

HACCP Outreach

HACCP Contacts and Coordinators

The Food Safety and Inspection Service of the United States Department of Agriculture has a network of HACCP contacts and coordinators in all 50 states, Washington DC, Puerto Rico, and the Virgin Islands.

The contacts and coordinators work together to combine resources and make information available to all state and federal plants. The contact/coordinator list is available on the FSIS Web site: <http://www.fsis.usda.gov>

HACCP Training Programs and Resources Database

FSIS and the Food and Drug Administration (FDA) created the HACCP Training Programs and Resources Database to support the educational information needs of industry and food service professionals implementing HACCP programs.

The Web site for the database is:
<http://www.nal.usda.gov/foodborne/haccp/index.shtml>

The Web site also links to other Internet sources of HACCP information, such as Generic HACCP Models, regulations, and training information.



Where To Get More Information



Contact Mary K. Cutshall at:

Small and Very Small Plant Outreach
USDA/FSIS
Aerospace Bldg., 3rd Floor, Room 405
14th and Independence Ave., SW
Washington, DC 20250
(202) 690-6520

To obtain free copies of the models or materials, write to the above address or FAX requests to:
(202) 690-6519

HACCP models and most materials are available on the FSIS Web site: <http://www.fsis.usda.gov>

FSIS Technical Service Center
1-800-233-3935

USDA Meat and Poultry Hotline
1-800-535-4555

USDA/FDA Foodborne Illness Education Information Center
National Agricultural Library/USDA
(301) 504-5840; FAX: (301) 504-6644
e-mail: foodborne@nal.usda.gov
Web site: <http://www.nal.usda.gov/foodborne/>

USDA Agricultural Research Service
(for a Pathogen Modeling Program on its
Web site: <http://www.arserrc.gov/mfs/>)

International Meat and Poultry
HACCP Alliance
(979) 862-3643
Web site: <http://www.haccpalliance.org>



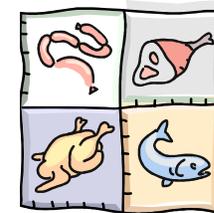
United States
Department of
Agriculture

Food Safety
and Inspection
Service

Food Safety Resources

Hazard Analysis and Critical Control Point (HACCP) Systems

Small and Very Small Plant Outreach



June 2004

Food Safety Information for Small and Very Small Plants

Generic HACCP Models and Guidebook

- ___ HACCP-1: Guidebook for the Preparation of HACCP Plans [S]
- ___ HACCP-3: Generic HACCP Model for Raw, Ground Meat and Poultry Products [S]
- ___ HACCP-4: Generic HACCP Model for Raw, Not Ground Meat and Poultry Products [S]
- ___ HACCP-5: Generic HACCP Model for Poultry Slaughter [S]
- ___ HACCP-6: Generic HACCP Model for Mechanically Separated (Species)/Mechanically Deboned Poultry [S]
- ___ HACCP-7: Generic HACCP Model for Thermally Processed, Commercially Sterile Meat and Poultry Products [S]
- ___ HACCP-8: Generic HACCP Model for Irradiation
- ___ HACCP-9: Generic HACCP Model for Meat and Poultry Products with Secondary Inhibitors, Not Shelf-Stable [S]
- ___ HACCP-10: Generic HACCP Model for Heat-Treated, Shelf-Stable Meat and Poultry Products. Revised February 2004. [S]
- ___ HACCP-11: Generic HACCP Model for Not Shelf-Stable, Heat-Treated, Not Fully Cooked Meat and Poultry Products [S]
- ___ HACCP-12: Generic HACCP Model for Fully Cooked, Not Shelf-Stable Meat and Poultry Products [S]
- ___ HACCP-13: Generic HACCP Model for Beef Slaughter [S]
- ___ HACCP-14: Generic HACCP Model for Pork Slaughter [S]

- ___ HACCP-15: Generic HACCP Model for Not Heat-Treated, Shelf-Stable Meat and Poultry Products [S]

Other HACCP Information

- ___ The Hazard Analysis and Critical Control Point System. Video. Closed captioning available upon request.
- ___ HACCP Plant Implementation and Records Management. Video and workbook. Prepared by Ohio State University.
- ___ Heart of HACCP. Video. [S, C, V, K]
- ___ Control of *Listeria monocytogenes* in Small Meat and Poultry Establishments. Video and booklet. Prepared by Pennsylvania State University.
- ___ Controlling *Listeria monocytogenes* in Small and Very Small Meat and Poultry Plants. Booklet. 2002.
- ___ HACCP Self-Study Training Package. Video and booklet set. [S]
- ___ *Listeria* Guidelines for Industry (USDA). Booklet.
- ___ *Listeria monocytogenes* FSIS Workshop. Video. Closed captioning.
- ___ FSIS *Listeria monocytogenes* Workbook, Fall 2004. [S]
- ___ HACCP Small Plant Implementation Meeting. Video. [S,C]
- ___ Process Validation Workshop. Three-tape video set and booklet. [S]
- ___ Food Safety Resources. Brochure. [S]
- ___ Supporting Documentation Materials for HACCP Decisions. Prepared by Ohio State University.
- ___ *E. coli* Reassessment Information Package. Three documents.

- ___ FSIS Security Guidelines for Food Processors. [S,C,V,K]
- ___ USDA Pathogen Modeling Program. CD. 5.1 and 6.0 versions.
- ___ The ABCs of BSE: Preventing Bovine Spongiform Encephalopathy from Entering the U.S. Meat Supply. FSIS workbook and CD set.
- ___ FSIS Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products.
- ___ *E. coli* O157:H7 Directive Updates, Advancing Public Health. FSIS Workbook and CD set.

Please send the requested items free of charge to:

NAME	
COMPANY	
ADDRESS	
CITY	
STATE	ZIP

Fax order to (202) 690-6519 or mail order form to address on other side.

Key: Spanish [S]. Chinese [C]. Vietnamese [V]. Korean [K]. If you are requesting the item in a non-English format, circle the desired language key.