

LEVEL 3**Hazard Analysis Critical Control Point (HACCP)**

24 hours

Butchers, chefs, and food manufacturing companies all need to have Hazard Analysis Critical Control Point (HACCP) plans if they are going to package goods to sell or utilizing specific cooking and storing techniques. The class will explore how to create, develop, and implement a usable HACCP plan.

- 1. Analyze manufacturing practices in the meat industry**
 - 1.a. Differentiate between types of meat production within the industry (B1)
 - 1.b. Identify sources for meat (B4)
 - 1.c. Explain Good Manufacturing Practices in the meat industry
- 2. Explain pre requisite programs and preliminary steps for HACCP**
 - 2.a. Interpret the required prerequisite programs in HACCP
 - 2.b. Describe FSIS regulations related to implementation of HACCP
- 3. Identify potential safety hazards that are associated with meat products and processes**
 - 3.a. Identify biological, chemical, and physical hazards in a meat plant
 - 3.b. Identify pathogens of concern in a meat operation
 - 3.c. Explain product sampling requirements in a meat operation
 - 3.d. Explain standard operating procedures (SOP) (A6)
- 4. Develop a process flowchart for use in hazard analysis**
 - 4.a. Flowchart includes all the process steps within the facility's control from receiving through final product storage
 - 4.b. Flowchart includes the steps outlined in the chart to be verified at the plant
 - 4.c. Flowchart Includes every handling, processing and holding step for primary product, ingredients and packaging.
- 5. Develop a planned sequence of observations or measurements to assess whether a CCP is under control**
 - 5.a. Determine the critical control points in a meat operation
 - 5.b. Establish critical limits and critical control point monitoring
 - 5.c. Identify corrective actions
 - 5.d. Identify activities that determine the validity of the HACCP plan and that the system is operating according to the plan
- 6. Construct verification and record keeping procedures for a meat plant**
 - 6.a. Summarize record keeping processes at given meat plants
 - 6.b. Identify the forms used in HACPP Plans (temperature chart, time chart, time and temperature chart, and log for pathogen analysis, and other documents specified by the instructor)
 - 6.c. Justify the purpose of conducting verification and record keeping for items produced
 - 6.d. Conduct verification and record keeping for items produced in a mock plant

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7. **Write a HACCP Plan for a meat or poultry plant**
 - 7.a. Plan meets FSIS regulations for HACCP implementation
 - 7.b. Plan meets USDA guidelines and those of other inspecting bodies
 - 7.c. Plan includes validation, verification, and supporting documents (temperature chart, time chart, time and temperature chart, and log for pathogen analysis, etc.)
 - 7.d. Plan is useable and feasible to implement
 - 7.e. Plan addresses the seven principles of HACCP
 - 7.f. Outline the process to reassess a HACCP plan
8. **Create a written recall plan for a meat operation**
 - 8.a. Plan utilizes the current directive from the USDA and FDA
 - 8.b. Implement the written HACCP Plan to initiate and complete the product recall process
 - 8.c. Describe the benefit of conducting mock product recalls on an annual basis

Advanced Sausage Making**40 hours**

This course will expand on the basic knowledge established in the basic sausage-making course. Forming a working understanding of techniques and how to apply them to smoked and cured sausage production, this will include regulatory requirements and industry-accepted safe production standards. This course will also explore various ethnic styles of preparing cured and cooked sausage.

- Demonstrate correct time/temp safety requirements for smoking sausage
- Differentiate between styles of smoked and cured sausage
- Explain required labeling requirements
- Identify correct grinding technique aligned with traditional sausages
- Describe types of casings and their appropriate application in smoking sausage
- Explain differentials and application of different wood/smoke varieties
- Create from raw materials, cured and smoked sausages in a safe environment
- Identify traditional sausages and their profiles