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

HACCP Training Programs and Resources Database

FSIS and the Food and Drug Administration (FDA) created the HACCP Training Programs and Resources Database to support the educational information needs of industry and food service professionals implementing HACCP programs.

The Web site for the database is: www.nal.usda.gov/foodborne/haccp/index.shtml

The Web site also links to other Internet sources of HACCP information, such as Generic HACCP Models, regulations and training information.

For More Information

Small and Very Small Plant Outreach
USDA/FSIS
Aerospace Bldg., 3rd Floor, Room 405
14th and Independence Avenue S.W.
Washington, DC 20250
202-690-6520

To obtain free copies of the models or materials, write to the above address or FAX requests to 202-690-6519.

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

askFSIS for an inspection-related question
Web site: http://askfsis.custhelp.com

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   301-504-5840
FAX: 301-504-7680
Email: foodsafety@nal.usda.gov

USDA Agricultural Research Service
For a Pathogen Modeling Program on its Web site: www.ars.usda.gov/naa/ercc/mfs
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)
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<th>Generic HACCP Models and Guidebooks</th>
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<td>The Hazard Analysis and Critical Control Point System (Video)</td>
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<td>HACCP-4: Generic HACCP Model for Raw, Not Ground Meat and Poultry Products [S]</td>
<td>HACCP Self-Study Training Package (Video and booklet) [S]</td>
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<td>HACCP-5: Generic HACCP Model for Poultry Slaughter [S]</td>
<td>Meeting the Requirements for Federal or State Meat Inspections: SSOP and HACCP Basics (DVD) Minnesota Department of Agriculture [S, H]</td>
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<td>HACCP-6: Generic HACCP Model for Mechanically Separated (Species) Mechanically Deboned Poultry [S]</td>
<td>Supporting Documentation Materials for HACCP Decisions, revised 2007 (Workbook) Ohio State University</td>
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<tr>
<td>HACCP-7: Generic HACCP Model for Thermally Processed, Commercially Sterile Meat and Poultry Products [S]</td>
<td>Process Validation Workshop (Three-tape video set and booklet) [S - booklet only]</td>
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<td>HACCP-8: Generic HACCP Model for Irradiation</td>
<td>Control of Listeria monocytogenes in Small Meat and Poultry Establishments (DVD and booklet) Pennsylvania State University</td>
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<td>HACCP-9: Generic HACCP Model for Meat and Poultry Products with Secondary Inhibitors, Not Shelf-Stable [S]</td>
<td>Control of Listeria monocytogenes in Retail Establishments (DVD and booklet) Pennsylvania State University</td>
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<td>HACCP-10: Generic HACCP Model for Heat-Treated, Shelf-Stable Meat and Poultry Products [S]</td>
<td>Listeria Guidelines for Industry (Booklet) USDA</td>
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<td>HACCP-12: Generic HACCP Model for Fully Cooked, Not Shelf-Stable Meat and Poultry Products [S]</td>
<td>FSIS Listeria monocytogenes Workbook, Fall 2003 [S]</td>
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<td>HACCP-14: Generic HACCP Model for Pork Slaughter [S]</td>
<td>E. coli Reassessment Information Package (Three documents)</td>
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**Food Defense Materials**

- FSIS Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products
- FSIS Security Guidelines for Food Processors [S, C, K, V]
- Developing a Food Defense Plan for Meat and Poultry Slaughter and Processing Plants (Booklet) FSIS
- Food Defense: Security in a Foodservice Operation (DVD) South Dakota State University

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

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