

Example 1

Salmonella in raw pork is identified as a hazard to be addressed in the HACCP plan for a product that is pasteurized.

Control measures identified are:

- Temperature control during storage
- Maintenance of a sanitary environment
- Pasteurization of the product

Storage temperature and sanitation are important parameters to control but cannot ensure that the finished product is free of the pathogen and thus are considered CPs. The heat process will eliminate *Salmonella* and, therefore the pasteurization step was identified as the CCP.

Example 2

S. aureus from humans and animals is identified as a hazard to be addressed in the HACCP plan for a product that is fermented.

Control measures identified are:

- Formulating proper combinations of salt, cure, and sugar
- Maintenance of a sanitary environment
- Starter culture storage and preparation

The initial formulation stages, starter culture storage and preparation, and sanitation are important parameters to control but cannot prevent the growth and enterotoxin production by *S. aureus*. The rate of pH drop to 5.3 or below at the fermentation stage is critical to prevent the growth and enterotoxin production by *S. aureus* and, therefore the fermentation step was identified as a CCP.