

HACCP Outreach

HACCP Contacts and Coordinators

FSIS has provided a network of HACCP contacts and coordinators in all 50 states, Puerto Rico, and the District of Columbia. The contacts and coordinators work together to combine resources and to make information easily obtainable to all state and federal plants.

Sponsor/Mentoring Program

FSIS is working with industry representatives whose plants are operating under HACCP and who have agreed to provide a "sponsor" or "mentor" program for very small plants. Some of these large plants have expressed an interest in assisting a small group; or, to work one-on-one with those very small plants who have made progress in developing their HACCP plans.

In addition, the sponsors/mentors will answer questions and they will provide guidance on the development and validation of HACCP plans.

Land-grant Universities Provide Assistance

Currently FSIS is working with five land-grant universities to provide assistance to very small plants and to act as "model plants."

Generic HACCP Models and Guide

- _____ HACCP-1 Guidebook for the Preparation of HACCP Plans
- _____ HACCP-3 Generic HACCP Model for Raw, Ground Meat and Poultry Products
- _____ HACCP-4 Generic HACCP Model for Raw, Not Ground Meat and Poultry Products
- _____ HACCP-5 Generic HACCP Model for Poultry Slaughter
- _____ HACCP-6 Generic HACCP Model for Mechanically Separated (Species)/Mechanically Deboned Poultry
- _____ HACCP-7 Generic HACCP Model for Thermally Processed Commercially Sterile Meat and Poultry Products
- _____ HACCP-8 Generic HACCP Model for Irradiation
- _____ HACCP-9 Generic HACCP Model for Meat and Poultry Products with Secondary Inhibitors, Not Shelf-Stable
- _____ HACCP-10 Generic HACCP Model for Heat Treated, Shelf-Stable Meat and Poultry Products
- _____ HACCP-11 Generic HACCP Model for Not Shelf-Stable Heat Treated, Not Fully Cooked, Meat and Poultry Products
- _____ HACCP-12 Generic HACCP Model for Fully Cooked, Not Shelf-Stable Meat and Poultry Products
- _____ HACCP-13 Generic HACCP Model for Beef Slaughter
- _____ HACCP-14 Generic HACCP Model for Pork Slaughter
- _____ HACCP-15 Generic HACCP Model for Not Heat Treated, Shelf-Stable Meat and Poultry Products

Other HACCP Information:

- _____ HACCP: Hazard Analysis Critical Control Point System
(The free video on the seven HACCP principles was produced by the Minister of Public Works and Government Services, Canada, 1996.) Closed caption format available upon request.
- _____ Sanitation Standard Operating Procedures (SSOP's) Reference Guide-July 1996
- _____ HACCP Small Plant Implementation Meeting video, available in English, Chinese, and Spanish

The HACCP models are available on the FSIS Web site, <http://www.fsis.usda.gov>, under the HACCP Implementation section.

To obtain free copies of the above materials, FAX requests to:
(202) 690-0824; or write to the
Small Plant Coordination Office
(address on reverse side)

HACCP Training Programs and Resources Database

The USDA and the Food and Drug Administration (FDA) created the HACCP Training Programs and Resources Database to support the educational information needs of industry and foodservice professionals implementing HACCP programs. This database provides up-to-date listings of HACCP training programs, HACCP resource materials, and HACCP consultants offering training programs or resources.

The World Wide Web site for the database is: <http://www.nal.usda.gov/fnic/foodborne/foodborn.htm>

The Web site also links to other Internet sources of HACCP information, such as Generic HACCP Models, regulations, and training information. Constituent updates, HACCP directives 5000.1 and 5400.5 ("blue book") are also available on the Web site.

For more information contact the USDA/ FDA Foodborne Illness Education Information Center.

**National Agricultural Library/USDA
10301 Baltimore Blvd., Room 304
Beltsville, MD 20705-2351
(301) 504-6365; fax: (301) 504-6409
email: foodborne@nal.usda.gov**

Where to Get More Information

- FSIS Web site: www.fsis.usda.gov
- FSIS Technical Service Center
1-800-233-3935, ext. 2
- USDA Meat and Poultry Hotline
1-800-535-4555
- International Meat and Poultry HACCP Alliance
1-409-862-3643
Web site:
<http://ifse.tamu.edu/haccpall.html>

For more information contact
Mary Cutshall at:

Small/Very Small Plant Coordination Office
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 202 Annex Bldg, 300 12th St. SW
Washington, DC 20250-3700
(202) 720-3219; Fax (202) 690-0824



United States
Department
of Agriculture

Food Safety
and Inspection
Service

Hazard Analysis and Critical Control Point (HACCP) Systems

Very Small Plant Outreach

HACCP Resources

April 1999