HACCP Outreach

HACCP Contacts and Coordinators

The Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA) 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: http://www.fsis.usda.gov/wps/portal/informational/contactus/state-haccp-contacts-and-coordinators

For More Information

Small and Very Small Plant Outreach
USDA/FSIS/OOEET
1400 Independence Ave, SW, Mail Stop 3778,
Patriots Plaza III, Room #9-265A,
Washington, DC 20250

To obtain free copies of the models or materials, write to the above address, FAX requests to 202-690-6519 or order online at http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/haccp/resources-and-information HACCP models and most materials are available on FSIS' Web site: www.fsis.usda.gov.

Small Plant Help Desk answers questions about Agency requirements at 1-877-FSISHELP (1-877-374-7435); by email at InfoSource@fsis.usda.gov or sphelpdesk@custhelp.com; or online at http://www.fsis.usda.gov/sphelpdesk.

askFSIS an inspection-related question Web site: http://askfsis.custhelp.com. For policy-related questions, go to askFSIS or call 1-800-233-3935

USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) or visit **Ask Karen** at http://www.fsis.usda.gov/wps/portal/informational/askkaren

USDA Food Safety Information Center
National Agricultural Library/USDA
301-504-5515 | FAX: 301-504-7680
Email: fsic@ars.usda.gov
Web site: http://fsrio.nal.usda.gov

USDA Agricultural Research Service
For a Pathogen Modeling Program on its Web site:
www.ars.usda.gov/naa/errc/mfsru/pmp

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/ombudsman/

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USDA

United States Department of Agriculture

Food Safety Resources

for

Small and Very Small Plants

Protecting Public Health

Through

Food Safety and Defense

Food Safety and Inspection Service

Food Safety Information for Small and Very Small Plants

Generic Hazard Analysis and Critical Control Point 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]

HACCP-1 - HACCP-15
Currently unavailable

Other HACCP Information

- ☐ HACCP: the Hazard Analysis and Critical Control Point System (DVD) Ministry of Public Works and Government Services (Canada)
- ☐ HACCP Plan Implementation and Records Management (Workbook) Ohio State University
- ☐ Meeting the Requirements for Federal or State Meat Inspections: SSOP and HACCP Basics (DVD) Minnesota Department of Agriculture [S, H]
- ☐ New Plant Orientation: Safe and Easy (DVD) New Mexico State University [S, N]
- ☐ Supporting Documentation Materials for HACCP Decisions (DVD) Ohio State University
- ☐ Control of *Listeria monocytogenes* in Small Meat and Poultry Establishments (DVD and Booklet) Pennsylvania State University
- ☐ Swine Post Mortem Procedures (DVD)
- ☐ Cattle Post Mortem Inspection Procedures (DVD)
- ☐ Counter Top Food Safety Training Tips (DVD)
- ☐ Summary of Federal Inspection Requirements for Meat Products (Brochure)
- ☐ Control of *Listeria monocytogenes* in Retail Establishments (DVD and Booklet) Pennsylvania State University
- ☐ Implementation of a Post-Packaging Heat Treatment to Reduce *Listeria monocytogenes* on Ready-to-Eat Meat Products for Very Small and Small Establishments (CD and Booklet) Pennsylvania State University
- ☐ FSIS Compliance Guideline: Controlling *Listeria monocytogenes* in Post-lethality Exposed Ready-to-Eat (RTE) Meat and Poultry Products (Document or DVD)
- ☐ FSIS Compliance Guideline for Meat and Poultry Jerky Produced by Small and Very Small Establishments (Document or DVD)
- ☐ BIFSCO N=60 Sampling (DVD)

- ☐ FSIS *Salmonella* Compliance Guidelines for Small and Very Small Meat and Poultry Establishments That Produce Ready-to-Eat (RTE) Products (Document)
- ☐ Red Meat Mobile Slaughter Unit Webinar (DVD)
- ☐ Poultry Mobile Slaughter Unit Webinar (DVD)
- ☐ Post Mortem Inspection Procedures for Lambs, Sheep, and Goats (DVD)
- ☐ 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 (FSIS Workbook and CD)
- ☐ FSIS Compliance Guide For Residue Prevention (Document or DVD)
- ☐ Celebrating Safe Foods at Pow Wows (DVD) Montana State University [N]
- ☐ Retail Meat and Poultry Training Modules (DVD) Minnesota Department of Agriculture [S]
- ☐ Guide to Designing a Small Red Meat Plant (Booklet) Iowa State University
- ☐ Humane Handling of Livestock with Dr. Temple Grandin, Ph.D. (DVD and Booklet)
- ☐ Flooding: A Checklist for Small and Very Small Meat, Poultry and Egg Processing Plants (Brochure)
- ☐ FSIS Compliance Guideline HACCP Systems Validation (Document)
- ☐ Guidance for Controlling Listeria monocytogenes (Lm) in Retail Delicatessens (Brochure) [S,H]
- ☐ Best Practices Guidance for Controlling Listeria monocytogenes (Lm) in Retail Delicatessens (Document)
- ☐ Help for Dealing with Plant Emergencies (Booklet)
- ☐ How to Develop a Meat and Poultry Product Recall Plan (Booklet)

Food Defense Materials

- ☐ Food Defense Guidelines for Slaughter and Processing Establishments (Booklet) [S]
- ☐ Guide to Food Defense in Warehouse and Distribution Centers (Brochure)
- ☐ Guide to Food Defense in Slaughter and Processing Facilities (Brochure)
- ☐ Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Products (Booklet)
- ☐ Food Defense Plan: Security Measures for Food Defense (Booklet) [S,C,K,V,F]
- ☐ FSIS Food Safety and Food Defense: In-Commerce Firms (Brochure)
- ☐ Food Defense in FSIS Regulated Establishments (DVD containing the Scenario-Based Exercise Tool and the Food Defense Risk Mitigation Tool)
- ☐ Food Defense in FSIS-Regulated Establishments (Brochure)

KEY:
Spanish [S], Navajo [N], Hmong [H], Korean [K], Chinese [C], Vietnamese [V], French [F].
If you are requesting the item in a non-English format, circle the desired language key.