

Raunchy Rendering Self-Inspection Program

Quality Control Manager: Roger Raunch

Process flow diagram:

Raw materials



Grinder/Screener CCP 1 (particle size)



Cooker CCP 2 (minimum temperature the product will be maintained at for the minimum time)
 CCP 3 (minimum time at which the product will be maintained at the minimum temperature)



Storage CCP 4 (salmonella)
 CCP 5 (enterobactereaceae)

CCPs	Critical Limits	Details
CCP 1- particle size	≤ 20 mm	After materials are ground, they will pass through a screen with a mesh size of 20 mm.
CCP 2- temperature	130°C	In the batch cooker, the material will be heated to 130 °C. Once the thermocouple indicates the temperature has reached 130°C, the temperature will be maintained for 165 minutes.
CCP 3- time	165 minutes (at 130°C)	Time will be monitored, and printed (with the temperature) on a time-temperature graph.
CCP 4- salmonella	n = 5 c = 0 m = 0 M = 0 in 25 g	A sample of each finished lot will be tested for salmonella.
CCP 3- enterobactereaceae	n = 5 c = 2 m = 10 M = 300 in 1 g	A sample of each finished lot will be tested for enterobactereaceae.

- ❖ N = number of samples to be tested;
- ❖ m = threshold value for the number of bacteria: the result is considered satisfactory if the number of bacteria in all samples does not exceed m;
- ❖ M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; and
- ❖ c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.

Lot size – all product produced on one calendar day.

If product is produced without meeting one of the critical limits, the Virginia Area Office will be notified within 24 hours after the failure is identified. No material will be shipped without first being reprocessed, and verification is provided that all critical limits are now met.