

## CHART OF RTE VS NRTE PRODUCTS

TYPE	CLASS	PROCESSING CATEGORY	ISP CODE	REG REQUIRED SAFETY LABELING	WHAT THE HAZARD ANALYSIS/HACCP PLAN MAY ADDRESS
A product containing a meat/poultry product (in whole or in part) which has not received an adequate lethality treatment for pathogens (i.e. raw or partially cooked product).	Not-ready-to-eat	<ul style="list-style-type: none"> <li>• Raw Product Ground – ISP 03B</li> <li>• Raw Product Not Ground – ISP 03C</li> <li>• Not Heat Treated Shelf Stable – ISP 03E</li> <li>• Heat Treated –shelf stable – ISP 03F</li> <li>• Heat Treated but not Fully Cooked Not Shelf Stable - ISP 03H</li> <li>• Products with secondary inhibitors Not Shelf Stable – ISP 03I</li> <li>•</li> </ul>		Product must be labeled with statements such as keep refrigerated, keep frozen, or refrigerate leftovers. Use of Safe Handling Instruction (SHI) labeling required.	<ul style="list-style-type: none"> <li>• Use of SHI labeling (Some establishments may have a CCP for SHI labeling application).</li> </ul> <p>If it is not obvious that the product is raw and needs to be cooked:</p> <ul style="list-style-type: none"> <li>• Features on labeling are conspicuous so that intended user is fully aware that product must be cooked for safety. This is best conveyed through the product name (e.g., “Cook and Serve”) but may also be conveyed by the use of an asterisk on the product name that is associated with a statement on the principle display panel, or by a burst stating such things as “needs to be fully cooked,” “see cooking instructions,” or “cook before eating.”</li> <li>• Validation that:               <ol style="list-style-type: none"> <li>a. Cooking and preparation instructions on the product are sufficient to destroy pathogens.</li> <li>b. Instructions are realistic for the intended consumer.</li> </ol> </li> </ul>
A product containing a meat/poultry component that has received a lethality treatment for pathogens in combination with non-meat/poultry components that need to receive a lethality treatment by the intended user. This includes meals, dinners, and frozen entrees.	Not-ready-to-eat	<ul style="list-style-type: none"> <li>• Heat Treated but not Fully Cooked Not Shelf Stable - ISP 03H</li> </ul>		Product must be labeled with statements such as keep refrigerated or frozen. Use of SHI labeling is recommended.	<ul style="list-style-type: none"> <li>• Validation that:               <ol style="list-style-type: none"> <li>a. The meat/poultry component received an adequate lethality treatment for pathogens.</li> <li>b. Cooking and preparation instructions on the product are sufficient to destroy pathogens.</li> <li>c. Instructions are realistic for the intended consumer.</li> </ol> </li> <li>• Features on labeling are conspicuous so that intended user is fully aware that product must be cooked for safety. This is best conveyed through the product name (e.g., “Cook and Serve”) but may also be conveyed by the use of an asterisk on the product name that is associated with a statement on the principle display panel, or by a burst stating such things as “needs to be fully cooked,” “see cooking instructions,” or “cook before eating.”</li> <li>• If necessary, hazard analysis should address whether instructions on the label are needed related to cross-contamination (e.g., avoid contact of contents) and prevention of pathogenic growth (e.g., promptly refrigerate leftovers).</li> </ul> <p>NOTE: Inspection program personnel are to collect samples as RTE if the establishment does not follow the guidance above.</p>

<p>A product containing a meat/poultry component that has received a lethality treatment for pathogens that may or may not be in combination with a non-meat/ poultry component that does not need to receive a lethality treatment by the intended user.</p>	<p>Ready-to-eat</p>	<ul style="list-style-type: none"> <li>• Not Heat Treated Shelf Stable – ISP 03E</li> <li>• Heat Treated Shelf Stable – ISP 03F</li> <li>• Fully Cooked Not Shelf Stable – ISP 03G</li> <li>• Products with secondary inhibitors Not Shelf Stable – ISP 03I</li> </ul>	<p>If the product is not shelf stable labeling such as keep refrigerated or frozen is required.</p>	<ul style="list-style-type: none"> <li>• See part 417 of the meat and poultry regulations.</li> </ul>
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