



HACCP Outreach

HACCP Contacts and Coordinators

The Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture has a network of HACCP

contacts and coordinators in all 50 states, Washington, D.C., 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 FSIS' Web site: 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: 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.



For More Information

Small and Very Small Plant Outreach
USDA/FSIS
Aerospace Bldg., 3rd Floor, Room 405
14th and Independence Avenue S.W.
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 FSIS' Web site: www.fsis.usda.gov.

askFSIS for an inspection-related question
Web site: <http://askfsis.custhelp.com>

Additional Resources

Policy Development Division
(formerly Technical Service Center)
1-800-233-3935

USDA Meat and Poultry
Hotline 1-888-MPHotline
(1-888-674-6854)

USDA/FDA Food Safety Information Center
National Agricultural Library/USDA 301-504-5840
FAX: 301-504-7680
Email: foodsafety@nal.usda.gov
Web site: <http://foodsafety.nal.usda.gov>

USDA Agricultural Research Service
For a Pathogen Modeling Program on
its Web site: www.ars.usda.gov/naa/errc/mfs
International Meat and Poultry HACCP Alliance
979-862-3643
Web site: www.haccpalliance.org

Small Business Administration (SBA)
Office of the National Ombudsman
Answer Desk: 1-800-U-ASK-SBA
(1-800-827-5722)
Web site: www.sba.gov/aboutsba/sbaprograms/ombudsman/index.html

Food Safety Resources

for
Small and Very Small
Plants

2007

*Protecting Public Health
through
Food Safety and Defense*



United States Department of Agriculture
Food Safety and Inspection Service

USDA is an equal opportunity provider and employer.

NAME _____

COMPANY _____

ADDRESS _____

CITY _____

STATE _____

PHONE NUMBER _____

ZIP _____

E-MAIL _____

Please send the requested items free of charge to:

FAX order to 202-690-6519 or mail order form to: USDA Food Safety and Inspection Service,
Aerospace Bldg., 3rd Floor, Room 405, 14th and Independence Ave. S.W., Washington, DC 20250.

Food Safety Information for Small and Very Small Plants

Generic HACCP Models and Guidebooks

- 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 [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)
- HACCP Plant Implementation and Records Management, revised 2007 (DVD and Workbook) Ohio State University
- HACCP Self-Study Training Package (Video and booklet) [S]
- Meeting the Requirements for Federal or State Meat Inspections: SSOP and HACCP Basics (DVD) Minnesota Department of Agriculture [S, H]
- Supporting Documentation Materials for HACCP Decisions, revised 2007 (Workbook) Ohio State University
- Process Validation Workshop (Three-tape video set and booklet) [S - booklet only]
- Control of *Listeria monocytogenes* in Small Meat and Poultry Establishments (DVD and booklet) Pennsylvania State University
- Control of *Listeria monocytogenes* in Retail Establishments (DVD and booklet) Pennsylvania State University
- Listeria Guidelines for Industry (Booklet) USDA
- *Listeria monocytogenes* FSIS Workshop (Video/Closed captioning)
- FSIS *Listeria monocytogenes* Workbook, Fall 2003 [S]
- Implementation of a Post-Packaging Heat Treatment to Reduce *Listeria monocytogenes* on Ready-to-Eat Meat Products for Very Small and Small Establishments (DVD and booklet) Pennsylvania State University
- *E. coli* Reassessment Information Package (Three documents)
- *E. coli* O157:H7 Directive Updates, Advancing Public Health (DVD and FSIS Workbook)

- New Plant Orientation: Safe and Easy New Mexico State University (DVD) [S, N]
- Specified Risk Materials - Identification, Removal and Disposal (DVD) NY State Department of Agriculture and Markets
- The ABCs of BSE: Preventing Bovine Spongiform Encephalopathy from Entering the U.S. Meat Supply (DVD and FSIS Workbook)
- Ethnic Foods: Meeting the Challenge (DVD) Georgia Food Safety Task Force
- Celebrating Safe Foods at Pow Wows (DVD) Montana State University
- Retail Meat and Poultry Training Modules (DVD) Minnesota Department of Agriculture [S]
- Food Safety Resources (Brochure, 2007) [S]

Food Defense Materials

- FSIS Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products
- FSIS Security Guidelines for Food Processors [S,C,K,V]
- Developing a Food Defense Plan for Meat and Poultry Slaughter and Processing Plants (Booklet) FSIS
- Food Defense: Security in a Foodservice Operation (DVD) South Dakota State University

KEY: Spanish [S], Chinese [C], Korean [K], Vietnamese [V], Navajo [N], Hmong [H].

If you are requesting the item in a non-English format, circle the desired language key.

