

HACCP

Draft Guidance: HACCP Systems Validation

FSIS has developed this guidance document to aid small and very small plants and in particular low volume production plants in meeting the validation requirements in 9 CFR 417.4.

- [Transcripts of public meeting held June 14, 2010](#) (PDF Only)
- [HACCP Validation](#)

Meat and Poultry Hazards and Controls Guide (Oct 4, 2005; PDF Only)

FSIS developed this guide to help FSIS personnel to evaluate all aspects of an establishment's system for producing processed meat and poultry products.

- **Video Seminar**
 - [The Hazard Analysis and Critical Control Point System](#) (WMV)
An overview of the steps required to complete a HACCP plan for use by small and very small meat and poultry plants.

Supervisory Guideline for Pathogen Reduction/HACCP Regulatory Requirements (1998; PDF Only)

FSIS provides guidance to Field Operations supervisors on how to assign, guide, direct, and assess the work of inspection personnel performing in-plant Basic and Other Compliance/Noncompliance procedures that are designed to support the inspection system activities and enforcement of regulatory requirements in establishments subject to the Pathogen Reduction-Hazard Analysis and Critical Control Point (HACCP) rule.

For additional information access [HACCP & Pathogen Reduction](#)