

HACCP REVIEW AND GUIDANCE MANUAL FOR RETAIL BUTCHERS



This publication enhances the Meat Managers Hygiene and HACCP training course (contact MTC for details) and will enable you to further understand the validation and review procedure, if you already have a working knowledge of the HACCP principles it can 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

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

For more information please contact:

**Mary Fisher on 01525 371641 or
Email : mary.fisher@meattraining.org.uk**



To order please complete the form below and send it together with a cheque made payable to **'Meat Training Council'** for the amount of **£45.50** per manual required.

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