 - 50,000		
Raw - Ground (Non Intact)	Raw ground, comminuted, or otherwise non-intact pork	Swine	Other Non-Intact	3,001 - 6,000		
Raw - Not Ground (Fabrication/Intact)	Raw intact beef	Beef	Beef Manufacturing Trimmings	6,001 - 50,000		
Raw - Not Ground (Fabrication/Intact)	Raw intact beef	Beef	Cuts (including Bone in and Boneless Meats)	50,001 - 250,000		

**Figure 56 - Products page**

- Step 4** The Add new Product Group page will present information in tabs based on the finished product group (RTE, Non RTE, Raw, Thermally Processed, and Egg Products) associated with HACCP.
- Step 5** Click the appropriate tab for the product being added, enter the required data, and click on Save.

**Products**

Marties Quantum Meats  
M38569+P38569+G38569+V38575

RTE Non RTE Raw Thermally Processed Egg Products

HACCP Category\*: Select

HACCP Plan: Select

Finished Product Category\*: Select

Product Group\*: Select

Species\*:

Is this a post-lethality exposed product\*?  Yes  No

Average Daily Volume\*:  
(pounds per day) Select

Save Cancel

**Figure 57 - Products RTE Data Entry page**

- Step 6** “Volumes” tab at the Products view page to add or edit products volumes. Add or edit volumes associated with Finished Product Category and save.

Products

**Marties Quantum Meats**  
*M38569+P38569+G38569+V38575*

Products
Volumes

**HACCP Volumes**

Eggs/Egg Products	3,001 - 6,000
Fully Cooked - Not Shelf Stable	6,001 - 50,000
Heat Treated - Shelf Stable	6,001 - 50,000
Raw - Ground (Non Intact)	50,001 - 250,000
Raw - Not Ground (Fabrication/Intact)	250,001 - 600,000
Slaughter	> 600,000
Thermally Processed/Commercially Sterile	1 - 1,000

**Finished Product Volumes**

Finished Product Category	Volume
NRTE otherwise processed meat	6,001 - 50,000
Raw ground, comminuted, or otherwise non-intact beef	50,001 - 250,000
Raw ground, comminuted, or otherwise non-intact pork	3,001 - 6,000
Raw intact beef	> 600,000
Raw intact chicken	6,001 - 50,000
RTE fully-cooked meat	1,001 - 3,000
RTE meat fully-cooked without subsequent exposure to the environment	3,001 - 6,000
Shell Eggs	3,001 - 6,000
Thermally processed, commercially sterile	1 - 1,000

**Figure 58 - Product Volumes page**



### 3.2.1.10 CSI: How to View Thermal Processing Equipment

To display thermal processing equipment information, complete the following steps:

- Step 1** Click on “Equipment” in the Navigation Menu.
- Step 2** Equipment consists of two tabs (Thermal Processing and Import Equipment). The Import Equipment information is available to edit the Import Establishments only.
- Step 3** Click the “Edit” (pencil) icon for the desired record to display Equipment information.

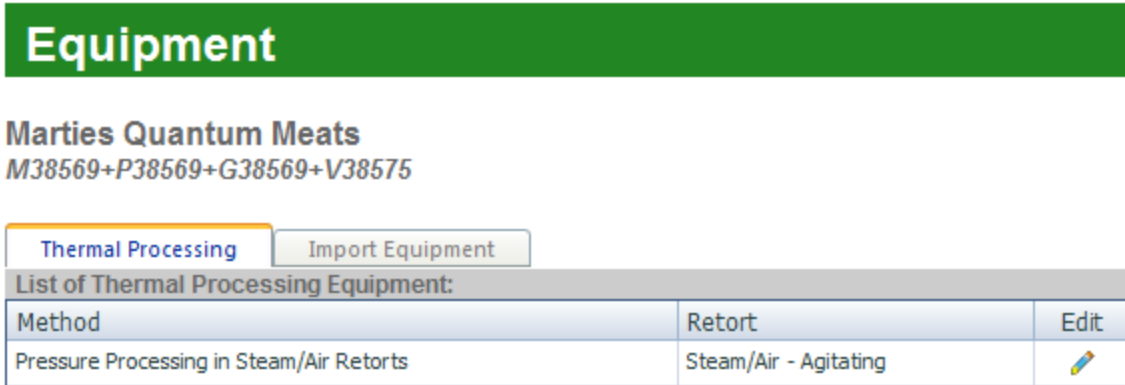


Figure 59 - Thermal Processing Equipment page

- Step 4** Review and update Thermal Equipment as needed and save.

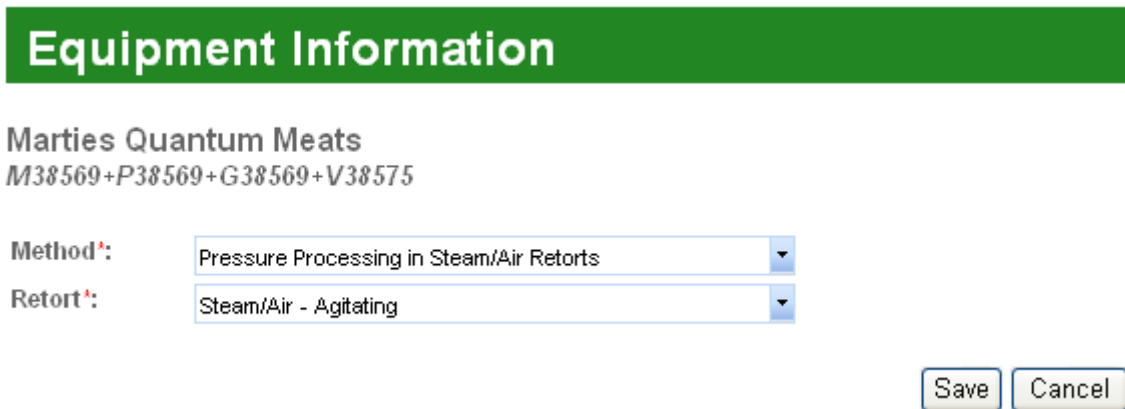


Figure 60 - Edit Equipment page