



Public Health Idaho North Central District



Nez Perce County
215 10th Street
Lewiston, ID 83501
(208) 799-3100
Fax (208) 799-0349

Latah County
333 E Palouse River Drive
Moscow, ID 83843
(208) 882-7506
Fax (208) 882-3494

Clearwater County
105 115th Street
Orofino, ID 83544
(208) 476-7850
Fax (208) 476-7494

Idaho County
903 West Main
Grangeville, ID 83530
(208) 983-2842
Fax (208) 983-2845

Lewis County
132 N Hill Street
P O Box 277
Kamiah, ID 83536
(208) 935-2124
Fax (208) 935-0223

HAZARDOUS ANALYSIS CRITICAL CONTROL POINT (HACCP) PLAN REVIEW APPLICATION

Instructions: This application is for a food establishment that wishes to wholesale food items or prepare food using a special processing method. Submit the completed application and all documentation relating to your food establishment and product. HACCP plans can be submitted electronically or a hard copy can be provided to your local Environmental Health Specialist. An Environmental Health Consultation fee of \$50.00 per hour will apply.

Establishment Information:

Name of Food Establishment:			
Address of Food Establishment or Commissary:			
Establishment Mailing Address:			
Food Establishment Contact Info:	Phone:	Email:	Fax:
Name of Applicant:			
Name of Owner if Different:			
Preferred Method of Contact?	Phone	Email:	In-Person
Reason for Review? Circle all that apply: Food Processor (Wholesale) Reduced Oxygen Packaging Cook-Chill Sous Vide Acidification Fermentation Curing Smoking as a method of preservation Sprouting Live Shell Fish Tank Pasteurization Custom Wild Game Harvesting Other (describe)			

Signature of the applicant is an agreement to the terms and conditions of a license as contained in Section 8-304.11 of the *Idaho Food Code* and attests to the accuracy of the information provided per Section 8-302.14(G). **Application can only be signed by owner or legal agent.** All HACCP Plans are required to be submitted with an Environmental Health Consultation Fee. Without the fee, the application cannot be processed and wholesale or special processing methods cannot be conducted until the plan is approved.

Owner/Agent's Signature _____ Date _____

- FOR OFFICE USE ONLY -

Date Received: _____ Approved By: _____ Date: _____
 Environmental Health Specialist
 Fee Amount Paid: \$ _____ Cash Check # _____ Date Paid: _____ Receipt # _____

HACCP Plan Review Checklist

- Food Permit Application (if a New Facility)
- Food Establishment Plan Review (if New Facility or Existing Remodeled Facility)
- Commissary Agreement (if applicable)
- HACCP Plan Review Application
- Variance Request (if required)
- Certified Food Protection Managers Certification
- Registration of a Food Facility (if applicable)
- Better Processing Control School Certification, (Acid & Acidified Foods)
- HACCP Plan includes:
 - Title Page - Name of Company, Name of Operator, Date Created
 - HACCP Team Members
 - Description of the food product, Name of the food, Ingredient list, Who is intended customer, Name of Special Process
 - List of Equipment, Make and Model, Equipment Specification Sheet, if available (ex: Data loggers, pH meter, vaccum sealer)
 - Proposed Label (submit a proposed label with required information)
 - Coding system (develop a coding system)
 - Flow Chart: Identify the Critical Control Points (CCP's). CCP's include Bacteria, Chemical or Physical hazards. Verify the flow chart by confirming the steps during a production run
 - Hazards Analysis / List of the Hazards (Assess the Hazards associated with your product) determine risk:
 - Process authority assessment (if required)
 - Hazards Worksheet specifics (include on worksheet specific target levels associated with the CCP's. (monitoring and corrective action for each CCP.)
 - Verification of that CCP's meet the plan.
 - Recall plan
 - Record keeping system. Records must be available for review.
 - Log Sheets, Include all that apply - Examples
 - Cold Holding temperature log (for each unit)
 - Thermometer calibration log
 - Cooking log
 - Cooling log
 - Reheating log
 - pH log
 - Employee Training log
 - Production logs
 - SOP's (Standard Operation Procedures) - Examples
 - No bare hand contact for ready to eat food
 - Personal hygiene – hand washing, illness policy etc.
 - Cross contamination
 - Calibrating thermometers
 - Cooling Time Temperature Control for Safety Foods (TCS)
 - ColdHolding
 - Cleaning and sanitation of food contact surfaces
 - Allergen control or Supply chain (supplier certification)

GUIDE TO HAZARDS

Biological Hazards: (B) Bacteria, viruses, molds, yeast, parasites.

