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Very good e-book and helpful one. It is among the most awesome publication we have read. Its been developed in an remarkably simple way in fact it is simply right after i finished reading this book through which basically transformed me, affect the way i really believe.
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RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 52 pages. Original publisher: Washington, D. C. : U. S. Dept. of Agriculture, Food Safety and Inspection Service, 1999. OCLC Number: (OCoLC)43922963 Subject: Meat industry and trade -- Sanitation -- United States. Excerpt: . . . Fully Cooked, Not Shelf Stable Model 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 eight points on the hazard analysis form for ham and roast beef where food safety hazards reasonably likely to occur were identified: Salmonella on raw meat at receiving, pathogen proliferation at cold storage, pathogen proliferation and metal contamination during preparation of raw meat, pathogen survival, including Listeria monocytogenes, at cooking, pathogen proliferation, including Listeria monocytogenes, at chilling, contamination with Listeria monocytogenes at portioning, and pathogen proliferation, including Listeria monocytogenes, at finished product storage (cold). The establishment HACCP team has chosen to have seven CCPs to address these eight hazards: Salmonella certification, proper cold storage of raw meat, in-line magnets prior to packaging and labeling, proper time temperature is reached after cooking is done, proper chilling after cooking, conduct environmental monitoring program for Listeria spp. , and proper temperature maintenance at finished product storage (cold). After identifying its CCPs, the HACCP team proceeded to consider...

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