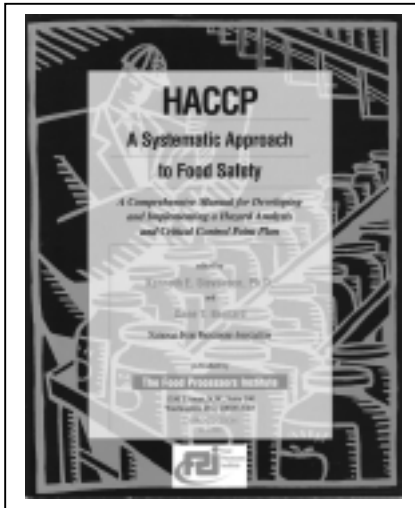


## HACCP: A SYSTEMATIC APPROACH TO FOOD SAFETY



**Edited by:**

Kenneth E. Stevenson, Ph.D.  
Dane T. Bernard

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1350 I Street, N.W., Suite 300  
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This manual was designed to be used in conjunction with a basic HACCP course. The manual provides a logical approach for introducing HACCP to workshop participants and for providing the information necessary for developing a mode HACCP plan. The manual covers the following topics:

- Chapter 1 – Introduction of Hazard Analysis Critical Control Point (HACCP) Systems
- Chapter 2 – HACCP Principles and Application Guidelines
- Chapter 3 – Prerequisites to HACCP
- Chapter 4 – Sanitation and Standard Operating Procedures
- Chapter 5 – Biological Hazards and Control
- Chapter 6 – Chemical Hazards and Control
- Chapter 7 – Physical Hazards and Control
- Chapter 8 – Initial Tasks in Developing HACCP Plans
- Chapter 9 – Hazard Analysis
- Chapter 10 – Critical Control Points (CCPs)
- Chapter 11 – Critical Limits (CLs)
- Chapter 12 – Monitoring Critical Control Points
- Chapter 13 – Corrective Actions
- Chapter 14 – Verification Procedures
- Chapter 15 – Record-keeping
- Chapter 16 – Organizing and Managing HACCP Programs
- Chapter 17 – HACCP and the Regulatory Agencies
- Chapter 18 – HACCP Training