

GBPM Plan-Do-Check-Act

Procedure	BEV Program Requirement	“Plan” to Meet Production Step	“Do” - Actual Production Process	“Check” - Quality Control Check	“Act” – Corrective &/or Preventative Action Taken
GBPM Freezer Documentation Procedure - BEV 021	Provide and maintain documentation for finished product that identifies each lot of conforming product by including the lot number, production date, production code, number of boxes, manufacturer, and the statement “Product Meets BEV Program Requirements”.	GBPM documentation for finished product destined for use in the BEV Program will identify product by lot number, production date, production code, number of boxes, “Gaston Beef Processors of Minnesota”, and the statement “Product Meets BEV Program Requirements”.	Upon completion of a lot of BEV Program product, the designated front-line supervisor shall complete the freezer documentation. The documentation will identify each lot by lot number, production date and code, number of boxes, “Gaston Beef Processors of Minnesota” and the statement “Product Meets BEV Program Requirements.”	QC technicians will perform daily quality control checks to verify proper documentation. The checks will be recorded on the QC check sheet.	<p>If the proper documentation is not on the paperwork, then all products from that lot will be placed on hold until it can be verified as meeting the BEV Program requirements. If it can not be verified as meeting the requirements, it will not be allowed into the Program.</p> <p>The designated front-line supervisor will be made aware of the missing documentation and will be advised to be more vigilant.</p>

Sample Quality Plan Addressing Program Requirements

	TDS-BIS Requirement	“Plan” to Meet Production Step	“Do” - Actual Production Process	“Check” - Quality Control Check	“Act” – Corrective &/or Preventative Action Taken
1	Ground Bison – Shall be produced from fresh or previously frozen bison cuts and trimmings	For TDS-BIS Big Bison will use fresh BNLS Bison from our slaughter facility Est 43555 and product stored in Big Bison Cold Storage in Huron SD displaying EST 43555 the meet all requirements of TDS-BIS. All employees handling raw materials will be trained on TDS-BIS requirements	Upon completing of the quality control check acceptable BNLS Bison will be presented to the USDA Grader for a condition exam in the pre-grind area of the main processing floor. This product will be identified with the proper EST and documented on the “In board Product Form.”	When pallets of Bnls Bison are staged for processing, Quality Control personnel will visually check each box prior to release for the USDA Exam and grinding. QC with enter the lot number, date and box count on QC Form 001 along with the temperature, if chilled.	All product not meeting the requirements stated will be identified with a QC Control Hold tag and diverted to commercial product. A log of all rejected product will be completed and stored in the QC office.
2	Free of Metal Contamination	Big Bison will supply to the USDA only Ground Product that is free of metal contamination by using to metal detector during processing	1)Bnls Bison will pass through a metal detector immediately after boning and prior to the initial grind. 2) Ground Bison will past through an inline metal detector prior to entering the K-pack machine	Once per hour quality control will verify the operation of both metal detector using a 4.0 SS, 3.5 FE, and 3.0 NFE standard and record the results on the Metal Detection Verification Form.	If the metal detector is not working during the test, all product from the last test will be placed on hold and retested. Product that is found to contain metal contaminants will be removed from the program and handled according to FSIS Regs.