

Beef Slaughter Flow

We will use the **beef slaughter process as a model**. On the following page is an example of a flow chart of the process and a summary of the **potential food safety hazards** that the establishment could judge reasonably likely to occur. Potential food safety hazards are considered to exist at a step if the hazards could be **introduced** or **enhanced** at the step. There are certain steps in the slaughter process that inherently carry a high degree of risk. For these steps, it would be difficult for the establishment to support a decision that a hazard would be not likely to occur. Keep in mind that this flowchart is just an **example** and that **processes, hazards, and established CCPs will vary among establishments**.

Beef Slaughter Flow Diagram	Potential Food Safety Hazards
Receiving/Holding Cattle 	Receiving/Holding <ul style="list-style-type: none"> • Biological—pathogens on the hide and in the feces • Chemical—residues • Physical—foreign materials (needles, shot)
Stunning/Sticking/Bleeding 	Stunning/Sticking/Bleeding <ul style="list-style-type: none"> • Biological—none • Chemical—none • Physical—none
Head Removal/Dehiding 	Head Removal/Dehiding <ul style="list-style-type: none"> • Biological—pathogens from the hide could be transferred to the carcass • Chemical—none • Physical—none
Evisceration/Viscera Processing 	Evisceration/Viscera Processing <ul style="list-style-type: none"> • Biological—pathogen contamination from the intestinal tract could occur • Chemical—none • Physical—none
Splitting/Trimming 	Splitting/Trimming <ul style="list-style-type: none"> • Biological—pathogens may be spread • Chemical—none • Physical—none <p>This step is a potential CCP for visible contaminants</p>
Final Carcass Wash (Antimicrobial) 	Final Carcass Wash (Antimicrobial) <ul style="list-style-type: none"> • Biological—pathogens may be spread • Chemical—none

	<ul style="list-style-type: none"> • Physical—none <p>This step is a potential CCP for biological hazards</p>
<p>Chilling</p> 	<p>Chilling</p> <ul style="list-style-type: none"> • Biological—pathogens may multiply • Chemical—none • Physical—none <p>This step is a potential CCP for biological hazards</p>
<p>Product Storage</p>	<p>Product Storage</p> <ul style="list-style-type: none"> • Biological—pathogens may multiply • Chemical—none • Physical—none <p>This step is a potential CCP for biological hazards</p>