



# Reclassification of Ready-to-Eat product as Not Ready-to-Eat

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Can an establishment reclassify a ready-to-eat (RTE) product as Not RTE (NRTE) in its HACCP plan by following the product reclassification guidance in Attachment 1.2 on pages 22-23 and Appendix 1.2 on pages 28-29 of the 2014 [FSIS Compliance Guideline: Controlling Listeria monocytogenes in Post-lethality Exposed Ready-to-Eat Meat and Poultry Products?](#)

Yes. An establishment may reclassify a RTE product as NRTE, as long as it is not defined by a standard identity (e.g., hot dogs or barbeque) as a fully-cooked product according to 9 CFR 319 or 381 or by a common or usual name as fully cooked. In order to reclassify the product as NRTE, an establishment may follow the guidance in Attachment 1.2 on pages 22-23 and Appendix 1.2 on pages 28-29 of the Compliance Guidelines. Among the recommendations in the guidelines, the establishment would need to ensure that the following are addressed:

- **Labeling.** The label must accurately represent the product as one that is NRTE and requires cooking for safety so that the product label is accurate and not misleading in compliance with 9 CFR 317.8 and 381.129. For example, use of the terms "Baked" or "Broiled" on a the label of a NRTE product (e.g., "baked chicken") would be false and misleading because they indicate that the product is cooked and, therefore, suggest the product is RTE. Guidance on the labeling of RTE and NRTE products is included in Appendix 1.2 on pages 29-29 of the Compliance Guidelines.
- **HACCP category.** As explained in [FSIS PHIS Directive 5.300.1](#) Managing the Establishment Profile in the Public Health Information System (PHIS) Attachment 1: HACCP Processing Categories, FSIS expects that products in the Fully-Cooked Not Shelf Stable processing category are RTE; therefore, categorizing the product in a Fully-Cooked Not Shelf Stable HACCP processing category would not be consistent with a NRTE product.
- **Intended use.** In addition to clearly stating the intended use in the flow chart or hazard analysis according to 9 CFR 417.2(a)(2), in order to be consistent with a NRTE product, establishments should also describe the customary preparation practices for the safe consumption of the product and the basis for the establishment's determination that these practices constitute customary preparation

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PERISHABLE

**K E E P F R O Z E N**

# Yuca Rellena

### INSTRUCCIONES PARA COCINAR:

- Descongele las Yuca Rellenas.**
- Pre caliente aceite a 350° F (177° Celsius).**
- Frialas por 6 minutos.**
- Déjelas reposar por 2 minutos.**
- La temperatura interna minima debe alcanzar 150° F (66° Celsius).**

**INGREDIENTES:** Yuca, aceite de res, carne de cerdo, agua, grasa de cerdo (curada con agua, sal, azúcares, fosfatos de sodio, glutamato monosódico, extracto de espina, nitrato de sodio), y / o aceite vegetal (soja y / o aceite de semilla de algodón), pan rallado (harina enriquecida (que contiene harina de trigo, almidón, hierro reducido, mononitrato de tiamina, riboflavina y ácido fólico), jarabe de maíz, azúcar, manteca vegetal (uno o mas de los siguientes: aceite de soja parcialmente hidrogenado, y / o aceite de semilla de algodón), levadura, contiene 2% o menos de lo siguiente: sal, harina de soja, suero de leche, estearoil, 2 lactilato (condensador de la masa), propionato de calcio (conservante), semillas de sésamo), pimientos (pimientos, agua, ácido cítrico), pasta de tomate (tomate, ácido cítrico), concentrado de proteínas de soja y / o harina de soja, sal, salsa (agua, ajo granulado, sal, especias, ácido cítrico, concentrado de jugo de limón, jugo de naranja concentrado, cebollas deshidratadas, azúcar, 1/10 de 1% de benzoato de sodio), ajo granulado, pimienton, cebolla deshidratadas, especias, leche en polvo sin grasa, nitrato de sodio.

CONTIENE: TRIGO, LECHE Y SOJA

### SAFE HANDLING INSTRUCTIONS

THIS PRODUCT HAS BEEN PREPARED FROM RAW MEAT AND OTHER POTENTIALLY HAZARDOUS FOOD PRODUCTS AND SHOULD BE HANDLED WITH CARE. ALWAYS IF THE PRODUCT IS UNFROZEN OR PARTIALLY UNFROZEN, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

-  **KEEP REFRIGERATED OR FROZEN.** THAW IN REFRIGERATOR OR UNDER RUNNING WATER.
-  **KEEP HOT MEAT AND POTENTIALLY HAZARDOUS FOOD PRODUCTS SEPARATE FROM OTHER FOODS.** ALWAYS WASH HANDS THOROUGHLY WITH SOAP AND WATER AFTER HANDLING.
-  **COOK THOROUGHLY.**
-  **KEEP HOT FOODS HOT. REFRIGERATE OR FREEZE PROMPTLY ON COOLING.**

**PESO NETO 6.75 lbs. (3.06 Kg)**

**K E E P F R O Z E N**  
17 016 07 Best By: 07/17/18

# Yuca Rellena

*stuffed Cassava with beef and pork filling*

### COOKING INSTRUCTIONS:

Thaw the [redacted] Stuffed Yuca.  
Preheat Oil to 350° F.  
Fry the [redacted] Stuffed Yuca for 6 Minutes.  
Let set for 2 Minutes.  
Minimum Internal Temperature should reach 150° F.

**INGREDIENTS:** Cassava, Beef, Pork, Water, Rendered Pork Fat (cured with water, salt, sugar, sodium phosphate, monosodium glutamate, sodium erythorbate, sodium nitrite), and/or Vegetable Oil (soybean and/or cottonseed oil), Bread Crumbs (enriched flour (containing Wheat Flour, niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin and Folic Acid), Corn Syrup, Sugar, Vegetable Shortening (one or more of the following: Partially Hydrogenated soybean oil, and/or cottonseed oil), Yeast, contains 2% or less of the following: Salt, Soy Flour, Whey, Sodium Stearoyl, 2 lactic acid (dough Conditioner), Calcium Propionate (preservative), sesame seed), Bell Peppers (bell peppers, water, citric acid), Tomato Paste (tomatoes) and/or Tomato Paste (tomatoes, citric acid), Soy Protein Concentrate and/or Soy Flour, Salt, Sauce (Water, Granulated Garlic, Salt, Spices, Citric Acid, Lime Juice Concentrate, Orange Juice Concentrate, Dehydrated Onions, Sugar, 1/10 of 1% Sodium Benzoate), Granulated Garlic, Paprika, Dehydrated Onions, Spices, Non Fat Dry Milk, Sodium Nitrite.  
**(CONTAINS: WHEAT, MILK, and SOY)**



**NET WEIGHT 6.75 lbs. (3.06 Kg)**