

**HACCP Reassessment for *E. coli* O157:H7**  
**April 7, 2003**

As requested by FSIS, all of the HACCP plans (Slaughter; Raw, Not Ground; Raw, Ground) were reassessed. Each hazard analysis identifies *E. coli* O157:H7 as a reasonably likely to occur food safety hazard, and the Elder et al. (2000) and Smith et al. (2001) articles were added as supporting documentation for this hazard.

The slaughter HACCP plan had previously identified *E. coli* O157:H7 as a reasonably likely to occur hazard and the Critical Control Points (CCPs) in place are designed to reduce the presence and to minimize the potential for growth. There were no changes made to the CCPs or critical limits based on this reassessment.

Our Raw, Not Ground and Raw, Ground HACCP plans identified *E. coli* O157:H7 as a reasonably likely to occur food safety hazard. We reviewed the CCPs and critical limits and no changes were made based on this reassessment. The CCPs for these plans are designed to control the potential for growth.

As part of our reassessment, we have developed and implemented a beef purchase specification program to address beef products we purchase from outside establishments (see attachment).

Reassessment conducted by: \_\_\_\_\_

Date: \_\_\_\_\_