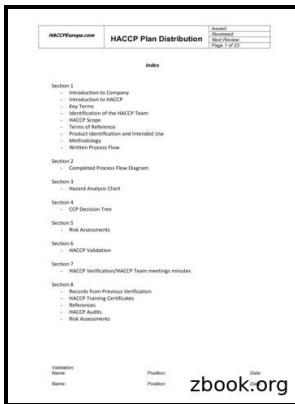


Guidebook for the preparation of HACCP plans.

United States Food Safety and Inspection Service - Guidebook for the Preparation of HACCP Plans

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- Wheat.
Tethered satellites.
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Christian fiction, English -- Illustrations.
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Blake, William, 1757-1827 -- Criticism and interpretation.
Food adulteration and inspection.
Food contamination.
Food industry and trade -- Sanitation.
Guidebook for the preparation of HACCP plans.
Notes: HACCP-1.
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HACCP Principles & Application Guidelines

An important aspect in developing these teams is to assure that they have appropriate training. For example, many establishments have preventive maintenance procedures for processing equipment to avoid unexpected equipment failure and loss of production.

HACCP Principles & Application Guidelines

Prerequisite Programs: Procedures, including Good Manufacturing Practices, that address operational conditions providing the foundation for the HACCP system

Guidebook for the Preparation of HACCP Plans

The information developed during the hazard analysis is essential for the HACCP team in identifying which steps in the process are CCPs. While prerequisite programs may impact upon the safety of a food, they also are concerned with ensuring that foods are wholesome and suitable for consumption. Cooking is a control measure which can be used to eliminate these hazards.

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The following guidelines will facilitate the development and implementation of effective HACCP plans.

HACCP Principles & Application Guidelines

Common prerequisite programs may include, but are not limited to: Facilities: The establishment should be located, constructed and maintained according to sanitary design principles. Epidemiological evidence indicates that these pathogens cause severe health effects including death among children and elderly. While the specific application of HACCP to manufacturing facilities is emphasized here, these guidelines should be applied as appropriate to each segment of the food industry under consideration.

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