

Charcuterie and USDA Regulations

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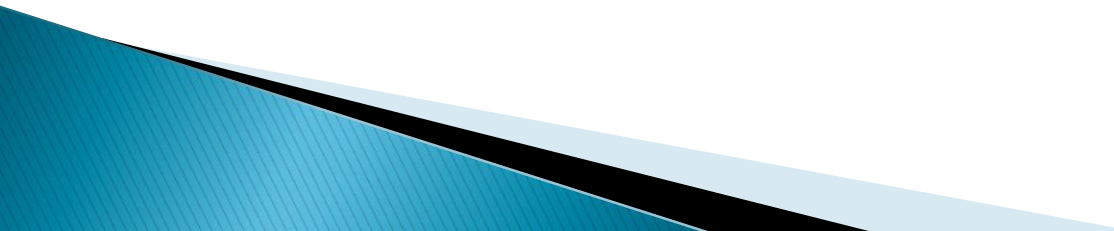
US Department of Agriculture

Office of Investigation, Enforcement and Audit

April 2016

WHAT IS CHARCUTERIE?

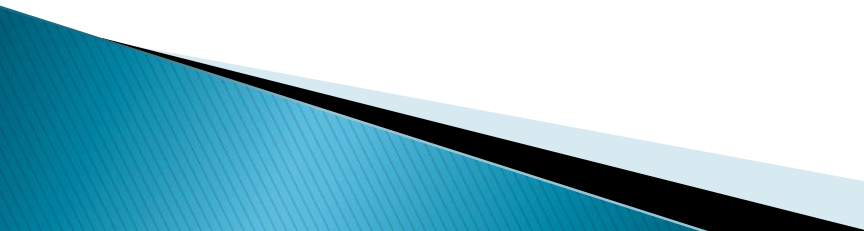
Charcuterie is the branch of cooking devoted to prepared meat products, including bacon, ham, sausage, salami, coppa, pâtés and confit. Although primarily from pork, beef and game meats are also used.



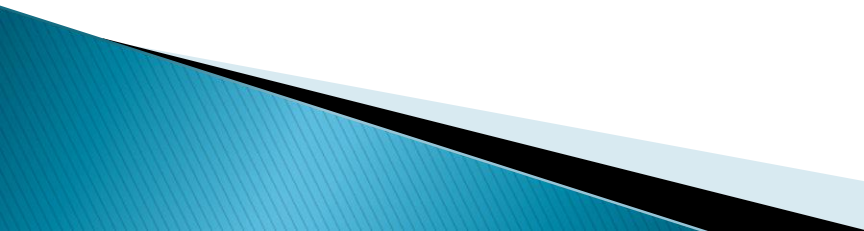
Regulatory Requirements

- ▶ You have to understand what issues there are and know what you have to do. Like any meat product that is intended to be consumed ready to eat, you are looking to control all pathogens. 9 CFR 318.10 and 417 are the primary regulations.
- ▶ The main food safety considerations to take into account when curing meat are **pH levels, water activity level and cross contamination.**

Regulatory Requirements

- ▶ 9 CFR 318.10 – Prescribed treatment of pork and products containing pork to destroy trichinae.
 - ▶ Effectively heated, refrigerated, or cured to destroy any possible live trichinae.
 - ▶ Heating – all parts of the pork muscle tissue shall be heated according to one of the time and temperature combinations listed in 318.10 (e.g. 136 degrees for 3 minutes).
 - ▶ Time to raise product temperature from 60 degrees to 120 degrees shall not exceed 2 hours.
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Regulatory Requirements

- ▶ Refrigeration – All parts of the muscle tissue of pork shall be subject continuously to a temperature not higher than temperatures listed in 318.10 (e.g. 0 degrees for 106 hours).
 - ▶ Curing – At least 7 methods + tables specifying drying times. Different methods for whole muscle cuts and ground/formed sausages.
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Regulatory Requirements

- ▶ **Example**
- ▶ Method 6 (A) – pork shall be ground or chopped into pieces not exceeding $\frac{3}{4}$ of an inch in diameter.
- ▶ No less than 3.33 pounds of salt to each hundred-weight of the unstuffed sausage, excluding the weight of dry ingredients.
- ▶ Held for two time periods; a holding period and a drying period.
- ▶ Held in a drying room at a temperature no less than 50 degrees for a period specified based on diameter in the tables located in 318.10.

Standards of Identity

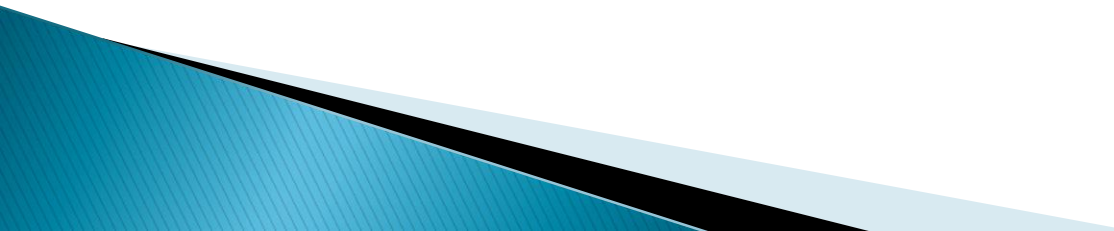
- ▶ Compliance procedures listed in 9 CFR 318.19.
- ▶ Standards of identity listed in 9 CFR 319.104 (cured pork products), 319.106 (Country Hams), and FSIS' Food Standards and Labeling Policy Book.
- ▶ Most products listed in 319.104 have a minimum PFF or MPR requirement.
- ▶ Example – **SALAMI**: A dry sausage that requires an MPR of 1.9:1 or less. Extenders and binders are permitted. It may be cooked to shorten drying period.

PROPOSED RULE

FSIS is proposing to amend the Federal meat inspection regulations to eliminate the requirements that RTE and NRTE pork and pork products be treated to destroy *Trichina* (*Trichinella spiralis*) because the regulations are inconsistent with the Hazard Analysis and Critical Control Point (HACCP) regulations, and these prescriptive regulations are no longer necessary. If this supplemental proposed rule is finalized, establishments will have the flexibility provided by the HACCP regulations (9 CFR Part 417) to develop appropriate science-based controls for *Trichinella* and other parasitic hazards in pork. All establishments producing pork products will have to determine whether *Trichinella* is a hazard reasonably likely to occur (RLTO) in their processes. If so, they will need to address this hazard in their HACCP system.

WHAT IS HACCP?

HACCP stands for Hazard Analysis Critical Control Point, a process control system that identifies where hazards might occur in the system and puts procedures in place to prevent identified hazards. HACCP regulations are identified 9 CFR 417 and 430.



Conclusion

- ▶ Although the proposed elimination of 9 CFR 318.10 will allow firms to develop and validate a process to produce a ready-to-eat product without using process variables specified in regulations, the **FSIS Compliance Guideline for the Prevention and Control of Trichinella and Other Parasitic Hazards in Pork and Products Containing Pork**, firms need to meet 9 CFR 417 requirements to support the safety of the product.
- ▶ www.fsis.usda.gov – search FSIS; Compliance Guidelines Index

Thank You!

Questions????

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