

HACCP plans and resources for meat and poultry industry:

http://www.fsis.usda.gov/Science/Generic_HACCP_Models/index.asp

Guidebook for the Preparation of HACCP Plans and Generic HACCP Models
(PDF Only)

http://www.fsis.usda.gov/fact_sheets/fsis_food_recalls/index.asp

FSIS Fact sheets: contains information on recall plan to safe food handling.

http://www.fsis.usda.gov/Science/Accredited_Laboratories/index.asp

A list of accredited laboratories is available from this Web page. It is updated monthly. ALP accredits nonfederal analytical chemistry laboratories to analyze meat and poultry food products for moisture, protein, fat, and salt (MPFS) content and/or certain classes of chemical residues. Currently the specific chemical residues are chlorinated hydrocarbons (CHC), polychlorinated biphenyls (PCB), sulfonamides, nitrosamines, and arsenic.

<http://www.iowahaccp.iastate.edu/sections/meatprocessing.cfm>

Iowa State University Meat Laboratory HACCP demonstration plans (PDF).

<http://meat.tamu.edu/HACCP/plans.html>

Rosenthal Meat Science and Technology Center HACCP Plans (PDF).
Texas A&M University, College Station, Texas

<http://www.wisc.edu/foodsafety/HACCP/index.htm>

HACCP system guide from University of Wisconsin, Madison, Wisconsin
Contains interactive forms that can be downloaded.