New Procedures in Establishments that Slaughter Swine

9 CFR 310.18 (c) require all establishments that slaughter swine to

* Develop, implement, and maintain written procedures in their HACCP systems (HACCP plan, Sanitation SOP, or Prerequisite Program) to prevent contamination of carcasses and parts by enteric pathogens, feces, ingesta, and milk throughout the entire slaughter and dressing operation.
* Determine which microbial organisms will be effective in monitoring process control and to implement sampling plans, specifically to monitor for enteric pathogens and fecal contamination.

9 CFR 310.18(d) requires all swine slaughter establishments to maintain daily records sufficient to document the implementation and monitoring of the procedures required under 9 CFR 310.18(c).

**VERIFYING THAT ESTABLISHMENTS PREVENT CONTAMINATION BY ENTERIC PATHOGENS, FECES, INGESTA, AND MILK THROUGHOUT THE ENTIRE SLAUGHTER AND DRESSING OPERATION**

**VERIFYING THE ESTABLISHMENT’S WRITTEN PLANS TO PREVENT CONTAMINATION WITH ENTERIC PATHOGENS, FECES, INGESTA, AND MILK**

**VERIFYING THE ESTABLISHMENT’S WRITTEN SAMPLING PLAN**