



FOOD SAFETY RISK ASSESSMENT

FOR

Larouex Gourmet Foods LLC.

(Food Service Establishment)

Responsible Person(s) – Larry W Jordan Jr.

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	HACCP Manual	Document Code: HACCPS-MNL-01	
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1.0. Declaration and Company Overview

I am pleased to declare that this HACCP manual is authentic, original and the procedure and activities enumerated in this manual are true and correct.

This Hazard Analysis is based on HACCP principles in order to comply with The Food Safety, Health and Hygiene Standards according to Regulations by **Food Safety and Inspection Services (FSIS), United States Department of Agriculture (USDA)**.

All hazards have been defined as either Control Points (CP's) or Critical Control Points (CCP's). The hazards shown as CCP's require particular attention and monitoring as they represent the biggest risk to public health & safety. The Analysis has two parts:

- The process flow diagram
- An analysis for each of the hazard highlighted by the process flow diagram from the point of purchase through to handing to a customer.

Any questions related to this assessment should be addressed to the owner in the first instance.

Warning: No part of this document may be reproduced in any form without the written authorization of **Laroux Gourmet Foods LLC.** located at **19412 Normandy Park Drive SW Normandy Park, WA 98166, United States**. This is a **Food Service Establishment** which utilizes a commercial kitchen for the purpose of preparing and selling of **Smoked Beef Brisket**. All inquiries regarding this manual shall be directed to the “Management representative” for its administration.

Authorized by:

Owner

Dated: June 12th, 2023

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2.0. Products Description

2.0. Raw Materials, Ingredients & product contact materials

Food Types	Raw Materials and Ingredients for Smoked Brisket
Meat	Beef Brisket
Herbs and Spices	Pepper, Salt, Lawry's Seasoning Salt

1. Category I

Packing Materials	Packaging Components
General	All the material (Plastic Pouches, Films, Boxes) in contact with the food product are food grade, free from microbes and compliant with the regulation of the country.
Physical Characteristics	Free from dust and extraneous materials.

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3.0. Category I Products: Larouex Smoked Brisket

3.1. Product Description

Food Types	Raw Materials and Ingredients for Smoked Brisket
Meat	Beef Brisket
Herbs and Spices	Pepper, Salt, Lawry's Seasoning Salt

Equipment and Utensils

- Freezers, Refrigerators, Grinder, Stainless Steel Prep Counters, Stainless Steel Mixing Bowls, Spoons, Knives, Colour Coded Cutting Boards (HDP), Vaccum Packaging Machine, Vacuum Sealer, Oven, Tongs, Griddle, Offset Smoker, Prob Thermometers, 3- Compartments Sink, Personal Protective Equipment.

3.2. Characteristics of end products & intended use: Product Identification

Product Name	Larouex Smoked Brisket
Description	Smoked Brisket is made by heating beef briskets in an offset smoker.
Origin	Produced in Washington, United State,
Processing	The raw materials (Beef, spices, and other prepacked ingredients) are purchased from approved suppliers and the received raw materials are inspected at the incoming stage before accepting. They are cold stored. Beef is thawed, cut and dry brine, rub is applied. It is placed in a smoker. Final product is sliced, vacuum packaged and cold stored for shipment. All processes are conducted according good manufacturing practices (GMPs) and good handling practices (GHPs) of Food Safety Management System throughout the production and processing chain.
Intended Use of the Product: General	Ready-to-eat product. For general population (non-vegan) Further processing by customer or consumer.

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population, including all high-risk customers, include special delivery instructions, special consumer groups (e.g., elderly, immuno-compromised)

GMO Declaration

No genetically modified organism involved at any level.

