

Addendum to FSIS Food Safety Resources

The following items are not yet available:

Red Meat Mobile Slaughter Unit Webinar (DVD)

How to Develop a Recall Plan (Booklet)

Out of stock material:

FSIS Safety and Security Guidelines for the
Transportation and Distribution of Meat,
Poultry and Egg Products (Booklet)

Not listed on the brochure but available for ordering:

Poultry Mobile Slaughter Unit Webinar (DVD)

Red Meat Mobile Slaughter Webinar (DVD)

Countertop Food Safety Training Program for
Employees of USDA-Inspected Egg, Meat and
Poultry Establishments (8 Module Set/English
and Spanish)

OSHA Quick Card "Protecting Swine Production
Workers from Influenza"

February 2011



United States Department of Agriculture
Food Safety and Inspection Service

Food Safety Resources

for
Small and Very Small
Plants

*Protecting Public Health
through
Food Safety and Defense*

For More Information

Small and Very Small Plant Outreach
USDA/FSIS/OOEE
Aerospace Bldg., 3rd Floor, Room 405
14th and Independence Avenue S.W.
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/Science/Resources_&_Information/index.asp

HACCP models and most materials are available on FSIS' Web site: www.fsis.usda.gov.

The Small Plant Help Desk answers questions about Agency requirements at 1-877-FSISHELP (1-877-374-7435) or by emailing InfoSource@fsis.usda.gov.

askFSIS an inspection-related question
Web site: http://askfsis.custhelp.com/Science/Resources_&_Information/index.asp

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 301-504-6835
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/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/aboutsba/sbaprograms/ombudsman/index.html

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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/Contact_Us/State_HACCP_Contacts_&_Coordinators/index.asp



Please send the requested items free of charge to:

NAME _____

COMPANY _____

ADDRESS _____

CITY _____

STATE _____

ZIP _____

PHONE NUMBER _____

EMAIL _____

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,
or use the FSIS order form at http://www.fsis.usda.gov/Science/HACCP_Resources_Order_Form/index.asp

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

- ___ HACCP Plan Implementation and Records Management, revised 2007 (Workbook) Ohio State University
- ___ 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 (DVD and workbook) Ohio State University
- ___ Process Validation Workshop (Booklet) [S]
- ___ 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
- ___ Compliance Guidelines to control *Listeria monocytogenes* (Three documents)
- ___ 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 (CD and booklet) Pennsylvania State University
- ___ *E. coli* Reassessment Information Package (Three documents)
- ___ Compliance Guidelines for Controlling *Salmonella* and *Camphylobacter* in Poultry, 2nd Edition, May 2008 (Document)
- ___ New Plant Orientation: Safe and Easy (DVD) New Mexico State University [S, N]
- ___ Red Meat Mobile Slaughter Unit (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)
- ___ 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)
- ___ Humane Handling Information Package (Three documents)
- ___ Flooding: A Checklist for Small and Very Small Meat, Poultry and Egg Processing Plants (Brochure)
- ___ How to Develop a Recall Plan (Booklet)
- ___ FSIS Industry Podcasts, Vol. 1 2008 - 2009 (DVD)

Food Defense Materials

- ___ FSIS Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products (Booklet)
- ___ Guide to Food Defense in Warehouse and Distribution Centers (Brochure)
- ___ Food Defense: Security in a Foodservice Operation (DVD) South Dakota State University
- ___ Guide to Food Defense in Slaughter and Processing Facilities (Brochure)
- ___ Food Defense Plan: Security Measures for Food Defense (Booklet) [S,C,K,V]

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

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

