**Meat and Poultry HACCP**

**Background:** Concerns related to the safety of meat and poultry products led to the USDA establishing the Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems Rule, which established risk-based protocols for foods containing meat or poultry. This rule mandated that a HACCP plan must be established, which contains 7 steps:

1. Completion of a hazard analysis
2. Determination of critical control points (CCP’s) required to control identified hazards
3. Establishment of critical limits that must be met at each identified CCPs
4. Establishment of procedures to monitor the CCP’s
5. Establishment of corrective actions to be taken when there is a deviation from a CCP
6. Establishment of procedures for verification
7. Establishment of record keeping systems

**Affected foods (non exhaustive list):** Product with 2-3% meat and/or poultry, depending on composition. For a full list, see [FDA and USDA: Who Regulates What](https://www.registrarcorp.com/resources/fda-usda-food-regulations/).

**Requirements:** All establishments must have a HACCP plan, which includes a description of your product and CCP’s, Standard Sanitation Operating Procedures (SSOP’s), and procedures for product testing.

**Additional resources:**

* [Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems Regulation](https://www.fsis.usda.gov/wps/wcm/connect/e113b15a-837c-46af-8303-73f7c11fb666/93-016F.pdf?MOD=AJPERES)
* [USDA HACCP Page](https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/haccp)
* [USDA Pathogen Reduction/HACCP Final Rule and Guidance Documents Page](https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/haccp/pr-and-haccp-guidance-documents/pathogen-reduction-haccp-guidance)
* [USDA sanitation Performance Standards Compliance Guide](https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/compliance-guides-index/sanitation-performance-standards)
* [North American Meat Institute](https://www.meatinstitute.org/)