



HACCP REVIEW AND GUIDANCE MANUAL FOR RETAIL BUTCHERS

This publication enhances the training already received under the IoM managed Meat Managers Hygiene and HACCP accelerated HACCP programme and will enable you to further understand the validation and review procedure. It can also be bought as a stand-alone manual to help you to implement and manage a HACCP system within your business.

Contains:

- Brief revision notes:
 - What are hazards?
 - Pre-requisite programme/checklist
 - Cleaning and cleaning schedules

- Introduction of a new and improved HACCP blank template and details 'how to use it'
 - The HACCP sequence
 - A completed HACCP example to help you upgrade your own HACCP Plans
 - A CD with blank HACCP template, monitoring documents and cleaning schedule forms for you to download, complete and print off from your computer (Microsoft Word Documents)
 - Blank Master documents to photocopy for those without access to a computer

IoM also offers a one-day workshop delivered on-site for those who wish to undergo further training and support with HACCP using this manual.

To order the HACCP Review and Guidance Manual for Retail Butchers £50.00 inc. P&P, please email shorne@instituteofmeat.org