Foreign Bodies

No foreign bodies and insects (dead or alive)

FINISHED PRODUCT CHARACTERISTICS:

Quality Parameters

Appearance –	Dried, smoked meat slices
Odor –	Mildly Tangy
Taste –	Sweet and Sour

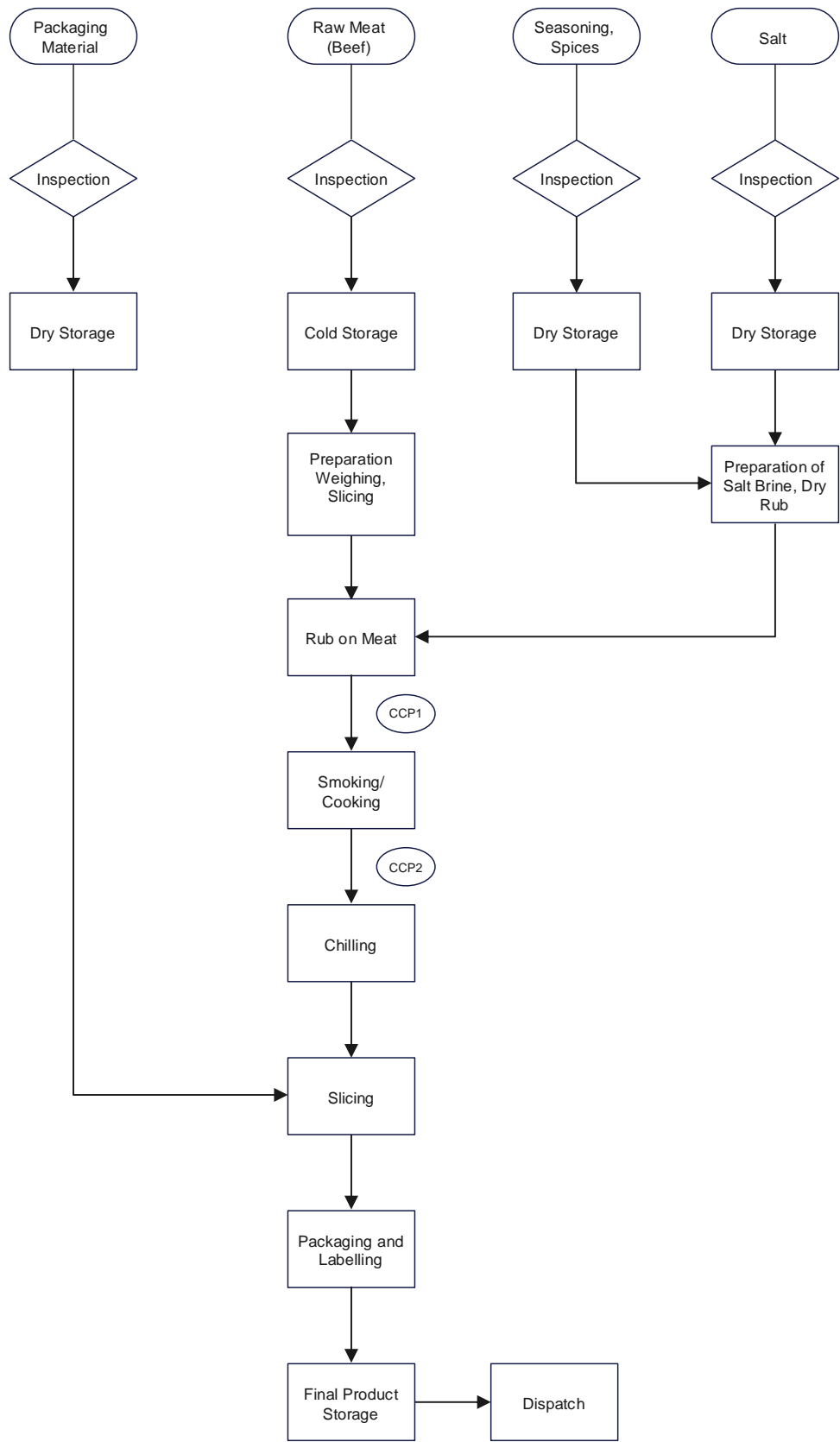
Product Type (e.g., cooked, raw, processed, ready-to-eat)

Ready-to-eat product.

Finished product and recipe meets the requirements of Food Safety and Inspection Service (FSIS) (Y/N)?

Yes.

3.3. Flow Diagram
Smoked Brisket



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6.0. Process Narrative

The raw materials are purchased from approved suppliers and the received raw materials are inspected at the incoming stage before accepting and storage. Then, the raw materials undergo the processing steps such as preparation, marination and heating and smoking. Final product is packaged and cold stored for selling. Food grade equipment and packaging is used throughout the process.

Product is hygienically produced and processed according to norms and regulations of Food Safety Management System and Food Safety and Inspection Service (FSIS) throughout the production and processing chain.

