**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 078**

**Issue: 2014 I-013**

**Title:**

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

**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

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.