Physical Hazards: (P) Glass, wood, stones, metal, packaging materials, paint, bones, fingernails.

Chemical Hazards: (C) Heavy metals, cleaners, packaging leaching, equipment leaching, unintentional additives, drug residues. Fish (toxins)

Pathogens (Bacteria) in Common Foods

(This list is not all inclusive, only common pathogens of concern are listed)

Cereal Crops: Bacillus Cereus

Cheese (Soft): Listeria monocytogenes

Dairy and Milk: Salmonella, Listeria monocytogenes, Shigella Spp., Staphylococcus Aureus

Eggs: Salmonella

Fish: Bacillus Cereus, Salmonella, Vibrio Parahemolyticus, Anisakis, Listeria monocytogenes, Clostridium Botulinum

Meat: Salmonella, Listeria monocytogenes, Bacillus Cereus, Clostridium Perfringens, Escherichia Coli O157:H7, Staphylococcus Aureus

Pork: Clostridium Perfringens, Trichinella, Salmonella, Listeria monocytogenes, Bacillus Cereus, Staphylococcus Aureus

Poultry: Clostridium Perfringens, Staphylococcus Aureus, Salmonella, Campylobacter Jejuni, Escherichia Coli O157:H7, Listeria monocytogenes, Clostridium Botulinum

Produce: Clostridium Perfringens, Bacillus Cereus, Listeria monocytogenes, Shigella Spp., Clostridium Botulinum

Ready-To-Eat Foods: Staphylococcus Aureus, Listeria monocytogenes, Shigella Spp., Salmonella, Bacillus Cereus, Clostridium Botulinum

Shellfish: Vibrio Parahemolyticus, Vibrio Vulnificus, Vibrio Cholerae, Yersinia Spp., Clostridium Botulinum

Water: Campylobacter Jejuni, Shigella Spp., Listeria monocytogenes, Cyclospora Cayetanensis, Cryptosporidium Parvum, Giardia Duodenalis

Employee Fecal/Oral Pathogens: Norovirus, Hepatitis A, Shigella Spp., Salmonella, Escherichia Coli O157:H7

Please see the following link to the FDA for a more complete list of pathogens:
<http://www.fda.gov/Food/FoodborneIllnessContaminants/CausesOfIllnessBadBugBook/>

LABELING of PRODUCT

Public Health – Idaho North Central District regulates individuals or businesses that produce packaged foods for retail sale and/or wholesale in their own facility. If you are a retailer and package food products (raw or cooked meat, salads, sandwiches, baked goods, etc. you must comply with the following labeling requirements:

- Each food product must be individually labeled. The label must be clear, visible, and made of food grade materials
- Each label must have a statement of product identification. This must be either the common or the usual name of the food in English:
- Each label must have a net weight in both ounces and grams. This is in accordance with the labeling regulation 21 CFR 101. Example 1oz (28 g)
- Each label must contain the name and address of the manufacturer, packer, or distributor. Example: Moscow, ID. If your establishment is not listed in the phone book then the physical address is required.
- Each label must list ingredients (common or usual names) in descending order of predominance by weight.

IN ADDITION:

Retail food establishments that package food using Reduced Oxygen Packaging (ROP or vacuum packing) must place a bold label containing the following information on each ROP package in a contrasting color. Submit label and describe how this will be placed on the product.

- Maintain the food at 41F or below;
 - For food held at refrigeration temperatures;
 - Off – premise consumption: “Discard the food if it is not consumed within 30 calendar days of its packaging date.
- OR**
- On-premise consumption: Refrigeration: “Discard the food if it is not served within 30 calendar days of its packaging date” If frozen, the 30 days is accumulative.

