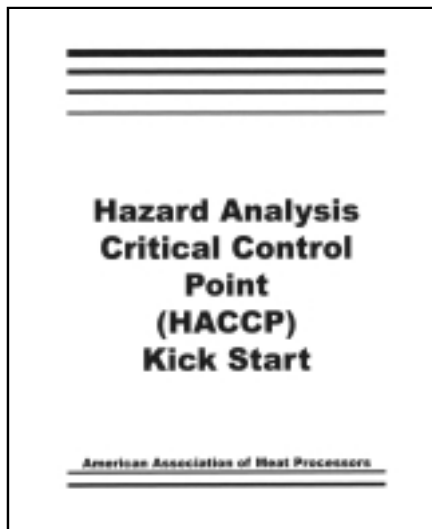


HACCP KICK-START PROGRAM



Edited by:

Stephen F. Krut
Bernard F. Shire

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American Association of Meat Processors
One Meating Place
P.O. Box 269
Elizabethtown, PA 17022

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Email: www.aamp.com

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This self-study program was designed by the American Association of Meat Processors for small and very small meat processors. The notebook is separated into lessons to achieve the overall goal of a functional HACCP program that relates to your processing facility. The program contains a 30-minute video on HACCP development and a self-training workbook. The notebook covers the following topics:

- Lesson 1 – January, 1999
 - Introduction to HACCP
 - Good Manufacturing Practices (GMPs) and Standard Operating Procedures (SOPs)
- Lesson 2 – February, 1999
 - Product description
- Lesson 3 – March, 1999
 - Process flow diagrams
- Lesson 4 – April, 1999
 - Hazard analysis and risk assessment
- Lesson 5 – May, 1999
 - Critical Control Points (CCPs) and critical limits (CLs)
- Lesson 6 – June, 1999
 - Documentation, record keeping and monitoring
- Lesson 7 – July, 1999
 - Verification and validation
- Lesson 8 – August, 1999
 - Writing your HACCP plan
- Lesson 9 – September, 1999
 - Managing your HACCP system
- Lesson 10 – October, 1999
 - Product recall development
- Lesson 11 – November, 1999
 - Regulatory HACCP enforcement by USDA/FSIS
- Lesson 12 – December, 1999
 - HACCP reviews and changes (reassessment)