Source control method

This diagram outlines the controls at each stage of the food chain

Food Standards Agency
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1 Farm

Clean cattle for slaughter.

2 Slaughterhouse

Strict hygienic conditions during slaughter, dressing and transport, for example, clean livestock policy, temperature control, cleaning.

+

Food safety management system based on HACCP principles.

3 Cutting Plant/ butcher or other meat processor

Approved premises must have specific approval for producing meat/ burgers to be LTTC.

+

Meat/carcasses purchased from a slaughterhouse that ensures strict hygienic conditions.

+

Rejection/trimming of visually contaminated incoming meat.

+

Strict hygienic conditions during cutting, storage, mincing and transport, for example, temperature control, cleaning, cross contamination.

+

Food safety management system based on HACCP principles, that takes into account meat/ burgers will be LTTC.

+

Microbiological testing.

4 Caterer

LA must be informed of intention to serve LTTC beef burgers.

+

Burgers purchased from approved supplier or supplier that can demonstrate equivalent controls.

+

Product specification and delivery arrangements agreed with supplier.

+

Validation that method of cooking results in 4 log reduction of bacteria.

+

Food safety management system based on HACCP principles that takes into account burgers will be LTTC.

+

Consumer message at point of sale.