

PART I - to be completed individually for each dry or semi-dry meat sausage made at the facility

1. Product name:

2. Label Registration Number:

3. Option/process controls currently used for the Control of *E. coli* O157:H7:

Option #:		Details regarding the Option			
1		Time x Internal Temperature combination is: ___ °C / ___ °F x ___ Minutes			
2		Check off the process method which you are using under this option			
<input type="checkbox"/>	Fermentation chamber temperature		pH at the end of fermentation process	Casing diameter	Subsequent process (dry, hold or cook)
	°F	°C			
<input type="checkbox"/>	70	21	≥ 5.0	≤ 55 mm	HEAT (1 hr @ 110°F and 6 hrs @ 125°F)
<input type="checkbox"/>	90	32	≤ 4.6	≤ 55 mm	HOLD @ 90°F for ≥ 6 days
<input type="checkbox"/>	90	32	≤ 4.6	≤ 55 mm	HEAT (1 hr @ 110°F then 6 hrs @ 125°F)
<input type="checkbox"/>	90	32	≤ 4.6	56 to 105 mm	HEAT (1 hr @ 100°F, 1 hr @ 110°F, 1 hr @ 120°F, then 7hrs @ 125°F)
<input type="checkbox"/>	90	32	≥ 5.0	56 to 105 mm	HEAT (1hr @ 100°F, 1 hr @ 110°F, 1 hr @ 120°F, then 7hrs @ 125°F)
<input type="checkbox"/>	96	36	≤ 5.0	≤ 55 mm	HEAT (128°F internal product temperature x 60 minutes) and DRY (at 55°F and 65% Relative Humidity to a Moisture Protein Ratio of ≤ 1.6:1)
<input type="checkbox"/>	110	43	≤ 4.6	≤ 55 mm	HOLD @ 110°F for ≥ 4 days
<input type="checkbox"/>	110	43	≤ 4.6	56 to 105 mm	HOLD @ 110°F for ≥ 4 days
<input type="checkbox"/>	110	43	≥ 5.0	56 to 105 mm	HOLD @ 110°F for ≥ 7 days

Option Used for the Control of E. coli O157:H7 in fermented sausage

3 End Product Testing - **30 samples from each lot of finished product** must be tested for at least *E. coli* O157:H7 and *Salmonella*

What laboratory is being used:

What is the official laboratory method used:

4		Check off the process method which you are using under this option			
<input type="checkbox"/>	Fermentation chamber temperature		pH at the end of fermentation process	Casing diameter	Subsequent process (dry, hold or cook)
	°F	°C			
<input type="checkbox"/>	70	21	≥ 5.0	56 to 105 mm	HEAT (1 hr @ 110°F and 6 hrs @ 125°F)
<input type="checkbox"/>	90	32	≤ 4.6	56 to 105 mm	HOLD @ 90°F for 7 days then dry
<input type="checkbox"/>	90	32	≥ 5.0	56 to 105 mm	HOLD @ 90°F for 7 days then dry
<input type="checkbox"/>	110	43	≥ 5.0	≤ 55 mm	HOLD @ 110°F for 7 days then dry
<input type="checkbox"/>	110	43	≥ 5.0	56 to 105 mm	HEAT (1 hr @ 110°F and 6 hrs @ 125°F)

Under this option 15 samples of raw batter must be tested for each lot

What laboratory is being used:

What is the official laboratory method used:

5 Outside validation by a 3rd party

When/where was the validation test conducted?

Have the testing results been accepted by the Meat Programs Division and the Food Safety Division?
 YES NO

(Until the results are forwarded and accepted, the operator cannot use them to justify manufacturing product under either Option 2 or 4)

What is the D reduction achieved?

If the reduction is less than 5D, 15 samples of raw batter must be tested for each lot.

What laboratory is being used:

What is the official laboratory method used:

Option Used for the Control of E. coli O157:H7 in fermented sausage