



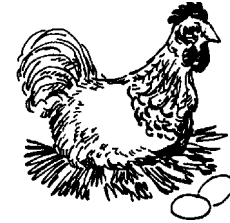
The University of Georgia

Cooperative Extension Service

College of Agricultural and Environmental Sciences / Athens, Georgia 30602-4356

SEPTEMBER 1999

COMMERCIAL EGG TIP...



HACCP IN A NUT SHELL, PART 2: PUTTING YOUR PLAN TOGETHER

In the previous commercial egg tip, the HACCP (Hazard Analysis and Critical Control Point) system for control of biological (pathogenic bacteria) and chemical (insecticides, etc.) hazards that may occur during live production and egg processing was discussed. Three components of a successful HACCP program were briefly introduced: Part 1 - Quality Control; Part 2 - Pre-HACCP; and Part 3 - Principles of HACCP. This month's tip provides more information on quality control.

The quality control component is the foundation for the remaining portions of the HACCP program. Thus, investing time to develop and implement an effective and comprehensive quality control program will make it much easier to accomplish the pre-HACCP and principles of HACCP steps. Good Manufacturing Practices (GMPs) and Sanitation Standard Operating Procedures (SSOPs) comprise the quality control portion of the HACCP program. GMPs are general statements aimed at describing minimum sanitary and production requirements necessary to ensure a wholesome product. They are used as a guide for preparing the more specific and detailed SSOPs, and may be policies of the company. SSOPs on the other hand describe step-by-step procedures, or routine tasks necessary to maintain a sanitary, safe environment for live production, or processing of food products. Establishments (farms and processing plants) may vary in what they consider to be a GMP, or an SSOP because most tasks may be written as either. Table 1 shows an example of how mortality removal could be written as a GMP, or an SSOP. Either form would be correct, with the decision of which form to use being up to the individual company/farm/plant.

There are several key elements that must be considered when preparing GMPs/SSOPs. A few of these elements as listed in Table 2. SSOPs "recipes" require the signature of someone with on-site authority. By signing the SSOP "recipe," this person is ensuring that the task will be completed as written. Along with the "recipe" for cleaning and sanitizing, a separate checklist and sign-off sheet must be included for the person who completes the "recipe."

When beginning to prepare GMPs and SSOPs, it is helpful to start with a list of all of the routine practices that you conduct on a daily basis. For example, what do you do routinely before bird placement, or before plant start-up? Make sure to include company policies on the list. For each task or company policy, write a general statement that is concise, easy to understand and use. After the general statement is written, check it for accuracy. This may be done by having the person responsible for the task review it while conducting the activity or immediately after completing the activity. Remember to listen to and encourage employees to make suggestions for improving the GMPs/SSOPs. Modify the GMPs/SSOPs according to these suggestions when it is appropriate.

PUTTING KNOWLEDGE TO WORK

The University of Georgia and Ft. Valley State College, the U.S. Department of Agriculture and counties of the state cooperating.
The Cooperative Extension service officers educational programs, assistance and materials to all people without regard to race, color, national origin, age, sex or disability
An equal opportunity/affirmative action organization committed to a diverse work force..

GMPs/SSOPs are working documents that must be updated periodically as conditions in the establishment change. These programs will not only improve quality control, but they will also improve customer confidence; however, the success of the GMPs/SSOPs program is ultimately dependent upon the commitment from everyone (employee to upper management) within the establishment.

Table 1: GMP and SSOP for Mortality Removal

GMP for Mortality Removal	SSOP for Mortality Removal (what)
<p>All dead birds will be removed from the hen house and disposed of using proper techniques.</p>	<p>Frequency (when): 6 times each week</p> <p>Individual responsible (who): Contractor (how)</p> <ol style="list-style-type: none"> 1. Employee walks the entire house and collects eggs. 2. Employee walks the entire house again and removes dead birds. 3. All dead birds are disposed of in a pit or incinerator. 4. Service person or designee walks the house for final inspection. If additional dead birds are discovered during inspection, the employee must walk the house again. Newly discovered dead birds are disposed of using proper techniques. 5. Employee will sign and date mortality removal form. Service person or designee will sign and date mortality removal form documenting completeness. <p>Signature:</p> <p>Date:</p>

Table 2: Key factors and guidelines for GMPs/SSOPs Key Factors:

1. GMPs are generic statements with no details and generally no supporting documents.
2. SSOPs are step-by-step instructions or "recipes" for conducting the tasks.
3. All SSOPs must identify what will be cleaned, when it will be cleaned, who will perform the task, and how it is to be performed.
4. SSOPs should describe all requirements prior to performing the task. For example, disconnecting or disassembly of equipment; house or processing plant preparation (i.e., removing or covering product), etc.
5. All SSOPs should list the chemicals and equipment needed to perform the task.
6. A separate chemical SSOP may be written to include handling and preparation instruction (mixing) for all chemicals used, including pest and rodent control chemicals.

Julie K. Northcutt
 Extension Poultry Scientist

County Extension Coordinator/Agent

Consult with your poultry company representative before making management changes.

“Your local County Extension Agent is a source of more information on this subject.”