MANDATORY LABEL INFORMATION

1. The common name of the food, or absent a common name, an adequately descriptive identity statement.
2. If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food.
3. An accurate declaration of the net quantity of contents. In both US and Metric measurements. The second measurement type shall be in brackets.
4. The name and place of business of the manufacturer, packer, or distributor.
5. The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the ingredient. Food Allergens are: Wheat, eggs, soy, tree nuts (call out the specific nut), peanuts, fish and milk.
6. Storage Instructions: (if required) i.e.: Maintain below 41F or less, Use or freeze by, Refrigerate after opening.
7. Lettering size: Lettering on packaging is based on size of packaging. See labeling guide under helpful links for more details. In no case can the lettering be less than 1/16”.
8. Nutritional labeling statement: A Small Business Labeling Exemption is available for small businesses. The FDA exemption form can be submitted through the web or paper copy. Nutritional labeling is not required of retail sales. See Nutritional Labeling under helpful link.

PRODUCT DETAILS

Provide product name, ingredient lists, formulations or recipes, and other information to describe the methods that address the food safety concerns of this HACCP activity. You must include all chemical preservatives, such as cure or “pink salt” and brand name, in the ingredient lists.

The regulatory agency, may request the recipe and additional scientific documentation or other information (e.g., source of recipe used, processing authority letter) that demonstrates food safety is not compromised by the proposal. Submit product details for each product:

Product Name:	
Product Description, including Important Food Safety Characteristics:	
Ingredients:	
Packaging Used:	
Intended Use:	
Intended Consumers:	
Shelf Life:	
Labeling Instructions:	
Storage and Distribution:	
Location of production if different:	
Other important info:	

HACCP TEAM MEMBERS

Name	Title / Role

MATERIALS and EQUIPMENT

List all materials and equipment used specifically for this specialized process. Provide manufacturer information specific and relevant to materials and equipment used to verify, control or meet the critical limits. Materials and equipment required depend on your specific process method. Example:

Item	Manufacturer	Model Number
ROP Machine		
ROP Bags		
Thermometer		
Data Logger		
pH Meter		
Water Activity Meter		
Etc.		

FLOW DIAGRAM

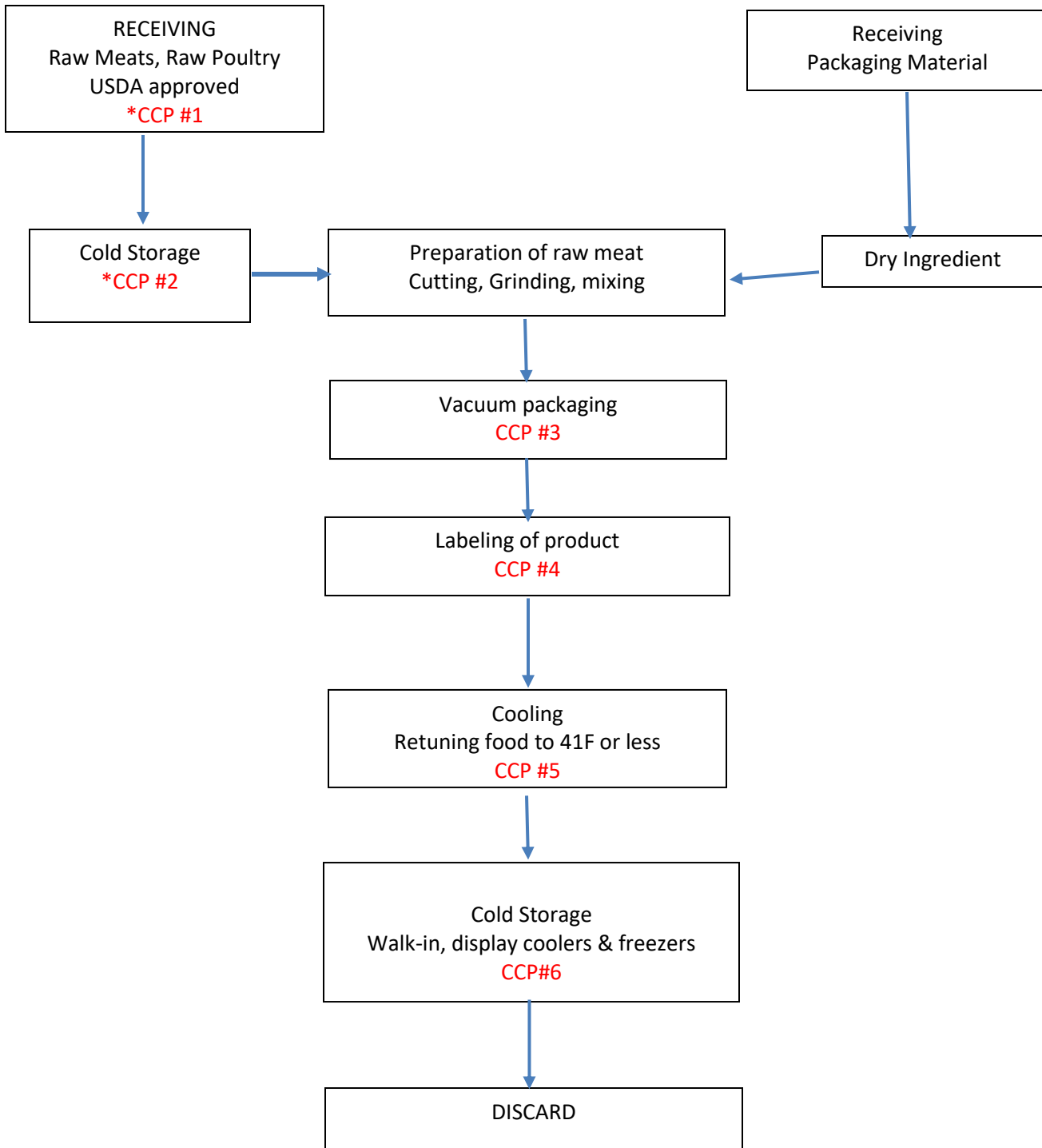
Include a food flow diagram for each activity or food category in this HACCP plan submittal. Diagrams may be drawn by hand or computer generated and inserted. Include the CCP's for your product on the flow chart. Remember to VERIFY the process by reviewing the flow you describe during actual processing. A CCP is a point, step or procedure at which controls are applied to prevent, reduce or eliminated a hazard that will not be controlled in a later step. The following questions may help determine the CCP. **Remember not all foods will have the same flow process.**

