

Major Product/Process Groups Within the Meat Industry and Common Critical Control Points Associated With Each.

Product Type	Examples	Common CCPs
Red Meat Slaughter	Beef, pork, lamb	Carcass trim Antimicrobial Intervention
Poultry Slaughter	Turkey, chicken	Carcass trim, Cooling
Heat Treated, Shelf-stable	Jerky, summer sausage, snack sticks	Fermenting Heat treatment Drying
Fully Cooked, Not Shelf-stable	Ham	Heat treatment Cooling & Storage
Not Fully Cooked, Not Shelf-stable	Bacon	Heat Treatment (smoke) Cooling & Storage
Raw Not Ground	Wholesale & retail meat cuts	Cooling Packaging & labeling (Storage)
Raw Ground	Fresh sausage, ground beef	Cooling Packaging & labeling (Storage)