



HACCP Materials

Indicate the materials you would like mailed to you:

Generic HACCP Models and Guides (DRAFTS):

- HACCP-1 **Guidebook for the Preparation of HACCP Plans** (April 1997)
(revised appendix C from the Final Rule)
- HACCP-2 **Meat and Poultry Products Hazards and Control Guide** (April 1997)
(revised appendix D from the Final Rule)
- HACCP-3 **Generic HACCP Model for Raw, Ground Meat and Poultry Products**
(April 1997) (ground beef, ground pork, ground poultry, fresh sausage, Italian
sausage, raw patties, raw ground patty mixes)
- HACCP-4 **Generic HACCP Model for Raw, Not Ground Meat and Poultry Products**
(April 1997) (bone-in cuts, boneless cuts, injected cuts, marinated cuts, raw,
injected poultry, primal cuts, fabricated products, by-products, variety meats)
- HACCP-5 **Generic HACCP Model for Poultry Slaughter** (April 1997)
- HACCP-6 **Generic HACCP Model for Mechanically Separated (Species)/
Mechanically Deboned Poultry** (April 1997)
- HACCP-7 **Generic HACCP Model for Thermally Processed Commercially Sterile
Meat and Poultry Products** (April 1997)
(canned products, meals ready-to-eat, products in retortable pouches and
semi-rigid containers)
- HACCP-8 **Generic HACCP Model for Irradiation** (April 1997)
- HACCP-9 **Generic HACCP Model for Meat and Poultry Products with Secondary
Inhibitors, Not Shelf-Stable** (April 1997)
(country hams, semi-dry fermented sausages, copa, cappicola)
- HACCP-10 **Generic HACCP Model for Heat Treated, Shelf-Stable Meat and Poultry
Products** (April 1997)
(lard, tallow, popped pork skins, bacon bits, high-temperature rendered
products)
- HACCP-11 **Generic HACCP Model for Not Shelf Stable Heat Treated, Not Fully
Cooked Meat and Poultry Products** (April 1997)
(cold-smoked meats and sausages, char-marked patties, partially-cooked
patties, Oriental sausages, brown and serve sausages, pre-cooked bacon,
low-temperature rendered products)

- _____ HACCP-12 **Generic HACCP Model for Fully Cooked, Not Shelf-Stable Meat and Poultry Products** (April 1997)
(fully cooked hams, cooked beef, pastrami, corned beef, meat loaves, meat and poultry salads, sliced luncheon meats, poultry rolls)
- _____ HACCP-13 **Generic HACCP Model for Beef Slaughter** (April 1997)
- _____ HACCP-14 **Generic HACCP Model for Pork Slaughter** (April 1997)
- _____ HACCP-15 **Generic HACCP Model for Not Heat Treated, Shelf-Stable Meat and Poultry Products** (April 1997)
(freeze-dried products, salami, pepperoni, pressed duck, dried meat and poultry, soup mixes, pickled tripe)

Other HACCP information:

- _____ **HACCP: The Hazard Analysis and Critical Control Point System***
(video on the seven HACCP principles; produced by the Minister of Public Works and Government Services, Canada; 1996)

*Closed caption format available upon special request.

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- _____ **Yes, I would like to participate in a demonstration project for small and very small establishments.**
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