



Name _____

ORGANIC HANDLING PLAN - SLAUGHTERHOUSE ADD-ON

Who Fills out this form: All slaughterhouses must complete this form and submit along with the Organic Handling Plan.

1. Type of Slaughterhouse:

USDA Inspected State Inspected Custom Exempt

2. Types of animals handled organically:

Beef Pork Sheep Goat Poultry Deer Other: _____

3. Types of animals handled non-organically

Beef Pork Sheep Goat Poultry Deer Other: _____

4. Post slaughter processing (Enclose a multi-ingredient product profile for each process.):

Sausage with casing (brand name of casing used _____)

Sausage without casing

Smoking

Other: _____

5. Describe each individual post-slaughter process or attach a process flowchart.

6. What specific steps are taken when handling organic animals or carcasses in order to avoid comingling, contamination, or confusion with conventional animals or carcasses:

a. When receiving live for processing:

b. When receiving carcasses for processing:

c. When disinfecting carcasses:

Name _____

d. While hanging/curing:

e. While cutting and packaging:

7. What products are used for E.coli reassessment or pathogen reduction on organic carcasses?

- Ozone^ 170 degree water Chlorine * Acetic Acid (Vinegar) **
 Lactic Acid^ Peracetic/Peroxyacetic Acid^ Other: _____

(^ Appears on USDA-NOP National List (NOP 205.605) without restriction, * Appears on USDA-NOP National List (NOP 205.605) with restriction (... residual chlorine levels in the water shall not exceed the maximum residual disinfectant limit under the Safe Drinking Water Act...), ** Must be Organic and you must have Letter of Guarantee from the producer for your meat inspector and your HACCP plan)

Brand Name used: _____
(attach Label(s) and MSDS sheet(s) with application).

8. Has the SSOP in your HACCP Plan been updated to reflect organic processing procedures? Yes No

Signature of Producer _____ Date _____

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