1. Is the identified hazard likely to occur?
2. Are there preventive measures for each hazard?
3. Is this the last point in which control can be applied to prevent, reduce or eliminate the hazards?

VERIFIED by: _____ **Date** _____

EXAMPLE FLOW CHART

The food flow diagram below is provided as an example. This example is for reduced oxygen packaged raw meats (ROP). Your diagram will be different depending on your specific recipes, food flow and processing method.



Verified By: *Monica Faith, Owner*

Date: *12/26/2019*

HAZARD ANALYSIS - EXAMPLE

PROCESS STEPS					
Process Step	Potential Hazards (B) Biological (C) Chemical (P) Physical	Is this hazard significant?	Justification of Decision	Preventative Measures	Is this step a CCP?
Receiving Meats (1) CCP #1	(B)Pathogens, E. coli 0157:H7, Clostridium Botulinum, Listeria monocytogenes, and Salmonella	Yes	Processed meat can support the growth of pathogens if temperatures are not maintained or product experiences temperature abuse.	Raw Meats will be purchased from approved suppliers FSIS inspected with seal and received at proper temperatures of 41F or less	YES
Receiving Packaging Materials (2)	(C) Deleterious Chemicals (P) Foreign Material.	No	Non-food packaging materials might have been treated/washed w/chemicals not suitable for food contact surfaces	Packaging will be visually checked for filth, rips and tears and stored off the floor and away from chemicals. Packaging used will be food grade and approved for the intended food use. Store packaging appropriately	No
Cold Storage Meats (3) CCP #2	(B) Pathogens, Salmonella, and E. coli 0157:H7, Campylobacter jejune, Listeria monocytogenes, Clostridium Botulinum	Yes	Processed meat can support the growth of bacteria if temperatures are not maintained	All meat and poultry will be immediately stored in coolers and freezers.	Yes
Preparation	(B) Pathogens, Salmonella, and E. coli 0157:H7, Clostridium Botulinum, Listeria monocytogenes (P) metal, glass, plastic Foreign Material	Yes	Potential Growth of Pathogens due to cross-contaminations is likely Improperly Labeled Products will Result in Outdated or Unsafe Products	Time product will be in the temp. danger zone during assembly will be minimized and monitored. Each bag will be properly labeled with product name, date packaged, and 'Use-By' date	No
Vacuum Packing CCP #3	(B) Pathogens, Salmonella, and E. coli 0157:H7, Clostridium Botulinum, Listeria monocytogenes	Yes	Potential Growth of Pathogens due to cross-contaminations is likely Improperly Labeled Products will Result in Outdated or Unsafe Products	Time product will be in the temperature. danger zone during assembly will be minimized and monitored.	No
Labeling CCP #4	(B) Pathogens, Salmonella, and E. coli 0157:H7, Clostridium Botulinum, Listeria monocytogenes	Yes	Potential Growth of Pathogens due to cross-contaminations is likely Improperly Labeled Products will Result in Outdated or Unsafe Products	Time product will be in the temp. danger zone during assembly will be minimized and monitored. Each bag will be properly labeled with product name, date packaged, and 'Use-By' date	YES
Cooling CCP#5	B) Pathogens, Salmonella, and E. coli 0157:H7, Clostridium Botulinum, Listeria monocytogenes	YES	Potential Growth of Pathogens due to cross-contaminations is likely	Product must return to 41F or less within 4 hours from removal of cold holding unit. Time during packaging, labeling will be minimized and monitored.	YES
Cold Storage(8) CCP #6	B) Pathogens, Salmonella, and E. coli 0157:H7, Clostridium Botulinum, Listeria monocytogenes.	Yes	Potential Growth of Pathogens if Proper Temperatures are Not Maintained.	Products will be cooled to 41F or less prior to placing in the grab n go unit or monitored to cool to 41F or less within 3 hours after preparation.	YES

