

Name of Plant

HACCP PLAN
GENERIC PROCESSING HACCP TEMPLATE
MEAT AND POULTRY PRODUCTS
EACH PROCESS WILL REQUIRE A SEPARATE HACCP PLAN

EXAMPLES OF PROCESSES:

1. RAW PRODUCT/GROUND
2. RAW PRODUCT/NOT GROUND
3. THERMOLLY PROCESSESED COMMERCIALY STERILE
4. NOT HEAT TREATED (CURED & NOT CURED) SHELF STABLE
5. HEAT TREATED SHELF STABLE
6. FULLY COOKED (CURED & NOT CURED) NOT SHELF STABLE
7. HEAT TREATED BUT NOT FULLY COOKED AND NOT SHELF STABLE
8. PRODUCT WITH SECONDARY INHIBITORS NOT SHELF STABLE

Approval:

Signature:

Title:

Date:

PER 9 CFR 417.4 (a)(3)(i) EVERY ESTABLISHMENT SHALL REASSESS THE ADEQUACY OF THE HACCP PLAN AT LEAST ANNUALLY AND WHENEVER ANY CHANGES OCCUR THAT COULD AFFECT THE HAZARD ANALYSIS OR ALTER THE HACCP PLAN.

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PLANT INFORMATION

Plant Name:

Plant Description: A description of the facility to include square footage, processes to be performed and type of sales.

Plant Location:

Key Management Personnel:

NAME	TITLE

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HACCP TEAM

This plan was created by the HACCP Team, with membership and assigned responsibilities as listed below:

NAME	TITLE	ASSIGNED RESPONSIBILITIES

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PRODUCT DESCRIPTION

Product Name:

NAME	DESCRIPTION

Shelf Life:

How Used:

Intended Consumer:

Package Type:

Distribution Control:

Where Sold:

Label Instructions:

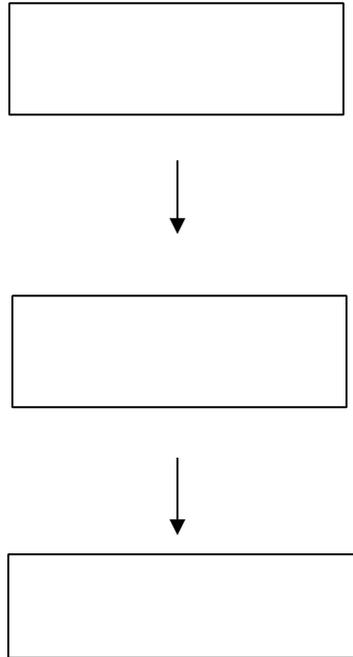
Ingredients:

NUMBER	NAME	DESCRIPTION
1	Beef	
2	Pork	
3	Sheep	

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PROCESS FLOW DIAGRAM

THIS IS AN EXAMPLE OF THE PROCESS FLOW DIAGRAM REQUIRED PER 417.2 (a)(2). A FLOW CHART DESCRIBES THE STEPS IN EACH PROCESS AND THE FLOW IN THE ESTABLISHMENT. THE ESTABLISHMENT SHALL MAKE THIS FLOW DIAGRAM SPECIFIC FOR EACH PROCESSES. MODIFICATIONS AND ADDITIONAL BOXES FOR EACH STEP IN THE PROCESS MAY BE ADDED AS NEEDED.



A rework statement needs to be placed on this page, (EXAMPLE) does your plant use rework)?

HAZARD ANALYSIS EXAMPLE:

PROCESS STEP	POTENTIAL HAZARD		Reasonably Likely To Occur	JUSTIFICATION/ SCIENTIFIC DOCUMENTATION	CONTROL MEASURE	CCP NAME
	TYPE	DESCRIPTION				
	Bio					
	Chem					
	Phys					
	Bio					
	Chem					
	Phys					

HACCP PLAN

THIS IS AN EXAMPLE. EACH OPERATION SHALL MODIFY THIS DOCUMENT OR CREATE A NEW CRITICAL CONTROL POINTS, CRITICAL LIMITS ACCORDING TO THE IN-PLANT HAZARD ANALYSIS.

Refer to 9 CFR 417

CRITICAL CONTROL POINTS

CCP NAME	MONITORING PROCEDURE	CRITICAL LIMIT PARAMETER	MEASUREMENT METHOD	ACCEPT. CRITICAL LIMIT VALUE	CORRECTIVE ACTION PROCEDURE IN PLACE?	VERIFICATION PROCEDURE	RECORD KEEPING PROCEDURES
<p>CRITICAL CONTROL POINTS NEED TO BE DETERMINED FOR EACH HACCP PLAN.</p> <p>CCP 1</p> <p>CCP 2</p> <p>CCP 3</p>	<p>What: CCP'S THAT ARE TO BE MONITORED?</p> <p>How: HOW ARE THESE MONITORED?</p> <p>Frequency: AT WHAT FREQUENCY?</p> <p>Responsible Person: WHO IS RESPONSIBLE FOR MONITORING THESE ACTIVITIES?</p>	<p>WHAT IS THE TOLERANCE LEVEL FOR CRITICAL CONTROL POINT.</p>	<p>WHAT METHOD IS USED FOR CCP AND CL MONITORING EXAMPLES INCLUDED; VISUAL OBSERVATION, TIME, TEMPERATURE, PH, ETC.</p>	<p>WHAT IS THE ACCEPTABLE LEVEL FOR CRITICAL LIMIT FOR EACH CCP;</p> <p>(MUST BE QUANTIFIABLE).</p>	<p>1. IS THE CAUSE OF THE DEVIATION IDENTIFIED AND ELIMINATED?</p> <p>2. IS THE CCP UNDER CONTROL AFTER CORRECTIVE ACTION HAS TAKEN PLACE?</p> <p>3. ARE MEASURES ESTABLISHED TO PREVENT RECURRENCE?</p> <p>4. IS PRODUCT THAT IS INJURIOUS TO HEALTH OR OTHERWISE ADULTERATED AS A RESULT OF DEVIATION ENTERED COMMERCE?</p> <p>5. IN THE CASE OF AN UNFORESEEN HAZARD REFER TO 9CFR 417.3 (b)</p>	<p>ON GOING VERIFIACATION ACTIVITIES INCLUDE BUT ARE NOT LIMITED TO:</p> <p>1.THE CALIBRATION OF PROCESS MONITORING INSTRUMENTS.</p> <p>2. DIRECT OBSERVATIONS OF MONITORING ACTIVITIES AND CORECTIVATIONS.</p> <p>3. THE REVIEW OF RECORDS GENERATED AND MAINTATINED IN ACCORDANCE WITH 9CFR 417.5 (a) (3).</p> <p>FREQUENCIES SHALL BE LISTED FOR EACH VERIFICATION PROCEEDURE.</p>	<p>WHO IS RESPONSIBLE FOR RECORD KEEPING.</p>

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PLEASE ATTATCH EXAMPLES OF THE FOLLOWING RECORDS

1. MONITORING LOGS
2. CORRECTIVE ACTION LOGS (INCLUDING PREVENTITIVE MEASURES)
3. VERIFICATION LOGS
4. PRESHIPPMENT REVIEW LOG
5. THERMOMETER CALIBRATION LOG
6. SOP/SSOP/GMP LOGS SPECIFIC TO YOUR PLANT
7. SRM/BSE REMOVEAL LOG DURING FABRICATION
8. ANY OTHER PREREQUISTE LOGS THAT PERTAIN TO THIS HACCP PLAN
9. ALSO INCLUDE ALL SCIENTIFIC JUSTIFICATION ASSOCIATED WITH THIS HACCP PLAN