



I Sonetti Romaneschi (6)

By -

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,...



READ ONLINE
[6.06 MB]

Reviews

This published book is wonderful. It is one of the most incredible book we have go through. I realized this pdf from my i and dad advised this book to learn.

-- **Felicia Heidenreich**

This pdf is fantastic. It typically is not going to price too much. You will not truly feel monotony at at any time of your own time (that's what catalogs are for about if you request me).

-- **Leslie Reinger**