**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 078**

**Issue: 2014 I-013**

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| **Council Recommendation:** | Accepted asSubmitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Re-create and Re-name Meat and Poultry HACCP Committee

**Issue you would like the Conference to consider:**

Re-create and Re-name Meat and Poultry HACCP Committee.

**Public Health Significance:**

As many retail food establishment operators seek to process meats and poultry in a manner similar to manufacturers, the FDA Food Code and its guidelines need to keep pace. A series of template Meat and Poultry processing HACCP plans and corresponding Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs) or similar pre-requisite programs will provide a safe foundation for HACCP-based processing. These templates will provide science-based safeguards and will help to avoid unproductive confusion for both inspectors and operators.

**Recommended Solution: The Conference recommends...:**

The Meat and Poultry Processing at Retail Food Establishments committee be recreated as the Meat and Poultry HACCP Committee with new and clearer charges as follows:

1. Develop ready-to-use, variance-based model Hazard Analysis Critical Control Point (HACCP) templates for the following meat and poultry categories:

a. Dried ready-to-eat (e.g. jerky)

b. Cured ready to cook (e.g. bacon)

c. Cured, fully cooked (e.g. ham)

d. Uncured, fully cooked (e.g. smoked meats)

e. Fermented, dried and pasteurized ready to eat (e.g. pepperoni or salami)

2. Determine and develop required Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs), or prerequisite templates that support the above HACCP templates. Examples are, control of curing compounds, degree-hours for fermentation, and reduced oxygen packaging of finished product.

3. Report back to the 2016 Biennial Meeting

**Submitter Information:**

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