HAZARDS WORKSHEET - EXAMPLE

CCPs									
(1) Critical Control Point	(2) Hazard Description	(3) Critical Limits	Monitoring				(8) Corrective Action	(9) Verification Activities	(10) Record-keeping Procedures
			(4) What	(5) How	(6) Frequency	(7) Who			
Receiving	Pathogens	Temperatures: 41°F or less	Delivery will be checked for temperature, temperature abuse and packaging integrity	Use of thermometers and visual check of tempeture, visually inspect cases for tears, leakage and ice build up	Each delivery	Designated food worker	Immediately discard product if temperature exceeds 41°F and identify and eliminate cause of deviation. Identify out of date products and discard them.	Review receipt worksheet for comments	Receiving worksheet Thermometer Calibration Log
Cold Storage After receipt	Pathogens	Temperatures: 41°F or less Time Limit: 90 days or less	Cooler temps will be checked Date on ROP product labels will be checked and recorded	Use of thermometers and visual check cooler temperature With thermometer. visual check labels for first in first out.	Daily	Designated food worker	Immediately discard product if temperature exceeds 41°F and identify and eliminate cause of deviation.	Refrigerator Log will be reviewed daily by the executive chef or the manager on duty. Product Date and Label Log will be reviewed daily by the executive chef or the manager on duty.	Refrigerator/Fr eezer Log Thermometer Calibration Log Product Date and Label Log
ETC.									

HAZARDS WORKSHEET- BLANK

CCPs									
(1) Critical Control Point	(2) Hazard Description	(3) Critical Limits	Monitoring				(8) Corrective Action	(9) Verification Activities	(10) Record- keeping Procedures
			(4) What	(5) How	(6) Frequency	(7) Who			

SOP's for CRITICAL CONTROL POINTS (CCP's)

Submit Standard Operating Procedures (SOP's) for all the Critical Control Points (CCP's) in the procedure identified on the flow chart. This section is a written method of how the CCP will be monitored, controlled, practiced, corrective action and verified per the CCP's described on the hazard analysis worksheets. SOP's must be equal to or greater than Idaho Food Code requirements. FDA requirements if applicable. You may add additional operating procedures in this section. Example: Sanitation procedures, thermometer calibration).

LOG SHEETS- RECORD KEEPING

Attach or insert copies of all blank log sheets necessary to implement your HACCP plan. You may combine elements together. The fewer log sheets the easier it is to successfully implement the HACCP plan. Some examples included on the following pages are:

- HACCP Training Log
- Food Scale Accuracy Testing Log
- pH Testing Log
- Thermometer/Thermocouple Accuracy Testing Log
- Batch Record
- Cold Storage Log
- Other logs specific to your HACCP processes. Example: Gluten Free Flour (letter of verification or validation of source)

These records are to be maintained by a designated employee, PIC or manager on duty to demonstrate that the HACCP plan is properly operated and managed. The records must be readily available for review. Records must be maintained for a minimum of 2-years or 6 months past the shelf life whichever comes first.