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7.0. Hazard Analysis

7.1. Potential Food Hazards

B: Biological hazards including bacteria, viruses, parasites, and environmental pathogens.

- i. *Salmonella*
- ii. *Clostridium botulinum*
- iii. *Clostridium perfringens*
- iv. *Shiga toxin producing Escherichia coli (STEC)*
- v. (*E. coli* O157:H7, O26, O45 O103, O111, O121 and O145).

C: Chemical (including radiological) hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical hazards include potentially harmful extraneous matter that may cause choking, injury, or other adverse health effects.

7.2. Identification of Potential hazards

Severity	Likelihood of Occurrence
The magnitude and duration of the illness or injury	Data from past foodborne illness outbreaks
The possible impact of secondary problems (chronic sequelae)	Recall data from similar products
The susceptibility of intended customers to foodborne illness	Information in the scientific literature
	Historical information in the establishment
	Regulatory guidance
	Trade association information
	University extension documents

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7.3. Hazard Analysis

(1) Raw Materials	(2) Identify potential hazards for each ingredient		(3) Does the potential hazard need to be controlled in the HACCP plan?		(4) Justify your decision for column 3	(5) If answered “Yes”, what control measures can be applied to reduce or eliminate hazard?	(6) Is this a Critical Control Point (CCP)? If “Yes”, identify hazard and severity number: 1(least)-3(most)	
			Yes	No			Yes	No
Receiving of Raw Meat (Beef)	B	Presence of pathogens that can contaminate fresh produce due to poor handling and transport practices such as <i>Clostridium botulinum</i> , <i>Listeria monocytogenes</i> , <i>STEC</i> , <i>E. coli</i> 0157:H7 and mould contamination.	Yes	-	<p>-STEC and Salmonella are known to be present and may cause illness if not controlled.</p> <p>-Raw materials are purchased from approved suppliers after conducting supplier visits and audits. And produce form transport by cleaned and temperature-maintained vehicles</p> <p>-Receiving materials inspected for quality</p> <p>-Receive potentially hazardous foods (PHF) at 5°C/41°F</p> <p>-Paper load for each delivery is maintained</p>	Pathogens will be controlled at subsequent steps through heating/smoking treatment	-	-
	C	Pesticides from incorrect manufacturing or chemical residues from transport.	-	No		NA	-	-
	P	Foreign matters contamination such as dirt, stones, glass.		No		NA	-	-
Prepacked Food Ingredients (Salt,	B	Presence of pathogenic & spoilage microorganisms due to Bad handling		No	-Visual observation of quality of the product, discard the suspected products	NA	-	-
	C	Presences of toxins due to expiry		No				

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Seasoning, Pepper)	P	Presences of Foreign materials and damaged packaging of ingredients		No	-Purchase from approved suppliers, audit the suppliers GMP & GHP through visits -Visual inspection of the ‘date-of-expiry’ before use	NA		-
Packaging Material (Plastic Bags, Film or Pouches)	B	Presence of pathogenic & spoilage microorganisms due to poor handling and transport	-	No	Raw materials are purchased from approved suppliers after conducting supplier visits and audits. -Receiving materials inspected for quality. -Paper load for each delivery is maintained	NA	-	-
	C	Presences chemicals	-					
	P	Presences of Foreign materials and damaged films or plastic rolls	-					-

(1) Process Step	(2) Identify potential hazards for each ingredient		(3) Does the potential hazard need to be controlled in the HACCP plan?		(4) Justify your decision for column 3	(5) If answered “Yes”, what control measures can be applied to reduce or eliminate hazard?	(6) Is this a Critical Control Point (CCP)? If “Yes”, identify hazard and severity number: 1(least)-3(most)	
			Yes	No			Yes	No
Storage of Raw Meat (Beef)	B	-Contamination from pests; mice, flies, gnats. Mould growth Presence and Growth of bacteria such as <i>Clostridium botulinum</i> , <i>Listeria monocytogenes</i> , <i>E. coli</i> 0157:H7 and mould contamination. -Cross Contamination in freezer	Yes	-	- Written Temperature Control SOP for maintaining product at temperatures that preclude Salmonella and STEC growth (<45°F - Produce is stored at 0°C/32°F in freezers/refrigerators -Pest Control, Electric Fly Killers (EFKs) -Fumigation of the storage area after 6 months	Pathogens will be controlled at subsequent steps through cooking/smoking treatment	-	-

