Methodology and Procedure for Monitoring and Analyzing Product Specifications.

PURPOSE:

To monitor and document compliance with our Product Quality Program as well as SQF Code 2000 Program for the consistent monitoring and control of product specifications.

PROCEDURE:

All product sampling shall occur in a fresh state, during the product production run except when and where specifically identified. Frozen finished product is thawed prior to sampling. Thawing occurs under refrigerated conditions.

METHODOLOGY:

PRODUCT AGE:

Product age is measured visually as all incoming product is labeled as such in accordance with current industry GMP's and regulatory requirements.

PRODUCT WHOLESOMENESS AND QUALITY:

Product upon receipt is monitored as follows:

1. Transport is inspected for sanitary conditions.
2. Product primary packaging is inspected for good integrity.
3. Product labeling is monitored vs. PO information to determine correct product.
4. Product temperatures are monitored according to the HACCP Plan.

Product Storage:

1. Product is stored under compliant temperature conditions and monitored/documented as per the HACCP Plan.
2. Product is stored in a manner to maintain identity and prevent adulteration.

Product Usage:

1. Product upon processing is visually and sensory monitored. All employees are empowered to notify supervision, FS/QA is any sensory attribute does not seem proper.

WEIGHT (PORTION CONTROLS):

1. Individual product portions (cut steaks) are each weighed.
    i. Weighing may take place on individual handler scales. (Daily scale checks performed).
    ii. Weighing of portions may be performed on an automated, calibrated in-motion system.
2. FS/QA Employee(s) randomly monitor individual product portion weights and document daily. Tolerances are based at +/- 1.0oz.
3. FS/QA Employee(s) randomly monitor finished cases for product counts and pack weight accuracy daily.

SIZE (DIMENSIONS):

1. If specific product dimensions are a requirement, usually from a national account, dimensions are monitored and documented randomly during each production run.
2. Non-conforming product is removed, production supervision notified of non-conformance, immediate resample performed to verify product is back into conformance.

FAT ANALYSIS (GROUND BEEF ONLY):

1. Each batch of ground beef product is measured for fat content by a verifiable, validated methodology. Product formulation may be adjusted as needed if fat content is non-conforming +/- 2%.

PATHOGEN MONITORING: (Non-intact and Ground Beef, and Poultry)

1. Pathogens are sampled and tested as part of the HACCP Plan.

WEIGHTS (FINISHED PRODUCT):

1. Finished, packaged product in containers, are randomly sampled for conformance.
2. Trained employee(s) monitor, document, and report finished product portion as well as container Net. Weights.

LABELING COMPLIANCE:

1. Finished product packaging is monitored and documented daily for conformance.
2. Product inside the package is compared to product label.
3. Federal label requirements are monitored.
4. When required by regulation, labels are approved generically or by the regulatory authority with oversight.

CORRECTIVE ACTION:

1. Corrective actions are documented on the product inspection / monitoring form.
2. Production Supervision, FS/QA Manager is notified with documentation.
3. Corrective action is observed and immediate re-sampling is initiated to verify conformance is under control.

MICROBIAL ANALYSIS:

1. Monthly random samples are sent to a ISO Compliant certified independent laboratory for analysis.
2. Sample may be by customer directive.
3. Samples may be per the SQF Plan.
4. The majority of product samples are sent to outside laboratories as confirmation of internal sample results.

INDEPENDENT LABORATORY:

ISO 17025 Compliance:

1. External laboratories which may b used for independent sampling have certification of ISO Compliance on file.