

Process Categories

A single HACCP plan may be written for **multiple products** within a single processing category, as long as the hazards, critical control point, critical limits, and other HACCP regulatory requirements are essentially the same.

Some products can fall into more than one processing category. For example, one establishment may have a HACCP plan for beef carcasses, another for byproducts and a third for fabrication of primal parts. Another establishment might group all of these products into one HACCP plan. The important focus is not what processing category, but rather whether all of the regulatory requirements have been met.

Examples Of Products In Each Process Category		
Slaughter 03J01/02	Raw--Not Ground 03C01/02	Raw—Ground 03B01/02
Beef carcass	Beef forequarter	Ground beef
Veal carcass	Veal shanks	Ground beef patties
Pork carcass	Pork loin, boneless	Hamburger
Lamb carcass	Lamb rib chops	Beef patty mix
Goat carcass	Chicken parts	Ground pork
Chicken, whole	Turkey breast cutlets	Ground lamb
Turkey, whole	Beef trimmings	Ground chicken
Duck, whole	Mechanically separated pork	Ground Turkey
Squab	Beef liver	Italian sausage
Rock Cornish hen	Mechanically tenderized beef roasts	Fresh pork sausage
Ratite carcass (ostrich, rhea, emu)	Beef steaks, tenderized with enzyme solution	Breakfast sausage links
Equine carcass	Boneless skinless chicken breasts marinated in seasoning solution	Turkey bratwurst
Other exotic species carcass	Uncooked, corned beef brisket	Fresh chorizo