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	C	Contamination with nonfood chemicals (Cleaning Chemicals, Lubricants), expiry of food items		No	- Label the date of arrival -Stainless steel containers (SSTs) -Stock rotation Storage of processed and raw meat in separate containers	NA	-	-
	P	Introduction of Foreign materials (metal, wood, glass)		No	-Good hygienic practices -Regular cleaning of freezers	NA	-	-
Prepacked ingredients	B	NA		No	-First in First out	NA	-	-
	C	Toxins production, expired ingredients		No	-Visual inspection		-	-
	P	Damaged packaging		No	-Stored at cool, dry place, away from Sunlight		-	-
Weighing	B	Presence or growth of pathogens (listed above)	Yes		-Bacterial growth can cause food spoilage and health hazards - Raw meat is a known source of pathogens. Process is done rapidly enough to prevent growth	Pathogens will be controlled at subsequent steps through heating/smoking treatment	-	-
	C	Contamination with nonfood chemicals from equipment		No	-Safe and clean equipment -Cleaning after each load -Repair/replace damaged equipment	NA	-	-
	P	Introduction of Foreign materials (metal, wood, glass)		No	-No overhead contamination -Good hygienic practices -Good housekeeping practices	NA	-	-
Preparation Meat Cutting and	B	-Cross contamination of washed/processed and raw/unprocessed meat -Contamination from employees -Contaminated equipment, as knives, cutting boards and tenderizer -Cross contamination		No	-Safe and clean equipment - Good hygienic Practices, PRPs - Storage and processing area separated - Dual purpose sinks for washing - Safe handling practices -Color coded cutting boards for raw meat and processed (smoked) meat and other ingredients -Stainless steel prep tables	NA	-	-

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Spices and Marinade (Brine, Rub) Preparation					- Visual Inspection - Employees' training in place			
	C	-None		No	-	NA	-	-
	P	- Contamination from employees - Foreign matter, wood and glass -Overhead contamination, ceiling, paint		No	- Employee's training in place -Visual Inspection -Intact ceiling and walls -Personal Protective Equipment (PPEs)	NA	-	-
Dry Rub, Wrapping of Meat	B	-Presence and growth of Bacteria (listed above) -Cross contamination of processed and raw produce -Contamination from employees	Yes		-Safe and clean equipment -Rub with Dry Brine - Good hygienic Practices, PRPs - Storage and processing area separated - Safe handling practices - Visual Inspection - Employees' training in place	Pathogens will be controlled at subsequent steps through heating/smoking treatment	-	-
	C	-None		No	NA	NA	-	-
	P	-Contamination from employees due to bad handling -Foreign matter, wood and glass		No	- Employee's training in place -Visual Inspection	NA	-	-
Smoking/ Heating/ Cooking	B	-Growth of Pathogens Staphylococcus aureus <i>Salmonella</i> <i>E. coli</i> -Post process contact contamination	Yes	-	- Extended heating come-up time could allow excessive S. aureus outgrowth and toxin formation. Improper cooking times and temperatures could result in bacterial survival and growth. - Separate equipment and area to process raw and cooked products -Laboratory records of meat brisket -Monitoring of Temperature Calibration of Thermometer	Smoke/Heat consistently at 225°F to S. aureus outgrowth is limited to 2-logs or less, or heat until the internal temperature of meat is 165°F Rework (Smoking) the meat brisket Discard the contaminated meat	Yes CCP1	-
	C	None		No	NA	NA	-	-

