

## HAV Task Summary Table

Refer to Directive 5000.6 for additional questions and information about each step.

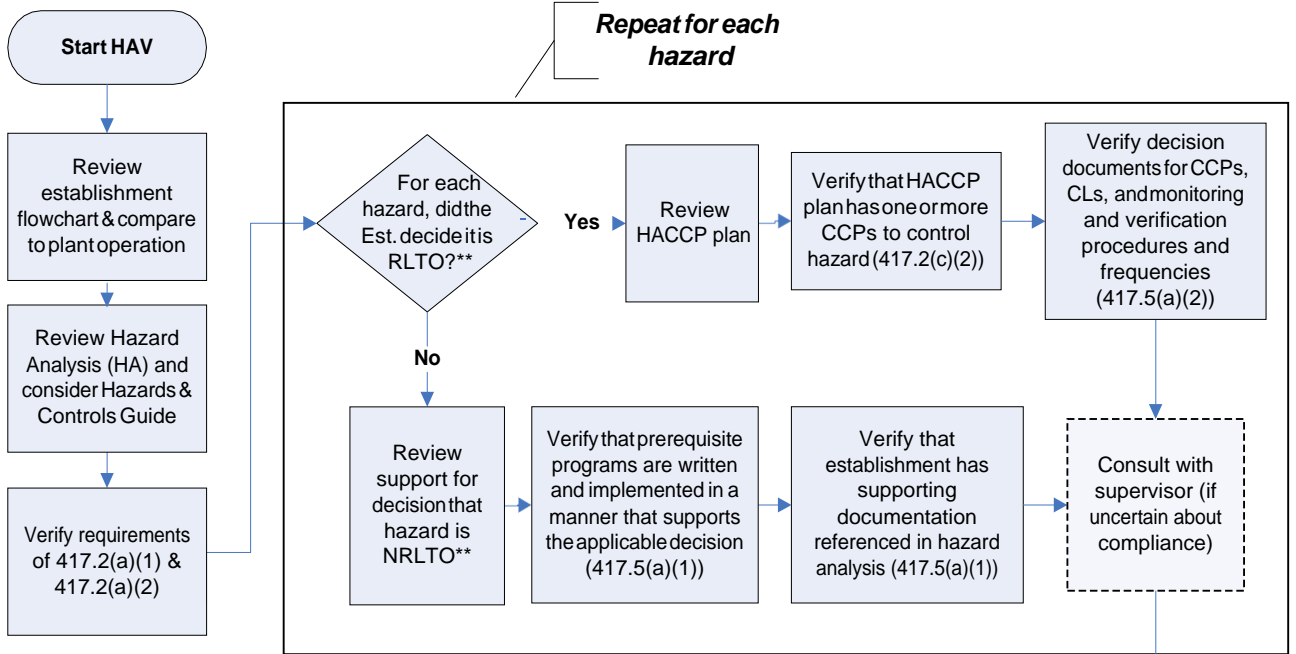
Step	Description	Verification Questions	Regs
1	Review flowchart and compare to production process.	<ul style="list-style-type: none"> <li>• Does the flowchart represent the actual production process?</li> </ul>	417.2(a)(2)
2	Review the hazard analysis and consider guidance in the FSIS Meat and Poultry Hazards and Controls Guide.	<ul style="list-style-type: none"> <li>• Does the flowchart or hazard analysis identify the intended use or consumers of the product?</li> <li>• Does the hazard analysis appear to consider the relevant food safety hazards for the establishment's process, product, and intended use?</li> <li>• For each hazard, does the establishment consider it reasonably likely to occur or not reasonably likely to occur?</li> </ul>	417.2(a)(2) 417.2(a)(1)
3	For each hazard the establishment considers reasonably likely to occur, verify that the HACCP plan(s) include one or more CCPs to control it. If no hazards are reasonably likely to occur, skip to step 4.	<ul style="list-style-type: none"> <li>• Does the establishment have one or more CCPs to control each hazard it considered reasonably likely to occur?</li> <li>• Does the establishment have information to support the development of its CCPs, critical limits, and monitoring and verification procedures and frequencies?</li> </ul>	417.2(c)(2) 417.5(a)(2)
4	For each hazard the establishment considers not reasonably likely to occur, determine what information the establishment uses to support the decision.	<ul style="list-style-type: none"> <li>• Does the establishment prevent the hazard by implementing a prerequisite or other supporting program (SSOP, GMP, SOP, etc.)? – <i>proceed to step 5.</i></li> <li>• Does the establishment support a decision with other documentation besides a prerequisite or other supporting program? – <i>proceed to step 6.</i></li> </ul>	417.5(a)(1)
5	Review prerequisite programs and other supporting programs, including written programs, records, and employee activities.	<ul style="list-style-type: none"> <li>• Does the written program appear to prevent the relevant hazard?</li> <li>• Do the records and your observations indicate the program is consistently being implemented as written?</li> <li>• Do the records and your observations indicate the program continues to prevent the relevant hazard on an ongoing basis?</li> </ul>	417.5(a)(1)

## HAV Task Summary Table (cont'd)

Refer to Directive 5000.6 for additional questions and information about each step.

Step	Description	Verification Questions	Regs
6	Review other supporting documentation	<ul style="list-style-type: none"> <li>• Does the establishment maintain copies of the documents referenced in the hazard analysis?</li> <li>• Do the documents appear to apply to the current establishment process?</li> </ul>	417.5(a)(1)
7	Review establishment validation documents, including scientific supporting documents and validation data.  Verify implementation of the pre-requisite program is as described in the written program.	<ul style="list-style-type: none"> <li>• Do the establishment CCPs and prerequisite programs follow the parameters in the scientific documents?</li> <li>• Does the validation data seem to show that the establishment's CCPs and prerequisite programs are effectively controlling or preventing the relevant hazards?</li> </ul>	417.4(a)(1)
8	Verify reassessment requirements. Check most recent signature date for each HACCP plan.	<ul style="list-style-type: none"> <li>• Has the establishment reassessed at least once in the most recent calendar year?</li> <li>• Has the establishment reassessed, if necessary, in response to any changes that could affect the hazard analysis?</li> <li>• Has the establishment reassessed, if necessary, in response to any unforeseen hazard?</li> <li>• Has the establishment documented the results of the reassessment?</li> </ul>	417.4(a)(3)  417.4(b)  417.3(b)  417.4(a)(3)(ii)
9	Document your findings in PHIS	<ul style="list-style-type: none"> <li>• No problems detected – document HAV task results in PHIS.</li> <li>• Clear case of noncompliance – document HAV task results and NR in PHIS and notify your supervisor.</li> <li>• Concerns about the establishment HACCP system – discuss situation with your supervisor for assistance in determining how to proceed. Document HAV task results in PHIS.</li> </ul>	

# Hazard Analysis Verification



\*\* RLTO = Reasonably likely to occur

\*\* NRLTO = Not reasonably likely to occur

