Directions for Use of the Process Flow Diagram

1. Examine the model Process Flow Diagram and determine which steps you actually use in your process. Cross out, white out, or delete all steps that are NOT part of your process. Re-number steps as necessary.

2. List all of your steps that can be considered parts of the step currently labeled as step 9 (combining ingredients and shaping/forming product). Such steps may include grinding, chopping, mixing, marinating, adding starter culture, stuffing, and forming. These steps should be numbered as sub-steps of the step currently labeled as 9, e.g., 9a, 9b, 9c.

3. Add any processing steps not already shown and make sure that each new step is assigned a number.
Process Flow Diagram

Process Category: Heat Treated, Shelf Stable
Products: Snack Sticks, Summer Sausage, Jerky

1. Receiving Packaging Materials
2. Receiving Raw Meat/Poultry, natural casings, starter culture
3. Receiving and Storage of Restricted and Unrestricted Non-Meat/Non-Poultry Food Ingredients
4. Storage (Frozen/Refrigerated) Raw Meat/Poultry, natural casings, starter culture
5. Tempering Frozen Meat/Poultry
6. Storage of Restricted and Unrestricted Non-Meat/Non-Poultry Food Ingredients
7. Weighing Raw Meat/Poultry
8. Weighing of Restricted and Unrestricted Non-Meat/Non-Poultry Food Ingredients
9. Combining Ingredients and Forming/Shaping Product (List All as Separate Steps)
10. Racking/Hanging
11. Fermenting
12. Heat Treatment
13. Drying
14. Short-term Storage
15. Slicing or cutting finished product
16. Spraying w/ potassium sorbate
17. Storage of Packaging Materials, incl. collagen or synthetic casings
18. Packaging/Labeling
19. Finished product Storage
20. Shipping or Retail

10/22/07 version. Supersedes all previous versions.