

## Canning Regulations Example 10

Your PS for today lists procedure 03D02. This establishment has a HACCP plan that includes one CCP for metal detection at the filling step. The establishment is addressing microbiological hazards by complying with the canning regulations. You know from past experience that the establishment defines specific production as one day's production. You proceed to the Q.C. office to begin your verification that all of the HACCP requirements are met at the CCP and that the plant is in compliance with the canning regulations for this specific production. Since you are conducting the 02 on yesterday's specific production you will use the recordkeeping component.

You review the monitoring records for the CCP and any verification records. You also review the following records to verify that the plant has complied with the canning regulations in §318.307:

You will verify:

- specific production received the appropriate process schedule
- initial temperature was measured and recorded
- all critical factors associated with specific production were met
- no unauthorized formulation changes were made
- required processing and production information is recorded
- all process deviations are handled appropriately
- product was prepared in accordance with formulation in the processing authority's documentation
- the establishment's alternate procedures (when not incubating product) for ensuring only safe and stable products are shipped have been completed
- the regulatory requirements of §417.5(a)(3) were met for the metal detection CCP

As a result of your verification, you determine that all of the applicable HACCP and canning regulatory requirements were met for this specific production. You mark your PS as "performed".