HACCP TRAINING LOG

The designated employee must be trained before conducting HACCP processes. Record training and any retraining on this log. Trainer must verify this log when training/ retraining is completed. Example: Feel free to create your own log.

Training Program element	Date	Length of Training	Was Knowledge gained (Yes/No) Retain if No	Were skills mastered? (Yes/No) Retain if No	Employee Initials	Trainer Initials

LABELING EXAMPLE ROP Label

A **TRIPLE B's MARKET**

B **Spicy Chicken Thighs**

C Use or Freeze
before 1/31/2020

D Ingredients: Chicken, water, vinegar, spices (black pepper, sweet chili pepper, cayenne pepper, cumin, oregano, thyme, basil, garlic, paprika)

E Maintain Refrigerated at
41F or less

F 's Drive
Piggy, ID 83811

G Weight 16 oz. (545g)

- A: Name of Manufacturer
B: Common name of food
C: ROP restriction storage information. Maximum 30 days under refrigeration in contracting colors
D: Ingredient statement: If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight
E: ROP required statement on each package
F: Address of Manufacturer. Whole address required if not listed in the white pages.
G: Weight statement: An accurate measurement of weight is US and metric quantities. Bracket needed on second measurement
H Allergen declared in ingredient statement
J Allergens declared in contains statement. Contains statement not required if listed as ingredient.
K To ensure consumer is aware of possible cross contact.

ALLERGEN LABELING

H Ingredients: ~~Flour~~ (wheat flour, malted barley flour, niacin, reduced iron, thiamin, mononitrate, riboflavin, folic acid), sugar, chocolate chips, ~~(chocolate liquid, cocoa butter, dextrose, soy lecithin, artificial flavor), butter~~ (milk), palm shortening, water, eggs, baking powder (sodium acid pyrophosphate sodium bicarbonate, corn starch, monocalcium phosphate), baking soda, vanilla flavor, salt.

Contains: Eggs, Wheat, Soy and Milk **J**

Manufactured in a facility that also manufactures products containing (Walnuts) **K**

HELPFUL LINKS

FDA 2013 Model Food Code: The Model Food Code was adopted by reference in 2016. In Annex 4 and 6 FDA outlines HACCP principles for retail and retail special processes.

<https://www.fda.gov/media/87140/download>

FDA HACCP Principles & Application Guidelines: <https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines>

FDA HACCP Tool Builder: FDA launched the HACCP tool builder to aid in the development of a HACCP plan. <https://www.fda.gov/food/food-safety-modernization-act-fsma/food-safety-plan-builder>

SINGLE HAZARD SPECIAL PROCESS HACCP TEMPLATE: Developed by Dr. Brian Nummer, USU for Conference of Food Protection (CFP). Visit their web site for more details.

<http://www.foodprotect.org/guides-documents/>.

<http://www.foodprotect.org/guides-documents/single-hazard-special-process-haccp-template-guidance-document-and-sample-templates/>

FDA Technical Guidance explanation of Water Activity and ph.

<https://www.fda.gov/inspections-compliance-enforcement-and-criminal-investigations/inspection-technical-guides/water-activity-aw-foods>

A Retail Food Establishment Guide for Developing a HACCP Plan: Developed by AFDO, FDA endorsed.

[https://ag.utah.gov/documents/Retail Food Establishment Guide for Developing a HACCP Plan.pdf](https://ag.utah.gov/documents/Retail_Food_Establishment_Guide_for_Developing_a_HACCP_Plan.pdf)

A 142-page guide. (Very helpful)

FDA Employee Health and Hygiene Handbook: <https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/retail-food-protection-employee-health-and-personal-hygiene-handbook>

Registration of a Food Facility: <https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/registration-food-facilities-and-other-submissions>

Labeling all guidance and regulations: <https://www.fda.gov/food/food-labeling-nutrition>

FDA Labeling guidance: <https://www.fda.gov/files/food/published/Food-Labeling-Guide-%28PDF%29.pdf>

Nutritional Labeling exemption: <https://www.fda.gov/food/labeling-nutrition-guidance-documents-regulatory-information/small-business-nutrition-labeling-exemption-guide>