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	P	None		No	NA	NA	-	-
Chilling	B	-Regrowth of Microbes <i>Clostridium perfringens</i> <i>Clostridium botulinum</i> -Cross contamination	Yes		Spores can survive the cooking/smoking step germinate, and grow if not cooled quickly -Raw and processed meat stored separately -Calibration of thermometer Periodically monitoring the conditions Scheduled trainings for food handlers on Good Hygienic Practices. -Cleaning of freezers regularly	- Cooled to 40°F or less within 6 hours, hold at that temperature and consume or discard within 30 days -Discard the produce -Re-calibrate	Yes CCP2	-
	C	None		No	NA	NA	-	-
	P	None		No	NA	NA	-	-
Slicing	B	-Cross contamination of washed/processed and raw/unprocessed meat -Contamination from employees -Contaminated equipment, as knives, cutting boards and tenderizer -Cross contamination		No	-Safe and clean equipment - Good hygienic Practices, PRPs -Color coded cutting boards for raw meat and processed (smoked) meat and other ingredients -Stainless steel prep tables - Visual Inspection - Employees' training in place	NA	-	-
	C	-None		No	-	NA	-	-
	P	- Contamination from employees - Foreign matter, wood and glass -Overhead contamination, ceiling, paint		No	- Employee's training in place -Visual Inspection -Intact ceiling and walls -Personal Protective Equipment (PPEs)	NA	-	-
	B	-Contamination from employees -Damaged, contaminated packaging		No	- PRPs	NA	-	-

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Reduced Oxygen Packaging (Vacuum Packaging)		-Contamination from imperfectly sealed packet -Air and oxygen			- Food-grade packaging from approved supplier -Seal efficiency test - Clean and sound equipment -99% air is removed, thereof oxygen - Safe handling practices - Employee's training in place Frequently monitoring personal hygiene of the food handlers. -Removed from packaging in the food establishment within 48 hours after packaging -PPEs			
	C	Lubricants, toxins, leakages from equipment, Undeclared allergen		No	-Safe and sound equipment -Cleaning after each load -Product does not contain any allergen	NA	-	-
	P	- Contamination from employees		No	- Employee's training in place	NA	-	-
Final Product Cold Storage	B	-Regrowth of Microbes <i>Clostridium perfringens</i> <i>Clostridium botulinum</i> -Cross contamination		No	-Vacuum packaging -Employees training in place -Raw and processed meat stored separately -Calibration of thermometer	NA	-	-
	C	Toxins from bacteria		No	- Written Temperature Control SOP for maintaining product at temperatures that preclude Salmonella and STEC growth - Product is stored at 0°C/32°F in freezers -Pest Control, Electric Fly Killers (EFKs) -Fumigation of the storage area after 6 months			-
	P	None		No	NA	NA	-	-

8.0. Critical Limits, & Monitoring Procedures, Deviation and Corrective Actions for CCPs

(1) Critical Control Point	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring				(8) Corrective Actions	(9) Verification	(10) Records
			(4) Who?	(5) What?	(6) How?	(7) Frequency ?			
Cooking / Smoking CCP1	Cross Contamination Bacterial presence, growth <i>Staphylococcus aureus</i> <i>Salmonella</i> , <i>STECs</i> ,	Cook/ Smoke for 1 hour or until internal temperature of brisket 165°F Separate storage of raw and processed meat	QA officer	Internal product temperature during heating come-up time and internal product temperature and dwell time at endpoint.	Place Probe Thermometer in center of largest piece in the batch	Every 2 hours	Return to desired temperature Hold/Discard the product Determine and eliminate the cause of the deviation, avoid recurrence	Weekly record review Direct observation once per week by Manager. Scale calibration once per week by Supervisor. Weekly review all the records by QA officer	Maintained up to 1 year Temperature Logs Cooking logs Calibration records Corrective action logs
Chilling CCP2	Survival and Growth of Bacteria	Chill product	QA officer	Internal product	Place Probe	Each batch		Weekly record review	Maintained up to

	<i>Clostridium perfringens, Clostridium botulinum</i>	from 130 °F to 80°F in 2 hours or less. Chill product from 80°F to 40°F in 6 hours or less		temperature and time. (moisture)	Thermo meter in center of largest piece in the batch		Hold/Discard the product Determine and eliminate the cause of the deviation, avoid recurrence	Weekly record review Direct observation once per week by Manager. Scale calibration once per week by Supervisor. Weekly review all the records by QA officer.	1 year Chilling logs Calibration records Corrective action logs
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Action	Responsible Party	Frequency
HACCP Approval	Manager	Upon initial creation, and after any subsequent changes or reviews
HACCP Review for accuracy, changes, or edits	Manager	Annually
Hazard Analysis Review	Manager	Weekly
Quality Assurance	Manager	Full-time
Calibrate Thermometers	Manager	Weekly

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