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Dear fellows,

In my opinion, the key issue is how safe a product is rendered for consumption; so, the size of a plant should not play any role if you can risk the life of a person. All food plants should have HACCP systems running!

On the other hand, the economical impact of implementing a HACCP system in a small or very small plant can be very high. This is the topic that should be primarily addressed and solved. I have several ideas to share with you:

- Small and very small plants should fill a form to apply for HACCP system implementation "help". This form will serve not only to have a record of all the plants that are applying but you could have specific questions as to determine if the firm can be considered small or very small.
- Establish a "small and very small plant HACCP system implementation" program cost. Have credit options available so those firms can pay with ease.
- Develop a "HACCP system forms". Those forms will come with detailed instruction manual as to how to fill and where to find the required information. There will be information that will require input from a qualified personnel but that will be taken care by the program.
- Help can be provided by:
  - FSIS & FDA appropriate departments
  - Universities extensions
  - Private parties
- Ways:
  - Phone
  - Email
  - Webinars
  - Web pages
  - On site

Hope this will help!

Sincerely,

*Jose Sabal*

**EZ Crab Trading, Inc**

1580 Sawgrass Corporate Pkwy. Ste 130

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Sunrise, FL 33323  
Ph (954) 237-7489  
Fx (954) 252-4105  
VoiceMail: (512) 533-0381  
Web page: [www.ez-crab.com](http://www.ez-crab.com)