Association of Food & Drug Officials (AFDO): AFDO site has detailed list of processing authorities and acidified food classes listed. Broken out by state and specialty. The site also has HACCP and food safety training. <http://www.afdo.org/>

LOCAL PROCESSING AUTHORITIES

Washington State University: Dept. of Food Science & Human Nutrition

Dr. Girish Ganjyal, Extension Food Processing Specialist

Washington State University

106 FSHN Bldg P.O. Box 646376

Pullman, WA 99164-6376 Phone: 509-335-5613 FAX: 509-335-4815 e-mail: girish.ganjyal@wsu.edu

Website: <http://www.foodprocessing.wsu.edu/evaluation.html>

U of Idaho –Food Technology Center is a great resource for product development. This facility can be rented to produce your product and can place a bar code on the container. This site has many educational training Classes. Conducts routine water activity test and pH. FYI: No processing letters are written.

University of Idaho Tech Help Solutions in Manufacturing

Jeff Kronenberg, College of Engineering, Boise Center

322 E. Front St, Suite 242

Boise, ID 83702

Phone (208)- 364-4937

Post Falls Office: (208)-449-8053 Fax (208)- 364-3160

Email: jkron@uidaho.edu

Website: <http://www.techhelp.org>

U of I Food Tech Physical Lab location:

1904 E. Chicago St.

Caldwell, ID 83605

Contact: Cini Baumhoff

Phone (208) 795-5331

email: Baumhoff@uidaho.edu

Web: uidaho.edu/cals/food-technology

Utah State University, Nutrition & Food Science Department, Brian Nummer, PhD, Extension Food Safety Specialist. Dr. Nummer developed HACCP guide for the Conference of Food Protection called Single Hazard Special Process. Utah State University analyzes small batch refrigerated foods in addition to canned foods.

<http://www.foodprotect.org/guides-documents/single-hazard-special-process-haccp-template-guidance-document-and-sample-templates/>

University of Utah

Dr. Brian Nummer, Food Safety Specialist

8700 Old Main Hill

Nutrition and Food Science building 321

Logon, UT 84322-8700

Phone (435) 797-2116

Email: brian.nummer@usu.edu

Website: <http://extension.usu.edu/foodsafety/>

Seafood Product Association, <https://www.spa-food.org/services.html> WSU refers customers with a refrigerated acid or acidified food to this company for further testing.

Ph: 206-323-3540

Association of Food & Drug Officials (AFDO) This website has a national list of processing authorities

<http://www.afdo.org/foodprocessing>

Ph: 717-757-2888

Idaho Department of Agriculture: Idaho Preferred Program information:

<https://www.idahopreferred.com/faq/> Email: IdahoPreferred@agri.idaho.gov

Ph: 208-332-8542

TRAINING:

Certified Food Protection Manager (CFPM): There are 5 approved training courses to meet the CFPM criteria. They are National Registry of Food Safety Professionals, ServSafe, Prometric, 360 Training and Above Training/State Food Safety. Contact local EHS for more details.

Person-in-Charge Training (PIC): Idaho State Food Safety Managers test-web based idahopublichealth.com

Better Processing Control School: This course is available in-person or on-line.

Washington State University- February 3 – 6 <https://foodprocessing.wsu.edu/extension/training/bpcs/>
Class taught in Seattle and fills quickly Ph: 509-335-2845

University of Tennessee- foodsci@utk.edu Ph: 865.974.7331

North Carolina State - <https://foodsafety.ncsu.edu/afms/> Ph: 919-513-2090

Other: Link too many other BPCS - <https://www.gmaonline.org/resources/science-education-foundation/better-process-control-schools/sef-bpcs-partner-schools-listing-program/>

U of Idaho Technology Center: Offer a many HACCP workshops and product development training. Includes help with packaging, labeling, manufacturing in bulk. <https://www.uidaho.edu/cals/food-technology-center>

Association of Food & Drug Officials (AFDO): Many training opportunities. <http://www.afdo.org/>

REFERENCES

Idaho Food Code

FDA 2013 & 2017 Model Food Code

Minnesota Department of Health: HACCP Application submittal

Conference of Food Protection: Guides for Single Hazard Template

Multnomah County Health Department: HACCP Toolkit