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By -

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 50 pages. Original publisher: Washington, D. C. : U. S. Dept. of Agriculture, Food Safety and Inspection Service, 1999 OCLC Number: (OCoLC)43903725 Subject: Meat industry and trade -- Sanitation -- United States. Excerpt: . . . Thermally Processed, Commercially Sterile (ii) Upon any modification; and (iii) At least annually, upon reassessment, as required under 417. 4 (a) (3) of this part. Generic establishment X has prepared its HACCP plan for thermally processed, commercially sterile beef stew on a six column form (See Figure 4). You do not need to use this form, although some kind of a form is probably the easiest way to present your HACCP plan. Identifying CCPs The first column on this particular form is used to enter information developed and contained on the hazard analysis form. Part 417. 2 (c) (1) and (2) require that the food safety hazards identified in the hazard analysis be listed on the HACCP plan and that there be a CCP for each identified hazard. You will notice that there were seven process...



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